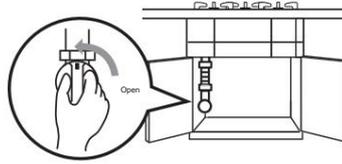




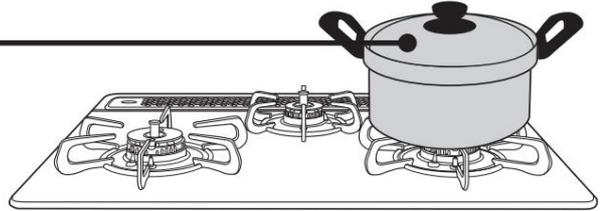
How to use the stove (basic operations)

Preparation

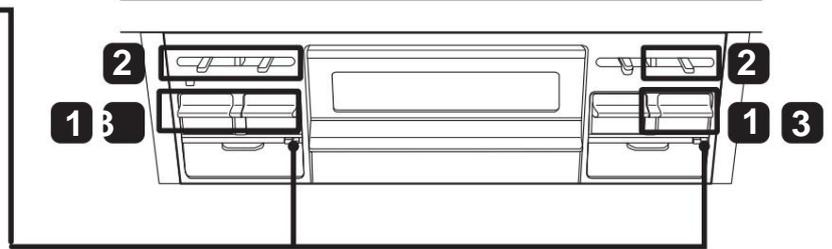
Check that all operation buttons are in the off position and turn the gas valve fully on.



Place a pot or other food in the center of the pot.



Make sure the lock knob is released.



＊ワンポイント＊

When frying, sautéing or grilling foods, use the high temperature frying function. Page 21 The safety function temporarily increases the temperature at which it activates.

When deep frying food, use the temperature keeping function in the "Function Selection Mode". Page 25

Request

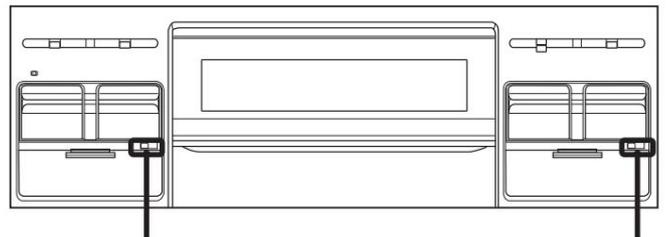
- Wipe off any water droplets on the pot before placing it on the grate. Not only will extra heat be required, but water droplets may fall onto the burner and clog it, resulting in poor ignition.
- Ignition will be more reliable if you place the pot on the grate before lighting it.
- Even if the stove has a burn-out extinguishing function, some cooking methods can cause food to burn badly. When cooking food that is prone to burning, cook on low heat (lowest heat) while keeping an eye on it. {Examples of cooking methods that are prone to burning}

Cooking with less moisture and more seasoning, reheating curry or stew, etc.

About the lock knob

The operation buttons can be locked to prevent tampering or accidental operation by small children. The operation buttons can be unlocked/locked by moving the lock knob left or right.

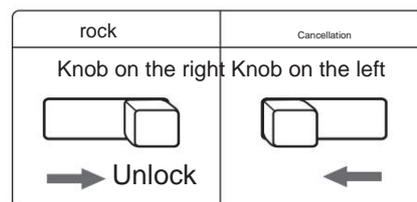
[Lock knob position]



For left burner and rear burner

For grill and right burner

[How to operate]



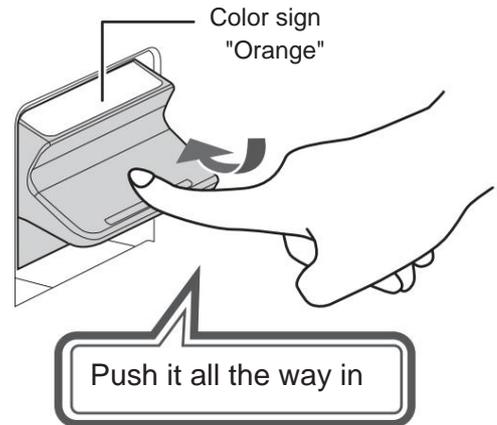
1

Ignite

Press the operation button all the way

- A crackling sound will sound when it ignites. (All burners and the grill discharge simultaneously.)
- When igniting, the flame control knobs are: Rear burner: Move to high flame. Left and right burners: Move to medium flame position (center). (Medium flame ignition function)

- When the operation button is pressed, a color symbol is displayed.
- Please make sure that the light is on.



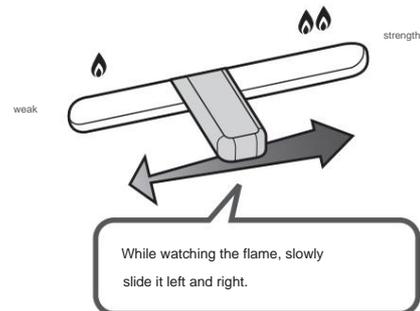
2

Adjust the heat

While watching the flame, slowly turn the heat control knob.

- Please check the combustion from time to time even during use.
- If the flame control knob is turned quickly, the flame may go out or the flame may become larger for an instant.

When the sensor temperature becomes too high while using the stove, the function to prevent overheating of pots and other items will be activated by automatically switching between high and low heat (left and right burners only). Page 22

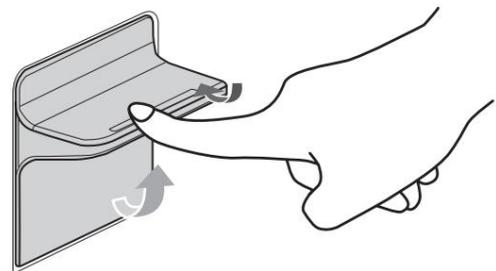


3

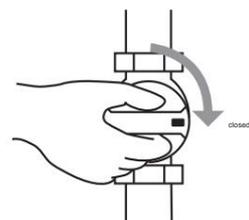
Extinguish the fire and close the gas valve

Press the operation button

Make sure the fire is out.



Close the gas valve



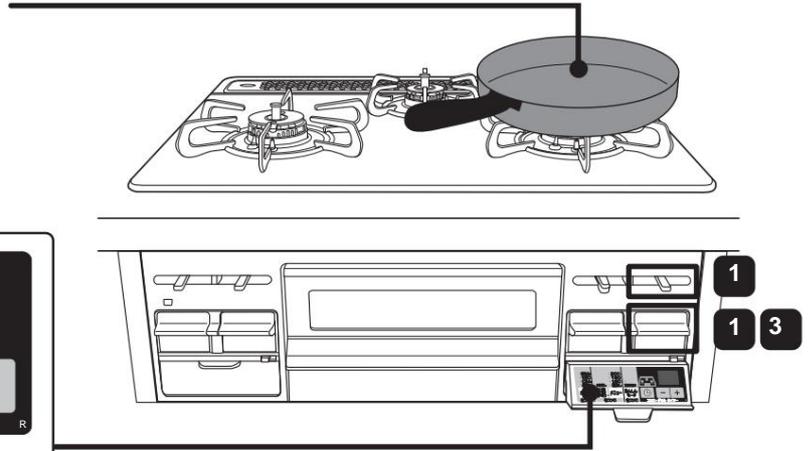


Frying and stir-frying (high temperature stir-frying function) Right burner

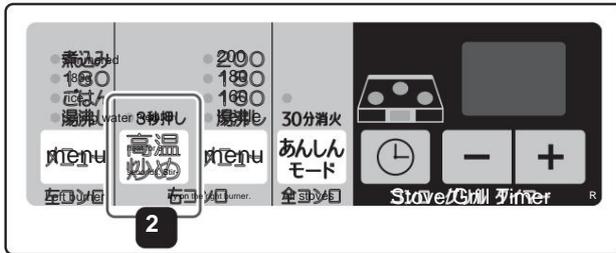
If the flame becomes small or goes out when frying, sautéing, or roasting food, you can set the high-temperature frying function to cook at a higher temperature than usual by alternating between high and low heat. However, if the temperature becomes too high, the flame will automatically turn off for safety reasons.

Preparation

Place a frying pan or other pan in the center of the grate (right stove side).



Open the operation panel



1. Ignite and adjust the heat

Press the operation button on the right burner to ignite it.

Slowly turn the heat control knob to adjust the heat.

