

IWATA COOKMASTER BROILER

Instruction Manual



CM-121K

220V/60Hz 1450W

Service department
(632)442-3856;442-3866;448-7674
www.colentco.com

Power: 1450W Voltage: 220 V/60hz

Powerful jet of airflow (powered by DC motor with PCT patented special design flow system) coupled with high temperature heat (instant to above 250 C) seals the nutrients and natural flavors of fish, meat and seafood while enhancing flavors. With a quick start-up time in producing hot air and with the automatic stirrer, food is heated from and within all sides equally without burning food and thus, fried, cooked, grilled or baked food becomes much more delicious compared to other cooking appliances.

It can fry up to 1kg of French fries with just a spoon of oil and a whole chicken can be roasted in it using the extension ring to increase the cooking capacity from 8.5L to 14.5L. And the two rotating racks can be used to cook more food.

PRODUCT SAFETY

Thank you for choosing our IWATA COOKMASTER BROILER. Please read and follow the PRODUCT SAFETY information carefully.

1. Make sure that the voltage in use is the same with the rated voltage in the rating label.
2. Make sure the socket connected with the unit is grounded.
3. Hanging power cord may cause accidents, especially when children pull it. So please position the unit close to the wall and keep the power cord at an appropriate and safe length.
4. Do not operate the unit without the lid covered. When you open the lid during cooking, the heater will automatically stop working, but the blower will still keep working for ventilation and cooling. The heater will work again once you close the lid.
5. Don't leave the unit unattended when in operation.

