

ELECTRIC BAIN MARIE WITH CABINET

(Series of Instructions)

MANUAL INSTRUCTIONS

(Read the machine carefully before using it.)





Welcome to purchase and use luxury combination furnace series products o

In order to facilitate you to better use the functions of this product and reduce unnecessary damage or personal injury, please read the product instructions carefully before use and keep them properly for future reference.

Warning! Any modification, incorrect installation, adjustment, maintenance or maintenance may result in property loss or personal injury. If adjustment or maintenance is required, contact the supplier and be carried out by trained professionals.

Warning! For your safety, please do not store or use inflammable and explosive gases, liquids or articles near this product.

Warning! The shell of the machine must be grounded to ensure safety. Thank you for your cooperation!

The product has the advantages of beautiful appearance, reasonable structure, convenient operation, constant temperature control, fast heating speed, fuel saving and electricity saving. Can be boiled, fried, heat preservation and other operations, safe and reliable, is your ideal kitchen assistant.

I. Structural and performance characteristics:

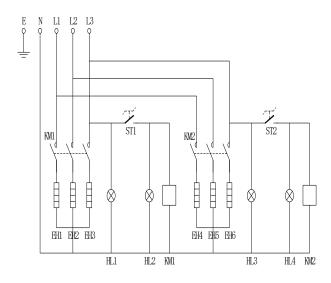
- 1. The surface of this series of electric hot pot furnace is smooth, clean and hygienic.
- 2. Equipped with an independent adjustable temperature controller, the control range is between 30° C and 85° C, which saves energy.
- 3. Luxurious appearance design, the whole mechanism is made of stainless steel material safely and reasonably.
- 4. Equipped with water injection switch tap and drain valve.
- 5. Fast heating speed, convenient operation and easy maintenance.

II, Basic parameters:

Model	HEB-909A	HEB-709A
Service voltage	3N-380V 50/60Hz	3N-380V 50/60Hz
power	6kW	5kW
size	800×900×920	700×700×920



III, Electrical schematic diagram



EH1~EH6——Heating tube

ST1、ST2—Thermostat

KM1, KM2——AC contactor

HL1, HL3——Power Indicator Lamp

HL2, HL4—Heating indicator

IV. Operating procedures:

- 1. To check whether the installation of power supply is normal, it is necessary to ensure that the supply voltage is in line with the use voltage of furnaces.
- 2. Two temperature controllers are set on the front panel of the furnace body, which can be used alone or simultaneously. The left temperature controller controls the left furnace body, and the right temperature controller controls the right furnace body.
- 3. Turn on the power supply and the green indicator lights on. At this time, the current has been supplied to the furnace. Rotate the thermostat clockwise and set the required temperature according to the requirements of food production. At this time, the yellow indicator light is on, indicating that the electric heat pipe has been working and began to heat up.
- 4. Temperature can be selected according to the type of food, and 180-250 degrees Celsius is the appropriate temperature. It takes about 10-15 minutes from the power supply to the temperature of the furnace body reaching 250 C.
- 5. When the temperature reaches the set value and the thermostat can automatically cut off the power supply, the yellow indicator lights out, the electric heat pipe stops working, and the furnace body is in a constant temperature state. When the temperature drops, the thermostat automatically turns on the power supply, and the electric heat pipe resumes heating, so



repeatedly.

- 6. After the temperature reaches 250 C, a layer of edible vegetable oil is coated on the surface of the barbecue net, and then the food to be barbecued is evenly placed on the barbecue net for operation.
- 7. When the work is finished, please rotate the thermostat counterclockwise to the closed position and cut off the power supply to ensure safety.

V. matters needing attention in installation:

- 1. The operating voltage of the equipment must be in accordance with the supply voltage.
- 2. Users need to install appropriate leakage protection switches near the equipment.
- 3. There are copper equipotential terminals under the back of the furnace body. The copper core conductor of no less than 1.5 mm 2 is used to connect reliably with the ground wire according to the regulations.
- 4. The installation of this stove should be operated by professional and technical personnel.
- 5. Before use, check whether the wiring is loose, whether the voltage is normal and whether the safe grounding is reliable.
- 6. The shell of the machine must be grounded to ensure safety.
- 7. Clean before use, cut off the power supply, scrub with non-corrosive detergent and wet cloth, and prohibit water gun cleaning.
- 8. Flammable and explosive articles should not be stored near the installation location. The ambient temperature is below 45 C and the relative humidity is below 85%.
- 9. The equipment should be placed in a stable place, with at least 10 cm of space between other objects and 20 cm away from walls and windows on the back.

