

Welcome to purchase our products. Please accept our whole staffs thanks.
Our factory mainly produces western kitchen equipment.,including:griddle series,fryer series,grill series,fast food equipment series and snack series.

Please read this manual carefully before operation to assure correct use.

Warning:

1. Connect the safe grounding before using this product .

2. Don't raise it with adjustage

Electric Cabinet insulation products absorb the advantages of similar products abroad, the design is made with a novel style, reasonable structure, convenient operation, warming up fast, the temperature uniformity, energy-saving characteristics, suitable for hotels, shopping malls, supermarkets, high traffic and so on.

I . Basic Parameters

Model	Dimension (mm)	Volts(V)	Power (kW)	Frequency
INF-FW330	330*590*500mm	220-240V	1kw	50-60Hz

II .Transport and Safekeeping

In the transport process, the product should be handled with care in order to prevent severe vibration, packaged products are generally not long-term open-air storage, should be placed on a well-ventilated, non-corrosive gases warehouse. Shall not be upside down, need for temporary storage when the rain measures should be used.

III.Installation and Operating Condition.

1. Put the product on a steady place with both sides over 10cm away from noncombustible and the back over 20cm away from the same (such as brick wall).
2. The working power supply must meet the rated voltage .

3.The users need to install the device suitable for attachment of the power switch, fuses and electrical protective devices, switches, not allowed to put their things in frontfoeasy operation.

4.The device should be safely grounded before use.

5.Before starup,verify that all electric organs are well connected and the safe grounding is reliable.

6.The power cord should be replaced with the same model by a professional.

7.The electric connection installation and maintenance of the product should be conducted by a certified electrician.

IV.Operation

1. Install the heating control switch the lighting switch and the decorative lamp switch in front of the product to control the heating.lighting and decorative effort of the heating pipe,so as to guarantee the display effect of food.
2. Before startup,add 1/2 clean water into the water box for spontaneous evaporation during heating to supply moisture in the air inside the attemperator.so as to guarantee the noisture in the food with heat and humidiry preservation effects.
3. Switch on the power and turn on the heating switch and the electrothermal tube will begin heating to increase the temperature .When the temperature raise to the constant temperature ,the thermostat rises to the constant temperature ,the thermotat will switch off the power automatically and the heating pipe will stop heat.When the temperature drops a little,the thermostat will switch on the power automatically,andutomaticly the electrothermal tube will restore heating to increase the temperature and so on. So as to guarantee the oven temperature within a certain limit.
4. Turn on the switch of the decorative lamp for a better food display effect.
5. In case of any anomaly during operation , please stop using it at once until check and troubleshooting.

V.Cleaning and Maintenance

1. During cleaning and maintenance,out off the power for fear of contingency.
2. After daily operation ,clean the oven surface and the power cord surface with a wet towel without corrosive cleaning agent.Don't raise it directly for fear of



damaging the electric performance.

3. During cleaning, replace the water in the container in time.

VI. Accessories: 2PCS food container, 1 middle net, 2PCS door sliding glass, 1 Manual, 1 acceptance certificate

VII. Terms of Guarantee

1. Guarantee period: 1 year
2. Confirmation of the guarantee period:

The guarantee period begins from the date listed on the sales receipt exclusive of the retardance due to engaged repair or lack of spare parts. If the expiry day is a legal holiday, the guarantee period will be to the next day.

3. Under any of the following circumstances the guarantee will be replaced by paid repaid:
 - a. Beyond the guarantee period;
 - b. Without guaranty or receipt, exclusive of those verifying the guarantee period;
 - c. The content of the guaranty does not agree with the commodity's logo or has been revised;
 - d. Damages caused by the maintenance and care without following the instructions of the manual;
 - e. Damages caused by force majeure
 - f. All parts, components and accessories replaced during repair belong to our factory;
 - g. For product failure, our factory is not responsible for the compensation other than guarantee;

(The revision of the manual is not subject to further notice.)

Chips Dump

Operation Manual

