



Counter Top French Fries Display Warmer

User's Manual



mainly produces western kitchen equipment, its supporting series of products are:shoving series, Fried stove series, roast oven series, heat preservation cabinet series, snack series products. Please read this instruction carefully before starting to use to ensure correct use.

Warning:

one.This product must be safely grounded before use!

two.Spray hose shall not be used when cieaning!

Chip workstation is designed to absorb the advantages of similar products at home and abroad

it has the characteristics of novel style, reasonable structure, convenient operation, fast heating upunifomm temperature and energy saving, etc., suitable for hotels, shopping malls, supermarkets, convenience stores and other passenger flow

one、 The basic parameters:

Model	Product size (mm)	VOLTS(V)	power(KW)
INF-CW8	800*710*685	220V-240V	0.6KW

two、 Transportation and storage :

During transportation, this "product should be handled with care to prevent violent vibration.packaging.

Good products generally should not be long-term open storage, should be placed in good ventilation,non corrosiveIn the warehouse, the gas shall not be upside-down. When temporary storage is needed, rain proofmeasures shall be adopted.

three、 Installation precautions and use environment:

one.This product should be placed in a stable place, left and right side away from non-combustiblemore than 10cm, backThe surface should be more than 20cm away from incombustible materials (such as brick walls).

two.The power supply voltage used by the equipment must be consistent with the power supplyvoltage on the product nameplate.

three.Users should install suitable power switches, fuses and leakage protectors near the equipment.

Four.This equipment must be safely grounded before use!five.Before starting the product, check whether the electrical components are firmly connected andwhether the safety grounding is reliable.

six.Replace the power cable with the same type of cable, and ask a professional replacement.seven.The electrical connection installation and maintenance of this product should be conducted by personnel with electrician operation certificate.

FOUR,Operation method:

one.Place the oil bowl under the French fry bowl, connect the power supply, turnon the switch, and heat

The fries are placed in a hot chip bowl and heated by infrared light,Get the fries constant at a real temperature, take the effect of heat preservation.

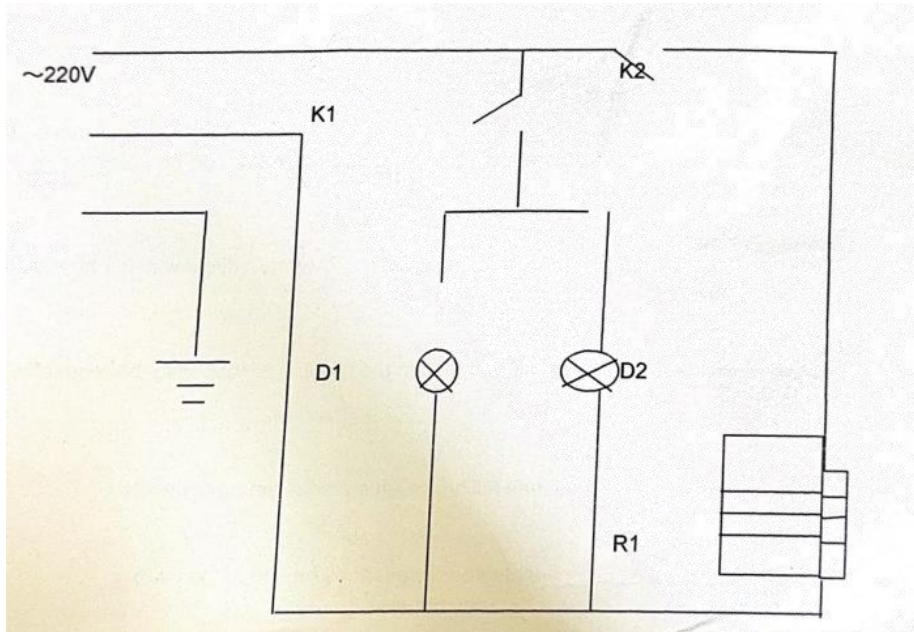
two.If abnormal phenomenon occurs in the process of use, the use must bestopped immediately

FIVE、 Cleaning and maintenance:

one.When cleaning and maintenance, the power should be cut off to prevent theoccurrence of accidents.Two.Clean the furnace surface with a wet towel without corrosive detergent afterwork every day

Surface and the surface of the power outlet line, it is forbidden to wash directlywith water! Avoid damage to electrical performance..

SIX、 Electrical schematic diagram:



R1, R2- electric heating tubes

D1, D2- Lighting

K1- Lighting switch

K2- Heating switch

Seven, the accessories: one manual, one certificate of quality

eight, Repair terms: lifelong maintenance of products

one. The term of validity of three packages of products is: three months

two. Confirmation of the validity period of the three packages:

The period of validity of the three packages shall be calculated from the date of selling the bill, excluding the occupied parts due to repair

if the repair is delayed and the last day of validity is a statutory holiday, it shall be the next day of the holiday

Is the last day of validity of the three packages

three. Under any of the following circumstances, no three guarantees shall be carried out, and reasonable charging shall be carried out;

A. The expiry date of three packages is exceeded:

B. Bills without three-package certificates and expiry date, except those that can be proved to be within the three-package expiry date;

C.The contents of the three guarantees voucher are inconsistent with or altered with the physical identification of the commodity;

D.Damage caused by failure to use, maintain or maintain the product according to the requirements of the operating manual;

E.Damage caused by force majeure (such as falling, crushing, shell deformation, etc.);

F.All repaired and replaced parts, components and accessories belong to the factory.

G.Our factory will not be liable for any product failure except warranty.

(Instructions are subject to change without prior notice