The main production plant products, West kitchen equipment, supporting its product line: overtaking furnace series, fried furnace series, barbecue pits of the series, American-style fast food equipment, food products.

Boot before use, carefully read the manual to ensure proper use.

Warning:

1.Before use of the product safety grounding.
2.Cleaning may not wash with water pipe.

Waffle Maker is absorbing the advantages of similar foreign products designed with fashionable and rational structure, convenient operation, warming fast, uniform temperature, energy-saving features, apply to shopping malls, supermarkets, cold drinks shop, snack, higher than it places.

A. Basic parameters:

Product	Dimensions （mm）	Voltage （V）	Power （KW）	Control switches
INF-KHD	335*300*245	220-240	1.6	1 Group

B. Transportation and custody:

During transport, this product should be precious to prevent violent vibration, packaged products are generally not open storage of long-term, should be good ventilation and no corrosive gas warehouse, not inverted, needs temporary storage, resistant measures should be adopted.

C. Installation and use of the environment attention:

1.This product should be on a smooth, about Formulating Technology for Inflammable left side of 10cm and above, should be back from Formulating Technology for Inflammable (such as brick) 20cm above.
2.This equipment must be used with a supply voltage of the power supply voltage Nameplate product line.
3.Users need to install suitable equipment near the power switch, fuse and leakage protection, not allowed to switch before stacking debris, convenient operation.
4.The use of this equipment must be safe before grounding!
5.Boot should be checked before the product is firmly connected electrical components, safety grounding reliability.
6.Replacement power lines should use the same type cable and professionals to replace.
7.The products connect electrical installation and maintenance side, should be invited to the Operator's Certificate holders electrician to install.

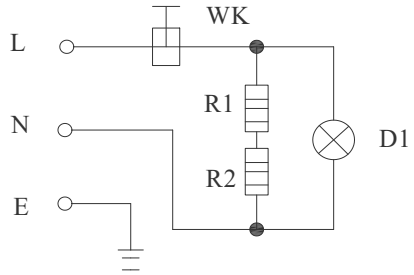
D. The methods of operation:

1.Temperature of product in front to control the heating temperature, from the need to ensure that the use of temperature.
2.Connect power, the power switch, light-switching power supply, temperature control for rotating clockwise direction, the required temperature at the location of the required temperature, heating time orange bright light, this time for the current to phave the furnace, heating began heating up when the temperature at the required temperature, for temperature control that automatically cut off power supply, while income orange light, heating stop fever, a slight decrease when temperature control, automatic temperature control with the ability to connect power, bright orange light, the resumption of electric heating, the temperature rose, so repeated cycle to ensure that the set temperature within constant, as required to regulate the temperature to the required temperature calibration, the pie can be produced at the desired result.
3.Question heating machines, after all template at the furnace cleaning, food oil, the good ice-cream powder modulation Add to the mold, stamped on the mold, the timer redeployed to the time required to set heating time will remind you of the time has come to open the mold, with a wooden stick from the circle model of the ice-cream percutaneous vertebroplasty model cubes but after removal, ice cream Paper has stereotypes do.
4.As in use, abnormal phenomenon, we must immediately stop using the troubleshooting checks may continue to be used.

E. Cleaning and maintenance:

1.The clean-up and maintenance, we should cut off power to prevent accidents from happening.
2.After a day of work available is non-corrosive cleaning agent wet towels, cleaning furnace Power Lead-out Device surface and the surface, no direct water rinse! Damage to electrical performance.
3. Clean process, the timely liquidation of all template water to prevent spills.

F. Electrical schematics:



R1，R2- all mode of heating　　D- Thermal heating lamp
WK1- Temperature Controller

Warranty cards

Product names		User name or address	
Date of purchase		Distribution units (Seal)	
Outgoing No.			

The products "wrapped", such as failure of users cannot be ruled out, I may or local maintenance department with the resolution, in the after-sale within six months free repair.
a. User at the time of purchase to be a complete warranty card, with the seal distribution units into effect after the leading card stereotype repair.
b. Any statement in accordance with the provisions of the wiring, improper use of transportation, such as collision damage, the need to replace parts of the products, the company only recovers spare parts.
c. The company must be "wrapped" maintenance, please use the notification letter or telephone company and the products and the number of defects.

infernus®

Corn&Hot dog Waffle Maker

User Manual

CE UK CA