

Our factory mainly produces western kitchen equipment, its supporting series products are: pickling furnace series, explosion furnace Series, barbecue series, insulation cabinet series, snack series products. Please read this manual carefully before starting to use it to ensure correct use.

Warning:

1. Dry-burning is strictly forbidden in the heating pipe of this product!
2. This product must be grounded safely before use!
3. No sprinkler pipe should be used for cleaning!

EH heat preservation soup pool series products are designed to absorb the advantages of similar products at home and abroad. It has novel style, reasonable structure, convenient operation, fast heating speed, uniform temperature and so on. Points, suitable for shopping malls, snack shops and other places.

一、 technical parameter:

Model	Product size (mm)	Voltage (V)	power (KW)
HBM-21-1	1080*660*700	220	1.5
HBM-21-2	1415*660*700	220	1.5
HBM-21-3	1750*660*700	220	1.8
HBM-21-4	2085*660*770	220	1.8

二、 Transport and custody:

In the course of transportation, this product should be handled carefully to prevent severe vibration and packaged products. Generally, products should not be stored in open air for a long time. They should be stored in a well-ventilated, non-corrosive gas warehouse. In case of temporary storage, rainproof measures should be adopted.

三、 Installation Notes and Use Environment:

1. This product should be placed in a balanced place, left and right sides away from the non-combustible material more than 10 cm, the back side. It should be more than 20 cm away from non-combustible materials such as brick walls.
2. The power supply used in this equipment must be in accordance with the supply voltage of the product nameplate.
3. Users need to install appropriate power switches, fuses and leakage protectors near the equipment. No sundries are allowed in front of the switch for easy operation.
4. The equipment must be grounded safely before use!

5. Check whether the electrical components of the product are firmly connected and whether grounding is safe before starting up. Rely on.

6. The same type of cable should be selected for the replacement of power cord, and professionals should be asked to replace it.

7. Installation and maintenance of the electrical connection of this product should be assured by the person who holds the electrician's operating license. Install.

四、 Operating methods:

1. First of all, pick up a number of basins and add water to the cylinder to 1/3 of the volume. The heating pipe is strictly prohibited from drying.

2. The thermostat is set in front of the product, and the single thermostat controls the temperature in the cylinder so as to control the food. Things.

3. Turn on the power supply, light the power indicator, and rotate the thermostat clockwise. The required temperature is aligned to the desired temperature position, when the yellow indicator is on, and the current is on. It has been supplied to the furnace. The heating pipe starts to work. When the temperature rises to the required temperature, the temperature is controlled. The heater can automatically cut off the power supply, and the yellow indicator lamp can stop the heating pipe from working. Temperature drops slightly, the thermostat can automatically switch on the power supply, the yellow indicator lights up, electricity The heat pipe is heated again, and the temperature rises, so that the temperature is kept at set point. The range is constant.

4. According to making different foods, adjusting the temperature needed for heat preservation can be ideal. Thermal insulation effect.

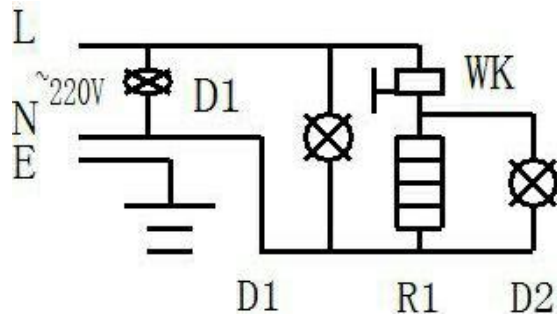
5. After use, the temperature control switch should be rotated to 0 degrees and the main switch of the power supply should be turned off.

6. When abnormal phenomena occur in the course of use, it must be stopped immediately and checked. Troubleshooting, can continue to use.

五、 Cleaning and Maintenance:

1. In cleaning and maintenance, power supply should be cut off to prevent accidents.
2. Wet towels without corrosive detergents may be used to clean the surface of the furnace body after each day's work. And the surface of the lead-out wire of the power supply, it is strictly forbidden to wash directly with water! In order to avoid damaging the electrical performance.

六、 Electrical schematic diagram::



WK-Temperature Controller D1-Power Indicator Lamp

D2-Heating Indicator Lamp R1-Electric Heat Pipe

七、 . Warranty Provisions: Lifelong Maintenance of Products

1. Confirmation of the validity period of three packages of products:

2. Confirmation of the validity period of the three packages:

The validity period of the three packages shall be calculated from the date of sale of the bills, deducting that there are no spare parts due to occupancy due to repair. If the last day of validity is a statutory holiday, the next day of the holiday shall be the day after the repairs are delayed. The last day of validity of three packages.

3. Under one of the following circumstances, no three-pack repairs shall be carried out and reasonable fees shall be charged for repairs: Over the validity period of three packages;

B. Bills without three packages of vouchers and validity except those that can be proved to be within the validity period of three packages;

C. The contents of the three packages of vouchers are inconsistent with or altered with the physical identification of the goods;

D. Damage caused by failure to use, maintain or maintain as required by the product instructions;

E. Damage caused by force majeure;

F. All parts, components and accessories that have been replaced by repairs shall be owned by our factory.

G. Our factory shall not be liable for any product failure other than warranty.

(The instructions are amended without notice)

Table Top Bain Marrie

series

An instruction manual

