

THE POSSIBLE ZONE

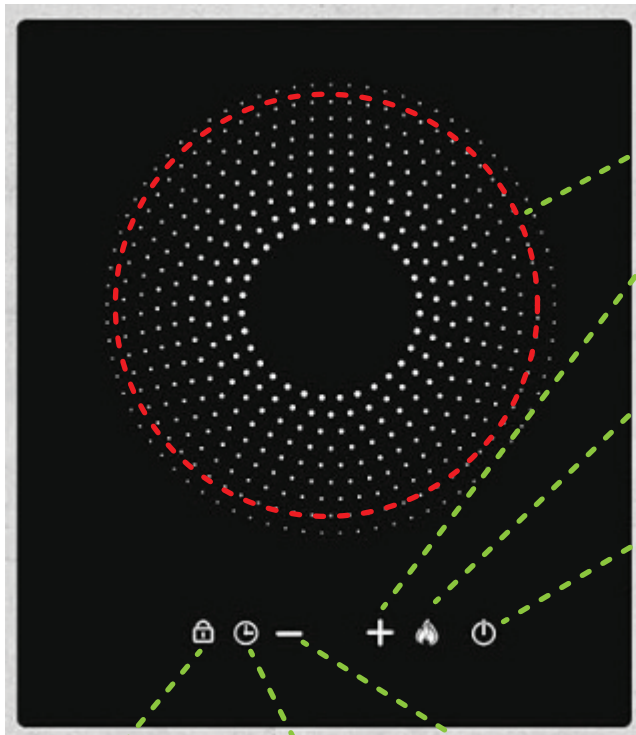


Hot Plate

THIS GUIDE IS NOT A SUBSTITUTE FOR TRAINING OR FOR THE USER MANUAL. THIS GUIDE SERVES AS A REFRESHER ONLY. USERS MUST BE CERTIFIED TO USE EQUIPMENT INDEPENDENTLY.



HOT PLATE



BURNER
(THIS PART GETS HOT!)

INCREASE POWER

MAX POWER

ON/OFF

LOCK

TIMER

DECREASE POWER

When using the smooth top hot plate, just tap the buttons to adjust power and turn it on and off.

Always make sure to turn off the hot plate when you're done cooking!

When using the coil-top hot plate, turn the dial to turn on the power and set it to the strength you need.



BURNER
(THIS PART GETS HOT!)

POWER DIAL

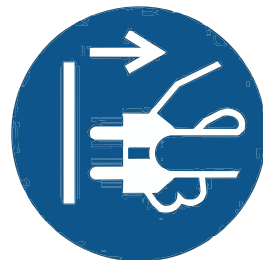
Always make sure to unplug the hot plate when you're done cooking!



Caution: Hot

The hot plate will get as hot as a stovetop. Never touch the cooktop when it is on or when it was only recently turned off.

Use oven mitts or tongs when removing hot items from the plate.



Stay with the plate

Never walk away from a hot plate when it is turned on.

Always unplug or turn off the hot plate before leaving the area.



Flat, dry surface

Never place the hot plate on a wet surface. It uses electricity to heat up, which makes it dangerous to use near water.

Always make sure the hot plate is on a stable surface so that it doesn't fall off.

SET UP (SMOOTH TOP HOT PLATE)

- Put the hot plate onto a dry, flat surface.
- Check your recipe to see how hot your hot plate needs to be.
 - (Most of the time, recipes will say some thing like “medium heat” or “low heat”)
- Plug in your hot plate, turn it on, and press “increase heat” until it is set to the right level.
 - (There are 10 heat levels on this plate, so if the recipe says “low heat” then you can push it 2-3 times, “medium heat” 4-7 times, and so on.)



