

ELECTRIC GRIDDLE WITH CABINET

(Series of Instructions)

MANUAL INSTRUCTIONS

(Read the machine carefully before using it.)



Instruction Manual



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:

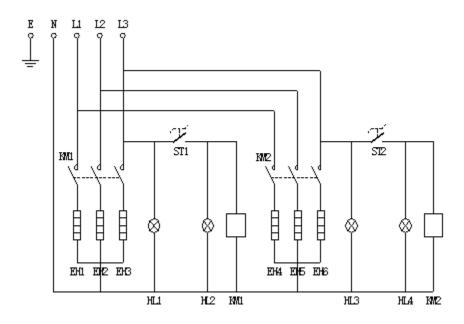
- 1. The surface of this series of products is smooth, clean and sanitary.
- 2. Equipped with independent adjustable temperature controller, the control range is between 50 $\,^{\circ}$ C
- 300 °C, saving energy.
- 3. It is made of stainless steel with oil and slag boxes.
- 4. Fast temperature rise, convenient operation and easy maintenance.

II. Basic parameters:

Model	HER-706A	HER-906A		
Service voltage	3N-380V 50/60Hz	3N-380V 50/60Hz		
power	9kW	12kW		
Temperature setting range	50-300℃	50-300℃		
Number of thermostats	2	2		
External size	700×750×920	800×900×920		



III. electrical schematic diagram



EH1-EH6 ----- Heating tube ST1 ST2 ---- Thermostat KM1 KM2 ----- AC contactor HL1 HL3 ----- Power indicator HL2 HL4 ----- Heating indicator

IV. operation procedures:

- 1. Check whether the power supply installation is normal, and ensure that the power supply voltage is consistent with the use voltage of the furnace.
- 2. Two temperature controllers are set on the front panel of the furnace body, which can be used alone or at the same time. The left temperature controller controls the left furnace body and the right temperature controller controls the right furnace body.
- 3. Turn on the power, the green indicator light is 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 heating tube has been working and started to heat up.
- 4. The temperature can be selected according to the type of food, 180 $^{\circ}$ C 250 $^{\circ}$ C is suitable. It takes about 10-15 minutes from power on to the furnace body temperature reaching 250 $^{\circ}$ C.
- 5. When the temperature reaches the set value and the thermostat can automatically cut off the power supply, the yellow indicator light turns off, the electric heating tube stops working and the furnace body is in a constant temperature state. When the temperature drops, the thermostat will automatically turn on the power, and the electric heating tube will resume heating, so repeatedly.
- 6. After the temperature reaches 250 $^{\circ}$ C, apply a layer of edible vegetable oil on the surface of the barbecue net, and then evenly place the food to be barbecued on the barbecue net for operation.
- 7. After the work is completed, please turn the temperature controller to the off position anticlockwise and cut off the power supply to ensure safety.



V. precautions for installation:

- 1. The use voltage of the equipment must be consistent with the supply voltage.
- 2. The user shall install appropriate leakage protection switch near the equipment.
- 3. Copper equipotential terminal is set under the back of the furnace body, which shall be connected with copper core conductor of no less than 1.5mm2 according to the regulations.
- 4. The installation of this stove should be operated by professional technicians.
- 5. Before use, check whether the wiring is loose, whether the voltage is normal and whether the safety grounding is reliable.
- 6. The shell of the machine must be grounded to ensure safety.
- 7. For cleaning before use, the power supply shall be cut off, and the cleaning agent and wet cloth without corrosiveness shall be used for scrubbing. It is forbidden to use water gun for cleaning.
- 8. Inflammable and explosive materials shall not be stored near the installation location. The ambient temperature is below 45 $^{\circ}$ C and the relative humidity is below 85%.
- 9. The equipment shall be placed in a stable place with a gap of at least 10cm between it and other objects, and the back of the equipment shall be more than 20cm away 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 box directly, especially in the high temperature pickling 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	1. No power supply for	1. Check the power supply	
on the power, and the power	the line		
indicator does not light up or			
heat up			
2. The heating indicator is	1. Wiring of electric	1. Tighten the connecting wires	
on, but the oil temperature	heating pipe is loose or	and screws at both ends of the	
does not rise	falling off	electric heating pipe	
	2. The electric heating	2. Replace the heating pipe	
	pipe has been burnt out		
3. The power indicator is on,	1. The temperature	1.Replace the thermostat	
and the set oil temperature	controller is burnt out		
does not rise			
4. The oil temperature	1. Indicator light is burnt	1. Replace the indicator light	
control is normal, but the	out		
indicator light is not on			
5. After high temperature of	1. Action of temperature	1.Manual reset "overheat reset	
circulating heating, the	limiter	protection key	
electric heating pipe will not		-	
be heated			
6. Oil temperature rise	1. Failure of temperature	1.Replace the temperature limiter	
cannot be controlled	limiter		

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!

WI.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

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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!	

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.

Warranty card

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

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.