Professional Manufacturer

EH Series

Electrothermal Heat-preserving Tank

User's Manual

Welcome to purchase our products. Please accept our whole staff's thanks!

Our factory mainly produces western kitchenware, including：griddle series, fryer series, grill series, attemperator series and snack series.

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

Warning：

1. **Don't burn the thermal tube of the product！**
2. **Connect the safe grounding before using this product！**
3. **Don't rinse it with adjutage！**

With the advantages of like products abroad, EH Electrothermal Noodle Cooker Series is of novel style, reasonable structure, easy operation, quick and even heating, applicable for marketplaces and snack bars.

I. Technical Parameters：

Model	Product Dimension （㎜）	Voltage (V)	Power (kW)	External Packaging dimension (mm)	Number of containers
EH-2D	250×600×300	220	2.2	270×620×350	2
EH-4D	460×600×300	220	2.2	480×620×350	4
EH-6D	700×600×300	220	2.2	720×620×350	6

II. Transport and Safekeeping：

During transport, handle the products carefully for fear of strong vibration. Packed products are not to be kept in the open for a long time but in a draughty warehouse without corrosive gas. Don't put them upside down. In case of temporary safekeeping, adopt rainproof measures.

III. Installation and Operating Conditions：

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 user should equip the appropriate power switch, fuse and leakage protector near the device. For the sake of easy operation, don't put sundries in front of the switch.
4. The device should be **safely grounded** before use!
5. Before startup, 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.

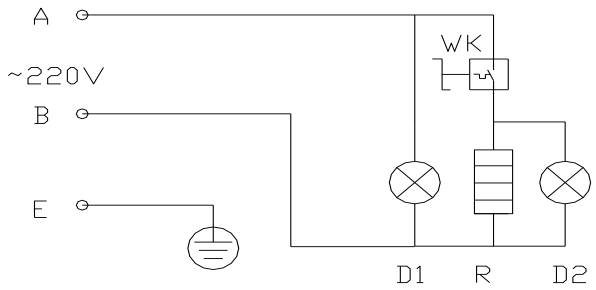
IV. Operation：

1. First of all, take up the containers and add water to the tank to 1/3 volume. **Don't burn the thermal tube dryly！** Install the containers and put the food to where it was, and switch on the power.
2. The single thermostat should be installed in front of the product to control the inner tank temperature, so as to control the food temperature.
3. Switch on the power, and the power indicator light will turn on. Revolve the thermostats clockwise to the desired temperature, and the yellow indicator light will turn on, when the current will be supplied to the device, and the electrothermal tube will begin to work. When the temperature rises to the desired temperature, the thermostat will switch off the power automatically, the yellow indicator light will go out, and the electrothermal tube will stop heating. When the temperature drops a little, the thermostat will switch on the power automatically, the yellow indicator light will turn on, and the electrothermal tube will restore heating to increase the temperature, and so on, so as to keep the temperature within a certain limit.
4. Adjust to the required temperature to preserve temperature for the specific food, so as to achieve a good temperature-reserving effect.
5. After using it, please turn the thermostat switch to 0^0C， and turn off the master switch.
6. In case of any abnormalities during operation, please stop using it at once until check and troubleshooting.

V. Cleaning and Maintenance：

1. During cleaning and maintenance, cut 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 detergent. **Don't rinse it directly** for fear of damaging the electric performance.

VI. Electricity Schematic Diagram：



R--Electrotherma tube
D1--Power indicator light
D2--Heating indicator light
WK--Thermostat

VII. Accessories: 4pcs 1/2*6″ 、6pcs1/3*4” food containers, 4 food container covers, 1 manual, 1 acceptance certificate

VIII. Terms of Guarantee: Lifetime maintenance

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 extended to the next day.

3. Under any of the following circumstances, the guarantee will be replaced by paid repair：

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、For damages caused by the usage, maintenance and care without following the instructions of the manual, we charge the parts only；

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 modification of the instruction, please forgive not to notice.)