

Electric Cooker With Cabinet

MANUAL INSTRUCTIONS

(Read the machine carefully before using it.)



Welcome to purchase and use luxury combination furnace series products.

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 and power saving. It can be boiled, fried, steamed, stewed, boiled, stewed and other operations, safe and reliable, is your ideal kitchen assistant.

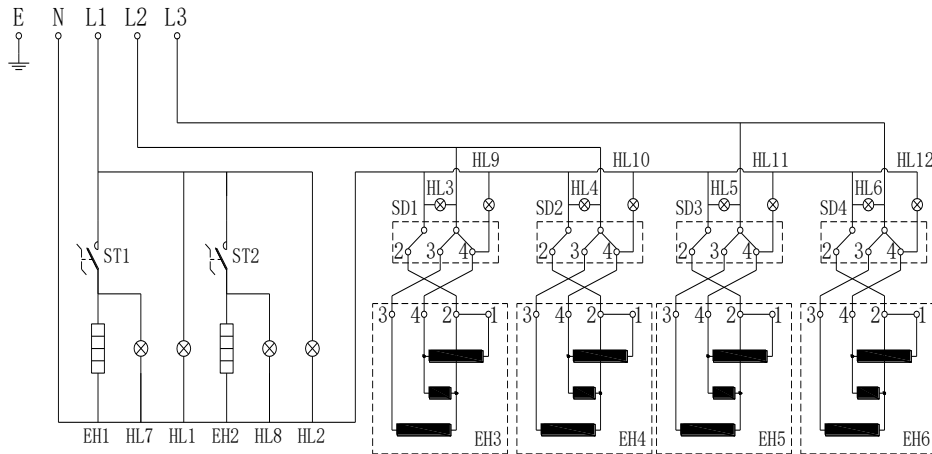
I、 Structural Performance Characteristics:

- 1、 The cooking stove of this series of products is controlled by four heads independently. It can process many kinds of different foods at the same time.
- 2、 There is an independent adjustable temperature controller, which can adjust the temperature range from 50 to 300%. At the same time, a power supply indicator and a heating indicator are installed to facilitate the observation of heating conditions.
- 3、 Because the heat is transferred directly through the contact of the furnace surface, the pan must be flat-bottomed. Three heat transfer modes, heat convection, heat conduction and heat penetration, are used to speed up cooking speed. The annular heating disc and the hot spinning system cooperate with each other to achieve the best energy saving effect. Quick cooking, concentrated heat source, energy saving and power saving.
- 4、 Easy to clean: Just gently wipe and then clean.

II、 Basic parameters:

Model	HRQ-912	HRQ-962
volts	380V /50-60Hz	380V/ 50-60Hz
power	2×2+2.6×2kW	2×3+2.6×3kW
Temperature setting range	50-300°C	50-300°C
size(mm)	800×900×920	1200×900×920
Number of cooking	4	6

III、 Electrical schematic diagram



EH1 / EH2-----Baking furnace heating pipe	EH3~EH6-----Cooking stove tray
ST1 / ST2-----Thermostat	SD1~SD4-----Gear switch
HL1~HL6-----Thermostat	HL7~HL12-----Heating indicator

IV、 Operation procedure:

- 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 furnace voltage.
- 2、 Four gear switches are set on the front panel of the furnace body, which can be used independently or simultaneously. Each switch corresponds to a heating plate. Each temperature control of the baking furnace corresponds to the upper and lower heat pipes.
- 3、 Turn on the power supply and the green indicator lights on. At this time, the current has been supplied to the furnace. There are three gears in each switch of cooking oven. According to their own needs, they are the largest in three gears, the middle in two gears and the smallest in one. The oven rotates the thermostat clockwise and adjusts it to the desired position. At this time, the yellow indicator lights up, indicating that the heating pipe has been working and began to heat up.
- 4、 When the temperature rises to the set temperature, the thermostat can automatically cut off the power supply, at the same time the yellow indicator lights out and the heating pipe stops working. When the temperature drops slightly, the thermostat can automatically switch on the power supply, the yellow indicator lights up, the heating pipe resumes work, and the temperature rises. Such repeated circulation ensures that the furnace body keeps constant temperature within the set range.
- 5、 When the work is finished, please rotate the thermostat in a counter-clockwise direction and cut off the power supply to ensure safety.
- 6、 Be sure to cut off the power supply of the cooker before cleaning and maintenance. When the stove surface is cooled, the neutral detergent or clear water is dripped on the stove surface and wiped with paper towel or soft cloth.
- 7、 No corrosive or irritating chemical reagents shall be used. Cleaning and maintenance of

the product must wait until the cooker is completely cooled.

V、Installation Notes:

- 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 furnace body.
- 3、 Copper equipotential terminal is arranged below the rear part of the box body. Copper core conductor of no less than 1.5mm² is used to connect reliably 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.。

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.
Cut off the power supply before cleaning。 When cleaning, do not flush the original stoves or appliances with water. Electric shock accidents may occur because of water leakage.
High temperature can cause burns. Because of the high temperature, do not touch the panel directly by hand, especially near the high temperature area in the center of the heating plate.
It is forbidden to use power sources other than the voltage indicated by the product.
It is forbidden to use switches that do not conform to safety regulations.
When lightning approaches, the power supply should be disconnected to stop using. Avoid electrical damage caused by lightning strike.
It is forbidden to use hard and sharp objects to destroy the surface of furnace body and electric heating disc.
Installation and maintenance of electrical appliances must be carried out by qualified professionals.
Hands should be dry in installation and use, plugs and switches should be kept dry.
If the soft wire of power supply 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 Fault Handling:

Fault phenomenon	Reason	Elimination method
1、 Close the switch and turn on the power supply. The power indicator is not on or heated.	1、 There is no power supply on the line.	1、 Check power supply
2、 The heating indicator is on, but the temperature does not rise.	1、 Loosening or falling off of heating pipe wiring 2、 The heating pipe has burnt out.	1、 Fastening the connecting wires and screws at both ends of the heating pipe 2、 Replacement of heat pipe
3、 The heating indicator is on and the setting temperature is not raised.	1、 The thermostat has burnt out	1、 Replacement of Temperature Controller
4、 Temperature control is normal, but indicator is not on	1、 Indicator lamp burned out	1、 Replacement of indicator lamp

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 each day's work, wash with a wet towel without corrosive detergent. It is strictly forbidden to wash the electrical box directly with water to prevent water from infiltrating into the electrical box and causing 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

During transportation, violent vibration and collision should be prevented. When not in use for a long time, it should be stored in a well-ventilated, air-dry, non-corrosive gas warehouse; when temporarily stored, rain-proof and anti-corrosion measures should be taken.

IX、 Routine inspection:

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

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

Warning!
Daily examinations 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 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.