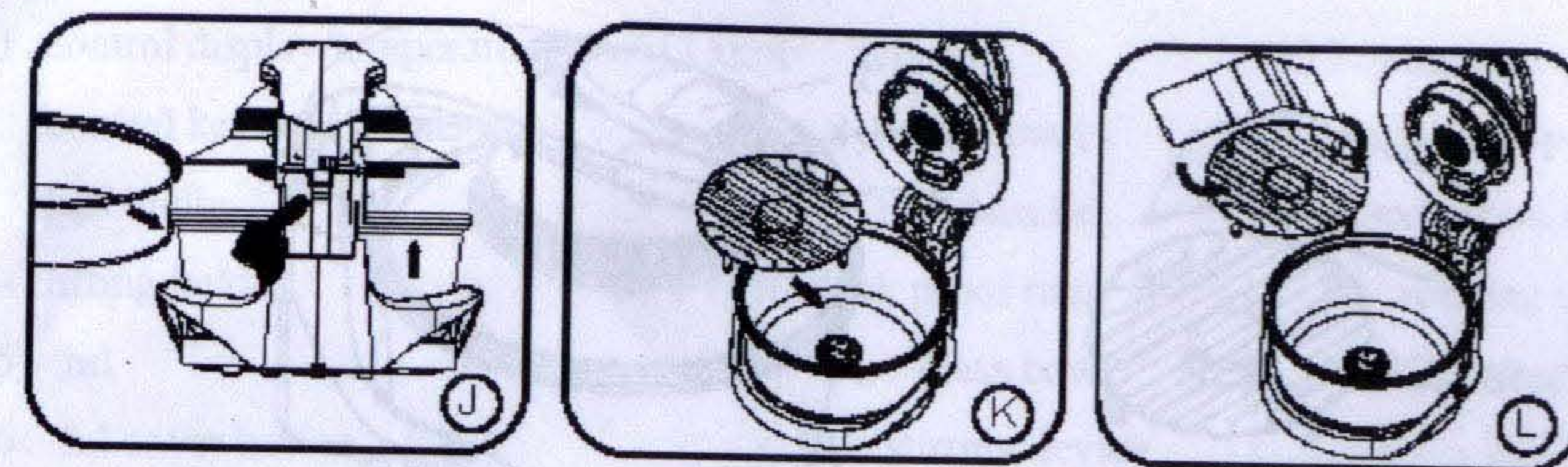
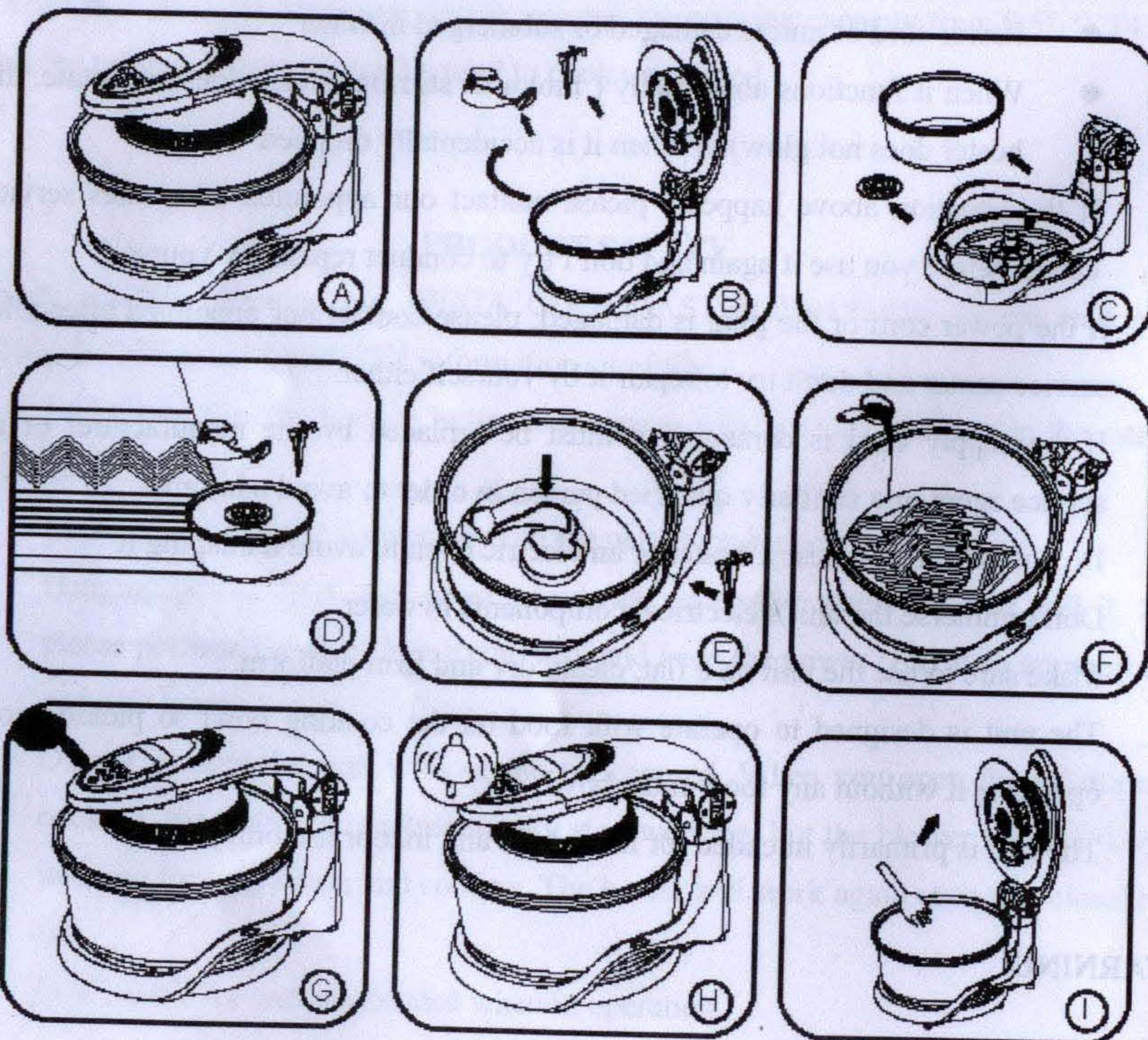
6. Don't touch the glass, open lid button or touch the handle of mixing device when in operation.
7. Pull the plug out of the socket in the following conditions:
 - Not in use
 - Cleaning and maintaining the unit
 - Transporting the unit
 - When unit is defective
8. Do not use the unit in the following conditions:
 - Power cord or unit is damaged or submerged in water
 - When it functions abnormally (motor or stirring device does not rotate, the heater does not glow) or when it is accidentally dropped

