



USA

CAN

Gourmet d'Expert Electric Skillet

OPERATING INSTRUCTIONS

EP-PFC20

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IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

1. Read all instructions thoroughly.
2. This appliance is not intended for deep frying foods.
3. Avoid touching hot surfaces under any circumstances. The handles and knobs are provided for your safety and protection.
4. To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or product (except pans and lid) in water or other liquids.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
7. Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
8. The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause injuries.
9. Do not use outdoors.
10. Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
11. Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
12. Always use extreme caution when moving appliances containing hot contents.
13. 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.
14. Do not use the appliance for other than intended or specified purposes.
15. To reduce the risk of electric shock, use only the supplied pans.
16. The plug to the appliance should be attached first before plugging the cord into a wall outlet.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with the appliance.
19. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
20. The heating element surface is subject to residual heat after use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

- A. A short detachable power-supply cord has been provided for your safety. To reduce risks from entanglement or tripping, a longer cord is not recommended.
- B. Extension cords should only be used if care is exercised.
- C. If using an extension cord: (1) the marked electrical rating of the detachable power-supply cord or extension cord should be at least as high as the electrical rating of the appliance; (2) if the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and (3) the longer cord should not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ The degree of danger or damage by the misuse of the product is indicated as follows:



WARNING

Indicates risk of serious injury or death.



CAUTION

Indicates risk of injury, household or property damage if mishandled.

■ Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.



WARNINGS



Do not modify this product. Only a repair technician may disassemble or repair the product.

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.



Do not immerse in water or splash with water.

Doing so may cause short circuit or electric shock.

Do not immerse the plug receptacle of the Main Body or the Power Cord in liquid, or allow liquid to get on these parts.

Doing so may cause short circuit or electric shock.



Do not plug or unplug the Power Plug if your hands are wet.

Doing so may cause electric shock or injury.



Do not use for deep-fry cooking.

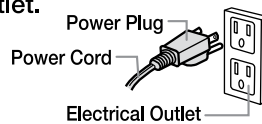
Doing so may cause fire.

Do not use a power source other than 120V AC.

Use of any other power supply voltage may cause fire or electric shock.

Do not use the product if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.



Do not damage the Power Cord.

Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects. A damaged Power Cord can cause fire or electric shock.

Do not allow children to use the product unsupervised. Keep it out of the reach of infants.

May cause burns, electric shock or injury. In particular, be careful not to burn yourself on the edges of the Pans.



Keep the Appliance Plug and the Power Plug away from your or anyone else's mouth.

Pay particular attention with infants.

Doing so may cause electric shock or injury.

Keep any metal pieces such as pins, as well as other foreign particles away from the Appliance Plug.

Failure to do so may cause electric shock, short circuit or fire.



Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.

Continued use of the product may cause smoke, fire, electric shock or injury.

<Examples of abnormalities/malfunctions>

- The Power Plug or Power Cord has become very hot.
- The Power Cord is deeply damaged or deformed.
- The electricity turns on and off when the Power Cord is touched or moved.
- There is a burning smell.
- You feel a tingle or slight electrical shock.
- The Operation Light does not turn on after the product has sufficiently cooled down, even when the Temperature Control Lever is set to a setting other than OFF.
- The Operation Light does not turn off, even after the Temperature Control Lever has been set to OFF.

If any of the above occurs, unplug the product immediately and contact Zojirushi Customer Service for check-ups and/or repairs.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.







Insert the Power Plug completely and securely into the electrical outlet.

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

The product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person supervised to ensure that they do not play with the product.

● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

IMPORTANT SAFEGUARDS (cont.)

 CAUTION	
 <p>Do not touch any parts that have become hot (aside from the Cover Knob, Handles or the Temperature Control Lever) while using the product, or for a while after use. Touching hot surfaces may cause burns.</p>	 <p>This appliance are not intended to be operated by means of an external timer or separate remote-control system.</p>
 <p>Do not use the product to cook anything other than hot pot dishes, steamed and grilled/sautéed foods.</p> <hr/> <p>Do not use the lid of the product on other products. Doing so may cause the glass to break.</p> <hr/> <p>Do not use in dangerous locations such as unstable places, on table coverings that are vulnerable to heat, near an open flame or flammable substances, or in slippery places. Doing so may cause injury or fire.</p> <hr/> <p>Do not heat cans or jars of food directly. Doing so may cause burns or injury as the can or jar may break.</p> <hr/> <p>Do not use the product near walls or furniture. Steam or heat may damage, discolor or deform walls or furniture.</p> <hr/> <p>Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances. Doing so may cause malfunction or fire.</p>	 <p>Unplug the Power Plug from the outlet when the product is not in use. Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.</p> <hr/>  <p>During preheating or cooking, move birds and small animals that may be sensitive to smoke or smells to other rooms, and open windows or turn on exhaust fans.</p> <hr/> <p>Always unplug the product by holding the Power Plug, not by pulling the Power Cord. Pulling the Power Cord to unplug the product may cause electric shock, short circuit or fire.</p> <hr/> <p>Please allow the product to cool down before cleaning. Touching hot areas may cause burns. (See p. 14 for the cleaning and maintenance of the Pans.)</p> <hr/> <p>If the Power Cord is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.</p>

IMPORTANT SAFEGUARDS (cont.)

