

Operating Instructions

Always follow basic precautions when using electrical appliances.

Read instructions carefully.

Please keep this instruction book handy for easy reference.

GOURMET SIZZLER[®] **Multipurpose Electric Skillet**

EA-TAC35

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ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions, keep these instructions for future use.
2. Do not touch hot surfaces, use handles or knobs.
3. To protect against a risk of electric shock, do not immerse the appliance, the cord assembly temperature controller or plug, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not leave the appliance unattended when in use.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to an authorized service center for examination, repair or adjustment.
8. Do not use outdoors.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in heated oven.
12. Always use the appliances on a dry, level surface.
13. Extreme caution must be used when moving the skillet containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
15. To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet.
16. Do not use the skillet for other intended use.
17. Do not operate in the presence of explosive and/or flammable fumes.
18. This product is intended for household/domestic use only and not for commercial or industrial use.
19. To reduce the risk of fire, cook only with hot plate and guard in place.
20. Make sure the detachable hot plate, heater unit and guard are assembled and fastened properly before cooking according to "HOW TO USE" section of this instruction. Use only Etowah model no. PO-0700 temperature controlling plug.
21. This appliance is not intended for deep frying.

SAVE THESE INSTRUCTIONS

Polarized Plug – The appliance has a polarized plug – one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

The Electrical Cord – To avoid a circuit overload, do not operate another high wattage appliance on the same circuit. The cord length of this appliance has been selected to reduce the possibilities of tangling or tripping over a longer cord. Longer or extension cords may be used if care is exercised in their use. If additional cord length is needed, an extension cord rated not less than 11 amperes, 120 volts may be used and be sure to arrange it so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

IMPORTANTES MESURES DE SÉCURITÉ

En cas d'utilisation d'appareils électriques, il est toujours nécessaire de prendre les précautions de base y compris les suivantes :

1. Lisez toutes les instructions et conservez-les pour une utilisation future.
2. Ne touchez pas les surfaces chaudes et utilisez les poignées et les boutons.
3. Pour éviter les chocs électriques, ne plongez pas le cordon ou la fiche dans l'eau ou dans tout autre liquide.
4. Soyez très vigilant lors de l'utilisation d'un appareil par un enfant ou lors de l'utilisation d'un appareil à proximité d'un enfant.
5. Débranchez l'appareil lorsque vous ne vous en servez pas et avant de le nettoyer. Laissez l'appareil refroidir avant d'y ajouter ou d'y enlever des pièces accessoires.
6. Ne vous éloignez pas d'un appareil en marche.
7. N'utilisez pas un appareil dont le cordon ou la fiche sont endommagés ou encore un appareil qui fonctionne mal ou a été endommagé d'une manière quelconque. Confiez au service de réparation recommandé l'examen, la réparation ou le réglage de l'appareil.
8. N'utilisez pas l'appareil à l'extérieur.
9. L'utilisation de pièces accessoires non recommandées par le fabricant risque d'endommager l'appareil.
10. Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il ne se trouve pas en contact avec une surface chaude.
11. Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique ou encore dans un four en train de chauffer.
12. Utilisez toujours l'appareil sur un plan sec et horizontal.
13. Soyez extrêmement vigilant lorsque vous déplacez poêle contenant de l'huile chaude ou tout autre liquide chaud.
14. Branchez d'abord le cordon sur l'appareil avant de l'introduire dans la prise murale.
15. Pour l'utilisation, branchez le cordon dans une prise domestique. Pour débrancher, saisissez la fiche pour la retirer de la prise murale.
16. N'utilisez pas le poêle pour d'autres fonctions que celles auxquelles il est destiné.
17. Évitez la proximité de produits inflammables ou de produits explosifs.
18. Cet appareil est uniquement à usage domestique et ne peut être destiné à un usage commercial ou industriel.
19. Pour réduire les risques d'incendie, ne cuisinez qu'avec les plats chauffants et les dispositifs de protection en place.
20. Assurez-vous que le plat chauffant amovible, l'unité chauffante et les dispositifs de protection sont correctement assemblés et bien fixés avant de vous en servir conformément aux instructions données dans le chapitre "mode d'emploi" de la notice explicative. N'utilisez que la prise de réglage de température Etomah, modèle No PO-0700.
21. Cet appareil n'est pas conçu pour la grande friture.