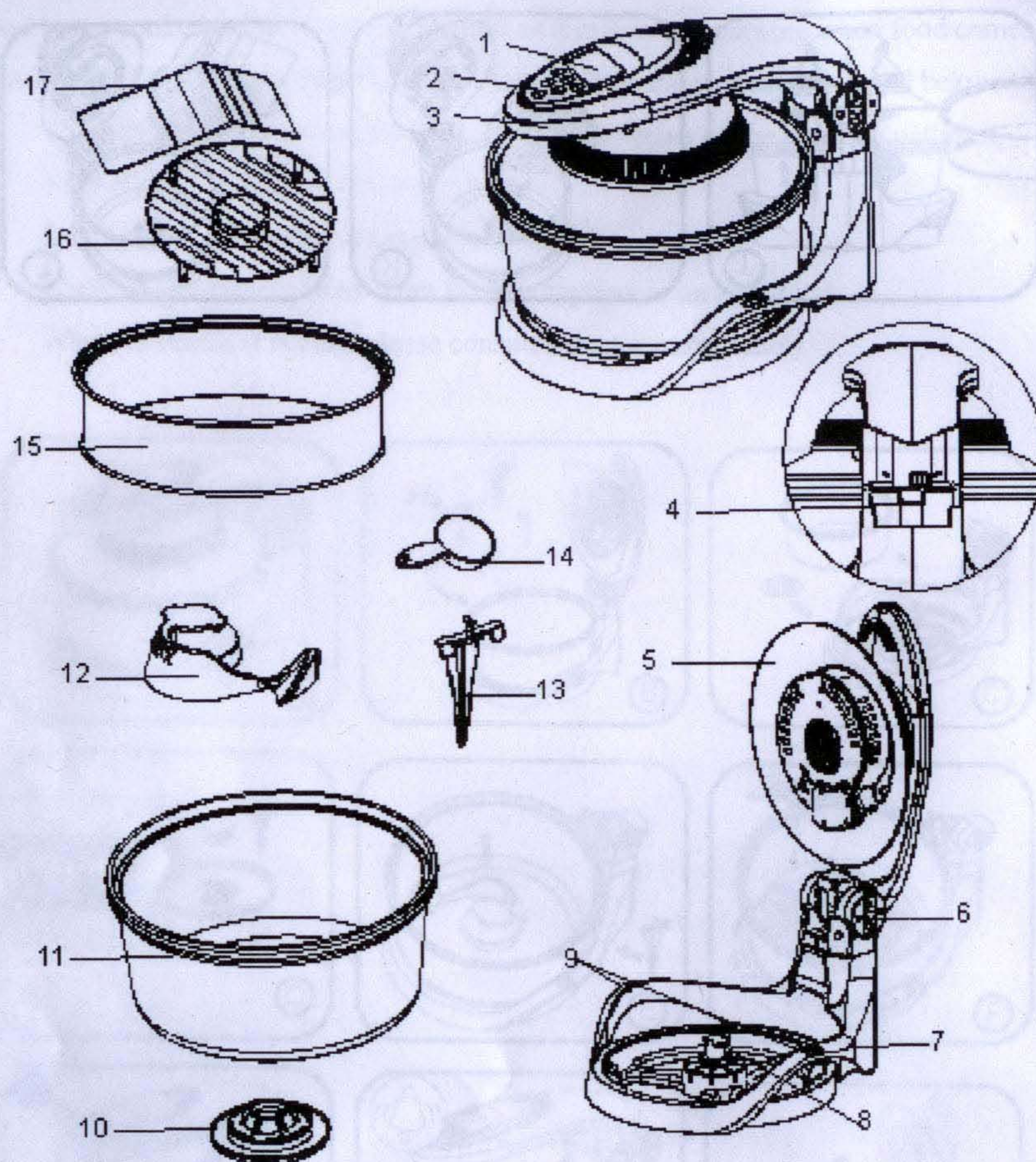
If the situation above happens, please contact our appointed after-sales service center before you use it again and don't try to conduct repairs by yourself.
9. If the power cord or the plug is damaged, please contact our appointed after-sales service center and don't try to repair it by yourself either.
10. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
11. Do not put the unit near a heater or an electric oven to avoid damaging it.
12. Don't immerse the unit's electrical components in water.
13. Make sure to use the unit on a flat, clean, dry and firm platform.
14. The unit is designed to operate with food on the cooking bowl so please avoid operating it without any food in the bowl.
15. The unit is primarily intended for household and indoor use only.

WARNING!