IMPORTANT

- Do not use the product to cook anything other than hot pot dishes, steamed and grilled/sautéed foods.
- Do not use other pans with the product.
- Do not turn on the power with the Deep Pan, Griddle Pan removed. (Doing so may cause a fire.)
- Do not leave bits of food or foreign matter on the Heating Plate. (Doing so may cause sticking or corrosion.)
- Handle the product carefully. Failure to do so may cause malfunction or damage.

- Damage to the nonstick coating on the Deep Pan, Griddle Pan, or leaving cooked food on the plate may cause the nonstick coating to peel or corrode. Be sure to observe the following to extend the life of the nonstick coating.
 - Do not use metal ladles, spatulas or the like.
 - Do not scratch the Deep Pan, Griddle Pan with sharp objects such as knives or forks.
 - Do not heat the Deep Pan while empty. Also, do not heat the Griddle Pan empty for a long period of time.
 - Do not use abrasive cleansers, scouring powders, nylon brushes, metal brushes or eraser pads.
 - Do not use detergents other than mild kitchen detergents such as chlorine based alkaline detergents or those containing acidic ingredients. Doing so may cause corrosion.
 - **Do not leave cooked foods or bits of food on either side of the Deep Pan, Griddle Pan.** Acid (vinegar) and salt contents (sauce, soy sauce and salt) may cause corrosion. Foods left on the surface may also cause uneven cooking. Be sure to keep the product clean.

REMARKS:

The nonstick coating on the Deep Pan, Griddle Pan will eventually wear off with use.

- The nonstick coating may eventually discolor or peel off. This will not affect the cooking performance or sanitary properties, and is harmless to your health.
- If you are worried about the nonstick coating peeling off, or if the Deep Pan, Griddle Pan are getting deformed, they can be repurchased.

- Do not use the Deep Pan to grill or sauté foods.
Also, do not press down on the cooked foods or heat the Deep Pan without food on or in them. (Doing so may cause the nonstick coating to peel off or corrode, as well as cause the Pans to deform, or make the coloration in the food you are cooking come off onto the Pans.)
- Do not heat the Deep Pan on a gas stovetop burner or cooker when it does not contain liquids like soup stock.
(The Deep Pan may be heated on a gas stovetop burner or cooker as long as it contains liquids like soup stock.)
(Doing so may cause deformation, or cause the nonstick coating to peel off or corrode.)
- Do not place the product over an open flame (such as a gas stovetop), or on top of an electric heater, an induction heater, an induction cooking heater or the likes.
(The Deep Pan may be used over an open flame.)
(Doing so may cause a fire or malfunction.)
- Do not rapidly cool the Griddle Pan.
(Doing so may cause the Pan to deform and cause this product to malfunction.)

- This appliance is intended for household use and similar applications listed below:
 - Staff (employee) kitchen areas in shops, offices and other working environments.
 - ※ **This appliance is not intended for use by many unspecified people for a long period of time.**This appliance must not be used in the following areas:
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.

PARTS NAMES

Lid Glass Type: Tempered Glass
Tempering Type: Complete Physical Tempering

CAUTION

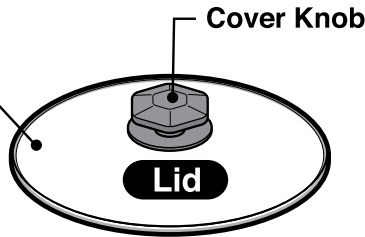
This is not heat-resistant glass.

- Do not hit or drop.
- Do not heat up or cool down too quickly.
- Handle carefully.
- The Lid is tempered glass and likely to shatter into small fragments if broken.
- Do not preheat while the Lid is on when using the Griddle Pan.
- Do not subject to over an open flame.

Use oven mitts or other means for protection when the Griddle Pan, Deep Pan is hot.

Drains excess fat from Yakiniku (grilled meat) and steaks.

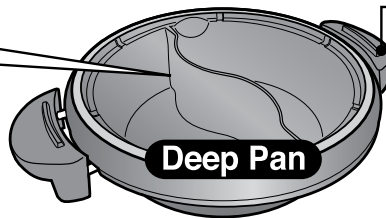
A divider is provided for boiling two different kinds of soup stock at the same time. The Pan can be heated over an open flame, making your preparations quick.