VI					
	Special attention				
,	This product needs to be operated by a trained chef or experienced person.				
	No modification! The modification of products will lead to serious accidents.				
G	Before cleaning, cut off the power supply.				
	When cleaning, do not flush the original stoves or appliances with water. Hydroelectric conductivity,				
en	product will cause electric shock accident due to water leakage				
	High temperature can cause burns. Because of the high temperature, do not touch the box directly with				
er	your hands, especially in the high temperature picking area.				
	It is forbidden to use power sources other than the voltage indicated by the product.				
al	It is forbidden to use switches that do not conform to safety regulations.				
tr	When lightning approaches, the power supply should be disconnected to stop using. Avoid electrical				
	damage caused by lightning strike.				
ou	It is forbidden to use hard and sharp objects to destroy the surface of furnace body and electric heat pipe.				
bl	Installation and maintenance of electrical appliances must be carried out by qualified professionals.				
W1					
	Hands should be dry when installed and used, plugs and switches should be kept dry.				



eshooting:

Fault phenomenon	Reason	Elimination method
1. Close the switch and turn on the power supply. The power indicator is not on or heated.	 There is no power supply in the circuit. Internal line shedding 	 Check the power supply Investigation and disposal
2. The heating indicator is on, but the picking board does not heat up.	 loosening or falling off of electric heat pipe wiring At least one of the electric heat pipes has been burnt out. 	 Fastening the connecting wires and screws at both ends of the electric heat pipe Replacement of heat pipes
3. Heating is normal, but the indicator is not on.	1. Indicator lamp burned out	1. Replacement of Indicators
4. Temperature rise can not be controlled	1. Failure of Temperature Controller	1. Replacement of Temperature Controller

The above fault items are for reference only. If any fault occurs, it should stop using immediately and inform professional personnel to check and repair as soon as possible.

VII、Cleaning and maintenance:

- 1. Before cleaning, power should be cut off to prevent accidents.
- 2. After working every day, wash with wet towel without corrosive detergent. It is strictly forbidden to wash the equipment directly with water to prevent water infiltration and circuit damage.
- 3. If not used at any time, the thermostat and power switch should be turned off.
- 4. When not in use for a long time, the stove should be clean and placed in a well-ventilated, non-corrosive gas warehouse.

VIII、Transportation and custody

In the course of transportation, violent vibration and collision should be prevented, and no inversion should be allowed. When not in use for a long time, it should be placed in a well-ventilated, air-dry, non-corrosive gas warehouse; when temporarily stored, rain-proof and anti-corrosion measures should be taken.

X \ Daily inspection:

Every day before and after use, pay attention to check the status of the machine: before use, whether the outer box is variant? Is the power cord aged, cracked or damaged? Is the control panel damaged?

In use: Is there any burnt odor or odor? Is the switch not in good contact? Is the temperature out of control or leakage?

Warning!

Daily checks must be carried out regularly. Accidents can be avoided. If you feel that the circuit is out of order or the temperature is abnormal, you should stop using it immediately and notify the professional to check and repair it as soon as possible.



Warranty card

Product name		User name or address	
Date of purchase	year month d	ay Distribution	
Factory number		unit (Seal)	

- 1. This product implements "three packages". If the failure can not be eliminated by users, they can contact our factory or local maintenance department to solve the problem and repair it free of charge within half a year after sale.
- 2. The user fills in the warranty card at the time of purchase, and it is valid with the seal of the distributor. Later, it will be repaired on the basis of the card.
- 3. Where the installation is not in accordance with the instructions, improper use, collision, etc., which causes damage, it is necessary to replace the products of spare parts horizontally, the factory only recovers the cost of spare parts.
- 4. In case of "three packages" maintenance in our factory, please notify us by letter or telephone, and explain the product number and damage.