Food being cooked is hot. Please be careful as it may cause burning when food comes in contact with the skin, specially children. Please follow the precautions stated below:

- The unit should be placed away from the edge/corner of the working platform
- Keep the power cord out of reach of children
- Don't eat hot food while carrying an infant
- Children should stay away from kitchen appliances and hot food
- When an accident occurs, please consult a doctor immediately





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| 1、control display/temperature control knob | 7、base | 13、hanging baffle |
| 2、control keyboard/timer knob | 8、motor shaft | 14、measuring spoon |
| 3、lid handle | 9、base handle | 15、extension ring |
| 4、lifting holder | 10、leak proof ring | 16、rotating rack |
| 5、lid | 11、glass bowl | 17、tongs |
| 6、lid cover button | 12、stirring device | |

INSTRUCTION MANUAL

Prior to first use:

Please read the instruction manual carefully, especially the PRODUCT SAFETY section

- Remove all the packing materials and all the adhesive marks on the unit except the rating label. Please refer to the "lid open and close" chapter to learn how to remove the lid.
- Prior to first use, please pour 300-500ml water and boil it for 5 minutes to wash the pan and remove unnecessary smell from production of unit. Separately wash the pan and other accessories.
- Picture A: Hold the lid handle upwards to open the lid.
- Picture B: Put the stirring device and hanging baffle inside of the glass bowl, remove the stirring device clockwise. Make sure the baffle is hanged tightly to the inside wall of the glass bowl.
- Picture C: Remove the glass bowl and leak proof ring.
- Picture D: Wash the stirring device, hanging baffle, glass bowl and leak proof ring by hand or using the dishwasher.
- Picture E: Replace the leak proof ring, glass bowl, stirring device and hanging baffle on the unit's base in the same order, and lock the stirring device in a

counter-clockwise position.

- Picture F: Put food into the glass bowl. Press downwards the lid cover lock and push the lid downwards onto the glass bowl.

- Picture G: Press the “switch” key after the timer and temperature is set, the control display turns red.

For mechanical control version, turn the temperature control knob to choose suitable temperature.

- Pictures H: The timer set is finished when the buzzer sounds during the last minute of cooking and the control display turns blue.

For mechanical control version, Turn the timer knob to choose suitable time, then “POWER” and “HEAT” lamp will light, when you hear the sound “ting” from the timer, the unit will automatically stop.

- Picture I: Open the lid and properly lock it against the lid cover lock, take the food out of the bowl using the tongs.

- Picture J: Press the lifting holder and lift it up, the lid is locked in position when you hear the locking sound. Open the lid and put the extension ring on the glass bowl. When you want to close the lid without using the extension ring, press the lifting holder and slide the lid downwards to lock it in place.

- Picture K: Place the rotating rack on the bottom of glass bowl and attach it to the motor shaft, this can be used for baking.

- Picture L: Open the lid when food is cooked, use the tongs to take the rack and food out of the bowl.

- There is always some gap between the lid and the bowl for hot air ventilation.

- Attention: Press the power key to override the timer function and stop the unit's operation

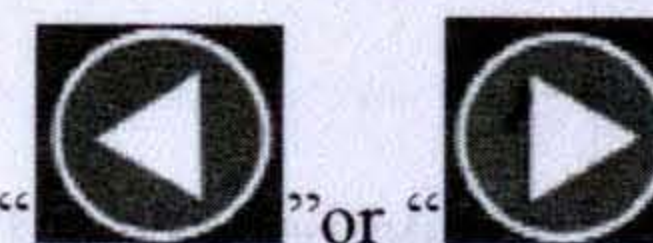
How to use the IWATA Cookmaster Broiler



1. The UNIT has 8 automatic pre-set cooking settings on the control panel:

Types	Time(min)	Temperature(°C)
French fries (frozen)	25	220
Onion	10	220
Shrimp	06	220
Carrot and broccoli	15	220
Pepper	12	220
Meat/beef chop	07	220
Whole fish	20	220
Whole chicken	25	220

2. If you want to cook French fries (sliced/frozen), just put the fries in the cookmaster broiler (500g-750g) and add one spoon of oil. Select the working mode, press “ON/OFF” to start. The unit will stir and fry automatically for 25 minutes under the set temperature of 220°C.

3. The set time and temperature can be adjusted according to your taste and the quantity of food prepared. You may press the timer and temperature switches to set the required time and temperature. For example, to grill a whole chicken, it will take about 30-45 minutes. While a defrosted chicken wing may only take 12 minutes under 220°C to cook.