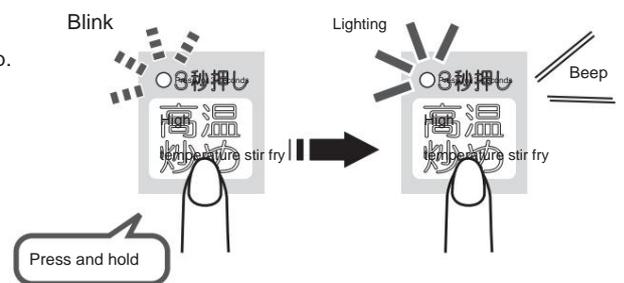
Adjust the flame according to the size of the pot or other item so that it does not overflow.

2

Press the high-temperature frying switch for more than 3 seconds

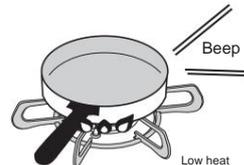
Press and hold the button (for 3 seconds or more) until the indicator light changes from flashing to lit and you hear a beep.

- Put ingredients in and start cooking.
- If you press the high-temperature frying switch again, the buzzer will beep and the high-temperature frying function will be canceled. (The indicator light will go out.)



ワンポイント

- When cooking stir-frying, heat the pot first, and when the buzzer beeps and the heat automatically switches to low, it is time to add the ingredients.
- You can also use the stove timer to set the cooking time. Page 23



3

Extinguish the fire

Press the control button on the right burner to turn it off

The high temperature frying function will be canceled when the fire is turned off.

知っておいてね

How the temperature sensor works

Left and right burners Rear burner

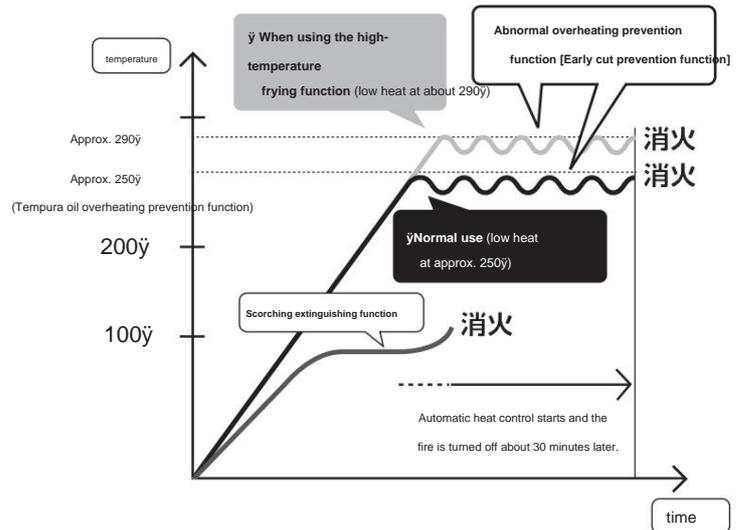
During normal use

It detects the temperature of the bottom of the pot and automatically adjusts the heat between high and low to maintain a temperature of approximately 250°C. If this condition continues for approximately 30 minutes or if the temperature continues to rise even at low heat, the flame will automatically turn off.

*The rear burner does not automatically adjust the heat, and will automatically turn off if the temperature continues to rise.

When using the high-temperature stir-fry function (right burner only)

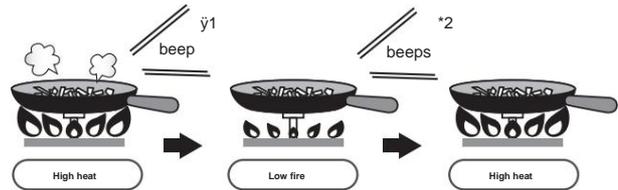
You can temporarily disable the "cooking oil overheating prevention device (tempura oil overheating prevention function)" and "burning extinguishing function" to cook at a higher temperature than usual (approximately 290°C). Even when using the high-temperature stir-frying function, to prevent the pan from overheating, the heat may be automatically adjusted or the gas may be turned off to extinguish the flame if the temperature sensor becomes too high.



Abnormal overheating prevention function [Early cut prevention function]

Left and right burners

It detects the temperature of the bottom of the pot and automatically adjusts the heat between high and low to maintain a temperature of about 250°C (about 290°C when using the high-temperature stir-fry function). If this condition continues for about 30 minutes or if the temperature continues to rise even when in low heat, the flame will automatically turn off.



*1: When the flame is first set to low, the buzzer will beep once to notify you. When the temperature of the pot drops, it will return to high heat (original heat level).

*2: When the flame level is automatically adjusted and the flame level changes automatically from low to high, the buzzer will beep to notify you that the flame will get larger. *This is not a malfunction. *As the size of the flame changes automatically, do not place your face, hands or clothes near the burner. You may get burned. *If the flame is automatically extinguished, the pot will be very hot, so be careful not to get burned. *If you want to use the pot again after it has been automatically extinguished, return the operation button to the extinguished position and wait a short while before operating the ignition.

! caveat



Do not use the high-temperature frying function for deep-frying or other oily cooking.

The cooking oil may become hot and catch fire.

! Note

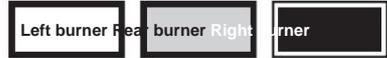


When grilling, do not place the temperature sensor directly above it. If the cooking juices drip onto the temperature sensor and

dirty it, it may not be able to detect the temperature of the bottom of the pot correctly, which may cause a fire or cause the flame to go out during cooking. Also, the amount and location of the dripping juices may cause the temperature sensor to malfunction.



Use a stove timer



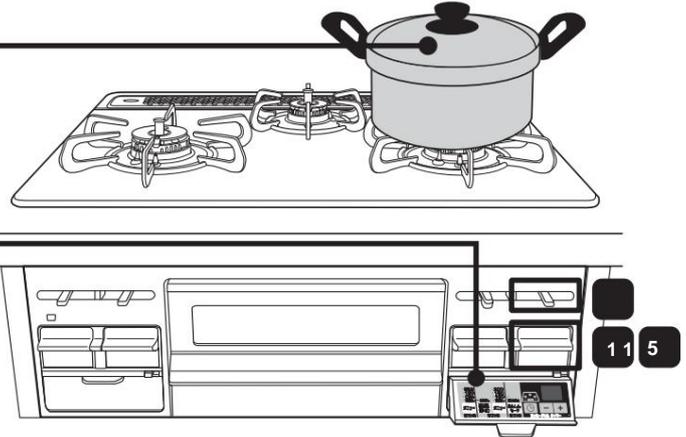
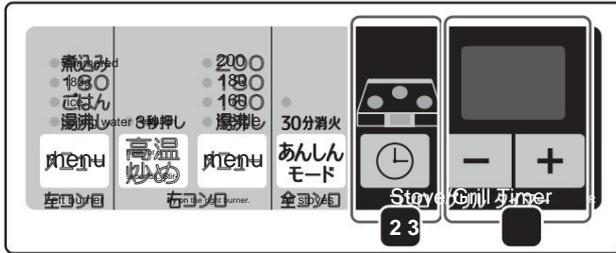
You can set the automatic extinguishing timer for any one of the burners from 1 to 99 minutes. When the set time is reached, a melody will sound and the burner will automatically turn off.

*The stove timer will take priority even if you have changed the time for the forget-to-turn-off function using the safety mode or customization function (page 40).

Preparation

Place a pot or other food in the center of the pot.

Open the operation panel



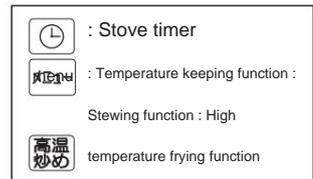
*The illustration shows the timer set for the right burner.

知っておいてね

- The burner timer can only be set for one burner. •If you want to change the burner timer to another burner during cooking, press the switch to change it. In this case, "3" minutes will be displayed on the timer display, so set the timer time again. •If you press the switch while using the burner timer, the burner timer may be canceled. Set the simmering and temperature keeping functions before setting the burner timer. •If you set the burner timer while using the burner, for safety reasons, you can only set it to a range that does not exceed approximately 120 minutes after ignition (the maximum duration of the burner). *If 30 minutes have passed since ignition, you can only set it to a maximum of "120 minutes - 30 minutes = 90 minutes".

You can use the stove timer and one of the following functions at the same time: "Temperature Keep Function", "High Temperature Stir-Fry Function", or "

cancel a function midway, press the switch of the function you want to cancel until the indicator light goes out (cancel). * If you press the switch to cancel the temperature keep function or stew function, the stove timer will also be canceled at the same time.



When using the stove timer and grill at the same time

The timer display will alternate between showing the stove timer and grill timer for 5 seconds each.

The indicator lamp showing the remaining time will flash, and the lamp not showing the time will remain lit.