Holder

Located at 2 positions: right & left edges

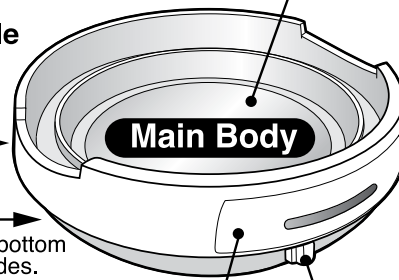
A flat space used for cooking vegetables while grilling meat. The oil from the meat falls through the grooves instead of flowing over to the vegetables, letting you cook vegetables in a healthy way.



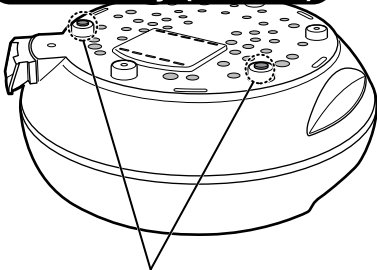
Handle

Located at 2 positions: right & left edges

Plug Receptacle

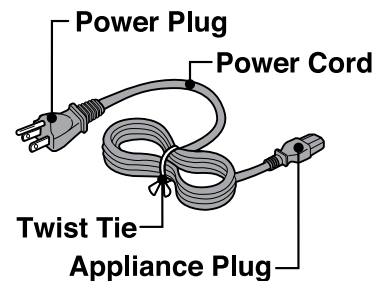


Main Body (Bottom)



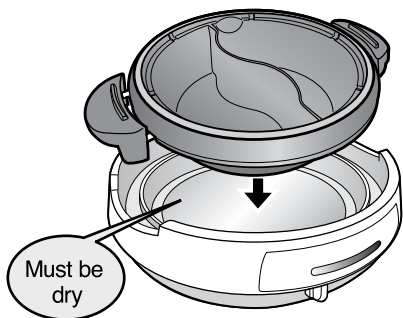
Power Cord

- Please remove the Twist Tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

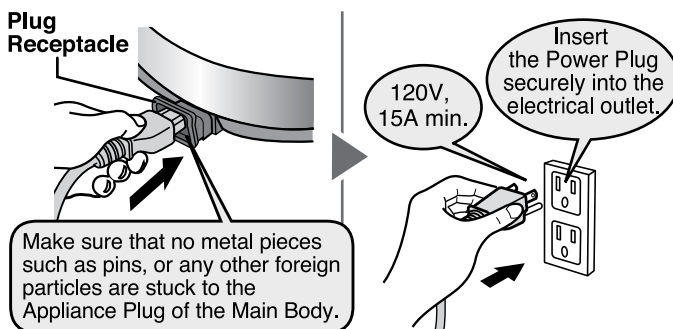


HOW TO USE How to Prepare

① Set the Deep Pan or Griddle Pan onto the Main Body.



② Turn the Temperature Control Lever to OFF and plug in the Power Cord.



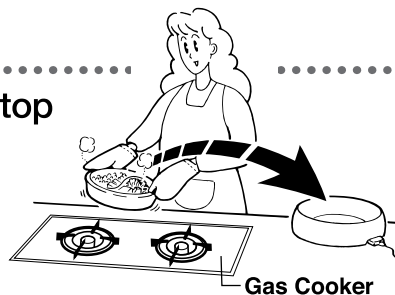
- Be sure to wipe off all moisture between the Deep Pan, Griddle Pan and Heating Plate. (Moisture or water may decrease the product's heating ability, or cause a malfunction.)
- Do not move the Deep Pan or Griddle Pan while they are resting on the Main Body. (Doing so may scratch the Heating Plate or the bottom of the Pans.)
- Securely set the Deep Pan or Griddle Pan on the Main Body, making sure they are not slanted.
- Be sure that the Power Plug is firmly inserted into the electrical outlet.

■ Cooking Tips



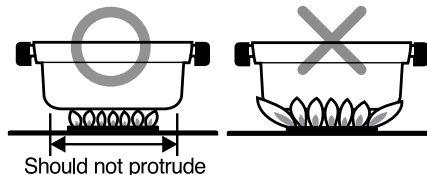
Precook hot pot dishes on a gas stovetop burner or cooker

The Deep Pan can be used directly on a gas stovetop burner or cooker. (Over an open flame may be applied.) This is convenient when you are in a hurry or when preparing hot pot dishes. (The Deep Pan and Griddle Pan cannot be used with an induction heater.)



NOTE The Griddle Pan CANNOT be used directly on a gas stovetop burner or cooker.

- Adjust the flame of a gas stovetop burner or cooker so that it does not extend past the width of the bottom side of the Deep Pan. (The Handles may burn or deform if the heat is too strong.)
- Do not use the Deep Pan directly on a gas stovetop burner or cooker when preparing menus other than hot pots (such as heating the Deep Pan while empty, grilling or sautéing). (Doing so may cause deformation or the nonstick coating to peel off or corrode.)
- To prevent burns, always use oven mitts when holding the Handles as they may become hot.
- Do not use the Deep Pan for steaming, grilling or sautéing foods.
- Do not heat the Deep Pan while empty over an open flame. (Doing so may damage the nonstick coating.)
- On a gas stovetop burner or cooker with a sensor, the sensor may operate and cooking may not be possible.



