

# OVENTE®

## Electric Double Burner

### BGC102 Series



Before using, please read the instruction manual and keep it for future use.





## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- Before connecting the appliance, check if the voltage indicated at the bottom of the appliance corresponds to the local mains voltage before you connect the appliance.
- DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If the mains cord is damaged, contact your service provider immediately.
- To protect against electrical hazards, DO NOT immerse cord, plugs, or the appliance itself in the water or other liquid.
- DO NOT let cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- Regularly check the main cord if it is still in good and safe condition.
- To avoid circuit overload, do not operate another high voltage appliance on the same circuit.
- If there is a crack on the hot plate(s), immediately unplug the power supply and stop using the appliance.
- Turn the switch OFF before connecting or disconnecting plug from power outlet.
- Unplug from the outlet when not in use and before cleaning.
- The double burner should not be placed directly on a surface that could be damaged by heat.
- Do not place the appliance near any inflammable materials, such as fabrics and curtains.
- Always place the appliance on a dry, level, and heat-resistant surface.
- Close supervision is necessary when the appliance is used and near children.
- This appliance is not intended to be used by persons (including children) with reduced physical, sensory and mental capabilities. This appliance is not for persons with lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.
- The double burner is designed only for heating and cooking food, and must only be used with a pan with proper substances in it.
- Use only stainless steel, aluminum, and ceramic cookware. **NEVER USE GLASS COOKWARE.**
- Use pans or cooking pots with a flat base.
- The measurement of the cookware needs to be smaller than the measurement of the hot plate(s).
- Metallic objects such as knives, spoons, and forks should not be placed on the hob surface since they can get very hot.

- The appliance must be cooled down completely after every use. Allow at least 30 minutes for the appliance to cool down before storing.
- DO NOT touch hot surfaces. Use handles or knobs.
- DO NOT move the unit when it is still hot.
- DO NOT leave unit unattended while in use.
- The device is not intended to be operated with an external timer or separate remote control system.
- Do not use outdoors or for purposes other than intended use.
- **CAUTION: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the parts while in use or during cooling.**

# DOUBLE BURNER PARTS AND FEATURES



- 1) 1700-WATT BURNER – Heats up food quickly and evenly without any hot or cold spots
- 2) 6 INCH & 5.7 INCH HOT PLATES – With durable stainless steel heating tubes
- 3) METAL HOUSING – Fire-resistant metal housing for durability
- 4) ADJUSTABLE TEMPERATURE CONTROL – Lets you set your ideal cooking temperature
- 5) INDICATOR LIGHT – It will be illuminated until the selected temperature has been reached
- 6) NON-SLIP RUBBER FEET – Provide extra security to prevent slips and falls

## **ELECTRIC DOUBLE BURNER**



### **PASTA CARBONARA**

With its fast boiling time, the double burner is perfect for making classic pasta carbonara that is easy to cook and full of flavor.



### **SHRIMP FAJITAS**

Use the double burner to make shrimp fajitas, with enough spice to give your guests a little kick!



### **PARSLEY-GARLIC BUTTERED RIBEYE STEAK**

Soak a ribeye steak in parsley-garlic butter and pamper your senses.



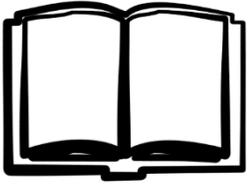
### **CHOCOLATE DULCE DE LECHE BARS**

Fudgy cookies with an infusion of dulce de leche can definitely satisfy your sweet tooth!

# USING YOUR DOUBLE BURNER

## NOTE:

- Use only stainless steel, aluminum, and ceramic cookware with a flat base. **NEVER USE GLASS COOKWARE.**
  - Do not use cookware with concave or uneven base.
  - The measurement of the cookware needs to be smaller than the measurement of the hot plate(s).
- 1) Remove all packaging materials.
  - 2) Wipe the double burner and its base with a soft, damp cloth, and wipe dry (cloth not included).
  - 3) Ensure that the appliance is on a level and stable surface before operating. Allow enough space (4-6 inches) from other appliances and furniture to allow heat flow without damaging your possessions.
  - 4) Plug the power cord into a standard electrical outlet.
  - 5) Before first use, turn the temperature control(s) to the highest setting (5), and allow the double burner to run for 3-5 minutes to burn off any residue resulting from the manufacturing process.
  - 6) To start operating, place the cookware on the double burner, turn the temperature control(s) to the desired heat setting (2-5), and adjust during cooking as needed.
  - 7) The indicator light(s) on the appliance will illuminate to indicate that the unit is heating, and will go out when the double burner reaches the selected temperature.
  - 8) To keep your food warm, turn the temperature control(s) to number 2 to maintain food at a constant warm temperature.
  - 9) After use, turn the temperature control(s) to OFF; as the hot plate(s) gradually cools down, the food can stay warm for up to 30 minutes.
  - 10) When not in use, be sure to set the temperature control(s) to OFF position, and unplug the power cord from the electrical outlet.



## RECIPES



### PASTA CARBONARA

#### *Ingredients:*

- Salt
- 3 ounces of spaghetti or linguine
- 1-2 slices of bacon or pancetta, cut into pieces
- 1/2 clove garlic, chopped
- 1 large egg
- Ground black pepper
- 1/3 cup grated parmesan cheese

#### *Instructions:*

1. Boil water for the pasta in a pan over the double burner, adding salt to taste.
2. Cook the pasta, then remove the pan and drain.
3. In a small skillet, cook the bacon for 2-3 minutes, then add the garlic and cook together for an additional minute.
4. Remove from heat, then whisk together the egg, pepper, and cheese in a small bowl.
5. Pour the pasta into a large mixing bowl, then add the bacon, garlic, and the egg mix.
6. Toss until the pasta is fully coated, and serve.



## SHRIMP FAJITAS

### *Ingredients:*

- 2 teaspoons of vegetable oil
- 1/2 red pepper, sliced
- 1/2 yellow pepper, sliced
- 1/2 small yellow onion, sliced
- 3 ounces of shrimp, peeled and deveined
- 1/2 teaspoon of chili powder
- 1/4 teaspoon of red pepper flakes
- 1/4 teaspoon of cumin
- 1/4 teaspoon of paprika
- Flour tortillas

### *Instructions:*

1. In a small skillet placed on the double burner, heat the oil over medium heat.
2. Add the peppers and onions, and sauté until tender.
3. Add the shrimp to the pan and cook fully.
4. Toss with the spices, peppers, and onions.
5. To serve, distribute a small serving of the mix into a tortilla – you can heat the tortillas in another skillet over the double burner before serving for an extra treat.

## DOUBLE BURNER CARE & MAINTENANCE

- Turn OFF and unplug the appliance from the electrical outlet prior to cleaning.
- Do not use any abrasive cleaning agents, and make sure that no water penetrates the appliance.
- After use, allow sufficient time for the appliance to cool down before cleaning. Let it cool for at least 30 minutes.
- After cool down, wipe any non-electrical parts of the double burner with a damp sponge or disinfectant kitchen wipe (sponge and wipe not included). Dry with a soft cloth (cloth not included).
- Wipe the body with a clean, dry cloth or sponge (cloth and sponge not included).
- Allow unit to dry completely.



## ELECTRICAL REQUIREMENTS

**Voltage:** 120V

**Hertz:** 60Hz

**Power:** 1700W



## WARRANTY

**Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)**

### LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fee may apply.

### LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

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