CONSERVEZ CES INSTRUCTIONS

Prise polarisée. L'appareil possède une prise polarisée dont l'une des broches est plus large que l'autre. Pour minimiser les risques de chocs électriques, la fiche s'adapte dans un seul sens à une prise polarisée. Si la fiche ne s'adapte pas correctement à la prise, retournez-la. Si elle ne s'adapte toujours pas, prenez contact avec un électricien agréé. Ne tentez pas d'aller à l'encontre des mesures de sécurité en modifiant la fiche d'une manière quelconque.

Cordon électrique. Pour éviter une surcharge du circuit électrique, n'utilisez pas sur le même circuit un appareil à forte consommation électrique. La longueur du cordon a été fixée de manière à éviter les risques d'enchevêtrement ou de chute. Un cordon plus long ou une rallonge électrique peuvent être utilisés à condition de prendre toutes les précautions d'utilisation nécessaires. En cas de besoin, une rallonge de 11 ampères et de 120 volts minimum peut être utilisée à condition d'être réglée de manière à ne pas pendre du bord de la table où elle pourrait être tirée par des enfants ou encore provoquer des enchevêtrements.

SAFETY CAUTIONS

Before using

The cautions listed here are to prevent harm, danger or damage to you or others, and are divided into two categories, WARNING and CAUTION. All are important cautions regarding safety, so be sure to observe them.


WARNING

Indicates death or a serious injury may be caused if not handled properly.


CAUTION

Indicates an injury or damages may be caused if not handled properly.


Symbols

 symbol indicating situations advising you of a Warning / Caution. The illustration in the symbol specifies the situation. The example below warns "Electric Shock Caution".



 symbol indicating actions which are not allowed. The illustration in the symbol specifies the action. The example below indicates "Do Not Dismantle".



 symbol indicating a situation which instructs you to take action. The illustration in the symbol specifies the action. The example below on the left indicates to "unplug" and the symbol on the right indicates it is "a must do" action.



After reading the manual, please keep it readily available for all users.

WARNING



Do not dismantle

• **Do not attempt to remodel the SKILLET. Anyone other than a repairman should not try to dismantle or repair it.**

To prevent a fire, electric shock or injury. If repairs are necessary, consult the shop where the SKILLET was purchased, or our customer service center.



Use an individual outlet

• **Use an individual 11 amps or more electric outlet.**

Using an outlet with other appliances may cause an electric overload and result in a fire.



Not allowed

• **Do not allow children to use the SKILLET without adult supervision.**

Do not use within the reach of infants.



Not allowed

• **Do not lick the temperature controller.**

To prevent an electric shock or injury.

Be sure any infants in the area don't accidentally come in contact with and lick the controller.



Not allowed

• **Do not use the SKILLET for deep frying.**

To prevent a fire.



Dry hands

• **Plug and unplug the SKILLET with dry hands only.**

To prevent an electric shock or injury.



Securely insert plug

• **Be sure to securely insert the plug completely into the outlet.**

To prevent an electric shock, short circuit, emission of smoke or combustion.



Not allowed

• **Do not operate the SKILLET on any other current than AC 120V.**

To prevent a fire or electric shock.

※Purchased merchandise may vary slightly from the illustration in the Operating Instructions.

⚠ WARNING



Not allowed

- **Do not damage the power cord.**

Bending, pulling, twisting or folding the power cord, or placing it close to something with high temperatures, placing a heavy object on it, putting it between two objects, or altering it may break it and result in a fire or electric shock.



Not allowed

- **Do not allow pins or dirt to remain on the auto temp controller.**

To prevent an electric shock, short circuit, or combustion.

⚠ CAUTION



Not allowed

- **Do not heat canned or bottled goods directly on the SKILLET.**

To prevent the can or bottle from overheating or exploding, resulting in burns or injuries.



Not allowed

- **Do not use the SKILLET on an unstable or flammable surface.**

To prevent a fire.



Do not touch

- **Do not touch parts which are hot while in use or for some time afterward.**

To prevent burns.



Not allowed

- **Do not use the SKILLET's auto temp controller for other appliances.**

To prevent a breakdown or combustion.



Not allowed

- **Do not use the SKILLET too close to the wall or furniture.**

To prevent damaging the wall or furniture with steam or heat, causing discoloration and deformation.



Wait for it to cool down before cleaning Wait to cool down

- **Wait for the SKILLET to cool down before cleaning.**

The hot plate will be hot for a while and could cause a burn if you touch it too soon.