Utilize the Lid:

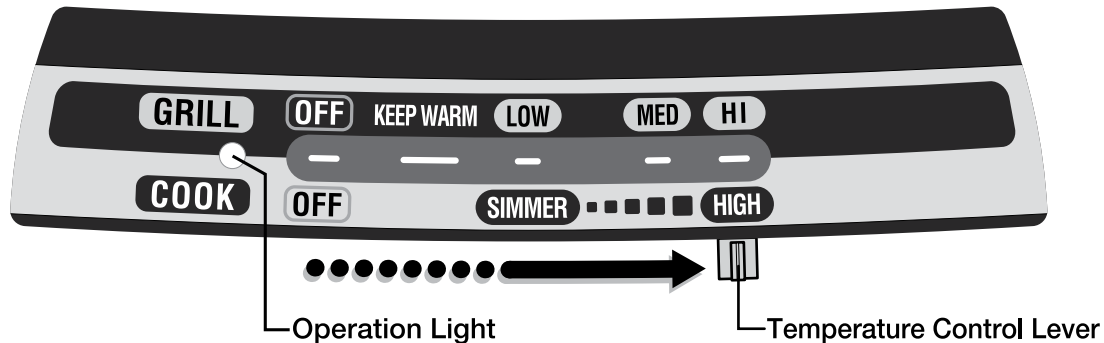
- The surface temperatures of the Deep Pan and Griddle Pan can become about 68–86°F higher than when not using the Lid.
- This lets you grill or sauté foods faster, and gives the food a softer texture.
- For hot pot dishes, the water or soup stock will boil faster.

Be careful when removing the Lid:

- Hot oil may sputter from the gap between the Lid and the Griddle Pan when grilling or sautéing.
- Steam will come out from between the Lid and the Griddle Pan when steaming, grilling or sautéing.

HOW TO USE How to Cook

CONTROL PANEL



- To keep food warm, turn the Temperature Control Lever to KEEP WARM.
- You may hear some noise or small clicking sounds during use. This is normal and does not indicate a malfunction.
- The Operation Light will turn on and off during cooking. This indicates that the temperature is being controlled and does not indicate a malfunction.
- There may be some smoke or odor the first time the product is used, which is normal.

Using the Deep Pan

Cooking Hot Pot Dishes

- ① Pour water or soup stock in the Deep Pan and cover the Lid.
- ② Adjust the Temperature Control Lever to HIGH.
(The Operation Light will turn on.)
- ③ When the water or soup stock reaches a boil, add ingredients and begin cooking.

〈Guidelines for Cooking Hot Pot Dishes〉

Level Marks	Menus
SIMMER	Yosenabe & Kimchi Hot Pot Curry & Tomato Hot Pot Seafood Congee & Hot Pot with Boned Lamb
↑ ↓	
HIGH	Sichuan & Three Delicacies Hot Pot

- Do not use the Deep Pan for grilling or sautéing foods.
- Be careful not to add too many ingredients, water or other liquids like soup stock all at once, as the Deep Pan may overflow and the ingredients will spill out.
- Be sure to add water or other liquids like soup stock to both sides when cooking with the Deep Pan. If one side is empty while cooking, the nonstick coating may be damaged by the heat.

HOW TO USE How to Cook (cont.)

Using the Griddle Pan

Cooking Grilled or Sautéed Dishes

① Preheat by setting the Temperature Control Lever according to the food to be cooked. (The Operation Light will turn on.)

• Do not cover the Lid while preheating.

(If the pan gets too hot, it may damage the nonstick coating.)

Approximate Time for Preheating	5 min
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<Guidelines for Cooking Grilled/Sautéed Dishes >

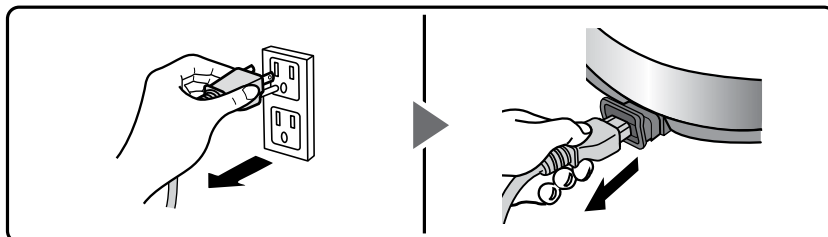
Level Marks	Menus
HI	Yakiniku (grilled meat), Steaks etc.
KEEP WARM	Keeping foods warm at the optimum temperature

② Start cooking after the preheating time is over.