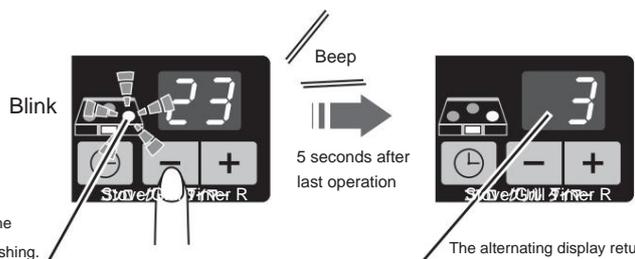
The stove and grill timer times are displayed alternately for 5 seconds each.

To change the remaining time when using the stove timer and grill at the same time...

- While the indicator light for the part you want to change the timer time is flashing, press the + or - buttons to change the time.

- After the change, the display will return to alternating between stove and grill 5 seconds after the last operation.

You can change the remaining time for the part where the indicator lamp is flashing.



To cancel midway through...

Press  and hold the switch until it goes off (cancel).

1. Ignite and adjust the heat

• Press the operation button to ignite

• Slowly turn the heat control knob to adjust the heat.

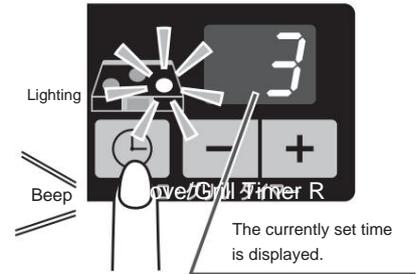
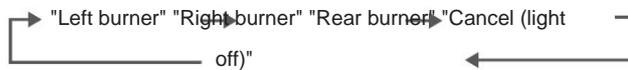
Adjust the flame according to the size of the pot or other item so that it does not overflow.

2. Select the stove you want to set the timer on

Press  to select the stove you want to set the timer for.

Each time you press it, the stove's indicator light will change as follows:

(The indicator light will only turn on when the stove is in use.)



3. Set the timer time

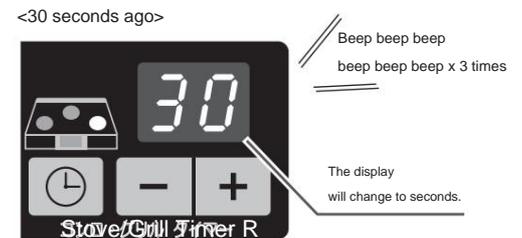
Press  to set the timer.

- Please set it every time you use it. The initial setting is 3 minutes.
- It can be set from 1 to 99 minutes (in 1 minute increments).
- You can change it in 5 minute increments by pressing and holding it.
- The set time can be changed even during cooking.



4. Automatically turns off when the set time is reached

• 30 seconds before the set time ends, the buzzer will sound three times (beep, beep, beep, beep) and the display will change to seconds.



• When the set time arrives, a melody will sound to notify you and the fire will be automatically extinguished.

When the melody ends, the timer display and indicator lamp will turn off.



5. Turn the operation button

Press the operation button to the extinguish position



Frying and baking (temperature keeping function)



Automatically adjusts heat to keep temperature constant.

Convenient for deep-fried foods such as tempura and fries, and grilled foods such as hamburgers. Only the 180°C setting can be used on the left burner.

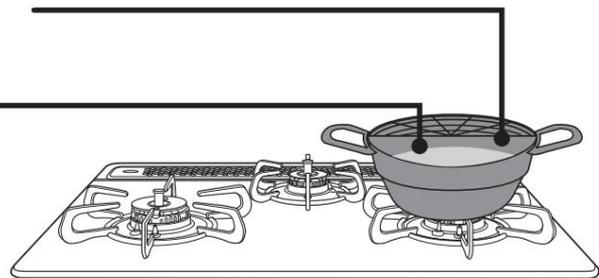
Suitable pot	The right amount of oil
ŷ Shape: Flat-bottomed pot ŷ Material/type: Enamel, aluminum, iron, waterless stainless steel (bottom thickness 2.5mm or more)	500-1000mL - Enough oil to fully cover the ingredients. If there is not enough oil, the oil temperature will be higher than the set temperature, if there is more, it will be lower.
Unsuitable pots ŷ ŷ Shape: Pot with an uneven bottom ŷ Material/Type: Clay pot, heat-resistant glass, pressure cooker, round-bottom wok	

* Temperature cannot be detected correctly.

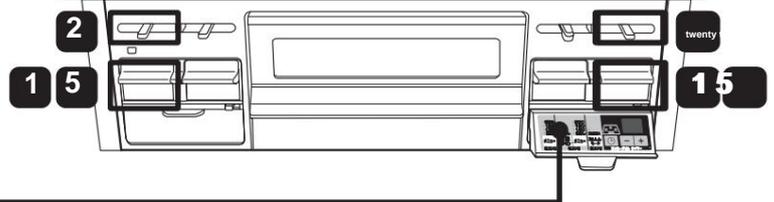
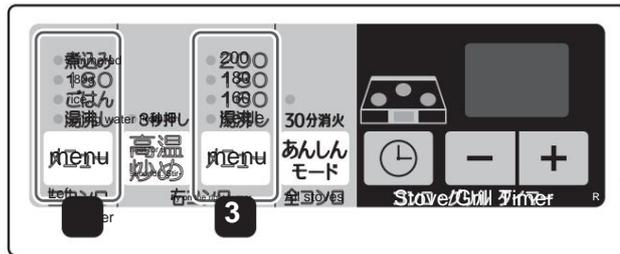
Preparation

Place a pot suitable for deep-frying or grilling in the center of the grate.

Add oil to the pan



Open the operation panel



ŷStandard temperature setting

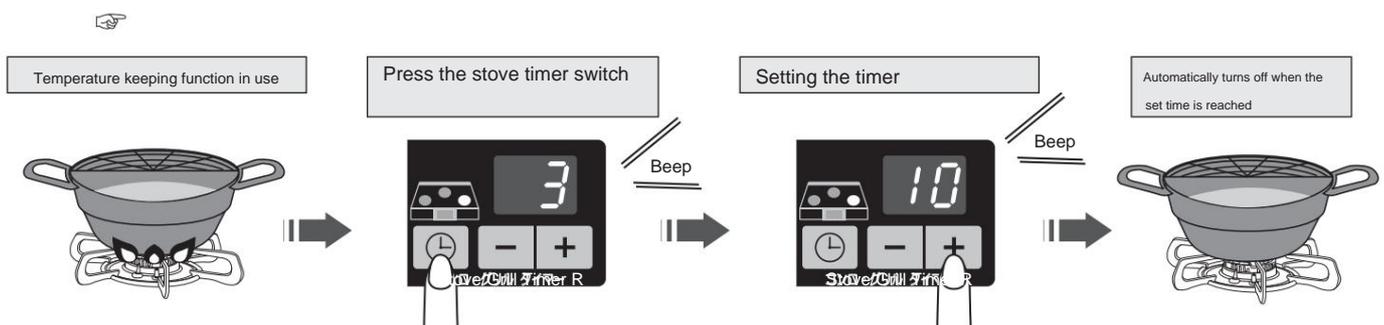
	Fried food	Baked goods
200ŷ	Fried foods that need to be browned more	steak
180ŷ	Tempura and fries	Grilled dumplings and okonomiyaki
160ŷ	Fried chicken and donuts	Pancakes and hamburgers

Request

Do not leave the appliance unattended while cooking as this may cause the food being cooked to overheat and result in a fire.

*The set temperature may vary depending on the type of pot, the thickness of the pot bottom, the amount of oil, etc.

You can use the stove timer function to set the cooking time (1 to 99 minutes) for the temperature keeping function. Page 23



To cancel midway through...

Press and hold the switch until it goes off (cancel).

1 Ignite

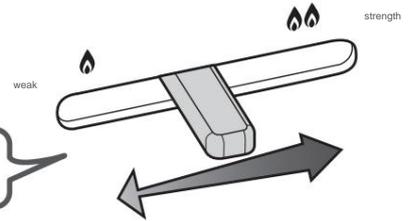
Press the operation button to ignite

2 Adjust the heat

Slowly turn the heat control knob to adjust the heat.

Adjust the flame according to the size of the pot, etc. so that it does not overflow.

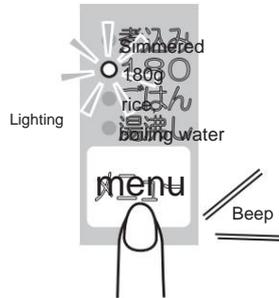
While watching the flame, slowly slide it left and right.