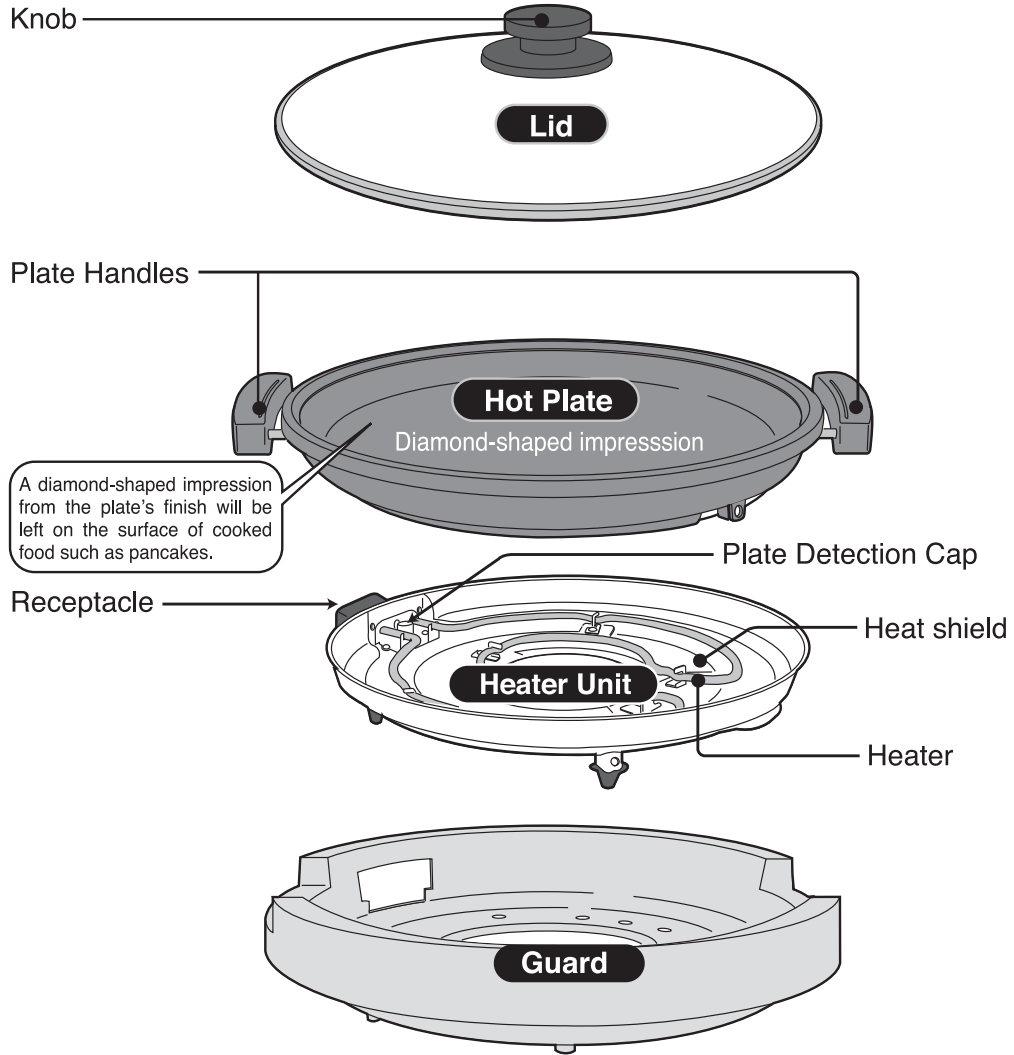
REQUESTS

- **Do not use the SKILLET if the heat protection plate is dirty.** (to prevent a breakdown or deformation)
- **Handle the SKILLET with care.** (to prevent a breakdown or damage)
- **Do not use the SKILLET on a surface which blocks the air vents located on the back of the body (Guard). Also, do not use the SKILLET on surfaces which are not heat resistant such as the carpet, floor cushions or tatami.** (to prevent a fire, scorching of the floor, or deformation of the body)
- **Follow the below listed points to avoid removing the Titan Ceramic Coating (fluorine coating) from the plate.**
 - Do not use sharp metal on the surface such as knives and forks.
 - Do not heat the plate for an extended period of time if it is empty. Also, do not set the plate directly on a fire.
 - Do not use cleansers, or nylon and metal brushes.
 - Be sure to clean the surface as well as the back of the plate after each use. (Traces of leftover food on the surface may stick and affect the baking process, altering the taste and texture of the cooked food.)
 - Do not rub hard on the surface with the tip or corner of the spatula. Also, do not rub the corner of the plate. (may scratch the plate)