4. Press “” or “” to shift working modes, corresponding mode pattern will be flashing and press on/off switch to set the cooking mode.
5. Press on/off switch again to start cooking process, heater is turned on, chosen mode

pattern will always be displayed and all the other mode patterns will disappear.

6. When timer has ended, fan will continue to work for 60 seconds after the heater stops working, during this time, buzzer will beep once every second until the whole process stops.
7. If top cover is opened during operation, unit will momentarily stop at this point and you can then add more food or turn it. Blue and red backlight of LCD will be flashing alternately during this time. Close the cover again and the unit will continue to functioning until the set time has ended.

Cleaning

- After each use, pull the plug out and use moist sponge or cloth to wipe the unit as soon as it cools down to touch.
- Use warm water mixed with a little detergent on a cloth to clean the frame and use water with cloth to rinse.
- The glass bowl can be washed by hands or using a dishwasher.
- The stirring device can be washed by hands or with a dishwasher. It should be washed regularly to remove any oil or meat stuck on it.
- The filter should be washed regularly. (after every 5 times used)
- The cover of the heater should be cleaned using a damp cloth only.
- Do not immerse the electrical parts or the whole product into liquid or water.

Cooking Guide

1. Cooking and Frying:

Cooking time in the chart below serves only as a guide and should be adjusted accordingly to the quantity of food to be cooked:

Food	Weight (g)	Oil (spoon)	Time (min)	Temp. (°C)	parts
Onion	500	1	12-15	220	Stirring device/hanging baffle
Potato	500	1	25	220	
Chicken nuggets	750 (30×50)mm	1	18-20	220	Stirring device/hanging baffle
Spareribs	750 (30×50)mm	1	12-15	220	Stirring device/hanging baffle
Shrimp	700	1	8-10	220	Stirring device/hanging baffle
Broccoli	700 (15×35)mm	1	8-12	220	Stirring device/hanging baffle
Pepper	650	1	20-25	220	Stirring device/hanging baffle
Mushroom	650	1	12-15	220	Stirring device/hanging baffle

Tomato	650	1	10-15	220	Stirring device/hanging baffle
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2. Baking and Grilling:

The baking time on this chart serves only as a guide and should be adjusted accordingly to the quantity:

Food	Weight (g)	Oil (Spoon)	time (min)	Temp. (°C)	parts
Fish(large) Thickness:20mm	700	1	10	220	Rotating rack
Beef chop (large) Thickness:20mm	700	-	12	220	Rotating rack
Chicken legs	1200	-	12	220	Rotating rack
French fries	500-700	1-2	25-30	220	Stirring device/hanging baffle
Whole fish	700	2	20	220	Rotating rack
Whole chicken	1000	-	30	220	Rotating rack /extension ring

This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

This appliance is not intended to be operated by means of an external timer or a separate remote controller system.

Troubleshooting Guide

Q1: When I plugged the Iwata Cookmaster Broiler, it blew the fuse on the outlet. Will the unit become defective?

A1: No, the unit will not become defective. You should ask a qualified electrician to check your outlet. Do not return the unit as it is not defective.

Q2: Why doesn't the glass bowl look as clear as new after using it for some time now?

A2: As you use your appliance, the food and debris naturally causes discoloration to the glass bowl. This is normal wear and tear and is not a defect or reason for replacement.

Q3: The red and blue display lights on the lid keep going on and off intermittently. Is this a defect?

A3: No. The appliance uses an automatic temperature regulator. The heating element and so as the light on the cooking lid will turn on and off in cycles in order accordingly to regulate the temperature. This is completely normal. When using the appliance, always confirm that the lid arm is locked into position. The device does have a safety shut off and will not function normally if the lid arm is not locked although the timer will continuously function.

Q4: Can I use other cooking bowls on the appliance?

A4: No. The glass bowl that comes with your cooker is specifically designed for it and should be the only bowl that you will use. It is designed to work with all parts including the extender ring and cooking rack.

Q5: Food gets burned. Is there something wrong with the appliance?

A5: No, there is nothing wrong with the appliance. Since cooking time normally varies and you should try experimenting and adjusting the best cooking time as you get acquainted in using the new appliance. It will definitely take a lot less time to cook with this new gadget versus conventional ovens. Please always ensure that you cook meat thoroughly and double check before serving.