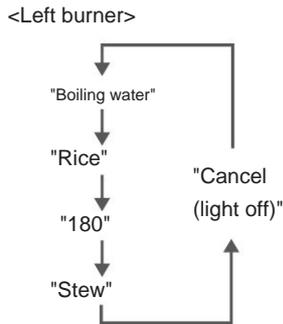
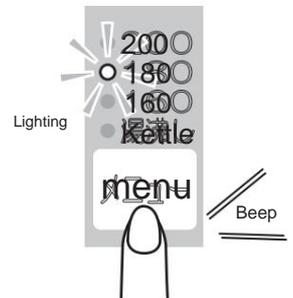
3 Set the temperature

Press the switch and set the desired temperature

<Left burner>
 •Only 180°C can be set. •Each time you press it, it will switch as follows.



<Right burner>
 •The temperature can be set in 10°C increments from 160 to 200°C. •The set temperature can be changed even during cooking. •Each time you press the button, it will change as follows:



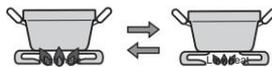
<Right burner>

	Boiling water	160y	170y	180y	190y	200y	Cancel
● 200	● 200	● 200	● 200	● 200	● 200	● 200	● 200
○ 180	○ 180	○ 180	○ 180	○ 180	○ 180	○ 180	○ 180
● 160	● 160	● 160	● 160	● 160	● 160	● 160	● 160
○ Kettle	○ Kettle	○ Kettle	○ Kettle	○ Kettle	○ Kettle	○ Kettle	○ Kettle

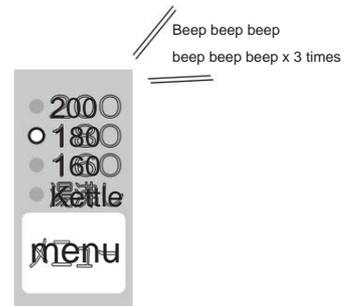
4 Cook

When the set temperature is reached, the buzzer will beep three times (beep, beep, beep, beep) to notify you and you can begin cooking.

•During cooking, the heat is automatically adjusted to maintain the set temperature.



•If the flame goes out during cooking, the set temperature will be canceled. Please try again.



5 Extinguish the fire

Press the operation button to extinguish the fire



Boiling water (water boiling function)

Left burner

Right burner

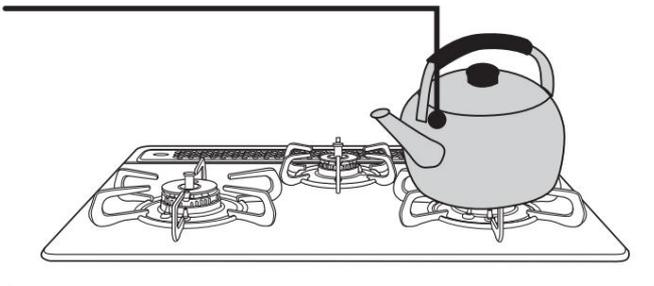
It will automatically turn off after boiling. Also, if you set the keep warm function in the customization function, it will keep the water warm on low heat and then automatically turn off.

Suitable pot	The right amount of water
̣ Shape: Flat-bottomed pot ̣ Material/ type: Enamel, aluminum, iron, waterless pot , kettle, stainless steel (bottom thickness 2.5mm or more) Unsuitable pots*	500-2000mL To prevent overflow, use an amount that matches the size of the kettle or pot (60-70% of the maximum capacity).
̣ Shape: Pot with an uneven bottom ̣ Material/ Type: Earthenware pot, heat-resistant glass, pressure cooker, round-bottom	

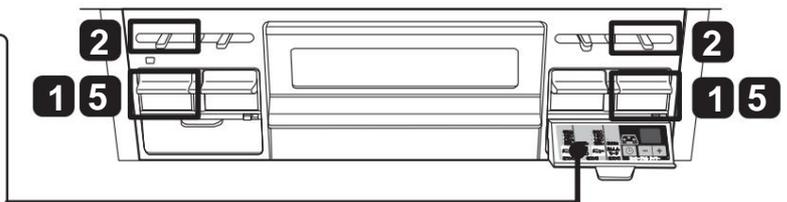
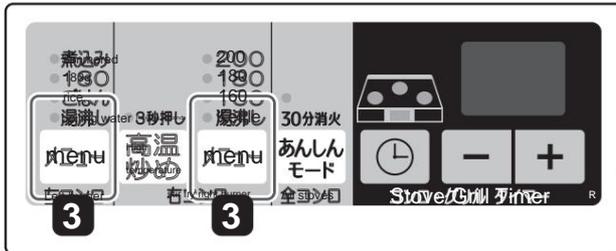
wok *Temperature cannot be detected correctly.

Preparation

Place a kettle or pot filled with water in the center of the grate.



Open the operation panel



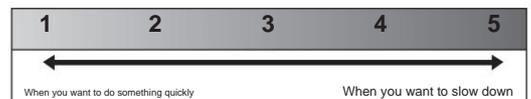
知っておいてね

- In the following cases, the sensor may determine that boiling has occurred before the temperature reaches 100°C.
 - When re-boiling hot water
 - When the bottom of the kettle or pot is dirty or rusty
 - When boiling water in a pot without a lid
- If you set the customization function to keep warm for 5 minutes, the heat will automatically switch to low during keep warm mode and you will not be able to increase it.

Customization features (page 40)

̣You can also change the timing of the boiling notification if you feel the notification is coming too early or too late.

It can be adjusted in 5 steps. (The default setting is "3".)



Request

- Depending on the type of kettle or pot and the amount of water, there may be a delay in the boiling notification, the timing for turning off the heat or reducing the heat may differ, or the water may boil over. Take care not to get burned.
- To ensure that the temperature sensor works properly, please observe the following when using the water boiling function.
 - Do not open or close the lid. •Do not stir the water. •Do not move the kettle or pot. •Do not add water.
 - Do not add ingredients. •Do not change the heat.
- Adjust the heat to suit the diameter of the kettle or pot so that the flame does not overflow.

To cancel midway through... Press
and hold the switch until it goes off (cancel).

1 Ignite

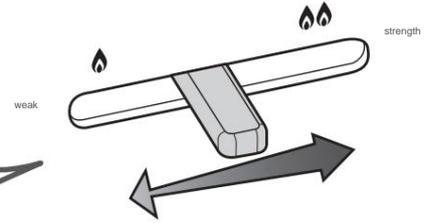
Press the operation button to ignite

2 Adjust the heat

Slowly turn the heat control knob to adjust the heat.

Adjust the flame according to the size of the kettle or pot so that it does not overflow.

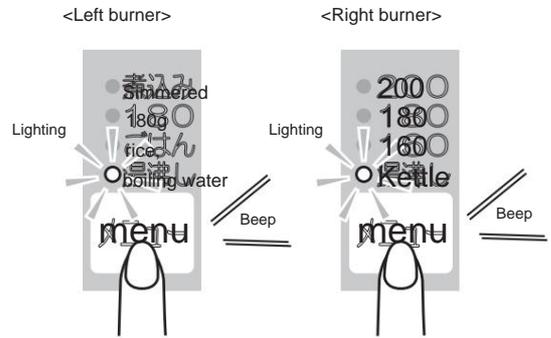
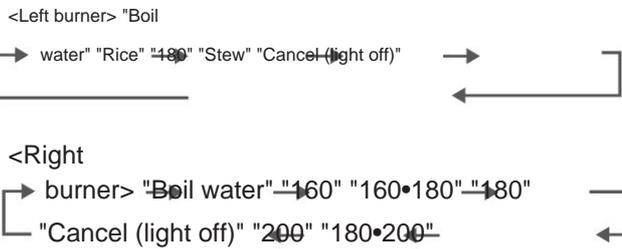
While watching the flame, slowly slide it left and right.



3 Setting the water heater

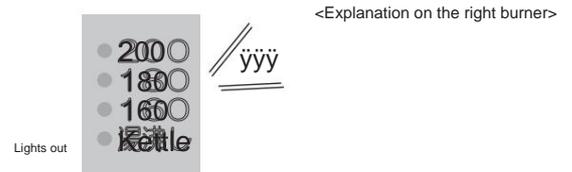
Press the switch and select "Boil water"

Each time you press it, it switches as follows:



4 Automatically turns off when boiling

After boiling, a melody will sound to notify you, the boiling water indicator light will go out, and the water will automatically turn off.

