

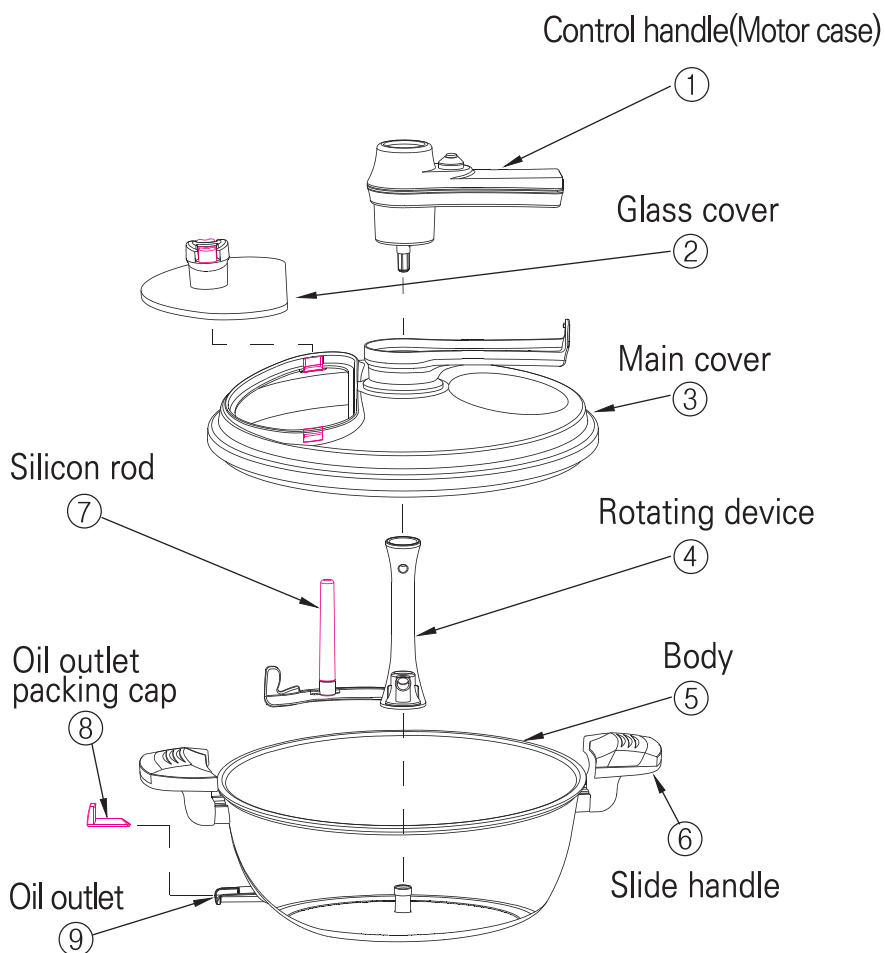
LAMPCOOK

HS-0100

INSTRUCTION MANUAL



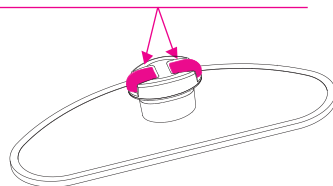
The Name of each part



Oil outlet packing cap

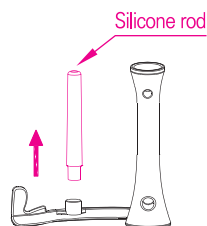
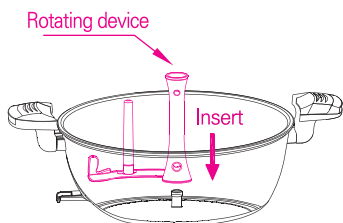
Two Spare oil outlet packing caps are located on the knob of the auxiliary glass lid for use in the event that the cap inserted into the main body is lost.

Oil outlet packing cap(2EA)

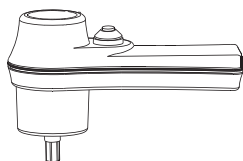


Important Precaution

1. Insert the rotating device before cooking and add the ingredients.
2. Separate the silicone rod when cooking meat and cut the meat into appropriate sizes. Cooking long and large piece can stop the motor.