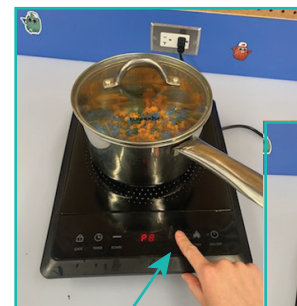
plug it in



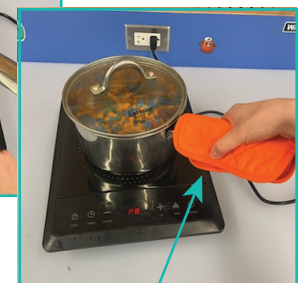
turn it on

USING THE TOOL (SMOOTH TOP HOT PLATE)

- Do not walk away from the hot plate once it is turned on.
- Once the hot plate starts beeping, place your pot/pan on the center of the burner.
- Follow the recipe instructions. When the recipe mentions a “stove” or “stovetop,” you can use the hot plate instead.
- When moving the pot/pan, it will be hot! Make sure to use oven mitts to protect your hands.
- Never put a hot pot/pan on the table! Instead, put it on top of an oven mitt.



set the power level

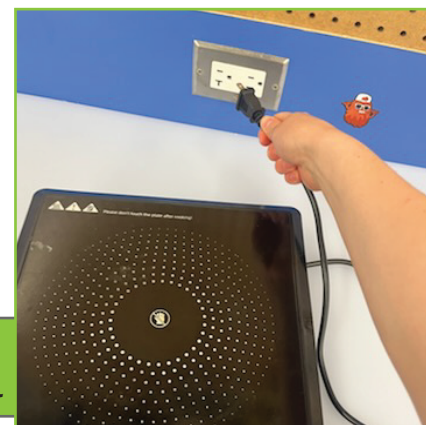


use an oven mitt!

CLEANING UP (SMOOTH TOP HOT PLATE)

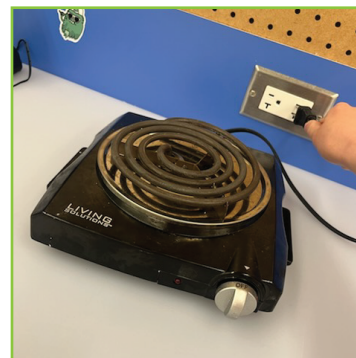
- When you're finished, turn off the hot plate and unplug it.
- Put the oven mitts away.
- Once the hot plate has cooled completely, wipe the cooktop clean and put it away.

unplug & wait to cool

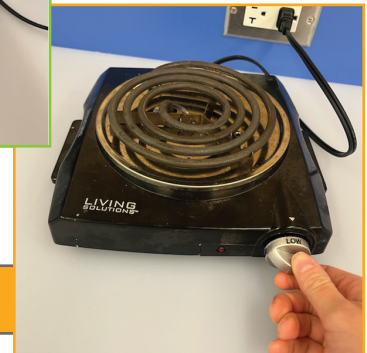


SET UP (COIL TOP HOT PLATE)

- Put the hot plate onto a dry, flat surface.
- Check your recipe to see how hot your cooktop needs to be.
 - (Most of the time, recipes will say something like “medium heat” or “low heat”)
- Plug in your hot plate and turn the dial until it is set to the level that the recipe calls for.



plug it in



turn it on

USING THE TOOL (COIL TOP HOT PLATE)

- Do not walk away from the hot plate once it is turned on.
- When the red light on the front turns off, the hot plate has finished preheating.
- Place your pot/pan on the center of the burner.
- Follow the recipe instructions. When the recipe mentions a “stove” or “stovetop,” you can use the hot plate instead.
- When moving the pot/pan, it will be hot! Make sure to use oven mitts to protect your hands.



red light is off

use an oven mitt!

CLEANING UP (COIL TOP HOT PLATE)

- When you're finished, turn off the hot plate and unplug it.
- Put the oven mitts away.
- Once the hot plate has cooled completely, put it away.



unplug & wait to cool



SET UP CONFIRMATION

USE THE FOLLOWING CHECKLIST TO ENSURE THAT YOU HAVE SET UP THE MACHINE SAFELY AND PROPERLY.

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SELF CHECK

- Place the hot plate on a flat, dry surface.
- Plug in the hot plate and turn it on by turning the dial or pressing the power button
- Set the hot plate to the right temperature (it will tell you in the recipe!)
- Wait for 2 minutes so that the plate can heat up
- Place your pot or pan on top of the hot plate
- Do not walk away from the hot plate while cooking
- Use oven mitts when handling things that are coming off of the hot plate (pots, pans)

CLEAN UP

- Turn off the hot plate and unplug it
- Put away oven mitts
- Wait for the hot plate to cool down before putting it away

written by Elsa Ford-Taggart

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