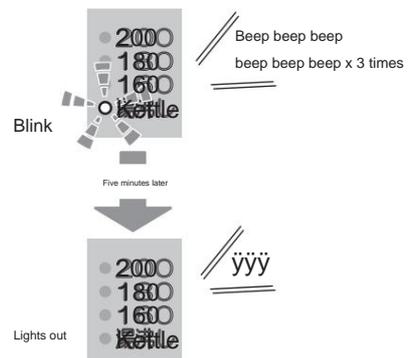


Customization features (page 40)

You can also change it to keep the water warm for 5 minutes instead of automatically turning off after boiling.

When the water boils, the buzzer will beep three times and the heat will automatically turn to low. The water boiling indicator light will start flashing.

After the warming is complete, a melody will sound and the pot will automatically turn off. The water boiling indicator light will turn off.



5 Return the operation button

Press the operation button to the extinguish position



Cooking simmered food (stewing function)

Left burner

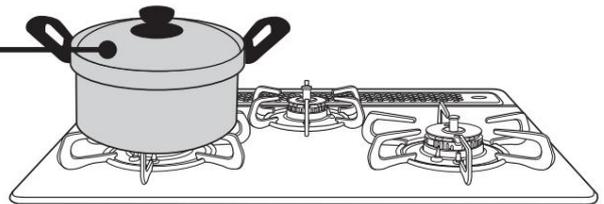
When cooking stews or other dishes over low heat, the heat is automatically adjusted to prevent burning or boiling over. This is useful for stews such as rolled cabbage, curry, stew, and Chikuzenni. When the food boils, the heat is reduced to low, and when the temperature drops, the heat is adjusted to maintain a temperature of around 100°C. (When the stew function is active, the heat can be adjusted from high to low using the heat adjustment knob, but the heat cannot be adjusted when the heat is automatically adjusted to low.)

Suitable pot	Appropriate amount of water, etc.
̣ Shape: Flat-bottomed pot ̣ Material/ type: Enamel, aluminum, iron, waterless stainless steel (bottom thickness 2.5mm or more)	To prevent overflow, use an amount that matches the size of the pot (60-70% of the maximum capacity).
Unsuitable pots ̣ ̣ Shape: Pots with uneven bottoms ̣ Material/ Type: Earthenware pot, heat-resistant glass, pressure cooker, wok, shallow frying pan	

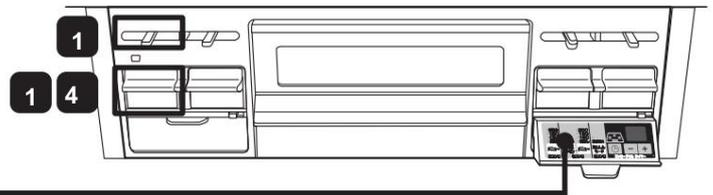
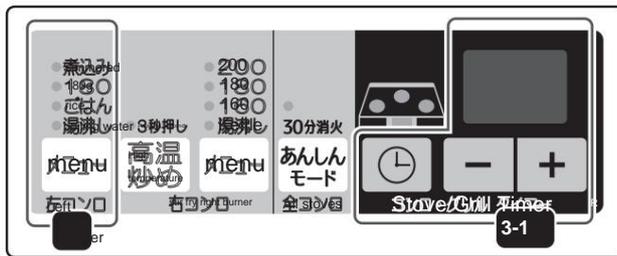
*Temperature cannot be detected correctly.

Preparation

Place the pot or other items in the center of the grate (left stove side)



Open the operation panel

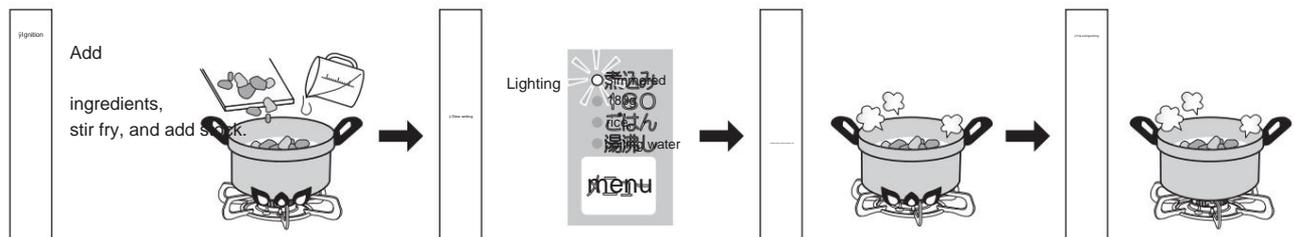


ワンポイント

The timing for setting the simmering temperature varies depending on the type of food being simmered. Please refer to the following when cooking.

̣ For cooking where you boil the stock and then add ingredients to simmer, put the pot with the stock on the stove and set the simmer function. When the buzzer beeps and the heat drops to low, it's time to add the ingredients.

̣ For dishes such as curry and meat and potatoes, where the ingredients are fried and then simmered...



Request

- To prevent food from burning, stir occasionally while simmering. Be particularly careful with thick dishes such as curry, as they are prone to burning. • Be careful not to use only the moisture from the ingredients as this may cause the food to burn. • Do not use for cooking with oil. • Do not use earthenware or glass pots as they may not cook properly.
- Cooking frozen ingredients while still frozen may cause the food to boil over, so thaw the ingredients before cooking.

To cancel midway through...
 Press the switch until it goes off (cancel).

1. Ignite and adjust the heat

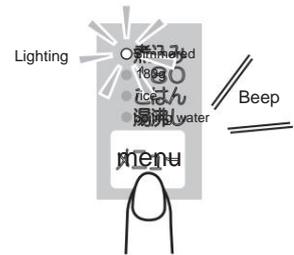
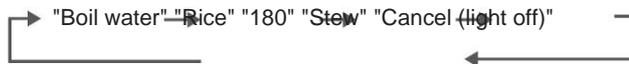
Press the operation button on the left burner to turn it on. Slowly turn the heat control knob to adjust the heat.

Adjust the flame according to the size of the pot or other item so that it does not overflow.

2. Select the simmer function

Press the switch and select "Stew" from the menu

Each time you press it, it switches as follows:



3. Cooking

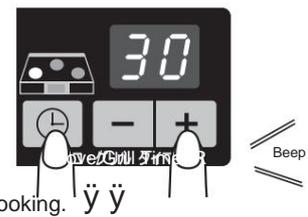
After heating at the adjusted heat, the heat is automatically adjusted to low to prevent food from burning. If the flame goes out during cooking, the operation is canceled. Please perform the operation again.

You can use the stove timer function to set the cooking time (from 1 to 99 minutes) for the simmer function. Page 23

3-1. Setting the timer

Press the switch
 Press to set the timer time.

The initial setting is 30 minutes. The timer setting time can be changed even during cooking.

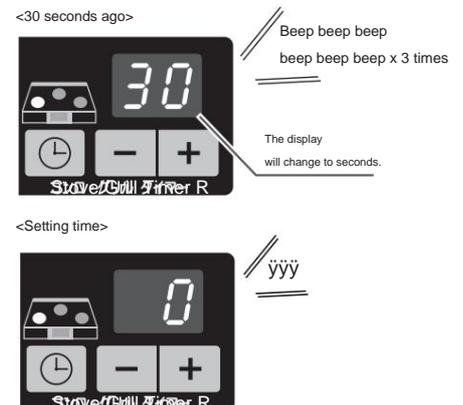


3-2. Automatically turns off when the set time is reached

30 seconds before the set time ends, the buzzer will sound three times (beep, beep, beep, beep) and the display will change to seconds.

When the set time arrives, a melody will sound to notify you and the fire will be automatically extinguished.

When the melody ends, the timer display/indicator lamp and the stewing indicator lamp will turn off.



4. Extinguish the fire

Press the operation button on the left burner to turn it off. The simmer indicator light will turn off.



Cooking rice (rice cooking function)

Left burner

Preparation

1. Measure the amount of rice accurately

Use a measuring cup to measure the correct amount of rice you want to cook.

[Example] 180mL measuring cup

One level scoop is enough for one cup of rice.



2. Washing rice

Wash away dirt and bran with plenty of water and rinse quickly.

- Discard the first rinse water immediately. This is to prevent the rice from absorbing the rinse water containing bran.
- Quickly repeat the "rinsing - rinsing" process several times. *If the rice is not rinsed properly, it may cause odor, discoloration, overflow, or burning.

3. Soak the rice in water

Rice and water amounts

- The amount of water is the amount to add after washing the rice and draining it.
- Adjust the amount of water depending on your preference, such as whether you are using new rice, old rice, or pre-washed rice, or whether you like it hard or soft.
- The amount of water (including seasonings and stock) is a guideline. Adjust according to your preference.