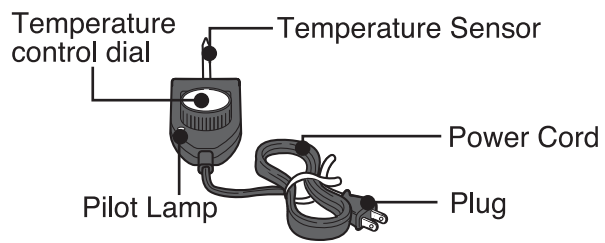
Temperature Controller Follow the below points to prevent breakdown and damages.

- Always use the controller designed specifically for the SKILLET.
- Be sure to wipe dirt off of the temperature sensor or receptacle.
- Be careful not to hit or drop the controller or handle it roughly, or twist it severely when attaching or detaching.
- Do not disassemble the controller.
- Make sure to detach the controller from the heater unit after use.

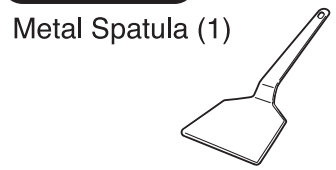
PARTS NAMES



Temperature Controller



Accessory



HOW TO USE

1 Getting Ready

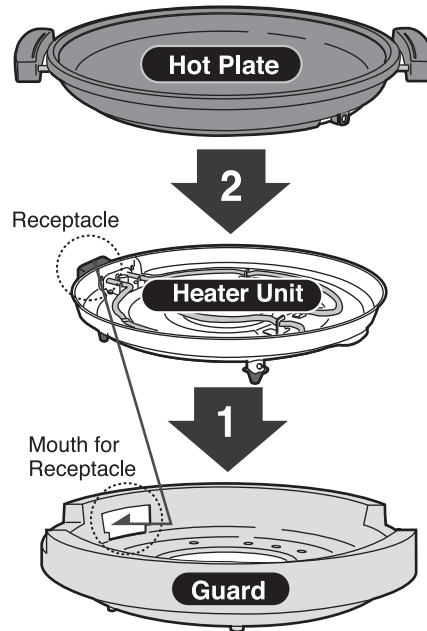
1) Place the heater unit in the guard.

Set the heater unit receptacle into the receptacle mouth in the guard.

※Be sure to place the heater unit in the guard before using. (to prevent a breakdown)

2) Place the hot plate.

※Do not attach the temperature controller to use when the heater unit and hot plate are not placed on the guard. (to prevent a fire, burn or breakdown)



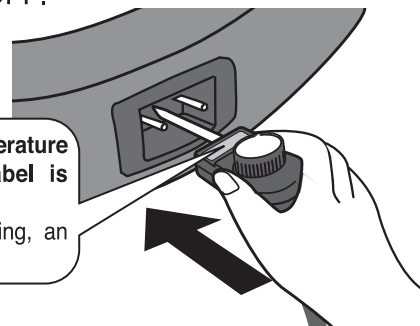
2 Connect the temperature controller

●Make sure the temperature control dial is set to OFF.

1) Attach the temperature controller.

2) Plug into a power outlet.

Be sure to securely insert the temperature controller so that the controller label is hidden in the receptacle. Improper insertion may cause overheating, an accident or breakdown.



Safety Mechanism

The Gourmet Sizzler is designed to prevent the temperature controller from being inserted unless the hot plate is securely placed in the guard pressing down the Plate Detection Cap. In addition, when the temperature controller is plugged into the receptacle, the hot plate cannot be detached from the guard.

Never use excess force to insert the temperature controller or detach the hot plate because this may lead to product failure.

HOW TO USE

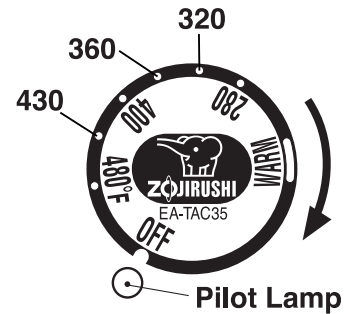
3 Cover with the Lid to Pre-heat and Cook

- 1) Pre-heat the hot plate by first covering with the lid, then turn the temperature control dial and set the temperature scale according to the type of food . (The pilot lamp will light up to indicate that the power is on)

Standard pre-heating time:

[When temperature is set at 480: Approx. 14 minutes]

- 2) **Cooking begins when pre-heat is done.**
(The pilot lamp will turn off when preheating is completed.)
- ※The pilot lamp may not turn off if you pre-heat without using the lid.