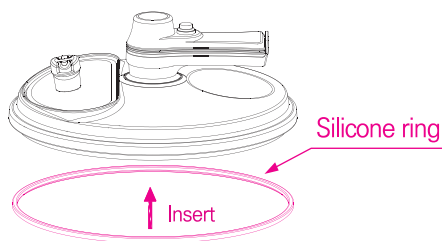


3. Don't wash or immerse the control handle with water. Motor won't work when water is in it.



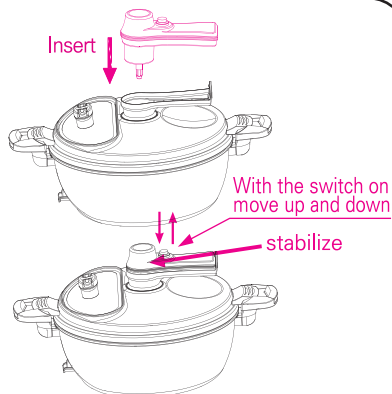
4. Main Cover

In case the slide handle is not move, insert the silicone ring in the main cover.



5. Insert/stabilize the Control handle

Insert the Control handle in the direction of the arrow (↓) to verify that it is combined and press the switch button to operate it. If it is not properly combined, move the control handle up and down to insert and stabilize with the switch on.



The features of a product

★ Cooking ability

It is recommended to add additional seasoning and sauce to the pot frequently through the auxiliary glass lid.

1. Stir-fried food

Rotator inside the main body automatically stir-fry during cooking. Various spices and sauces can be added in order by opening the glass lid.

2. Pasta, noodles

When ingredients are added and operated, they rotate and stir to prevent tangling of the noodles.

3. Porridge, soup, baby food, curry

Opening the glass lid prevents overflowing and prevents the rotating system from sticking by stirring.

4. Roast

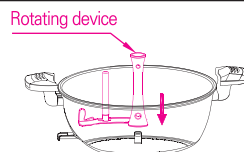
As it rotates, the oil of the meat is drained into the oil outlet, and the glass lid is closed to preserve the juices, making the food fat-free and moist.

Not stuck	The rotator automatically stirs and food is not stuck.
Overflow prevention system	Open the auxiliary glass lid and do not overflow.
Reduced cooking time	Cooking time can be shortened by using strong fire.
Convenient cooking	Using the auxiliary glass lid is convenient when adding various spices and sauces
Without worrying about the oil splashing,	The oil is only drained to the oil outlet, so it doesn't splash.
No worries about cooking with sauces	When cooking food with sauces, cover the oil outlet with an oil cap.
An easy way to cook	Automatically flip it over and rotate it for easy.
Fat oil is gone, the meat juice is remained	While preserving the meat's juices, the fat oil is completely drained and the inside is moist.
Less smoke, less smell	Auto-rotation minimizes smoke and odor by not burning meat.
Convenient portability	You can use it both indoors and outdoors by using AA batteries without electricity.

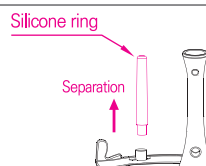
How to use

This product is available in all heat sources, including house gas stove, portable gas burner, and induction, hot plate and halogen range.

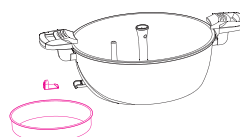
1. Insert the rotating device then add the food before cooking.



2. Separate the silicone rod when cooking meat and cut the meat into appropriate sizes.
Cooking long and large piece can stop the motor.



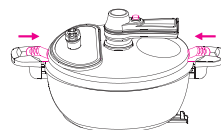
3. When you cook meat, open the oil cap and support the oil catcher



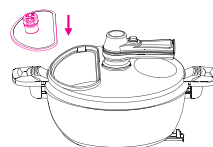
4. Please cover the oil outlet with a packing cap when cooking seasoning roast, porridge, pasta, or etc



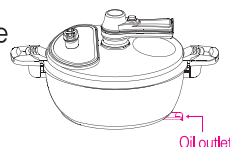
5. Close the main cover and fix with the slide handle before cooking, then insert the drive handle and press the switch.



6. While cooking, open the glass cover to add spices and sauces, then close it.



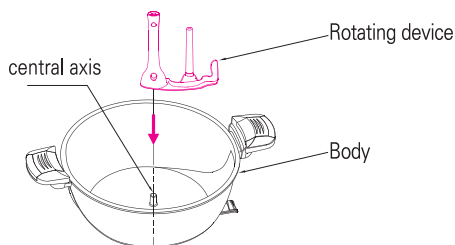
7. When cooking meat from the gas stove, make sure that the oil outlet is not clogged. Drill out the oil drain when cooking meat. Blocked oil can be discharged at once, which can cause the oil to burn over a gas fire.



Convenient assembly method

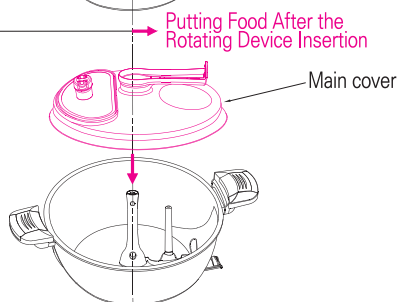
1

Insert the rotating device correctly on the center axis of the body in the direction of the arrow.



