

OVENTE®

INFRARED
**ELECTRIC
COOKTOP**

BG1101 SERIES



BLACK



SILVER



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

ovente.com

INFRARED ELECTRIC COOKTOP

BG1101 SERIES

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	· · · · ·	3
PARTS & FEATURES	· · · · ·	6
USING YOUR ELECTRIC COOKTOP	· · · · ·	7
RECIPES	· · · · ·	9
CARE & MAINTENANCE	· · · · ·	10



IMPORTANT SAFEGUARDS

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

- ⚠ Before connecting the cooktop, check whether the voltage at the bottom corresponds to your local mains voltage. Note that the cooktop may smoke on first use when residue left over from the manufacturing process burns away.
- ⚠ Provide close supervision when the cooktop is being used near children.
- ⚠ Do not submerge the cooktop or electrical cord in liquid, or touch it with wet hands.
- ⚠ Do not leave cooktop unattended while in use.
- ⚠ DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If the mains cord is damaged, contact Customer Service on [1-855-926-2626](tel:1-855-926-2626) immediately.
- ⚠ Do not let the electrical cord hang over the edge of a table or countertop.
- ⚠ To disconnect, first turn off the cooktop and then unplug it from the outlet. Always unplug it when not in use.
- ⚠ Do not touch hot surfaces while the cooktop is operating, as they can become very hot.
- ⚠ Do not place on or near hot gas, an electric burner or in a heated oven.
- ⚠ Do not use outdoors or for other than its intended use.
- ⚠ Do not use without a pot on the heating surface or it may lead to internal damage.
- ⚠ Allow the cooktop to cool for at least 30 minutes before cleaning or storing.
- ⚠ Power cord and other non-heat-resistant items are strictly prohibited from touching hot surfaces.



IMPORTANT SAFEGUARDS

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

- ❗ Protect the cooktop from touching flammable materials, such as oil, curtains, tablecloths, etc. when using it or when it is still hot.
- ❗ Never put plastic wrap, paper or other flammable objects on the cooktop or cover the plate completely with aluminum foil.
- ❗ This cooktop should not be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised by a person who is responsible for their safety.
- ❗  The center surface gets extremely hot; refrain from touching the cooktop.
- ❗ The cooktop is designed for heating and cooking food, and must only be used with cookware with food inside.
- ❗ Works with virtually all cookware such as stainless steel, aluminum. If you do use glass cookware, make sure that it is properly rated to avoid thermal shock which can lead to cracking.
- ❗ A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- ❗ If a long detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the cooktop.
 - If the cooktop is the grounded type, the extension cord should be a grounding type 3-wire cord.
 - The longer cord should not drape down over a countertop or table where it can be pulled on by children or tripped over.

INFRARED ELECTRIC COOKTOP

BGI101 SERIES



PASTA CARBONARA

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



SHRIMP FAJITAS

Use this cooktop to make shrimp fajitas with enough spice to give your guests a little kick!



PARSLEY-GARLIC BUTTERED RIBEYE STEAK

Soak a ribeye steak in parsley-garlic butter and pamper your senses.



CHOCOLATE DULCE DE LECHE BARS

Fudgy cookies with an infusion of dulce de leche can definitely satisfy your sweet tooth!

PARTS & FEATURES

CERAMIC GLASS

Quick to heat, easy to clean

METAL HOUSING

Heat-resistant metal housing for durability

1000W INFRARED COOKTOP

Compatible with virtually all cookware

INDICATOR LIGHT

Turns on when cooktop is active

TEMPERATURE CONTROL

Lets you set your ideal heating temperature

NON-SLIP RUBBER FEET

Provides a stable base for your cooktop





USING YOUR ELECTRIC COOKTOP

- 1 Remove all packaging materials.
- 2 Wipe the base and plates with a soft, damp cloth or sponge, and wipe dry.
- 3 Place the cooktop on a dry, level, heat-resistant surface at least 4-6 inches away from other appliances.
- 4 Unwind the cord and plug it into a standard electrical outlet.
- 5 Before first use, turn the temperature control knob on the cooktop to high (5). Allow it to run for 5 minutes to burn off any residue resulting from the manufacturing process.
- 6 Turn the temperature control knob to the desired heat setting. The indicator light will illuminate until the selected temperature has been reached, and will cycle on and off to indicate that the cooktop is operating.
- 7 Preheat the cooktop for a minute or two before placing any cookware on it.
- 8 Put a suitable pot or pan on the preheated cooktop. For maximum heat efficiency, use cookware that is smaller than the size of the plates, and has a flat base.



USING YOUR ELECTRIC COOKTOP

- 9 Place your food into the cookware.
- 10 When cooking is complete, turn the temperature control knob to the keep warm setting.
- 11 After using unplug the cooktop and allow to cool for at least 30 minutes before cleaning or storing.



Use cookware with a flat base for maximum heat efficiency.

Knob	Temperature
1	280°F
2	350°F
3	420°F
4	430°F
5	480°F

 NOTE: Temperatures shown in the chart are approximate.



RECIPES

PASTA CARBONARA



Ingredients:

- Salt
- 3 ounces spaghetti or linguine
- 1-2 slices of bacon or pancetta, cut into pieces
- ½ clove garlic, chopped
- 1 large egg
- Ground black pepper
- ½ cup grated parmesan cheese

Directions

- 1 Boil water for the pasta in a pot on the cooktop, adding salt to taste.
- 2 Cook the pasta, then remove the pot and drain.
- 3 In a small skillet, cook the bacon for 2-3 minutes, then add the garlic and cook together for an additional minute.
- 4 Remove from heat and then whisk together the egg, pepper and cheese in a small bowl.
- 5 Pour the pasta into a large mixing bowl and then add the bacon, garlic and egg mix.
- 6 Toss until the pasta is fully coated and serve.

SHRIMP FAJITAS



Ingredients:

- 2 teaspoons vegetable oil
- ½ red pepper, sliced
- ½ yellow pepper, sliced
- ½ small yellow onion, sliced
- 3 ounces shrimp, peeled and deveined
- ½ teaspoon chili powder
- ¼ teaspoon red pepper flakes
- ¼ teaspoon cumin
- ¼ teaspoon paprika
- Flour tortillas

Directions

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



CARE & MAINTENANCE

- Turn off and unplug the cooktop from the electrical outlet prior to cleaning.
- Allow sufficient time for the cooktop to cool down before cleaning. Let it cool for at least 30 minutes.
- After cooldown, wipe the ceramic glass with a damp cloth or disinfectant kitchen wipe. Dry with a soft cloth.
- Wipe the housing and operating panel with a soft cloth.
- Allow cooktop to dry completely.
- Do not use any abrasive cleaning agents, and make sure that no water penetrates the cooktop.
- Do not use any flammable, acidic, alkaline materials, or substances near the cooktop, as these may reduce the service life and lead to deflagration when the cooktop is turned on.



ELECTRICAL REQUIREMENTS

Input Voltage: 120V

Wattage: 1000W

Hertz: 60Hz



OVENTE WARRANTY

LIMITED ONE (1) YEAR WARRANTY

At Ovente, we aim to make your life easier by producing top-quality housewares, designed with you in mind. We have pledged to uphold all our offerings to the highest standards, and we back all our cooktops with a one-(1) year warranty from the date of purchase from an authorized retailer. This warranty covers defects in workmanship and materials. It does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fees may apply.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

For product support email support@ovente.com or call **1-855-926-2626**.

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Defining Housewares