<Rice> Rice

quantity (weight)	capacity	Amount of Water
2 go (approx. 300 g)	360mL	Approximately 480mL
3 go (approx. 450 g)	540mL	Approx. 680mL
4 go (approx. 600 g)	720mL	Approx. 880mL
5 go (approx. 750 g)	900mL	Approx. 1070mL

How long to soak rice in water

- After adjusting the amount of water, soak the rice in water for at least 30 minutes, referring to the table on the right. If the soaking time is too short, it may not be cooked well.
- Once soaked in water, the rice becomes fragile. If the rice is cooked with broken rice or powdered rice, it will lose its flavor and may cause premature breakage, uneven cooking, and discoloration.

Types of rice	season	
	Spring to Summer	Autumn to winter
Polished white rice, imported rice,	30 minutes or more 60 minutes or more	60 minutes or more 90 minutes
old unwashed rice	or more Follow the *cooking instructions for pre-rinsed rice makers*	

*However, soaking for more than 14 hours may cause deterioration.

Tips for cooking pre-washed rice

- If there is a lot of rice flour and the water is very cloudy, rinse the rice flour off the surface of the rice. If the rice flour accumulates at the bottom, it will cause the rice to be undercooked.
- When water is added, air bubbles will form on the surface of the rice, making it difficult for the water to be absorbed and making the rice hard. Rinse once or stir well to remove the air bubbles.
- Use more water. For details, please follow the "How to cook rice with a no-rinse rice maker" instructions.

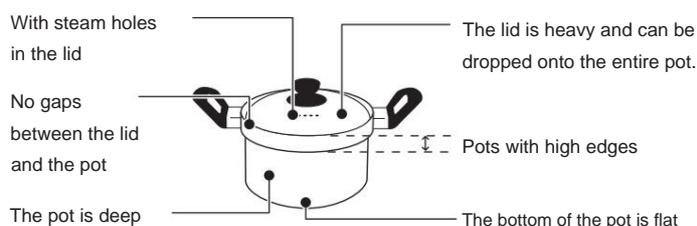
Preparation (continued)

4 Choose the right pot for cooking rice

Choose the right pot for cooking rice to make it taste better

You can also use commercially available rice cookers. Please refer to the table below to choose a suitable pot for cooking rice.

Pot suitable for rice cooking function



Rice cooking pots are also sold separately. Page 66

Pot suitable for rice cooking function		Rice	Cooking amount and points
Rice cooking pot sold separately	PRN-32 	○	White rice: 3 cups, seasoned rice: 2 cups
	PRN-52 	○	White rice: 5 cups, seasoned rice: 4 cups
Aluminum pot		○	If it is thin (less than 2mm), it will burn easily.
Enamel and stainless steel pots		○	White rice may burn. If you use a thin (2.5 mm or less) stainless steel pan, it will burn easily.
Earthenware pot		×	Do not use this as it will not cook properly.
Glass pots, pressure cookers, multi-layer pots		×	Do not use this as it will not cook properly.



Suitable for:



: Not suitable (temperature cannot be detected correctly)

- Shallow pots may boil over.
- Food may burn

depending on the material, thickness, and shape of the pot. The anti-burn function does not work when using the function selection mode.

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<Estimated cooking time>

Rice: about 30 minutes (including 10 minutes soaking)

<After soaking> Stir

the rice well while loosening it. This will remove excess water and make it tastier.

- If you add too much ingredients to your rice, it may not cook properly. Add seasonings just before cooking so that the rice can absorb the moisture. Place ingredients on top of the rice and mix after cooking.



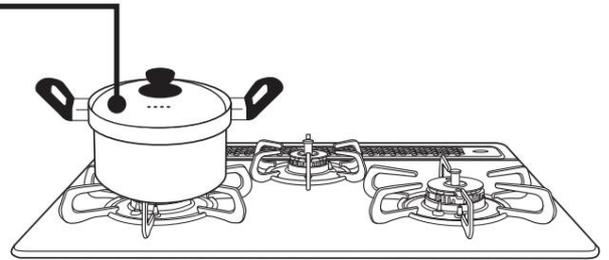
Cooking rice (rice cooking function)

Left burner

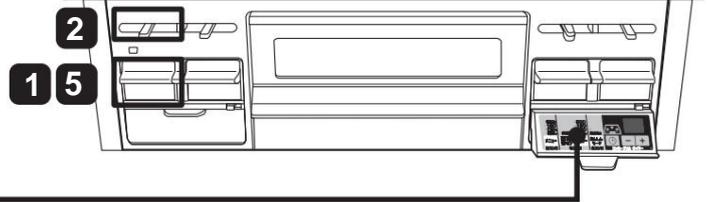
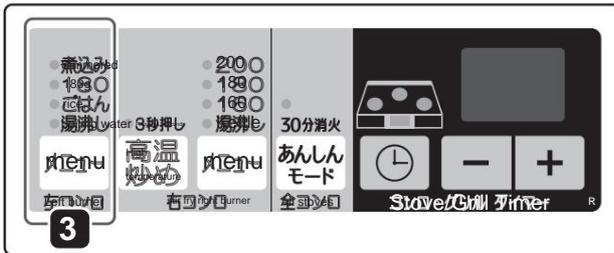
Preparation (continued)

5 Place the pot

Place the pot or other items in the center of the grate (left stove side).



Open the operation panel



⚠ If you accidentally turn off the stove while cooking rice

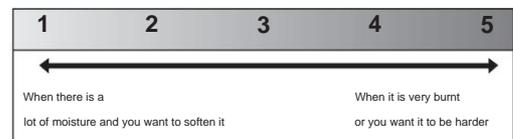
You can cook rice automatically by turning the stove on immediately and selecting "Rice" at the same heat level, but the rice may be soft or hard or may burn a little.

To cancel midway... Press the **cancel** switch until it goes off (cancel). After cooking has started, the menu switch will no longer be able to be changed after a certain amount of time has passed. If you are unable to change the menu, turn off the stove.

Customization features (page 40)

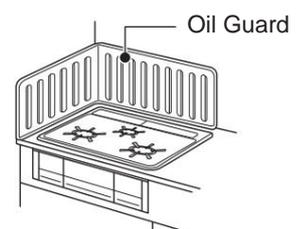
⚠ You can also adjust the cooking level to your preferred hardness and browning.

- It can be adjusted in 5 steps. (The default setting is "3".)



Request

- Installing an oil guard or other device that surrounds the stove will change the flow of exhaust air, which can cause uneven cooking. Remove the oil guard when cooking rice.
- Rice will not cook properly if there is wind blowing in or if the stove is exposed to wind from a fan or air conditioning device. Make sure the wind is not blowing on the flame.
- If you cook rice a second time or reheat it after cooking has finished, it may burn.
- Start cooking rice when the stove burner is cool. If you start cooking rice when the stove burner is warm, such as immediately after use, the safety device may be activated or the rice may not cook properly.

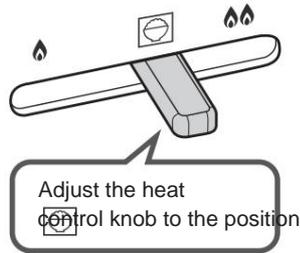


1 Ignite

Press the operation button on the left burner to ignite it.

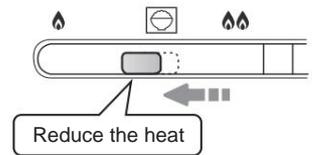
2 Adjust the heat

Set the heat control knob to the " " position



ワンポイント

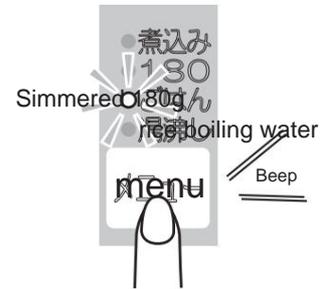
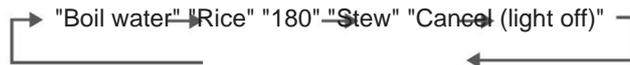
•If the heat control knob is not set to the specified position, the rice may boil over or may not cook properly. •If the boiling soup splashes out, reduce the heat.