AFTER USE...

① Turn the Temperature Control Lever to OFF.

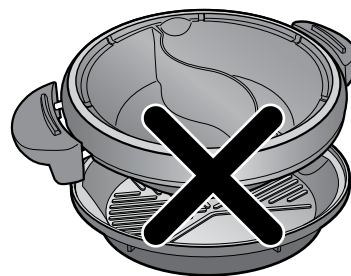
② Unplug the Power Plug and the Appliance Plug.



- Be sure to hold the Power Plug when pulling from the electrical outlet.
- Unplug the Power Plug after you are finished cooking.
- Do not leave cooked foods in the Pans.
(Doing so may cause the nonstick coating on the Deep Pan and Griddle Pan to corrode.)
- Allow the Main Body of the product to cool down before cleaning.
(About 40 minutes after use should be sufficient.)

■ Storing the Product

Store the Deep Pan and Griddle Pan separately without stacking them. Stacking them may damage or peel off the nonstick coating. It may also cause them to fall.



RECIPES

- Use caution when the Lid is on, as contents may boil over.
- If the soup stock level is low, add hot water or seasonings as appropriate.
- The photos show examples of how you can arrange the food.

Using the Deep Pan



Yosenabe & Kimchi Hot Pot (for one meal)

HIGH ~ SIMMER

Yosenabe Hot Pot

Ingredients

- 2-3/4 cups (652mL) water
- 2" x 2" (approx. 5cm x 5cm) *Kombu* (dried kelp)
- ①
 - 1 Tbsp. soy sauce
 - 1 Tbsp. mirin
 - 1 Tbsp. sake (Japanese cooking wine)
 - Salt to taste
- 5 oz. (142g) napa cabbage, roughly cut
- 1/2 (6" or 15cm in length) Tokyo negi (Japanese green onion), cut diagonally into 3" (approx. 8cm) length
- 1/2 carrot, thinly sliced
- 4 stems (2 oz. or 57g) chrysanthemum garland, cut into 3" (approx. 8cm) length
- 2 large shiitake mushrooms, base removed and cut in half
- 1/4 lb. (113g) chicken thigh, cut into bite-sized pieces
- 1/4 lb. (113g) cod, snapper or kinki rock fish (remove bone and descale), cut into bite-sized pieces
- 1/4 lb. (113g) large prawns with head and shell
- 1/4 lb. (113g) cherry stone clams
- Your favorite condiment for hot pot such as ponzu, chili powder, thinly sliced green onion and/or grated white radish

How to cook:

- ① Pour water and *Kombu* into one side of the Pan. (Cook this while the Kimchi Hot Pot is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ② Remove the *Kombu* just before the water comes to a boil, then add ①.
- ③ Once it reaches a boil, add the vegetables, meat, seafood and other ingredients one at a time. Lower the heat so it does not boil over (**from HIGH to SIMMER**).
 - Remove the scum if you prefer.
- ④ As the ingredients cook, remove and dip in your favorite condiment to enjoy.

Kimchi Hot Pot

Ingredients

- 1/2 lb. (227g) thinly sliced pork belly, cut into 2" (approx. 5cm) length
- 1 Tbsp. soy sauce
- 1 Tbsp. *Sake* (Japanese cooking wine)
- 1 Tbsp. sesame oil
- 8.5 oz. (241g) kimchi, wrung of excess liquid and cut into bite-sized pieces
- ②
 - 1 medium tomato, diced
 - 1 medium onion, thinly sliced
 - 1/2 (6" or 15cm in length) Tokyo negi (Japanese green onion), cut diagonally into 3" (approx. 8cm) length
 - 1/4 cup chopped cilantro
 - 1/2 Tbsp. dried red chili, seeds removed and thinly sliced
- 1 Tbsp. sugar
- 1 tsp. Korean chili powder
- 2-1/4 cups (533mL) water
- Salt to taste
- Black pepper to taste
- 7 oz. (198g) tofu, cut into bite-sized pieces

How to cook:

- ① In a small bowl, marinate the pork in soy sauce and *Sake* in the refrigerator for about 10 minutes.
- ② Heat the sesame oil in a frying pan, and sauté the kimchi and ①. Once the color of the pork changes, add ② and sauté until fragrant. Then, add and mix in the sugar and Korean chili powder.
- ③ Pour water and mix well as much salt and black pepper as desired into one side of the Pan, and add ②. (Cook this while the Yosenabe Hot Pot is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ④ Once it reaches a boil, add the tofu, lower the heat so it does not boil over (**from HIGH to SIMMER**), and let simmer for about 5 minutes.
 - Remove the scum if you prefer.

RECIPES (cont.)