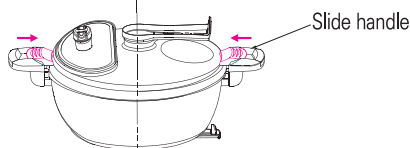
2

Place the main cover on the main body and secure it in a direction that is easy to cook.



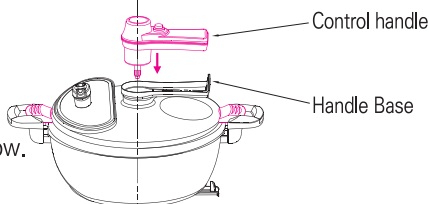
3

Push the slide handle of the body in the direction of the arrow to fix the main cover.



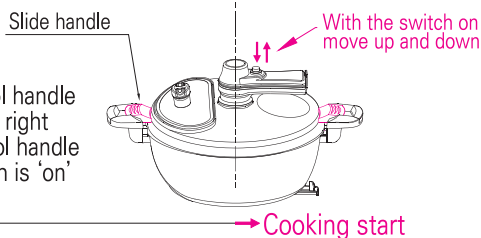
4

Insert the control handle into the base of the handle in the direction of the arrow.



5

Visually check that the control handle and the main cover are in the right position, and move the control handle up and down when the switch is 'on' to insert conveniently.



Safety precautions

Be sure to use the product properly to prevent danger or material damage.



The dangers

Ignoring this indication and mishandling may result in an imminent risk of human death or serious injury.



The warning

Ignoring this indication and mishandling may result in death or serious injury to the person.



The caution

Ignoring this indication and mishandling may result in personal injury or property damage

● Contents of Display



Indicates a ban



Indicates the disassembly ban



Indicates what must be observed

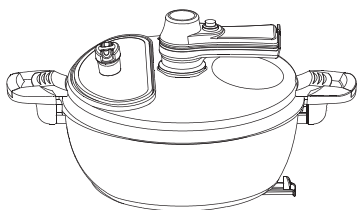


Indicates the contact ban

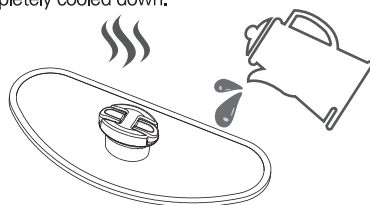
Glass lid precautions

The reinforced glass lid has the property of being exposed to high heat or being temporarily destroyed in small pieces in the event of sudden temperature changes

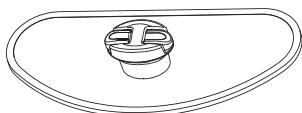
Glass lid is very hot during and after the cooking. Please be careful as there is a risk of



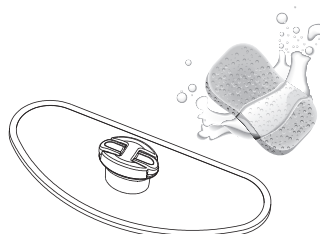
If water contacts the hot glass lid after cooking, there would be destruction from the changing of temperature. Please wash the glass lid when it completely cooled down.



If the glass lid is lightly scratched, check the glass lid before and after use for possible damage. Pay special attention to use and storage.

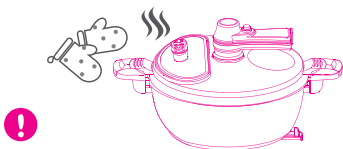


Avoid using the withdrawal details and use a soft sponge when cleaning.

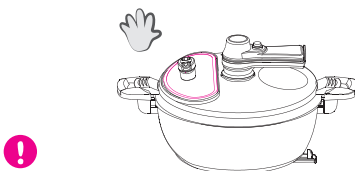


Safety precautions

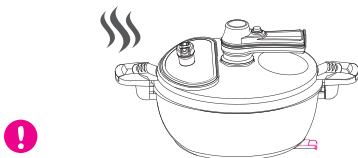
The product is very hot right after cooking.
Be sure to turn off the rotation button and put on the oven glove before opening the lid.



Glass lid is hot during use, so be careful not to be burnt



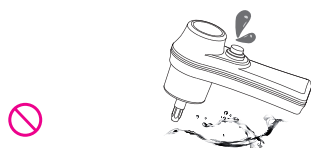
Pay attention to the hot steam from the cover air hole and the oil outlet during cooking.
May cause burns due to high temperatures.



