

Professional Western Kitchen Equipment
 Manufacturer

Charterer to bake Hamburg service instructions

Plug in, switch on, power indicator light not on	Power line fault	Check lines, troubleshoot
	Power outlet or plug broken	Check, there is a problem with replacement
	Double switch bad	Check, there is a problem with replacement
Turn on the switch heating indicator light is not on, baking plate is not heated	Temperature switch broken	Check, replace if necessary
Turn on the switch heating indicator light is not on, baking plate is not heated	Heat insulation	Check the heating plate for replacement or repair by professional
No buzzer, no indicator	Time regulator bad	Check, there is a problem with replacement
	Travel switch broken	Multimeter check, replacement problem
No buzzer, no indicator	Buzzer	Check, there is a problem with replacement
No time set	Adjustable resistance fault	Check, change multimeter
	Time regulator failure	Check, there is a problem with replacement

Insurance cards

product name		User name or address	
date of purchase		Distribution Unit (Seal)	
manufacturing No			

This product implements "three guarantees", if the malfunction user can not be eliminated, may contact our company or when the maintenance department solves, in the after-sale half a year free repair.

A user should fill in the insurance card at the time of purchase, and have the signature of the distribution unit to take effect.

If the wiring, improper use, transportation collision and so on do not comply with the instructions, the company will only recover the cost of the parts.

Please inform us by letter or telephone when we need to repair by three packets of our factory, and please explain the number and damage of the product.

I INTRODUCTION

This hamburger charter is designed to heat hamburgers (or to heat bread), which can increase the taste and aroma of hamburgers. The principle is to heat the aroma of the ingredients in the hamburger in a short period of time, so as to make the hamburger surface crispy and soft.

1 Product characteristics

A、 import time system (20~180 seconds adjustable) and imported buzzer, reliable and durable!

B、 aluminum alloy heating trigger adopts integral heating uniform, temperature adjustable up to 300 C.

Adjustable distance between C、 Hamburg charter and heating, non-stick layer heating non-stick bag, clean and sanitary, easy to clean.

2、 technical parameters

A、 size :550/430/300(unit: mm)

B、 rated voltage :220 V/50HZ

C、 rated power :1.0 KW

3. Safety Instructions

A、 those who operate the machine must strictly abide by the safety rules for electricity use.

B、 without professional training, can not strictly abide by the operating procedures can not operate this machine.

C、 machine must be installed and debugged before operation, check before use, if failure immediately repair.

D、 inspection and installation of the machine must be the responsibility of the licensed electrician, stop before maintenance to cool the machine to prevent burns.

3. warranty rules (below is not covered by warranty)

A、 any improper replacement of parts or installation errors without the permission of the dealer, improper maintenance resulting in damage.

B、 ignore the operation process, do not use according to the design intention, parts damage continue to use, as improper use.

C、 damage caused during storage, transportation, installation, commissioning, overhaul or maintenance.

D、 force majeure or other use.

II. Methodology

1. heating temperature, height regulator, heating time control.

A、 temperature is expected to 50 C knob clockwise adjust the heating, and vice versa.

B、 baking height can be adjusted by wrench to meet the baking space, self-control.

C、 time preset 55 seconds, to change the time with the tool to adjust the potentiometer (clockwise extension of time instead of time reduction)

2. Boot

A、 check whether the power supply is connected to 220 V/50HZ single-box power supply before power on, whether it is reliably grounded, then turn on the switch to preheat for 30 minutes,

B、 pull up the face, put 12 bags on the shovel (note: the bag face down), put the shovel on the baking wrench, cover the cover plate to pull out the shovel, leave the bag on the baking wrench.

C、 put 12 bags on the shovel (note: bag face up) and place the shovel on the next layer.

D、 pull down the handle and press on the bag, while the time controller starts.

E、 push the handle out when the buzzer rings, pull out the lower bag, and remove the upper bag with a shovel.

III. MAINTENANCE AND MAINTENANCE

It is recommended to clean regularly twice a week, turn off the power before cleaning, after standby cooling, note: the heating plate and shovel are strictly forbidden to use sharp metal scraper to avoid damage to the protective layer, use wet cloth to soften stolen goods carefully, and then wipe with dry cloth. Do not clean with strong detergent, banana water, metal brush, etc.

IV. Common failures and troubleshooting

conk out	conk out	Dividing method
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