Note

The measurements used in these Recipes:
• 1 cup = 237mL • 1 Tbsp. = 15mL • 1 tsp. = 5mL

Be sure to add water or other liquids like soup stock to both sides when cooking with the Deep Pan. If one side is empty while cooking, the nonstick coating may be damaged by the heat.

Curry & Tomato Hot Pot (for one meal)

HIGH ~ SIMMER

Curry Hot Pot

Ingredients

- 1/2 Tbsp. vegetable oil
- (A) {
 - 2 tsp. minced ginger
 - 2 garlic cloves, minced
 - 1 medium onion, thinly sliced
- 1/2 medium potato, cut into bite-sized pieces
- 2/3 carrot, cut into bite-sized pieces
- 1/4 lb. (113g) chicken thigh, cut into bite-sized pieces
- 1 Tbsp. curry powder
- 3 cups (711mL) chicken broth
- (B) {
 - 2 Tbsp. soy sauce
 - 1.25 oz. (35g) curry roux, roughly cut
 - Salt to taste
- 4 oz. (113g) cabbage, roughly cut
- 3 (1 oz. or 28g) small white mushrooms, base removed and cut in half
- 4.5 oz. (128g) frozen udon noodle, defrosted
- 1/3 bunch (4 oz. or 113g) spinach, washed well, cut into 2" (approx. 5cm) length



How to cook:

- ① Heat the vegetable oil in a frying pan, add (A) and sauté until fragrant. Add the potatoes, carrots and chicken, and sauté well. Add the curry powder and stir without burning the ingredients.
- ② Pour the chicken broth and (B) into one side of the Pan, and stir to dissolve. (Cook this while the Tomato Hot Pot is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ③ Once it reaches a boil, add (1), cabbage and mushrooms. Lower the heat so it does not boil over (**from HIGH to SIMMER**), and let simmer for about 13 minutes.
 - Remove the scum if you prefer.
- ④ Add the udon noodles and spinach, and simmer for about 2 minutes.

Tomato Hot Pot

Ingredients

- 2-1/4 cups (533mL) beef broth
- (C) {
 - 7.25 oz. (206g) can diced tomato
 - 1 Tbsp. sugar
 - 1/2 tsp. salt
 - 1/4 tsp. black pepper
- (D) {
 - 5 oz. (142g) thinly sliced beef
 - 1 medium tomato, cut into wedges
 - 2 oz. (57g) imitation crab
 - 2 oz. (57g) chikuwa fish cake tube, thinly sliced diagonally
 - 1/2 medium onion, thinly sliced
 - 2 oz. (57g) shimeji mushroom, base removed
 - 2 oz. (57g) green beans

How to cook:

- ① Pour the beef broth and (C) into one side of the Pan. (Cook this while the Curry Hot Pot is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ② Once it reaches a boil, add (D), lower the heat so it does not boil over (**from HIGH to SIMMER**), and let simmer for about 15 minutes.
 - Remove the scum if you prefer.

RECIPES (cont.)

Using the Deep Pan



Seafood Congee & Hot Pot with Boned Lamb (for one meal)

Seafood Congee

Ingredients

- 1/3 cup jasmine rice
- 1/2 cup (119mL) water for soaking
- 3/4 lb. (340g) pork bone
- 3-3/4 cups (889mL) water for hot pot
- 1 tsp. salt
- Ⓐ { • 1 Tbsp. Shaoxing wine (Chinese rice wine)
- 5 slices thinly sliced ginger
- 1 medium tomato, cut into wedges
- 3 shiitake mushrooms, base removed, cut into quarters
- 2 oz. (57g) sea cucumber (if frozen, defrost and drain), sliced into 1" (approx. 2.5cm) strips
- Ⓑ { • 2 oz. (57g) squid, sliced into 1" (approx. 2.5cm) strips
- 3 oz. (85g) mussels (defrost if frozen)
- 2 oz. (57g) large prawns with head and shell
- Leaf lettuce, torn into bite-sized pieces, as desired

How to cook:

- ① Wash the rice and soak it in water (for soaking) for at least 30 minutes. Add the rice and water into a blender or food processor, and blend until liquefied.
- ② Boil the pork bone in water (not listed in ingredients) and drain.
- ③ Pour water (for hot pot) into one side of the Pan, and add Ⓐ and ②. (Cook this while the Hot Pot with Boned Lamb is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ④ Once it reaches a boil, lower the heat so it does not boil over (**from HIGH to SIMMER**), and let simmer for about 1 hour.
 - Remove the scum if you prefer.
 - Turn the pork bones over occasionally.
 - If the liquid level is low, add hot water as needed.
- ⑤ Pour in ①, and mix well. Add Ⓑ and let simmer for about 10 minutes.
 - Mix occasionally to prevent ingredients from burning.
 - Remove the pork bones, and mix the meat portion of the pork bones into the congee as desired.
- ⑥ Add leaf lettuce as desired.



