

## Girmi PE36

# Girmi PE36 Double Electric Hot Plate Instruction Manual

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## 1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using the appliance. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply. Do not immerse the appliance, cord, or plug in water or other liquids. Always unplug the hot plate from the outlet when not in use and before cleaning.
- **Hot Surfaces:** The hot plate surfaces become extremely hot during use and remain hot for a period after being turned off. Use oven mitts or pot holders when handling cookware. Do not touch the hot plate surfaces directly.
- **Placement:** Place the appliance on a stable, heat-resistant, and level surface, away from walls, curtains, and other heat-sensitive materials. Ensure adequate ventilation around the unit.
- **Supervision:** This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
- **Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for examination, repair, or adjustment.
- **No Automatic Shut-off:** This model does not feature an automatic shut-off function. Always manually turn off the hot plates after use.

## 2. PRODUCT OVERVIEW

The Girmi PE36 is a powerful and compact double electric hot plate designed for versatile cooking. Featuring two cast iron plates with independent temperature controls, it offers flexibility for various culinary tasks. Its robust construction ensures durability and efficient heat distribution.

## Key Features:

- **Total Power:** 2500W (1500W for the large plate, 1000W for the small plate)
- **Plate Diameters:** Large plate 18.5 cm, Small plate 15.5 cm
- **Temperature Control:** 5 levels of temperature adjustment for each plate
- **Independent Operation:** Separate power switches and indicator lights for each plate
- **Material:** Durable cast iron plates for even heating
- **Stability:** Non-slip support feet
- **Power Supply:** AC 220-240V ~ 50/60Hz



**Figure 2.1:** Front view of the Girmi PE36 Double Electric Hot Plate, showing both heating elements and control knobs.

### 3. COMPONENTS

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Familiarize yourself with the main components of your Girmi PE36 hot plate:

1. Large Cast Iron Heating Plate (18.5 cm)
2. Small Cast Iron Heating Plate (15.5 cm)
3. Temperature Control Knob (for each plate)
4. Power Indicator Light (for each plate)
5. Main Body
6. Non-slip Feet
7. Power Cord and Plug



**Figure 3.1:** Top view of the hot plate, illustrating the two cast iron heating elements.





**Figure 3.2:** Detail of a temperature control knob, showing the 5 heat settings.



**Figure 3.3:** Close-up of an indicator light, which illuminates when the corresponding plate is active.

## 4. SETUP

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### 4.1 Unpacking

1. Carefully remove the hot plate from its packaging.
2. Remove all packaging materials, stickers, and labels.
3. Inspect the appliance for any signs of damage. Do not use if damaged.

### 4.2 Placement

- Place the hot plate on a dry, stable, heat-resistant, and level surface.
- Ensure there is sufficient space around the appliance for proper ventilation (at least 10-15 cm from walls and other objects).
- Keep the hot plate away from water sources, flammable materials, and heat-sensitive surfaces.

### 4.3 Initial Use (First Heating)

Before using for the first time, it is recommended to heat the plates without food to burn off any manufacturing residues. This may produce a slight odor or smoke, which is normal and will dissipate quickly.

1. Plug the appliance into a suitable electrical outlet.
2. Turn both temperature control knobs to the maximum setting (5).
3. Allow the hot plates to heat for approximately 5-10 minutes.
4. Turn the knobs back to the 'OFF' position and unplug the appliance.
5. Allow the unit to cool completely before wiping it clean with a damp cloth.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Connecting to Power

Ensure the hot plate is placed correctly and the control knobs are in the 'OFF' position before plugging the power cord into a grounded 220-240V AC, 50/60Hz electrical outlet.

### 5.2 Selecting Cookware

The cast iron plates are suitable for all types of cookware, including stainless steel, cast iron, aluminum, and ceramic. Ensure the base of the cookware is flat and covers the heating plate as much as possible for efficient heating.

