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## BRUNO BOE115

# BRUNO Compact Multi Grill Pot BOE115-WH User Manual

Model: BOE115 | Brand: BRUNO

## 1. INTRODUCTION

Thank you for purchasing the BRUNO Compact Multi Grill Pot BOE115-WH. This versatile tabletop electric pot is designed to simplify your cooking experience, offering multiple functions including boiling, grilling, steaming, and stewing. Its compact size is ideal for 1-2 servings, making it perfect for everyday meals or small gatherings. Please read this manual thoroughly before use to ensure safe and optimal operation.



Image 1: BRUNO Compact Multi Grill Pot BOE115-WH

## 2. SAFETY PRECAUTIONS

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**WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.**

- Read all instructions before using the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove the plug from the wall outlet.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance is for household use only.
- Ensure the appliance is placed on a stable, heat-resistant surface during operation.

## 3. PRODUCT OVERVIEW (COMPONENTS)

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Familiarize yourself with the parts of your BRUNO Compact Multi Grill Pot:

- **Main Unit (Heating Base):** The base containing the heating element and control dial.
- **Pot:** A deep pot suitable for boiling, stewing, and cooking rice.
- **Grill Plate:** A non-stick plate with ridges for grilling.
- **Steamer Rack:** Used inside the pot for steaming food.
- **Glass Lid:** Transparent lid to monitor cooking progress.
- **Control Dial:** Used to turn the appliance ON/OFF and select temperature settings (WARM, LOW, MED, HI).
- **Handles:** Integrated handles on the main unit for easy transport.

# コンパクトサイズ

二つのハンドルで運びやすく、  
食べたい時にサッと使えます。

また、パーツは全て重ねて  
コンパクトに収納できます。



Image 2: Components of the Multi Grill Pot

## 4. SETUP

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1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the pot, grill plate, steamer rack, and glass lid with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the main unit on a stable, flat, and heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
4. **Connect Power:** Ensure the control dial is in the 'OFF' position. Plug the power cord into a suitable 100V AC outlet.

## 5. OPERATING INSTRUCTIONS

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The BRUNO Compact Multi Grill Pot offers various cooking functions. Always ensure the main unit is

on a stable surface and plugged in before starting.

### General Operation:

- Place the desired cooking plate (pot or grill plate) onto the main heating base.
- Turn the control dial to the desired temperature setting: 'WARM', 'LOW', 'MED', or 'HI'. The indicator light will illuminate.
- After cooking, turn the dial to 'OFF' and unplug the appliance.

## 無段階温度調節



保温から強火まで温度調節が可能です。鍋料理やヘルシーな蒸し料理、肉料理に最適なグリルプレートを使って、幅広い料理がこれ1台でオールシーズン楽しめます。



Image 3: Temperature Control Dial

### 5.1. Boiling / Stewing

1. Place the pot onto the main unit.
2. Add ingredients and liquid (e.g., water, broth) to the pot. Do not overfill.
3. Cover with the glass lid.
4. Turn the control dial to 'LOW', 'MED', or 'HI' depending on the desired cooking speed. Use 'WARM' to keep food warm after cooking.
5. Cook until ingredients are tender and thoroughly heated.

煮る・焼く・蒸す・炊くをマルチにこなす

## 1台4役の卓上電気鍋

煮る



鍋物やおでん、カレーなど  
煮込み料理に

焼く



肉や魚、野菜などの  
グリル料理に

蒸す



本格蒸し料理が  
おうちで手軽に

炊く



白米はもちろん  
玄米や炊き込みご飯も

おかず・おつまみ・スイーツなど  
付属プレートを変えてメインからサブ使いまで活躍！

Image 4: Boiling/Stewing in the Pot

### 5.2. Grilling

1. Place the grill plate onto the main unit.
2. Turn the control dial to 'MED' or 'HI' to preheat the grill plate. Allow a few minutes for it to heat up.
3. Lightly brush the grill plate with cooking oil if needed.
4. Place food (e.g., meat, vegetables) directly onto the hot grill plate.
5. Cook until desired doneness, turning food as necessary.