Sichuan & Three Delicacies Hot Pot (for one meal)

Sichuan Hot Pot

Ingredients

- 1/4 lb. (113g) thinly sliced pork
- 2 Tbsp. Shaoxing wine (Chinese rice wine)
- 3 cups (711mL) water
- 1/2 package (or enough for 3 cups) hot pot base with spice package (spicy)
- 5 oz. (142g) napa cabbage, cut into 2" (approx. 5cm) width
- 1 bunch (2 oz. or 57g) komatsuna (Japanese mustard spinach), cut into 2" (approx. 5cm) width
- 2.5 oz. (71g) shimeji mushroom, base removed
- 7 oz. (198g) tofu, cut into bite-sized pieces

How to cook:

- ① Sprinkle the pork with the Shaoxing wine.
- ② Pour water into one side of the Pan. (Cook this while the Three Delicacies Hot Pot is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ③ Once it reaches a boil, add the hot pot base, and stir to dissolve.
- ④ Add the meat and vegetables, and lower the heat so it does not boil over (**from HIGH to SIMMER**).
 - Remove the scum if you prefer.
- ⑤ Start eating the ingredients that have finished cooking.

RECIPES (cont.)

Be sure to add water or other liquids like soup stock to both sides when cooking with the Deep Pan. If one side is empty while cooking, the nonstick coating may be damaged by the heat.

<What to prepare: Blender or food processor>

HIGH ~ SIMMER

Hot Pot with Boned Lamb

Ingredients

- 1-1/4 lbs. (567g) rack of lamb or lamb chops, cut along the bones
- 1 Tbsp. vegetable oil
- 5 slices thinly sliced ginger
- 1/2 medium onion, thinly sliced
- 2 Tbsp. Sichuan style broad bean sauce
- 1-1/2 Tbsp. Tianmianjiang (sweet bean sauce)
- 2 Tbsp. soy sauce
- 1/2 Tbsp. Shaoxing wine (Chinese rice wine)
- ③ • 1/2 tsp. Sichuan pepper
- 2 small dried red pepper pods
- 4 bay leaves
- 1 star anise
- 1 black cardamom
- 3-1/3 cups (790mL) water
- 1/2 tsp. salt
- ④ • 1/3 (4" or 10cm in length) Tokyo negi (Japanese green onion), sliced diagonally
- 3.5 oz. (99g) daikon (white radish), cut into 1/8" (approx. 3mm) thick half moon
- ⑤ • 2 oz. (57g) medium size king oyster mushroom thinly sliced
- 2 oz. (57g) shimeji mushroom, base removed
- Cilantro, cut into 1" (approx. 2.5cm) length, as desired

How to cook:

- ① Boil the lamb in water (not listed in ingredients) and drain.
- ② Heat the vegetable oil in a frying pan, and sauté the ginger and onions until fragrant. Add ① and ③ and sauté further.
- ③ Pour water into one side of the Pan, and add ④ and ②. (Cook this while the Seafood Congee is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ④ Once it reaches a boil, lower the heat so it does not boil over (**from HIGH to SIMMER**), and let simmer for about 1 hour.
 - Remove the scum if you prefer.
 - Turn the lamb over occasionally.
 - If the liquid level is low, add hot water as needed.
- ⑤ Add ⑤ and let simmer for about 10 minutes.
- ⑥ Add cilantro as desired.

HIGH ~ SIMMER

Three Delicacies Hot Pot

Ingredients

- 2 oz. (57g) dried bean curd skin, folded in half
- 3 cups (711mL) water for hot pot
- 1/2 package (or enough for 3 cups) hot pot base (plain)
- 1/3 medium potato, sliced into 1/4" (approx. 6mm) thickness
- 2.5 oz. (71g) buna shimeji mushroom, base removed
- ① • 2.5 oz. (71g) lettuce, torn into bite-sized pieces
- 3.5 oz. (99g or about 8-9 pieces) egg boiled dumplings, defrost if frozen
- 3 oz. (85g or about 6 pieces) pork meat balls, defrost if frozen
- 1 oz. (28g) deep fried tofu skin, cut into 1/2" (approx. 1.3cm) strips

How to cook:

- ① Soak the dried bean curd skin in water (not listed in ingredients) to rehydrate for about 40 minutes, and cut into 2" (approx. 5cm) length.
- ② Pour water (for hot pot) into one side of the Pan. (Cook this while the Sichuan Hot Pot is cooking in the other side.) Set the Temperature Control Lever to **HIGH**.
- ③ Once it reaches a boil, add the hot pot base, and stir to dissolve.
- ④ Add ① and ②, and lower the heat so it does not boil over (**from HIGH to SIMMER**).
 - Remove the scum if you prefer.
- ⑤ Start eating the ingredients that have finished cooking.