### 5.3 Adjusting Temperature

1. Place your desired cookware on the chosen heating plate.
2. Turn the corresponding temperature control knob clockwise from 'OFF' to your desired heat setting (1 to 5).
3. The red power indicator light for that plate will illuminate, indicating that the heating element is active.
4. Setting 1 is for keeping food warm or very low heat, while Setting 5 provides maximum heat for rapid boiling or searing.
5. The indicator light will cycle on and off as the hot plate maintains the selected temperature. This is normal operation.

### 5.4 Using Both Plates

Each heating plate operates independently. You can use both plates simultaneously, each with its own temperature setting, by adjusting their respective control knobs.



**Figure 5.1:** The Girmi PE36 hot plate in operation, demonstrating its use with a frying pan.

## 5.5 Turning Off

After cooking, turn the temperature control knob(s) counter-clockwise back to the 'OFF' position. The indicator light(s) will turn off. Unplug the appliance from the wall outlet once cooking is complete and the plates are no longer needed.

## 6. CLEANING AND MAINTENANCE

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Proper cleaning and maintenance will extend the life of your Girmi PE36 hot plate.

### 6.1 Before Cleaning

- Always unplug the hot plate from the electrical outlet.
- Allow the appliance to cool down completely before attempting to clean it. The cast iron plates retain heat for a significant period.

### 6.2 Cleaning the Cast Iron Plates

- For general cleaning, wipe the plates with a damp cloth or sponge.
- **Do not use abrasive cleaners, steel wool, or harsh chemicals** as these can damage the plate surface.
- For stubborn food residues, you can add a small amount of water to the plate while it is still slightly warm (but unplugged) to loosen the residue, then wipe clean.
- *Important:* Avoid using soap on the cast iron plates, as it can strip away any seasoning and lead to rusting.
- Ensure the plates are completely dry before storing or reusing the appliance.

### 6.3 Cleaning the Main Body

- Wipe the exterior of the hot plate with a soft, damp cloth.
- Do not use abrasive cleaners or immerse the unit in water.

### 6.4 Storage

Store the clean and dry hot plate in a cool, dry place, away from direct sunlight and moisture.

## 7. TROUBLESHOOTING

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If you encounter issues with your Girmi PE36 hot plate, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Hot plate does not heat up.	Not plugged in; power outlet not working; control knob in 'OFF' position; internal fault.	Ensure the appliance is securely plugged in. Test the outlet with another device. Turn the control knob to a heat setting. If the issue persists, contact customer support.
Hot plate heats slowly or not to desired temperature.	Incorrect temperature setting; cookware not suitable or too large; voltage fluctuation.	Increase the temperature setting. Use cookware with a flat base that matches the plate size. Ensure the power supply is stable. Note that cast iron plates heat up and cool down gradually.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal during initial use. Ensure good ventilation. It will dissipate after a few minutes.
Indicator light cycles on and off.	Normal temperature regulation.	This indicates the thermostat is maintaining the set temperature. No action required.

If you experience any problems not listed here or if the issue persists after attempting the solutions, please contact Girmi customer support.

## 8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Girmi
Model	PE36 (also referred to as PE3600 in some documentation)
Color	Black
Total Power	2500 W (Large Plate: 1500W, Small Plate: 1000W)
Voltage	AC 220-240V ~ 50/60Hz
Large Plate Diameter	18.5 cm
Small Plate Diameter	15.5 cm
Material	Cast Iron plates
Temperature Levels	5 per plate
Automatic Shut-off	No
Product Dimensions (L x W x H)	46 x 28 x 7 cm
Item Weight	3.3 kg





Figure 8.1: Diagram showing the dimensions of the Girmi PE36 hot plate.

## 9. WARRANTY AND SUPPORT

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### 9.1 Warranty Information

This product is covered by a manufacturer's warranty in accordance with local regulations. Please refer to the warranty card included with your purchase or visit the official Girmi website for detailed warranty terms and conditions.

### 9.2 Customer Support

For technical assistance, spare parts, or any questions regarding your Girmi PE36 Double Electric Hot Plate, please contact Girmi customer support. Contact details can typically be found on the official Girmi website or on the product packaging.

*Please have your model number (PE36) and purchase date ready when contacting support.*