1~2人分の調理にちょうどよいサイズ

鍋容量 約800mL  
白米炊飯2合分



Image 5: Grilling on the Grill Plate

### 5.3. Steaming

1. Place the pot onto the main unit.
2. Add approximately 200-300ml of water to the pot.
3. Insert the steamer rack into the pot.
4. Place food (e.g., vegetables, dumplings) onto the steamer rack.
5. Cover with the glass lid.
6. Turn the control dial to 'HI' to bring the water to a boil, then reduce to 'MED' or 'LOW' to maintain steam.
7. Steam until food is cooked through.



Image 6: Steaming with the Steamer Rack

#### 5.4. Cooking Rice

1. Place the pot onto the main unit.
2. Add washed rice and the appropriate amount of water to the pot.
3. Cover with the glass lid.
4. Turn the control dial to 'HI' to bring to a boil, then reduce to 'LOW' or 'MED' and simmer until water is absorbed and rice is cooked.
5. Once cooked, turn the dial to 'OFF' and let it rest for 10-15 minutes before serving.



Image 7: Cooking Rice in the Pot

### **Video Demonstration (Similar Model)**

The following video demonstrates the multi-functional capabilities of a similar BRUNO Multi Grill Pot model (BOE065). While the model number differs, the core functions of boiling, grilling, steaming, and cooking are similar and can provide a visual guide for operation.

Your browser does not support the video tag.

Video 1: BRUNO Multi Grill Pot (BOE065) Functionality Overview

## **6. CLEANING AND MAINTENANCE**

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Proper cleaning and maintenance will extend the life of your appliance.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The pot, grill plate, steamer rack, and glass lid are fully washable. Wash them with warm water and a mild dishwashing detergent. Use a soft sponge or cloth to avoid scratching non-stick surfaces. Rinse thoroughly and dry completely.
3. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. **NEVER immerse the main unit in water or any other liquid.**
4. **Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place. The compact design allows for easy stacking of components for efficient storage.



Image 8: Easy Cleaning of the Main Unit

## 7. TROUBLESHOOTING

If you encounter any issues with your BRUNO Compact Multi Grill Pot, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in correctly. Power outlet malfunction. Control dial not set to an ON position.	Ensure the power cord is securely plugged into both the appliance and the wall outlet. Test the outlet with another appliance. Turn the control dial to 'WARM', 'LOW', 'MED', or 'HI'.
Food is not cooking properly.	Incorrect temperature setting. Too much food in the pot/on the plate. Lid not properly closed.	Adjust the temperature setting to a higher level. Reduce the amount of food to allow for even cooking. Ensure the lid is securely placed to retain heat.

Problem	Possible Cause	Solution
Smoke or unusual odor during first use.	Residual manufacturing oils burning off.	This is normal for first use. Ensure good ventilation. If it persists after initial uses, contact customer support.
Food sticks to the cooking surface.	Insufficient oil (for grilling). Food cooked at too high a temperature for too long.	Add a small amount of cooking oil to the surface before adding food. Adjust temperature and cooking time. Ensure surfaces are clean before use.

If the problem persists after trying these solutions, please contact BRUNO customer service for further assistance.

## 8. SPECIFICATIONS

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- **Brand:** BRUNO
- **Model Number:** BOE115
- **Color:** White
- **Product Dimensions (D x W x H):** 23 x 20 x 19.5 cm
- **Wattage:** 600 W
- **Product Weight:** 1500 grams
- **Voltage:** 100 Volts
- **Country of Origin:** China



Image 9: Product Dimensions

## 9. WARRANTY AND SUPPORT

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For detailed warranty information, product registration, or customer support, please refer to the warranty card included with your product or visit the official BRUNO website. You may also contact BRUNO customer service directly for assistance with any product-related inquiries.