

ELECTRIC PASTA COOKER WITH CABINET

(Series of Instructions)

MANUAL INSTRUCTIONS

(Read the machine carefully before using it.)



In order to facilitate your better use of the product's functions and reduce unnecessary damage or personal injury, please read the product manual carefully before use and keep it for future reference.

Warning! Any modification, improper installation, adjustment, repair or maintenance may result in property loss or personal injury. In case of adjustment or maintenance, the supplier shall be contacted and trained professionals shall conduct it.

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

Warning! The shell of this 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, oil and power saving, etc. Can cook, fry, heat preservation and other operations, safe and reliable, is your kitchen ideal assistant.

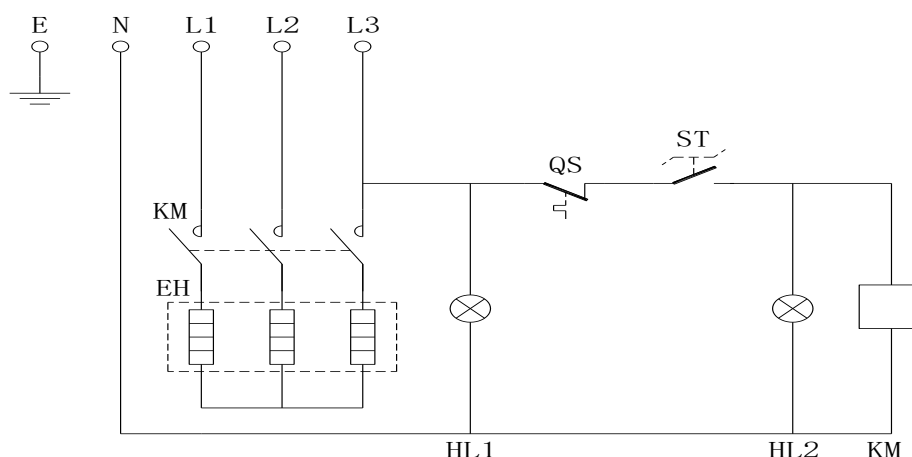
I. Structural performance characteristics:

1. The surface of this series of electric pasta stoves is smooth, clean and hygienic.
2. Equipped with independent adjustable temperature controller, the control range is between 30 °C -110 °C, saving energy.
3. Luxurious appearance design, the whole machine mechanism is made of stainless steel safely and reasonably.
4. Equipped with water injection switch faucet and drain valve, jet-flow cooking to make food cooking more thorough.
5. Fast heating speed, easy operation and easy maintenance.

II. Basic parameters:

Model	HEN-715A	HEN-915A
Service voltage	3N-380V 50/60Hz	3N-380V 50/60Hz
power	12 kW	18kW
Temperature setting range	30-110°C	30-110°C
Number of cylinders	2	2
Water tank capacity	15L×2	20L×2
External size	700×700×920	800×900×920

III. Electrical schematic diagram



QS-----Temperature limiter

ST-----Thermostat

EH-----Heating tube

KM-----AC contactor

HL1-----Power indicator

HL2-----Heating indicator

IV. Operation procedures:

1. Check whether the power supply installation is normal. The power supply voltage must be consistent with the voltage used by the stove.
2. Two thermostats are set on the front panel of the furnace body, which can be used independently or at the same time. The left thermostat controls the left cylinder and the right thermostat controls the right cylinder.
3. Turn on the power, the green indicator light is on, and the current has been supplied to the furnace. Turn the thermostat clockwise to set the required temperature according to the requirements of the food preparation. At this time, the yellow indicator light is on, indicating that the electric heating tube is working and starts to heat up.
4. The temperature can be selected according to the type of food, preferably 70 °C -90 °C. The time from when the power is turned on to when the water boils is about 10-15 minutes.
5. When the temperature reaches the set value and the temperature controller can automatically cut off the power, the yellow indicator light goes out, the electric heating tube stops working, and the water tank is at a constant temperature. When the temperature drops, the thermostat automatically turns on the power, and the electric heating pipe resumes heating, and so on.
6. The water basin must be cleaned before use to remove all industrial grease. The cleaning can be performed according to the following steps:
 - 1), fill the basin with water and detergent, boil for a few minutes, wait for the water to rise to 40-50 To clean the grease in the vat with a towel.
 - 2) Do not use a detergent containing abrasive substances to clean the cylinder, nor use a wire brush or Sharp-edged, sharp utensils for scraping surfaces.
 - 3) Drain the dirty water from the drain pipe after washing, and then wash the inside of the basin with clean water.
7. After the work is completed, please turn the temperature controller counterclockwise to the off position and cut off the power at the same time to ensure safety.

