

TABLETOP DOUBLE BURNER

Item: 766751

*Recipes
inside!*



Thank you for purchasing this Tabletop Double Burner. This appliance is designed to perform to the highest standards, and will provide you with many years of superior performance.

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over the counter or tabletop, where it can be pulled on or tripped over. NEVER wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. DO NOT place any paper, plastic, or other non-food items on the appliance. DO NOT place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE.
- DO NOT use near water. DO NOT use this appliance with wet hands.
- DO NOT use an accessory or attachment not recommended by the manufacturer, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot.
- DO NOT use outdoors.
- NEVER leave the appliance unsupervised. Turn OFF AND UNPLUG when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances contain valuable materials that can be recycled. Please dispose of your old appliances using appropriate collection systems in accordance with federal and local regulations.

ELECTRICAL SAFETY

This appliance is equipped with a 3-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. The plug should be attached to the appliance before connecting to an electrical outlet. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. The manufacturer cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120V, 60Hz, 1800W (900W each burner)
CORD LENGTH	40"
DIMENSIONS	19 ³ / ₄ " W x 3 ¹ / ₄ " H x 13" D
MODEL	SLR-3202

GET TO KNOW YOUR APPLIANCE



1. Base
2. Left Burner
3. Right Burner
4. Right Burner Control and Power Light
5. Left Burner Control and Power Light

HOW TO OPERATE

NOTE: To prolong the life of this appliance, we recommend the following:

- using 2 burners, rest 15 minutes after 1½ hours of use
- using 1 burner, rest 15 minutes after 2 hours of use

1. Ensure the temperature controls are OFF.
2. Plug the cord into an electrical outlet.
3. Set the temperature knob for each burner to the desired setting. The burners will cycle on and off to maintain the setting temperature (the power light will go on and off).

WARNING: The appliance will be very hot. DO NOT touch the surface while in use or until it has cooled down completely.

4. Turn off and unplug the appliance when not in use.

TIP: Select the right size pot based on the amount of food to be cooked or amount of liquid to be boiled. For example, boiling the same amount of water in 2 pots (a small pot and a large pot), will take longer to boil in the larger pot, as the whole body of the pot also conducts heat.



CLEANING AND CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Wipe with a damp cloth and dry thoroughly.
6. Do not immerse any electrical appliance, its cord, or its plug, into water.

RECIPES

Oatmeal Raisin Almond Pancakes

1½ cup pancake mix (such as Bisquick®)	⅓ cup raisins
¾ cup rolled oats	2 eggs
2 Tbsp. brown sugar	2 cups low-fat milk
½ tsp. ground cinnamon	2 Tbsp. butter, melted
pinch ground nutmeg	⅓ cup slivered almonds

1. In a large bowl, mix the first 6 ingredients together and set aside.
2. In a small bowl, whisk together the eggs, milk and butter. Pour the wet ingredients onto the dry mixture. Stir until all the dry ingredients are moistened. Let the batter rest for 5 minutes.
3. Preheat a pan to medium heat.
4. Ladle about ¼ cup of the pancake batter into the hot pan. Sprinkle the batter with almonds, and cook until batter bubbles and edges start to brown. Flip pancakes and cook through (about 2 more minutes).

Makes about 15 pancakes

RECIPES

Cauliflower and Zucchini Salad

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|-----------------------------|---------------------------|
| 1 lg. head cauliflower | 3 Tbsp. lemon juice |
| 2 cloves garlic, minced | ½ tsp. red pepper flakes |
| 4 Tbsp. olive oil | 1 med zucchini, julienned |
| 4 Tbsp. apple cider vinegar | salt |

1. Steam the cauliflower until tender, 5–10 minutes. Move the cauliflower to a cutting board to cool, and then cut into bite size pieces.
2. In a large bowl, whisk together the garlic, olive oil, vinegar, lemon juice and red pepper flakes.
3. Add the cauliflower and zucchini and toss well. Salt to taste, and refrigerate until ready to serve.