CLEANING AND MAINTENANCE

Be sure to clean thoroughly after every use. Leaving burnt foods on the Deep Pan and Griddle Pan may cause scorching, and will become difficult to remove.

- Be sure to unplug the Power Plug and allow the product to cool down before cleaning.
- **Do not heat the Deep Pan over an open flame while empty. (Doing so may damage the nonstick coating.)**
- Do not use the following:
 - Detergents other than mild kitchen detergent, such as thinner and bleach. (Using these may cause discoloration, cracks, degradation or corrosion.)
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. Doing so may cause corrosion.
- When using chemically treated cloths, do not rub too hard or leave them on the product for a long time as the surfaces of the product may be damaged by chemically reactions.
- After cleaning, wipe away any moisture using a dry, soft cloth.
- **Do not use a dishwasher or dish-dryer. (Doing so may cause scratches, deformation or discoloration.)**

Lid Deep Pan Griddle Pan	<ol style="list-style-type: none"> ① Wash using a mild kitchen detergent and soft sponge or similar item. ② Rinse and then wipe dry with a soft dry cloth. <ul style="list-style-type: none"> ● Clean the Lid, Deep Pan and Griddle Pan only after they have cooled. ● Do not place the Griddle Pan in cold water or other liquids to quickly cool it down while it is still hot. (Doing so may cause the Griddle Pan to deform, resulting in malfunction.) ● Do not use the rough, scrubbing side of the sponge. ● When washing the Lid, thoroughly rinse with water to prevent detergent from remaining. (Alkaline components in the detergent that remain may cause the finish of the Lid to become dull.) <hr/> <p>What to do if the Deep Pan and Groddle Pan become very dirty:</p> <ol style="list-style-type: none"> ① Wipe any residue off with a soft paper or cloth while the Deep Pan or Griddle Pan is still warm. (Use chopsticks or a similar utensil to avoid getting burned.) ② Remove the Deep Pan and the Griddle Pan from the Main Body, and apply lukewarm water and a mild kitchen detergent to the cooking surface. Leave for a while, and wash with a sponge. ③ Rinse and then wipe dry with a soft dry cloth.
Heating Plate	<p>Wipe away any residue with a warm, well-wrung soft cloth.</p> <ul style="list-style-type: none"> ● When residue is firmly adhered, polish using sandpaper of about 400 grit. ● Do not splash it product with water or immerse it in water. (Doing so may cause malfunction.)
Main Body	<p>Wipe with a soft cloth soaked in water and wrung out tightly.</p>
Power Cord (Appliance Plug · Power Plug)	<p>Wipe with a soft dry cloth.</p>

Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems	Cause	Remedy
The Deep Pan or Griddle Pan do not heat up (does not turn on)	The Power Plug might be disconnected.	Connect the Power Plug.
The food does not cook well.	Insufficient preheating.	Start cooking after preheating completes. (See pg.9)
Takes time to boil or does not boil	The Lid might not be on.	Water or other liquids will boil quicker with the Lid on.
	You may have added too much ingredients at once.	Add the ingredients little by little.
	For hot pot dishes, it is convenient to boil them on a gas stovetop burner or cooker before cooking.	
	The Heating Plate may be dirty.	Perform "CLEANING AND MAINTENANCE".
Food is scorched	The Deep Pan or Griddle Pan may be dirty.	
The Power Cord gets hot	Although the Power Cord may get hot when cooking, this is not abnormal.	

SPECIFICATIONS

Model No.	EP-PFC20	
Rating	AC 120 V 60 Hz	
Electric Consumption	1300 W	
Length of the Power Cord	6'3" (1.9 m)	
External Dimensions	(approx. inch)	When using the Deep Pan: 16-7/8 (W) x 13-3/4 (D) x 9 (H) When using the Griddle Pan: 13-3/4 (W) x 13-3/4 (D) x 7-1/4 (H)
	(approx. cm)	When using the Deep Pan: 43 (W) x 35 (D) x 23 (H) When using the Griddle Pan: 35 (W) x 35 (D) x 18.5 (H)
Weight	Approx. 14 lbs. (6.0 kg)	
Temperature Control	KEEP WARM ~ HI	

- The product is not suitable for use in countries or regions with different power supply voltages or frequencies.
- The external dimensions shown are measurements with the Deep Pan or Griddle Pan attached, and with the Lid on.

REPLACEMENT PARTS

- Replacement parts may be available for an additional charge. Please replace damaged parts only with new parts.
- When replacing parts, please record the model number and part name beforehand. Parts can be purchased through Zojirushi.com, by contacting Zojirushi Customer Service, or the store where you purchased the product.

Zojirushi Customer Service

1-800-733-6270 www.zojirushi.com

Parts Names	Parts No.
Lid	BX181801R-00
Deep Pan	BX170802G-00
Griddle Pan	BX181003G-01
Power Cord	BX181801A-00



www.zojirushi.com

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