8. The water or soup used to cook food should be changed regularly, and the basin should be cleaned in time.

V. Precautions for installation:

1. The operating voltage of this equipment must be consistent with the power supply voltage.
2. The user needs to install a suitable leakage protection switch near the device.
3. The water basin must be filled with water before use, otherwise the heating pipe will burn out.
4. The equipment is designed for cooking all kinds of noodles and noodles. Any other purpose The journey is inappropriate.
5. The copper equipotential terminal is provided under the rear of the furnace body. The copper core wire should be no less than 1.5mm² for reliable wire connection according to regulations.
6. The installation of this stove should be operated by professional technicians.
7. Before use, check whether the wiring is loose, whether the voltage is normal, and whether the safety grounding is reliable.
8. The shell of this machine must be grounded to ensure safety.
9. Clean before use, cut off the power, scrub with a non-corrosive cleaner and a damp cloth. It is forbidden to wash with a water gun.
10. Do not store flammable and explosive items near the installation location. The ambient temperature is below 45°C and the relative humidity is below 85%.
11. The device should be placed in a stable place, with a gap of at least 10cm from other objects, and the back should be more than 20cm from the wall and window.

Special notes
This product needs to be operated by a trained chef or experienced person.
Do not refit! The refitting of products will lead to serious accidents.
Cut off the power before cleaning. When cleaning, do not use water to wash the appliances or the original appliances. Water can conduct electricity, and the product may cause electric shock accident due to water immersion and leakage
High temperature can cause burns. Due to the high temperature, do not touch the cylinder directly, especially the cylinder High temperature area.
It is forbidden to use the power supply other than the voltage indicated by the product.
It is forbidden to use switches that do not conform to safety regulations.
In case of lightning approaching, the power supply shall be cut off to stop using. Avoid electrical damage caused by lightning.
It is forbidden to use hard and sharp objects to damage the surface of furnace body and electric heating pipe.
Electrical installation and maintenance must be carried out by qualified professionals.
The hand shall be dry during installation and use, and the plug and switch shall be dry.
If the power cord is damaged, in order to avoid danger, it must be replaced by full-time personnel such as the manufacturer or its maintenance department.

Vi. general troubleshooting:

Fault phenomenon	Reason	Elimination method
1. Turn on the switch, turn on the power, and the power indicator does not light up or heat up	1.The line has no power 2.The internal line falls off	1.Check the power supply 2, troubleshooting
2. The heating indicator is on, but the water does not heat up	1.The electric heating pipe wiring is loose or falling off 2.At least one electric heating tube has been burned out	1.Tighten the connecting wires and screws at both ends of the heating pipe 2.Replace the heating tube
3. The heating is normal, but the indicator light is off.	1.The indicator light is burned out	1.Replace the indicator
4, the temperature of the water cannot be controlled	1.The thermostat fails	1.Replace the thermostat

The above fault items are only for reference. In case of any fault, stop using immediately, and inform the professional personnel for inspection and maintenance as soon as possible!

VII.Cleaning and maintenance:

1. Before cleaning, cut off the power supply to prevent accidents.
2. After each day's work, it can be scrubbed with wet wool without corrosive detergent. It is forbidden to wash the electrical box directly with water to prevent water from seeping into the electrical box and affecting the electrical performance.
3. If it is not used at any time, turn off the thermostat and power switch.
4. When it is not used for a long time, the stove shall be cleaned and placed in a well ventilated warehouse without corrosive gas.

VIII. Transportation and storage

In the process of transportation, violent vibration and collision shall be prevented. When it is not used for a long time, it shall be placed in a warehouse with good ventilation, dry air and no corrosive gas; when it is temporarily stored, rain proof and anti-corrosion measures shall be taken.

IX. daily inspection:

Every day before and after use, pay attention to check the status of the machine: is the front box variant? Is the power cord aged, cracked or broken? 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!
<p>Routine inspection must be carried out frequently to prevent accidents. If you feel that the circuit is faulty or the temperature rise is abnormal, you should stop using it immediately and inform the professional personnel for inspection and maintenance as soon as possible.</p>

Warranty card

Product name		User name or address	
Date of purchase	year month day	Distribution unit (Gai Zhang)	
Factory number			

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.

I .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.

II .Where the installation is not in accordance with the instructions, improper use, collision and other damage, the need for flat replacement of parts of the product, the factory only recovers the cost of parts.

III.In case of "three packages" maintenance, please notify us by letter or telephone, and explain the product number and damage.