Scale	Menu
480	Grilled meat, steak, etc.
430	Fried noodles, etc.
400	Japanese style pancake, minced pork dumpling, etc.
360	Hamburger, etc.
320	Pancake, etc.
280	Crepe, thin egg sheet, etc.
WARM	Keep-warm Keeping the food warm

- ※The temperature scale indicates the hot plate surface temperature when not covered by the lid.
- To keep food warm set the temperature scale to Keep-Warm.
 - A creaking noise may be heard while using. This is not a malfunction.
 - The pilot lamp may blink on and off while cooking as the temperature controller is adjusting the temperature. This is not a malfunction.

When using the lid....

The surface temperature will be higher than when the lid is not used, by about 85~105°F. It is preferable to use the lid for fried or steamed dishes such as fried minced pork dumplings, fried eggs, hamburger steaks, beef steaks, etc., to quickly cook for a soft and mild texture.

When taking off the lid....

- Be careful not to burn yourself as the lid becomes hot during use.
- Be careful not to burn yourself from hot steam or oil spurting out from between the hot plate and lid when steaming or roasting.

After Use

- 1)Set the temperature control dial to OFF, and remove the plug from the outlet.
 - 2) After the hot plate has cooled down (approx. 30 minutes), detach the temperature controller from the heater unit to clean.
- ※Be careful not to burn yourself as all parts are generally hot immediately after use.

RECIPES

Caution

Weighing measurements used in Cooking Tips are:

● 1 cup = 200ml ● 1 tablespoon = 15ml ● 1 teaspoon = 5ml

Steak 480

Ingredients (for 4 people)

Sirloin (or fillet) 4 pieces
Salt and pepper to taste
Salad oil to taste

● Thin slices of garlic to add flavor.

Trimnings

Carrots, potatoes and kidney beans desired amount
(Broccoli, cauliflower, etc., may be preferable.)

Cooking directions

- 1) Boil carrots, potatoes and kidney beans.
- 2) Turn the temp set dial to 480. Pour a little oil on the hot plate when the pilot lamp turns off. (Saute garlic slices for flavor then remove from the plate.) Salt and pepper the steaks just prior to cooking,



- and place on the plate. Flip when nicely browned and cover with lid.
- 3) Cook according to desired doneness (rare, medium or well-done), then remove to a pre-heated plate and trim with the previously boiled vegetables. Garnish with the fried garlic.

Okonomiyaki (Japanese Style Pancake) 400

Ingredients (2 pieces)

A: Cake flour 1 cup
Seafood stock 1/2 cup
Eggs 2
Vinegar 1 teaspoon
Tempura batter bits 2 tablespoons
Red pickled ginger to taste
Yam (grated) to taste
Green welsh onion to taste
Cabbage 7 oz
Pork meat (thin sliced) to taste
Shrimp/squid to taste
Salad oil to taste
Fish flakes (dried bonito), dried seaweed flakes, red pickled ginger to taste
Okonomiyaki sauce to taste

Cooking directions

- 1) Chop cabbage into tiny pieces, cut the green welsh onion into small pieces.
- 2) Mix the (A) ingredients in a bowl, add



- cabbage and mix well.
- 3) Turn the temperature control dial to 400. Pour a little oil on the hot plate when the pilot lamp goes off, pour on the ingredients from the bowl, and put the pork, shrimp and squid on top.
- 4) When the bottom side is done turn it over and cook the top.
- 5) When both sides are done, brush with Okonomiyaki sauce and garnish with fish flakes, dried seaweed and red pickled ginger to taste.

