

*Handing Precautions and Maintenance
for the Higo – Griller*

① Water Basin, Feed Water



Make sure to add water to the basin so that it is at least 2/3 before using the grill.

The water basin is used as a place for moisture, juice, etc. to drop into from above without catching on fire, so please make sure that the water basin always has water in it. (If the water basin runs out of water, the water basin may become deformed or the transformer may explode due to the water basin being empty.)

If you allow grease to collect while using the griller, the grease may boil and begin to splatter. Be sure to change the water periodically to prevent this from occurring (as splattering grease presents a fire hazard.)

Once you have finished using the griller for the day, make sure to remove the water basin and clean it thoroughly using a neutral detergent or other appropriate solution.

②Switches



The switches each have three different settings(High,850°C (1562° F) , Medium, 600°C (1112° F); and Low, 450°C(842° F))

Please do not splash water onto the switches or touch them with wet hands.

③ Heater



While a heating coil is turned on and red - hot, any moisture, juice, etc.

the drips onto it from above will be burned away,

so the heating coil will not become dirty. However, allowing juice, etc.

that has dripped onto a heating coil

when it is not in use to remain for long periods of time may accelerate the corrosion of the heating coil.

In order to keep the heating coils clean, be sure to turn each on High for 3 or 5 minutes at the end of the day with water in the water basin to burn off any juice, etc. that has dripped onto the heating coils. (The juice, etc. on the heating coils will be burned off, leaving behind clean heating coils.)

NO.4



You can clean a heating coil merely by turning it on to High for a few minutes, or you can clean it by lightly tracing the surface of the heating coil with a cloth, etc. that has been thoroughly squeezed dry, after

making sure that the heating coil has cooled completely.

(This will also help to lengthen the life of the heating coil.)



Juice, etc. may also drip onto the parts (tabs) supporting the heating coils, so be sure to wipe these off with a cloth, etc. periodically without using metal or the like to clean them.

NO.5



Do not place metal objects directly on top of allow them to drop onto the heating coils. Allowing metal objects to come into contact with the heating coils may cause the

coils to short - circuit. Even if the heating coils do not short - circuit, they may become damaged, which may cause them to break soon after the damage occurs.

If you accidentally drop a metal object onto one or more of the heating coils, immediately turn off the switch to the affected heating coil or coils and take action to resolve any problems.

Even if part of a person's body should contact one of the heating coils through a piece of metal, there is no risk of electric shock, so griller can be used safely and without.

④Other

Do not ever use charcoal(bincho - tan charcoal or oga - tan charcoal briquettes) with the griller as doing so may cause the griller to malfunction or cause a fire to break out.



Higo - grillers are electrical devices and as such, it is imperative that you never use water directly on the machine or wash it with water.

Take extra precautions not to let water even get near the machine

Itself, even if the water would not appear to directly contact the machine. (Allowing water to make contact with the machine may cause the transformer to explode)

NO.7



Do not use water directly on the griddle plate or outer plate to wash them. Wipe away dirt with a wet cloth using a dish - washing detergent for kitchen use; do not use a vaporizer, etc.



Turning the feed - water knob (the orange - colored plastic part) too forcefully may damage it, so be sure to slowly when using it.

NO.8



The drain hose is made of a PVC material and may become damaged if hot water is repeatedly made to flow through it. When draining water, be sure to first add cold water

and allow it to cool before letting it drain out through the drain hose.

Using the griller for long periods of time will cause the unit to suffer needless wear, so be sure to turn it off when not using it (which will also lead to a reduction in costs)

NO.9

Thank you for purchasing a Higo - griller.

We hope that you will make sure to follow the precautions detailed above so that you can continue to enjoy many long years of use of your Higo - griller.