

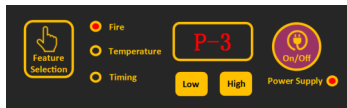
How to Order Ingredients

1. Choose your **broth** and **specialty items**
2. Choose all other items off carts that are pushed around
3. Wait for broth to **boil** and add your ingredients that you are ready to eat (you do not need to add all of your items at once)
4. Bring to boil again, cook for suggested time, and **enjoy!**

*Don't forget to visit the **sauce bar** to make your own dipping sauce!*

How to Use Heating Supply

- a. When broth is placed on the heater, press the **Power button**. "Power supply" and "Fire" light will be illuminated.
- b. Press **High** to "P-5" to bring the broth to boil.
- c. Press **Low** to P-3 or lower when not cooking ingredients/keep warm. Turn power **OFF** when you are finished with your meal.



P-1 (Keep Warm) ↔ P-5 (Max Boil)*

**Family tables with one pot can go up to P-10 for max boil*

Suggested Cooking Times (In Boiling Broth)

- **10 — 15 Seconds:** Thin Sliced Meat (Cook until color changes)
- **1 — 2 Minutes:** Green, Leafy Vegetables, Tofu, Mushrooms
- **3 — 5 Minutes:** Noodles, Dumplings, Starchy Vegetables, Seafood, Chicken, Pork, Meatballs, Other Proteins

⚠ Notice: Please keep in mind that...

- The hot pot and surrounding area will be **very hot** to touch.
- **Young children** must be supervised at all times.
- Ingredients are served *raw and/ or undercooked*, so make sure your items are **fully cooked** before enjoying.
- **Always be aware** of your utensils and cooked items. Make sure they *do not touch* any raw items or ingredient plates to prevent cross-contamination.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially for pregnant women or have certain medical conditions

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