

Technical Support and E-Warranty Certificate www.vevor.com/support

Stainless Steel Griddle USER MANUAL

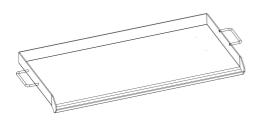
We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brand



Stainless Steel Griddle

Model: JY-MY-JG-02 Model: JY-MY-JG-03





NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

Technical Support and E-Warranty Certificate www.vevor.com/support

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

PRODUCT PARAMETERS

Model	Product Size(LxWxH)	material
JY-MY-JG- 02	920x435x80mm (36.2"x17.1"x3.1")	SUS304
JY-MY-JG- 03	560x408x80mm (22"x16"x3.1")	SUS304

SAFE INSTRUCTIONS

Thank you for using this product. In order to make sure that you can operate the machine correctly, read this instruction carefully before operation and keep it properly for future reference. Please be sure to read the precautions and safety rules in this page to ensure your safe use.

This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Caution and common sense are not built into this product, since we believe that the uses will comply with these codes.

Please read ALL the instructions before using your product.

- 1. **DO NOT** let children and minors and pet get close to or touch the product.
- 2. **DO NOT** touch the hot surface directly with your hands. Must use anti scald gloves.
- 3. Using any accessories or attachments that are not provided or recommended by the manufacturer may cause injury.
- 4. Do not use it with poor ventilation places or for commercial purposes.
- 5. Do not attempt to modify the product in any way.
- 6. If the product is not to be used for a long period of time, clean and cover it and store it in a dry and safe place.

7. KEEP IT OUT OF CHILDREN'S REACH.

8. Never leave it unattended while in use.

- 9. Avoid using it in the presence of flammable liquids, gases, dust or other explosive situations.
- 10. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.
- 11. Children shall not play with the machine alone. Cleaning and user maintenance shall not be made by children without supervision.
- 12. The product must never be left unattended during operation or cleaning.
- 13. Make sure that the product is always placed on a firm, level combustion support.
- 14. The product should be located in an open area with good ventilation, away from trees and fences.
- 15. While every effort has been made in the manufacture of your machine to remove any sharp edge, you should handle all components with care in order to avoid accidental injury.
- 16. Keep fire extinguisher within safe and accessible distance and make sure those operating the machine are trained to use it.
- 17. Keep away from flammable material and fluids such as petroleum, alcohol, diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use
- 18. DO NOT CLEAN IT WITH ANY ABRASIVE MATERIAL.
- 19. **Do NOT** store the product until surfaces are cold.
- 20. **DO NOT** wear loose clothing, and ensure that long hair is tied back when around the product when it is hot or in use.
- 21. **DO NOT** use this product as a furnace.
- 22. Ensure the product has a minimum of 2 meters overhead clearance and has a minimum of 2 m clearance from other surrounding items.
- 23. This product is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- 24. Never use plastic or aluminum foil dishes on the machine.
- 25. Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the machine unit.
- 26. Do not place clothes above the machine and avoid using it as a clothes dryer.

WARNING! This product will become very hot, do not move it during

operation.

WARNING! Remove all packaging materials and keep them for future use. Packaging materials are not a toy.

WARNING! Don't let children play with the packaging materials. If they swallow the packaging materials, they will suffocate!

WARNING! Keep children and pets away. Children must not operate or play near this machine.

WARNING! Failure to follow instructions could result in death, serious bodily injury and/or property loss.

WARNING! CALIFORNIA PROPOSITION 65 WARNING: The State of California is aware of this product can cause cancer and birth defects or other reproductive hard. (California law requires this warning be given to customers in the State of California.)

ATTENTION! Burning materials can cause oxidation and discoloration of the product surface, which is normal and does not affect its use.

ATTENTION! Uneven ignition source can cause slight deformation of the product surface, which is a normal phenomenon and does not affect the use of the product.

ATTENTION! Please dispose of all plastic bags carefully and keep them away from children.

ATTENTION! The product cannot be placed in the dishwasher for cleaning!

SAFETY OF FOOD

The safety of food is a key part for enjoying the outdoor cooking. For keeping food safe from harmful bacteria, read these three basic steps:

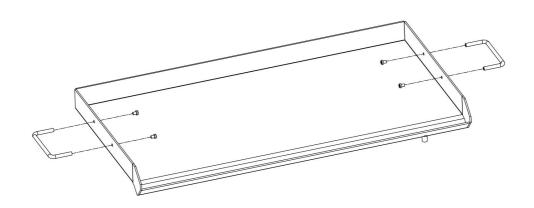
Clean: Use HOT SOAPY water to wash hands, utensils, and surfaces before and after contacting raw meat and poultry.

Separate: To avoid cross contamination, separate raw meats and poultry from ready-to eat foods to. Use a clean platter and utensils when removing cooked foods.

3. Cook: Make sure meat and poultry are cooked thoroughly to kill bacteria. You can use a thermometer to test proper internal food temperatures.

SAVE THESE INSTRUCTIONS

Installation Guide



Cleaning And Maintenance

- -Surface cleaning can be wiped with a brush (be sure to wait for the product to cool down).
- -Kitchenware detergent cleaning solution or similar cleaning solution can be used to clean the surfaces

Address: Baoshanqu Shuangchenglu 803long 11hao 1602A-1609shi Shanghai

EC REP: SHUNSHUN GmbH. Römeräcker 9 Z2021,76351 Linkenheim-Hochstetten, Germany

UK REP: Pooledas Group Ltd. Unit 5 Albert Edward House, The Pavilions Preston, United Kingdom

Imported to AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD

NSW 2122 Australia

Imported to USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730



TOUGH TOOLS, HALF PRICE Technical Support and E-Warranty Certificate www.vevor.com/support