3. Select the rice cooking function

Press the switch and select "Rice" from the menu

Each time you press it, it switches as follows:

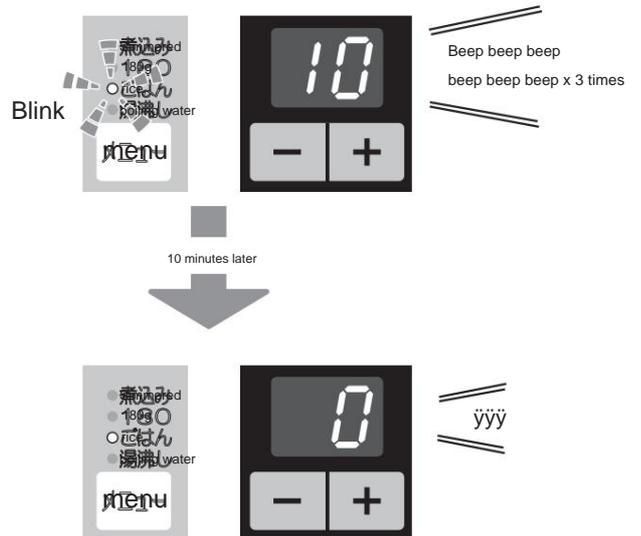


4. Once the rice is done, it will automatically turn off and start steaming.

- When the rice is done, it will automatically turn off and the buzzer will sound three times (beep, beep, beep, beep).
- The rice indicator light will start flashing and the rice will start to steam (10 minutes).

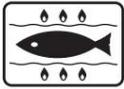
•If you press the switch during steaming, the indicator light will go off and the melody to indicate the end of steaming will not sound. •If you are using the stove timer or grill of another stove, the timer time will take priority, so the steaming time will not be displayed.

When the steaming is finished, a melody will sound to notify you. After the melody ends, the timer display and rice indicator light will turn off.



5. Turn the operation button

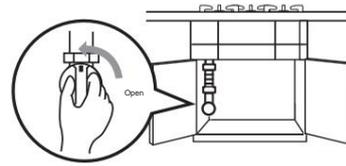
Press the control button on the left burner to the off position.



How to use the grill

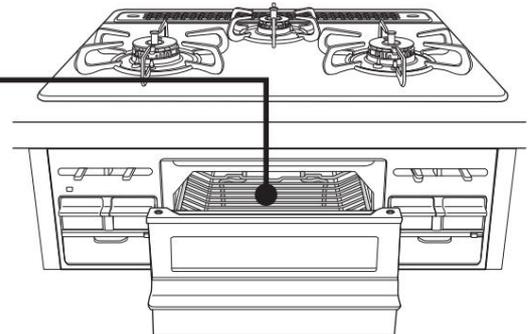
Grill Care and Preparation

Check that all operation buttons are in the off position and turn the gas valve fully on.



Make sure there are no packaging materials inside

Make sure there is no aluminum foil or other debris around the burner. *If there is debris, it may not ignite.



Grill Care and Preparation

When you first use your grill...

• Make sure there are no flammable objects inside the grill chamber.

If there is any flammable material remaining inside the refrigerator, such as paper or packaging materials, remove it all.

• Remove the grill grate.

It is fine to leave the grill tray, grill tray stand, and grill wire rack attached.

• Cook empty for about 8 minutes until the smoke disappears (use "high" heat for both the upper and lower flames).

• This is to burn off the processed oil adhering to the parts inside the oven. It is not abnormal if smoke or odor comes from the grill exhaust vent or other places. • When empty-bake, the grill overheat prevention function may be activated and the grill may automatically turn off. In this case, press the operation button to return it to the off position, wait about 5 minutes, and then try igniting again.

When removing and transporting the grill...

1. Hold the grill handle and slowly pull it out until it stops.

2) Hold the grill door firmly with both hands and lift it slowly to prevent grease from spilling or splashing.



Grill overheating prevention

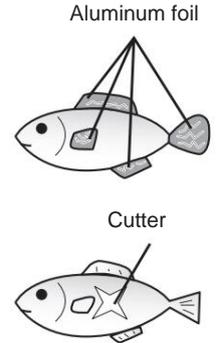
function The grill will automatically turn off if the temperature inside the grill becomes very high, such as when the grill is heated without food. It may also turn off automatically if the grill is used continuously. When the grill is turned off, a buzzer will sound to notify you, and the error code "02" and "5" (for the grill) will be displayed alternately.

*If the grill overheating prevention function is activated, press the operation button to return it to the off position, wait about 5 minutes (until the temperature inside the grill drops), and then try igniting again.

Grill Care and Preparation (continued)

Fish preparation

• After washing the fish, wipe off the water thoroughly. • When pickling fish in miso or kasu, wipe off the miso and kasu well as they can burn easily. • Adding salt will firm the flesh and make it less likely to lose its shape. Add more salt to the thick parts and less salt to the thin parts. • Sprinkle more salt on blue-backed fish such as mackerel and sardines and leave it for a while to firm up. For white fish, sprinkle less salt and cook for a shorter time. • Sprinkle salt on river fish, squid, shrimp, shellfish, etc. just before grilling. • Fish fins and other parts of fish tend to burn easily, so wet them with water and apply salt directly to the fins and tail with your fingers (decorative salt) or wrap them in aluminum foil to prevent them from burning. • Using a knife (decorative knife) will help the food cook better and reduce the amount of fat splattering caused by the skin breaking.



❄️ **ワンポイント** ❄️

Please make sure to thaw frozen foods completely before cooking. If the food is not thawed, it may not cook properly and may not cook properly.

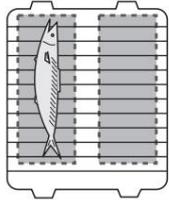
How to place fish

• For best results, avoid the center of the grill net and place the fish toward the back. (Small fish will cook better if placed toward the front.) • Arrange the fish with some space between them. This allows for better heat transfer and reduces uneven cooking. • When grilling thick fish, be careful not to touch the burner or the area around the electrodes (page 52). This may cause abnormal ignition.

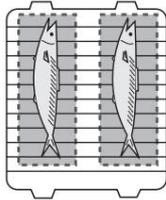
In the case of appearance

• Place the fish so that the head is at the back and the tail is at the front.

When grilling one fish When grilling two fish

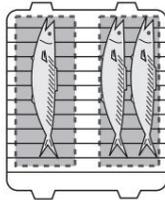


Avoid the center and place it on the left or right side.



Place them evenly on the left and right.

If grilling 3 or more fish

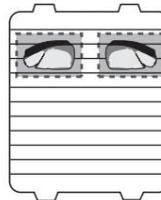


Avoid the center and place with some space between them.

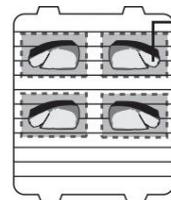
In case of fillets

• For fillets with skin, place them with the skin side facing up and the thinner parts of the fillets on the outer perimeter of the grill grate to prevent them from burning as much.

When grilling 1-2 slices When grilling 4 slices or more



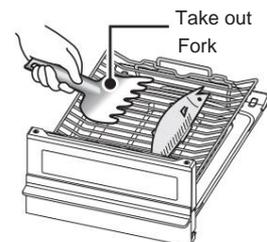
Avoid the center and place it on the left or right side.

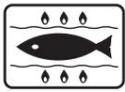


The thinner part is the outer edge

When you take out the fish...

The included fork makes it easier to remove fish and other foods stuck to the grill grate. Insert the fork under the food, aligning the grooves of the fork with the grill grate, and remove the food from the grill grate.





How to use the grill

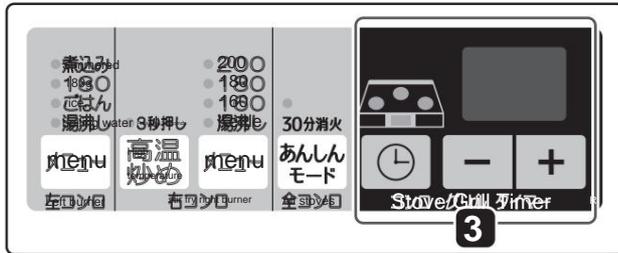
Preparation (continued)

Do not put water in the grill tray. Do not leave the appliance unattended while cooking.