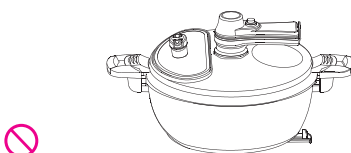
When cleaning after use, cool down the product before cleaning it. You may get burned.
Cool it down for at least 30 minutes before cleaning it.



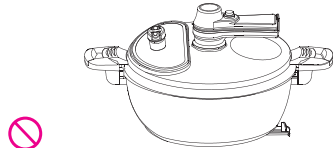
Do not immerse the control handle in water.
Never immerse or spray control handle in water when cleaning. This can cause the failure



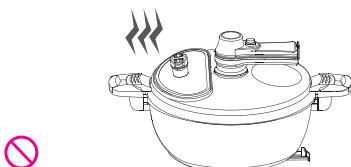
Do not start empty without food in the body



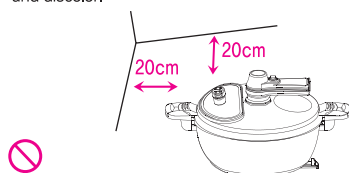
Please do not add more than the recommended amount of ingredients.
Causes overload, etc. failure.



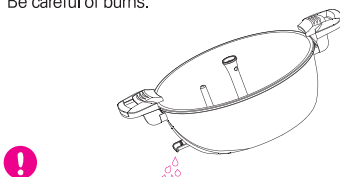
Do not drop or shock the product.
Causes product damage and failure.



Do not use near walls or furniture.
Vapor or heat can cause walls or furniture to deform and discolor.



Oil may remain inside the body after cooking, so be careful not to spill it when moving.
Be careful of burns.

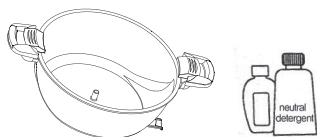


Cleaning and storage method

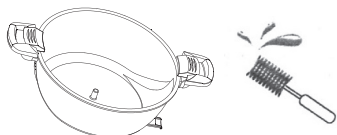
It is hot during and right after use, so cool completely and wash.

The body

- Allow to cool completely and wipe with a mild detergent on soft sponge in warm water. Cleaning with steel wool may result in damage to the coating surface and shorten life span.

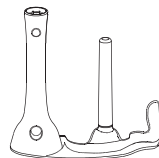


- When removing foreign substances from the body, soak it in water and wipe with a soft brush.



Rotating device

- After cleaning, sterilize and store it.

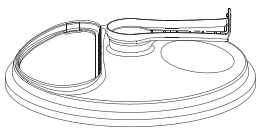


- Product can be damaged by organic solvents such as thinner, benzene, and rough and metallic sol, and abrasives.



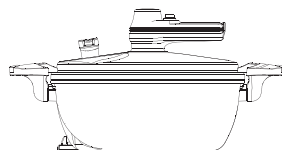
Main cover

- Allow to cool completely for at least 30 minutes before wiping out.
- Clean the main cover with a soft sponge with a neutral detergent if contaminated or foreign substances are found.



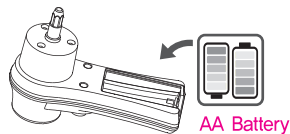
Storing product

- Remove moisture completely and store in a dry place without moisture
- Store the product in a horizontal place to prevent distortion



The control handle

- On average, battery life will be shortened during months of use or even for a long period of time.
- On average, it is recommended that you replace the battery every one to two months.
- If the rotation is delayed, replace the battery



Please check this before reporting the fault

If the cooking fails or functions are not correct, check the checklist below, and if there is any problem, ask the seller to repair it.

symptom	confirmation matter
When the rotating device does not run	<ul style="list-style-type: none"> ○ Is the battery plugged in correctly? ○ Did you turn on the rotation switch? ○ Is the battery used up? ○ Did you cook with large lump of ingredients? ○ Have you checked that the main cover and the body / motor axis and rotating device are well coupled?
When food is stuck on the body	<ul style="list-style-type: none"> ○ Didn't you over cook it? ○ Is the rotating device working properly?
When food burns	<ul style="list-style-type: none"> ○ Didn't you overheat or cook too long?
When the oil outlet packing cap doesn't come in the oil outlet.	<ul style="list-style-type: none"> ○ Remove any foreign substances from the outlet and use it.

Product specification

Product name	Lampcook	Model name	HS-0100
Materials	Main body/Main cover/Rotating device - Aluminum (internal &external Ceramic Coating), silicone, Ny66 Glass lid - tempered lid, Slide handle - bakelite		
Product size	430 × 295 × 220 (length × width × height)	Net Weight	2.9kg
Recommended capacity	Below 1.5 L / below 1.0 kg of meat	Country of origin	South Korea

MADE IN KOREA