

OVENTE®

DOUBLE PORTABLE
CERAMIC INFRARED
COOKTOP

BG1102 SERIES



Before use, please read this manual thoroughly and save for future reference.

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IMPORTANT SAFEGUARDS

When using your cooktop, basic safety precautions should always be followed, including the following:

- ❗ Read all instructions carefully before use.
- ❗ Before plugging in the appliance, check that the socket and power matched those of the appliance.
- ❗ Provide close supervision when the burner is being used near children.
- ❗ Do not submerge the cooktop unit or electrical cord in liquid, touch the unit with wet hands, or use in a wet outdoor environment.
- ❗ Do not use the cooktop when the cooktop surface is cracked.
- ❗ Do not operate if the electrical cord is frayed or if wires are exposed.
- ❗ Do not let the electrical cord hang over the edge of a table or countertop.
- ❗ To disconnect, turn the control OFF, then remove the plug from the wall outlet.
- ❗ Do not touch hot surfaces while the appliance is operating, it can become very hot.
- ❗ Do not move the cooktop while cooking or with hot cookware on the cooktop surface.
- ❗ Do not place on or near a hot gas, electric burner or in a heated oven.
- ❗ Do not use the appliance for other than its intended use. Do not use outdoors.
- ❗ Do not use without a pot on the heating surface or it may lead to internal damage.
- ❗ Always unplug from the socket when the hot plate is not in use.

PARTS AND FEATURES

HIGH-QUALITY CRYSTALLITE CERAMIC GLASS
Stylish and easy-to-clean crystallite glass

METAL HOUSING
Fire-resistant metal housing for durability

1700-WATT COOKTOP
Heats up food quickly and evenly without any hot or cold spots

TEMPERATURE CONTROL
Lets you set your ideal heating temperature

NON-SLIP RUBBER FEET
Provides extra security to prevent slips and falls

INDICATOR LIGHT
The indicator light will be illuminated until the selected temperature has been reached, and will cycle on and off to indicate that the burner is operating.



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PASTA CARBONARA

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



SHRIMP FAJITAS

Use this cooktop 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 COOKTOP

- 1 Remove all packaging materials.
- 2 Wipe the base and burners with a damp soft cloth or sponge (not included), and wipe dry.
- 3 The appliance should always be used on a dry and level surface. Allow enough space (4 to 6 inches) from other appliances and furniture to allow heat to flow without damaging your possessions.
- 4 Unwind the cord and plug it into a standard electrical outlet.

Caution: Do not use this appliance in a tilted position. Before first use, turn the temperature control knob(s) on burner(s) to high (5) and allow the burner(s) to run for 5 minutes to burn off any residue resulting from the manufacturing process.

- 5 Turn the temperature control knob to the desired heat setting. The indicator light will illuminate until the selected temperature has been reached, and will cycle on and off to indicate that the burner is operating.

Note: Preheat the burner for about 1 minute before placing a saucepan or skillet on the burner.

Heating Select Switch

Knob	Temperature
1	105° F
2	125° F
3	155° F
4	180° F
5	212° F

- 6 Place a saucepan or skillet designed to be used on an electric range on the preheated burner.

For best results: Use a saucepan or skillet as close to the size of the burner as possible. Cookware that is too small or too large will not produce acceptable cooking results.

Important: Use pot holders (not included) whenever using or moving cookware on the burners.

- 7 Put the food into the cookware and put the cookware on the center of heating plate.



Note: High-quality pot helps in producing the best cooking results. The base should be flat as much as possible.

Caution: Do not leave food unattended.

- 8 When cooking is complete, turn the temperature control knob to "keep warm" (●●●).

Unplug the appliance.

Important: Be sure to turn the burner OFF completely after use by unplugging the appliance. Never leave the appliance ON or plugged in when not in use.

- Allow it to cool before putting on or taking parts off. Do not touch or insert the plug with wet hands to avoid electric shock.
- Do not remove the pan when in use as the glass temperature becomes very hot. The glass is extremely hot when in use or shortly after use.
- Power cord and other non heat-resistant items are strictly prohibited from touching hot surfaces.

- Protect the cooktop from touching inflammable materials, such as oil, curtains, cloth, etc. when using the appliance or when the appliance is still hot.
- Never put plastic foils, paper or other inflammable objects on the cooktop or cover the plate exhaustively with metallic foil.
- Keep the cooktop out of the reach of children. Do not leave children unsupervised with the cooktop.
- This appliance should not be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised by the person who is responsible for their safety.
-  The center surface gets extremely hot; refrain from touching the appliance.
- The hot plate is designed only for heating and cooking food, and must only be used with cooking pots and pans placed on it.
- For the most efficient operation of the hot plate, the pots and pans that you use must be in good shape: having a solid base, the bottom of pans should be flat and even for maximum heat efficiency.



RECIPE

PASTA CARBONARA



Ingredients:

Salt

3 ounces 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

- A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- If a long detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is the grounded type, the extension cord should be a grounding type 3-wire cord.
 - The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Directions

- 1 Boil water for the pasta in a pan over the induction cooktop, 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 and then whisk together the egg, pepper and cheese in a small bowl.
- 5 Pour the pasta into a large mixing bowl and then add the bacon and garlic and the egg mix.
- 6 Toss until the pasta is fully coated and serve.

SHRIMP FAJITAS



Ingredients:

2 teaspoons vegetable oil
1/2 red pepper, sliced
1/2 yellow pepper, sliced
1/2 small yellow onion, sliced
3 ounces shrimp, peeled and deveined

1/2 teaspoon chili powder
1/4 teaspoon red pepper flakes
1/4 teaspoon cumin
1/4 teaspoon paprika
Flour tortillas

Directions

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



COOKTOP MAINTAINANCE

- Unplug the power cord prior to cleaning the appliance.
- Do not use any abrasive cleaning agents, and make sure that no water penetrates the device.
- After cool down, wipe off the ceramic field with a damp cloth (not included) or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth (not included) or a mild detergent.
- Do not use any petroleum products to prevent damaging the plastic parts and the casing/operating panel of the appliance.
- Do not use any flammable, acidic, alkaline materials, or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.



ELECTRICAL REQUIREMENTS

Input Voltage : 120V
Power: 1700W
Hertz: 60Hz

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OVENTE WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at 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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