RECIPES

■ Gyoza (minced pork dumpling) Variations **400**

Ingredients (for 40 pieces)

Water for steaming 1/2cup
Gyoza wrappers 40 pieces
Salad oil to taste
(A) Crab gyoza
Canned crab 3.5 oz
Ginger (cut into tiny pieces) 1/2teaspoon
(B) Tuna gyoza
Canned tuna in oil 3.5 oz
Parsley (cut into tiny pieces) 1 tablespoon
(C) Cheese gyoza
Processed cheese (cut into sticks) 2.8 oz
Paprika (or red pepper or black pepper) a little
(D) Shrimp gyoza
Medium-sized shrimps (peeled) 10 pieces
Leek (cut into tiny pieces) 5~6 pieces

Cooking directions

- 1) Here we'll make 10 pieces of each listed in (A) ~ (D) using the different ingredients. Apply a little water around the wrapping

■ Crepe **280**

Ingredients (for 4 people)

Cake flour 1 cup
Eggs 2
Milk 1 3/4 cups
Sour cream 3.5 oz
Butter 1 1/2 tablespoon
Salad oil to taste
A: Liquor (brandy or ram, etc.) 1 tablespoon
Raspberry jam to taste
Powdered sugar to taste

Cooking directions

- 1) Mix eggs, milk and sour cream beforehand.
- 2) Pour the flour into a bowl and slowly add the ingredients from number 1, stirring until it is smooth. Let it sit for about 30 minutes.
- 3) Stir in the melted butter. Mix (A) together.
- 4) Turn the temperature control dial to 280. Pour a little oil on the surface of the hot plate when the pilot lamp goes off. Pour on one ladle and smooth it out into an



- edge, place ingredients in the middle, then wrap the ingredients by sealing up sides with small tucks.
- 2) Turn the temperature control dial to 400°F. Pour a little oil on the hot plate surface when the pilot lamp goes off and place the gyoza on the hot plate.
 - 3) When the gyoza has browned, pour on 1/2 cup of water to steam, then cover with the lid.
 - 4) It's ready to eat when the water is gone and the gyoza turns a golden yellow color.



- 8-inch circle. Cook both sides.
- 5) When the crepe is done, garnish with (A), fold in four, and sprinkle with powdered sugar.
- You can add fruits and nuts cut into small pieces, and top with whipped cream, or add seafood or tuna salad with white sauce, according to your preference.
 - A diamond-shaped impression may be left on the crepe surface.

CLEANING INSTRUCTIONS

Be sure to clean the Gourmet Sizzler after each use. Traces of food left on the surface may stick and be difficult to remove if left on.

※ Wait till the Gourmet Sizzler has cooled down before cleaning.

Guard Lid Hot Plate Metal Spatula	1) Wash with a sponge moistened in kitchen detergent solution. 2) After washing, wipe off with a dry cloth. ※ Clean the hot plate after it has cooled down.	<div style="background-color: black; color: white; padding: 5px; text-align: center;">Cautions</div> ※ Do not clean with detergents other than soapy solutions. Do not use polishing powder, scrubbing pads, etc. (to prevent deformation, discoloration or scratches) ※ Be sure to remove the heater unit when you wash the body guard. ※ Do not use acidic detergents. (to prevent rusting)
Heat Protection Plate	1) Wipe off the heat protection plate with a cloth moistened in a kitchen detergent solution. 2) Wipe with a damp cloth that has been well wrung. 3) Finally, wipe off remaining moisture with a dry cloth.	
Temperature Controller Receptacle	Wipe with a soft, dry cloth.	

※ Never wash the heater unit or temperature controller. (may result in a breakdown)

● After washing the hot plate, make sure to thoroughly wipe off remaining moisture with a soft cloth. Next, turn on the electricity to heat the plate until it is dry and then spread a thin coat of kitchen oil on the surface.

BEFORE CALLING FOR SERVICE

Read the Operating Instructions carefully and check the following causes listed here before calling for service.

Symptom	Cause
Food is not heated.	<ul style="list-style-type: none"> ● Not plugged in. ● The temperature controller is not securely attached.
Food is scorched.	<ul style="list-style-type: none"> ● Hot plate was not thoroughly cleaned. ● Temperature controller is not securely attached.
Temperature controller (temperature sensor) cannot be attached.	<ul style="list-style-type: none"> ● Hot plate is not placed properly.
Hot plate cannot be removed from the heater unit.	<ul style="list-style-type: none"> ● Temperature controller is still attached.

SPECIFICATIONS

Model No.	EA-TAC35	
Rating	120 V 1300 W	
Power Cord Length	1.6 m / 5.2 feet	
Overall Dimensions	(inches)	Approx. 17.9 (W) × 15.9 (D) × 6.1 (H)
	(cm)	Approx. 45.5 (W) × 40.5 (D) × 15.5 (H)
Weight	Approx. 4.2 kg / 9.3 lbs	
Temperature Control	KeepWarm ~ 480°F	