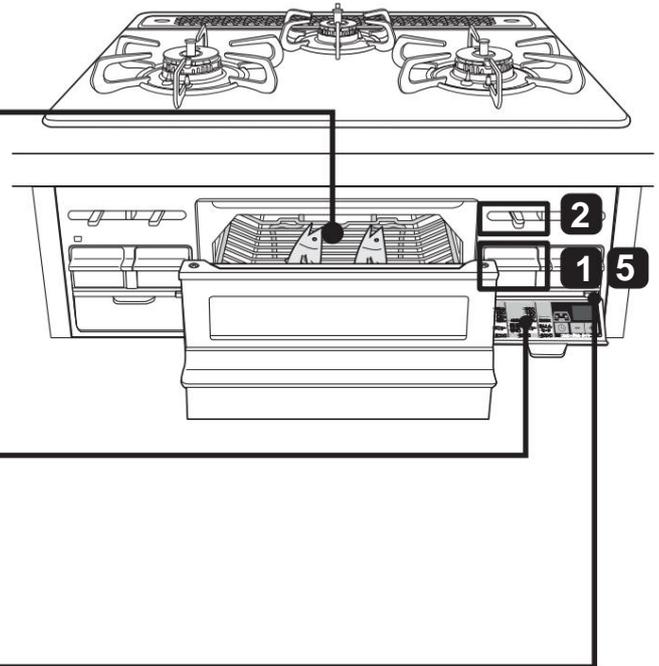
Put the food in and close the grill door all the way.

If the grill door is left even slightly open or opened and closed frequently, excessive heat may escape and cause a fire or damage to the equipment.

Open the operation panel



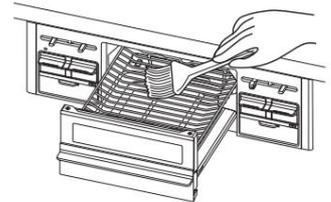
Make sure the lock knob is released.



To prevent fish from sticking...

- Apply a thin layer of oil to the grill grate.
- Preheat (empty) for about 3 minutes.

Prevents food from sticking to the grill grates.



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•For safety reasons, the grill timer can only be set within a range that does not exceed the maximum grill duration (approximately 15 minutes).
 *If you change the grill time while grilling fish, you can only change it to "15 minutes - elapsed time" (if 3 minutes of grilling time has elapsed, the maximum is "15 minutes - 3 minutes = 12 minutes"). •For safety reasons, the grill will automatically turn off after a maximum of approximately 15 minutes. If the food is not cooked enough even after 15 minutes of grilling, please turn it on again.

Request

- When using continuously, please allow about 5 minutes between uses. If you start cooking while the temperature inside the oven is still high, the grill overheat prevention function may activate and automatically turn off the fire. Page 35 •Depending on the type of food, it may catch fire before the grill overheat prevention function activates. Do not leave the appliance unattended and be careful not to overcook it. Example: Dried foods with little moisture, herring, mackerel, chicken, etc. that are high in fat •Residual heat may cause the food to burn, so remove it immediately after cooking.
- Tsukeyaki, teriyaki, and seasoned fish are prone to burning, so cook slowly over low heat. •The heating methods for the top and bottom heat are different, so the front and back may not be the same color. Adjust the heat of the top and bottom heat while watching the color of the food. •After using the grill, do not suddenly cool the grill tray or grill net with water. It may become deformed.

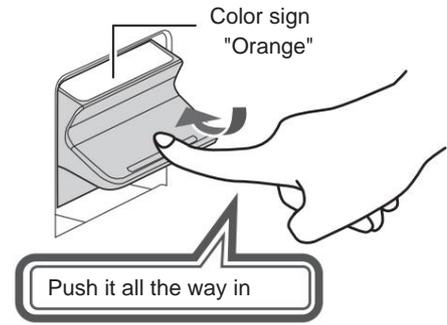
1

Ignite

Press the grill control button all the way down

- It will ignite with a crackling sound. It will continue to discharge for about 7 seconds to ensure ignition even if you let go of it. (All burners and the grill will discharge at the same time.) •If you try to ignite the burner when the flame control knob is set to low heat, it will move to high heat.

- When the operation button is pressed, a color symbol is displayed. •Please make sure that the light is on.



The grill timer will start automatically when ignited.

The initial setting is 9 minutes.



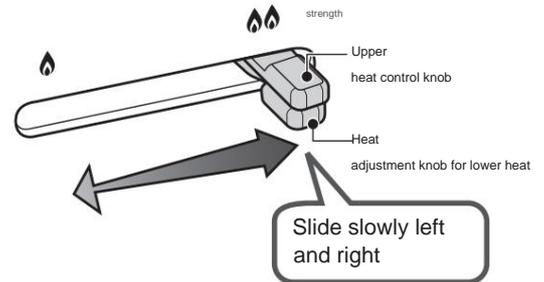
2

Adjust the heat

Slowly turn the heat control knob

The heat can be adjusted separately for the upper and lower flames .

The recommended heat setting is full (strong), but you can also adjust it to low heat if you prefer. When low heat is selected, the apparent size of the flame will barely change.

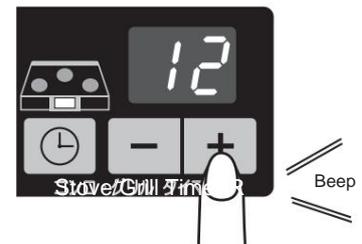


3

Set the timer time

Press **+** to set the timer.

- Please set it every time you use it. •It can be set from 1 to 15 minutes (in 1 minute increments). •The grill timer setting time can be changed even during cooking.



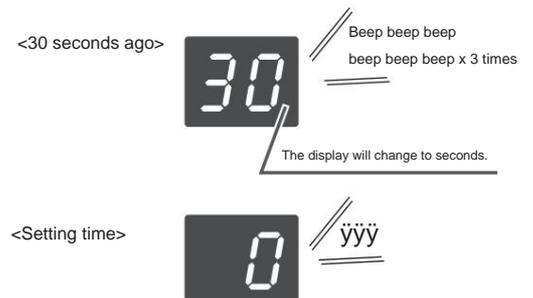
4

Automatically turns off when the set time is reached

- 30 seconds before the set time ends, the buzzer will sound three times (beep, beep, beep, beep) and the display will change to seconds.

- When the set time is up, a melody will sound to notify you and the fire will be automatically turned off.

- When the melody ends, the timer display and indicator lamp will turn off.



5

Return the operation button and close the gas valve.

Press the grill's control button to the off position.
Close the gas valve.

About Safety Mode (30-minute stove shutoff)

Optional function
P39jP43

Recommended for those who want simple and safe settings. Once you set it, the settings will be remembered, so you don't have to set it every time you use it.

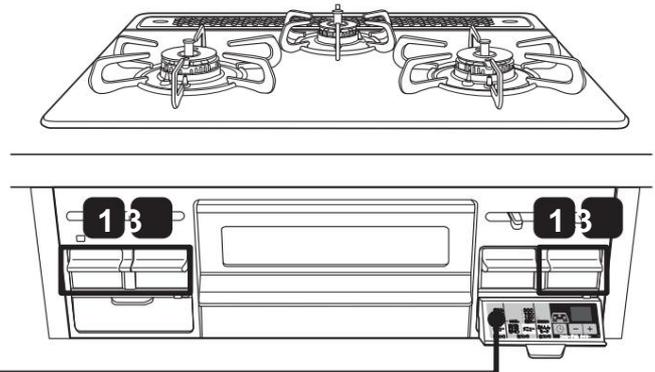
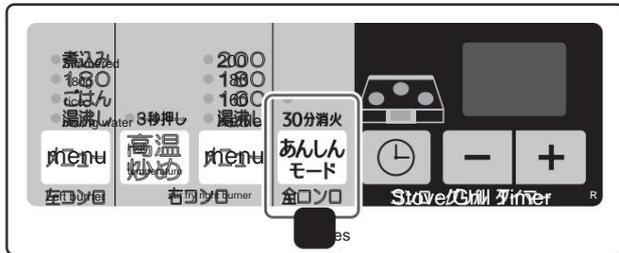
* Change the settings of all stoves at once.

Stove fire extinguishing function The stove's automatic extinguishing function can reduce the time it takes for the stove to automatically shut off to 30 minutes.	Initial setting (when canceled)	When set
	2 hours (120 minutes) *	half an hour

*: The time may have been changed using the customization function (individual settings).

Preparation

Open the operation panel



1 Ignite

Light any stove

To ignite, press the operation button on either the left burner, right burner, or rear burner.

2 Enable/disable Safety Mode

Press the Safety Mode switch

- "Safety Mode" is set or canceled.
- Setting and canceling are done using the same operation method.
- After setting the Safety Mode, the setting will be remembered even if you replace the batteries.

<p><When set> The indicator light will turn on and a melody will sound.</p> <p>The indicator light will turn on when the stove is in use and turn off when it is turned off.</p>		<p><When released> The indicator light will go out and a beep will sound.</p>	
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3. Extinguish the fire

Press the control button on any stove to turn it off