Serves 4–6

Cheeseburger Casserole

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|--|-------------------------------|
| 1½ lbs. lean ground beef | 1 cup ketchup |
| 1 lg. onion, chopped | 1 Tbsp. prepared mustard |
| 1 can (28 oz.) diced tomatoes, undrained | 2 tsp. salt |
| 2½ cups water | 1 cup dill pickles, chopped |
| 1 box (12 oz.) macaroni | 3 cups cheddar cheese, grated |

1. Brown the ground beef and most of the onion (hold back a handful) in a large skillet or Dutch oven over medium/high heat.
2. When the meat is cooked through, add the tomatoes, water and macaroni. Bring to a boil, then reduce heat and cook for about 15 minutes, or until noodles are soft.
3. Stir in the ketchup, mustard, salt, pickles, remaining onion, and cheese. Serve hot.

Serves 6–8

RECIPES

Greek Pork Chops

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|---|-------------------------------|
| 2 Tbsp. apple cider vinegar, divided | 1 tsp. dried dill weed |
| 2 tsp. olive oil, divided | ½ tsp. kosher salt, divided |
| 1 tsp. dried oregano | 1 cucumber, seeded and diced |
| 1 tsp. garlic, minced | 2 tomatoes, cut into wedges |
| 4 boneless, center cut pork chops | 1 medium onion, thinly sliced |
| ¾ cup plain fat-free Greek style yogurt | |

1. Combine 1 Tbsp. vinegar, 1 tsp. oil, oregano and garlic. Use a pastry brush to apply to both sides of the pork chops, and set aside for 15–20 minutes.
2. In a small bowl, whisk together remaining vinegar and oil, yogurt, dill and ¼ tsp. salt. Stir in the cucumber and chill in the refrigerator.
3. Heat a large skillet to medium/high heat. Cook the pork chops 4–5 minutes on each side (done when internal temperature reaches 160° F). Sprinkle with remaining salt.
4. While the meat is cooking, warm the tomatoes and onion in a small skillet over medium heat on the other burner. Stir often and remove from heat when they begin to soften.
5. Serve the pork chops with tomato and onions on the side, all topped with the yogurt sauce.

Serves 4

Rice Pudding

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| 4 cups rice, cooked | ¾ cup raisins |
| 4 cups milk | 1 tsp. vanilla |
| ⅔ cup sugar | lemon zest |
| 1 Tbsp. butter | |

1. In a medium-sized pot, mix the rice, milk, sugar, butter, raisins and vanilla. Cook over medium heat (do not boil), stirring often, until most of the liquid is absorbed (30–40 minutes).
2. Sprinkle each serving with lemon zest, and serve hot or cold.

Serves 6

RECIPES

20-Minute Burrito Bowls

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|-------------------------------------|----------------------------|
| 1 lb. ground turkey | 1 cup sharp cheddar cheese |
| 1 pkt. (1.25 oz.) taco seasoning | ½ cup sour cream |
| 24 oz. chunky salsa | 6 green onions, sliced |
| 1 can (15 oz.) black beans, drained | ½ cup black olives, sliced |
| 6 flour or corn tortillas (6") | |

1. In a large skillet or Dutch oven, over medium heat, brown the turkey (add a little oil, if needed, to prevent sticking).
2. When the turkey is cooked through, add the taco seasoning, salsa and beans. Stir to blend well.
3. Reduce heat. Cut the tortillas into ½" strips and stir them in until coated.
4. Remove from heat and top with the cheese.
5. Serve in bowls, garnished with sour cream, green onions and olives.

Serves 4–6

Beefy Tomato Soup

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|-------------------------------------|-------------------------------------|
| 1 onion, diced | 3 carrots, thinly sliced |
| 1 Tbsp. olive oil | 2 cans (14 oz. ea.) stewed tomatoes |
| 4 cups beef stock | ¼ cup Worcestershire sauce |
| 1½ cups cooked beef, cut into cubes | salt & pepper |

1. In a medium pot, over medium heat, brown the onion in the oil for about 5 minutes, stirring often.
2. Add the stock, beef and carrots, and bring to a boil.
3. Reduce heat to low, add the remaining ingredients, and simmer for 30 minutes, or until the carrots are tender.

Serves 4–6

RETURNS

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

1 YEAR LIMITED WARRANTY

This product is to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, we will repair or replace, at our option, defective parts of this product at no charge, provided the product is returned, freight prepaid with proof of purchase.
Allow 2–4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Customer Service
8:00 am to Midnight CST, Monday through Friday
1-888-557-3848



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