CUSIMAX CMIP-C303

CUSIMAX Hot Plate

Model: CMIP-C303

User Manual

1. Important Safeguards

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury. Keep this manual for future reference.

- Always place the hot plate on a stable, heat-resistant, and dry surface.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
- 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. Contact customer service for assistance.
- The appliance is equipped with an automatic safety shutdown function for overheating protection. If the unit overheats, it will temporarily turn off and resume operation once cooled.
- This product has passed ETL certification and complies with safety standards.

2. Product Overview

The CUSIMAX CMIP-C303 is a versatile countertop triple burner designed for efficient cooking. It features three independent cast iron cooktops, allowing you to prepare multiple dishes simultaneously. Its robust stainless steel construction ensures durability and ease of cleaning.

The CUSIMAX Triple Hot Plate, showcasing its three independent cooking zones with cookware in use.

Illustration of the 1800W total power heating, highlighting uniform heating and heat dissipation functions.

The hot plate is compatible with virtually all types of cookware, including aluminum, stainless steel, glass, ceramic, and cast iron.

Detailed view of the product dimensions (26.8in x 15.9in x 2.9in) and key components like the stainless steel body, cast iron cooktops, and temperature control knobs.

3. Setup

Follow these steps to set up your CUSIMAX Hot Plate:

1. **Unpacking:** Carefully remove the hot plate and all packaging materials from the box. Retain packaging for future storage or transport.
2. **Placement:** Place the hot plate on a flat, stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the unit (at least 4 inches of space on all sides) to prevent overheating. Do not place it near flammable materials or heat sources.
3. **Initial Cleaning:** Before first use, wipe the stainless steel surface and cast iron cooktops with a clean, damp

cloth. Ensure the unit is completely dry before plugging it in.

4. Operating Instructions

Operating your CUSIMAX Hot Plate is straightforward:

1. **Power Connection:** Plug the hot plate into a standard 110-120V AC electrical outlet.
2. **Cookware Placement:** Place your desired cookware (pot, pan, etc.) onto the cast iron cooktop. Ensure the cookware base is flat and makes full contact with the cooktop for optimal heat transfer.
3. **Temperature Control:** Each burner has an independent temperature control knob. Turn the knob clockwise to select the desired heat level, from 'OFF' to 'MAX'. The hot plate offers 11 levels of temperature setting.
4. **Indicator Light:** The indicator light will illuminate red when the burner is heating up or warming. It will cycle on and off during operation as the thermostat regulates the temperature, indicating that the unit is maintaining the set heat level.
5. **Cooking:** Begin cooking your food. You can use all three burners simultaneously for different cooking tasks such as sautéing, boiling, simmering, or keeping food warm.
6. **After Use:** Once cooking is complete, turn the temperature control knob back to the 'OFF' position for each used burner. Unplug the appliance from the wall outlet and allow it to cool completely before cleaning or storing.

The adjustable temperature control allows for multiple power levels, accommodating various cooking methods such as keeping warm, stir-frying, and deep-frying.

5. Maintenance and Cleaning

Proper maintenance ensures the longevity of your hot plate:

- **Cool Down:** Always ensure the hot plate has completely cooled down before attempting to clean it.

- **Cleaning the Surface:** The stainless steel panel and cast iron cooktops can be easily cleaned by wiping with a clean, damp cloth. For stubborn stains, a mild detergent can be used, followed by wiping with a clean, damp cloth and then drying thoroughly.
- **Do Not Immerse:** Never immerse the hot plate, its cord, or plug in water or any other liquid.
- **Abrasive Cleaners:** Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surface finish.
- **Storage:** Store the hot plate in a dry place when not in use. Ensure it is clean and dry before storing.

6. Troubleshooting

Here are some common issues and their solutions:

Problem	Possible Cause	Solution
Hot plate does not turn on.	Not plugged in; power outlet issue; unit overheated.	Ensure the unit is securely plugged into a working outlet. Check circuit breaker. If overheated, allow to cool down.
Indicator light cycles on and off.	Normal operation; thermostat regulating temperature.	This is normal. The light indicates the heating element is active and maintaining the set temperature.
Machine gets hot during operation.	Normal operation; high calorific value.	It is normal for the machine to get hot due to its high calorific value during operation. Ensure adequate ventilation.
Uneven heating.	Cookware not flat or not making full contact.	Ensure your cookware has a flat bottom and is placed centrally on the cooktop for even heat distribution.

7. Specifications

Feature	Specification
Model Number	CMIP-C303
Brand	CUSIMAX
Power Source	Electric
Wattage	1800 watts (650W + 500W + 650W)
Voltage	110-120V
Heating Elements	3 (Cast Iron Cooktops)
Material	Stainless Steel
Color	Stainless Steels
Product Dimensions (D x W x H)	17.5"D x 28.5"W x 4.6"H
Item Weight	18.71 pounds
Controls Type	Push Button (Rotary Knobs)

8. Warranty and Support

CUSIMAX offers a 30-day hassle-free return policy for this product. All CUSIMAX products have passed ETL certification, ensuring compliance with safety standards.

For any issues, questions, or concerns regarding your CUSIMAX Hot Plate, please contact CUSIMAX customer service. Refer to the product packaging or the official CUSIMAX website for the most current contact information.

Please note that the heating light may cycle on and off during operation, and the machine may get hot due to its higher calorific value when working. These are normal operational characteristics.

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