

First of all, thank you for purchasing our products. We will thank you for your support and love with excellent products and excellent service.

First, the performance introduction:

Our factory mainly produces western kitchen equipment; Its supporting series products include: grilling, frying, barbecue, display and insulation cabinets, snacks, desktop combination stoves, fast food equipment, fashionable products, energy saving and environmental protection, advanced technology, suitable for various restaurants, Chinese and western restaurants, bars and so on.

Among them, CG series is widely used in hotels, restaurants and barbecue shops as the best equipment for frying products, attracting customers and improving economic benefits.

This series of products have been carefully researched and manufactured by technicians of our factory for a long time, adopting the advantages of similar products at home and abroad, innovating and optimizing the design ideas, combining the cooking habits with China characteristics, repeatedly experimenting with rigorous attitude, scientifically verifying, boldly abandoning traditional dress, and being innovative and realistic, creatively combining many excellent and practical elements with this series of products, and selecting high-quality stainless steel materials, supplemented by advanced manufacturing technology and beautiful appearance. Novel structure, small size, light weight, rapid and uniform heating, reasonable and convenient structure, stainless steel furnace body structure, and drawer-type heat preservation cabinet at the bottom, which are incomparable advantages of traditional products.

Warning: The heating tube should avoid touching water. Please add water to the oil basin before use, and clean up the oil residue in the oil basin in time.

- 1、 This product must be safely grounded before use.
- 2、 Do not use water pipes to clean directly when cleaning.
- 3、 CG electric barbecue series products are designed by absorbing the advantages of similar foreign products.

It has the advantages of novel style, reasonable structure, convenient operation, fast heating speed and uniform temperature.

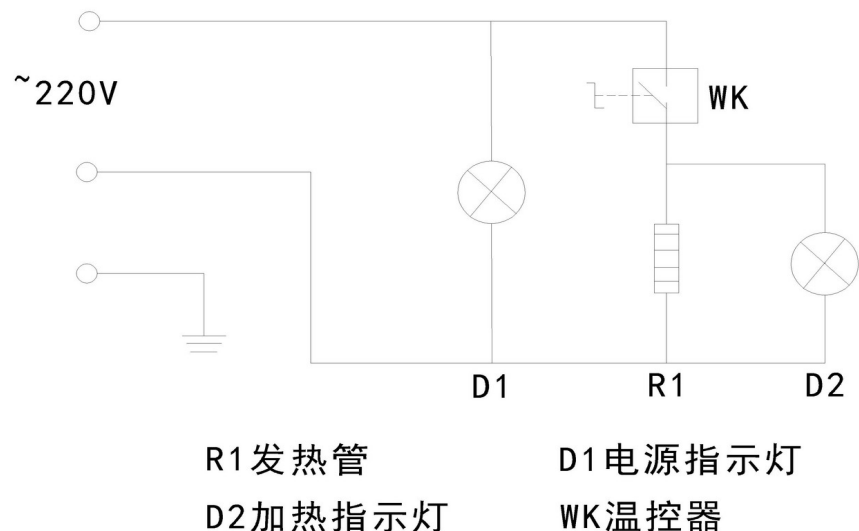
Energy saving and other characteristics.

Second, the basic parameters:

model	Voltage (v)	frequency	power	Grilled net specification	Overall dimension (mm)
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CG-110	220-240	50-60HZ	6KW	800*195	1100*370*190
CG-65	220-240	50-60HZ	3KW	460*195	580*370*190
CG-800	220-240	50-60HZ	7.6KW	780*430	800*510*190
CG-110A	220-240	50-60HZ	6KW	800*255	1100*410*190
CG-65A	220-240	50-60HZ	3KW	460*255	650*410*190
CG-1200	220-240	50-60HZ	11.4KW	1180*430	1250*570*230
CG-110B	220-240	50-60HZ	7KW	800*305	1100*480*190
CG-280	220-240	50-60HZ	2.6KW	430*230	550*280*135
CG-280A	220-240	50-60HZ	2.5KW	430*230	550*280*135
CG-282	220-240	50-60HZ	5.6KW	430*230*2	550*560*135
CG-150	220-240	50-60HZ	7KW	1200*195	1500*380*190
CG-700	220-240	50-60HZ	5.2KW	670*262	705*365*185
CG-1000	220-240	50-60HZ	7.8KW	995*262	1030*365*185
CG-1100	220-240	50-60HZ	10.4KW	1080*425	1030*365*185
CG-60	220-240	50-60HZ	3KW	460*340	600*360*220
CG-350	220-240	50-60HZ	2.6KW	330*262	370*365*185
CG-330	220-240	50-60HZ	2.6KW	455*280	610*330*130
CG-58	220-240	50-60HZ	2.8KW	440*250	600*400*230
CG-52	220-240	50-60HZ	1.8KW	380*235	520*342*230
CG-330	220-240	50-60HZ	2.6KW	286*456	330*620*120

Third, the electrical schematic diagram:



Four, transportation and storage:

During transportation, this product should be handled with care to prevent violent vibration, collision and inversion of packaged products. Store in well-ventilated and dry air,

In the warehouse without corrosive gas.

1. The installation and maintenance of this product must be carried out by relevant professionals;
2. The operating voltage of the product must be consistent with the target voltage;
- 3, shall not be close to the explosive around, in case of fire;
4. Turn on the power supply, and adjust the temperature control to the required temperature position. When the temperature reaches the adjusted temperature, the heating pipe will stop heating. When the temperature drops slightly, the thermostat will automatically turn on the power supply, and the electric heating pipe will continue to heat, and so on, so as to ensure the constant temperature of the heating plate within the set temperature range.

V. Cleaning and maintenance:

1. Turn off the power supply when cleaning;

2, use non-corrosive cleaning agent to clean the surface;

Warning: This product shall not be directly sprayed or washed with water, so as not to affect the electrical performance and lead to leakage accidents.

VI. Warranty terms: The product is subject to lifelong maintenance.

1. The validity period of the three guarantees is: six months.

2. Confirmation of the validity period of Three Guarantees:

The validity period of the Three Guarantees is calculated from the date when the bills are sold. If the last day of the validity period is a legal holiday, the day after the holiday shall be the last day of the validity period of the Three Guarantees, after deducting the delay due to repair occupation and no spare parts to be repaired.

3, one of the following circumstances, not to implement the three guarantees, the implementation of reasonable fees for repair:

A, more than three packs of valid;

B. There are no three-guarantee vouchers and bills with validity period, except those that can be proved to be within the validity period of three guarantees.

C. The contents of the Three Guarantees Certificate are inconsistent with or altered from the physical identification of the goods;

D. Failure to transport, use, maintain or maintain the product according to the requirements of the product instruction manual, resulting in damage; For products that need to be replaced, our factory only recovers the parts fee.

E. Damage caused by force majeure;

F, all the parts, components and accessories that have been repaired and replaced belong to our factory;

G, the factory for product failure, not other than the warranty liability.

Electric barbecue

oven

Use to explain the book.