SALAMANDER

ES-2000
ES-2200
ES-4000

USER'S MANUAL

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1. Safety Guarding

1) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
2) The product can not be cleaned when the power is on. Unplug the oven before maintaining.
3) Clean it when the oven gets cooled inside. Do not use acid cleanse for cleaning.
This appliance shall not be cleaned with a water jet. Use dry cloth to clean the greasy dirt inside the oven, then clean with half-dry cloth. Do not clean with water directly. Remove the tray and rack from the oven and put them into the water with cleanser. When they are dry then put into oven.
4) This product needs to be used by qualified people.
5) The operator should read user's manual carefully to get to know the functions, purposes and instructions.
6) User's manual should be kept properly for future reference.
7) This product can only be used for toast food. It is not proper for any other use. The oven only allows operation temperature with the range of 50-250℃.

2.Purpose

1) This product is good for toast of all fresh and frozen bread and other flour products;
2) This product is good for toast of all fresh and frozen meat products.

3. Product parameter

NAME	SALAMANDER	SALAMANDER	SALAMANDER
MODEL	ES-2000	ES-4000	ES-2200
SUPPLY VOLTAGE	220V～240V	220V～240V	220V～240V
POWER	2000W	4000W	2200W
CHAMBER SIZE(mm)	456×260×190H	646×405×330H	426×345×250H
DIMENSION(mm)	630×320×280 H	820×450×470 H	600×390×390 H
TEMPEARTURE RANGE	50℃～250℃	50℃～250℃	50℃～250℃
WEIGHT（N.T）	13.5kg	27kg	18kg
MATERIAL OF BODY	STAINLESS STEEL		
INSIDE MATERIAL	STAINLESS STEEL		
FEET	RUBBER		

4. Instruction for installation

1) All power supply equipment and cable should be installed by qualified

personnel according to the safety standard;

2) The place to put this product on must be far away from inflammable objects.

2.1) Please check if the electric appliance is correctly connected in accordance with the requirement of the user's manual before installation.

2.2) Place the product on where is easy for cable connecting and normal maintenance.

3) Please remove the film attached on the product surface before using.

3.1) The cable must be connected in accordance with the safety standard of electric appliance.

3.2) Check if the voltage and frequency data accord with the requirement on the product parameter.

3.3) Please install a switch with double electrode between the product and the cable cord. When the machine is running, the voltage error should not exceed ±10%.

5. Procedure of operation

(Please check the parameter and the instruction for installation, you can use the product until you make sure there is nothing wrong.)

1) The power light is on when you switch on the power, and it is ready to use.

2) Rotate temperature controller clockwise to the required temperature value, and temperature light is on, which shows heating tube is working. At this time, the temperature inside the oven starts to rise. When it reaches the required temperature, the controller will cut off the power of heating tube automatically, then temperature light is off. Because this product is a constant temperature style, when the temperature in the oven starts to lower down, it then will rise automatically. Repeated circling like this can guarantee the temperature inside oven to keep the required temperature constantly.

3) The product has a tray and a rack as accessories. You can adjust their location according to food size to ensure a satisfied cooking.

Warning: Please wear gloves with heat insulation. Do not touch outer covering to prevent from being scalded.

6. Maintenance

1) Unplug the oven before maintaining. Clean the oven after it gets cooled.

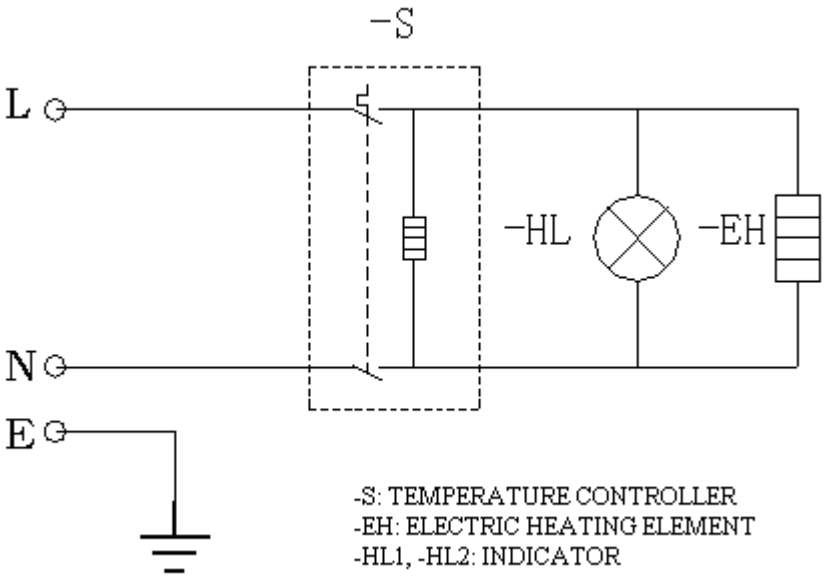
2) Clean the oven chamber regularly (at least once a week).

Remove the tray and rack from the oven and put them into the water with cleanse. They couldn't be used before they are dry. The inside of the oven should be dried with dry cloth first, then clean with half-dry cloth. Do not use water to wash it directly.

3) The oven must be inspected and maintained by professional technicians regularly.

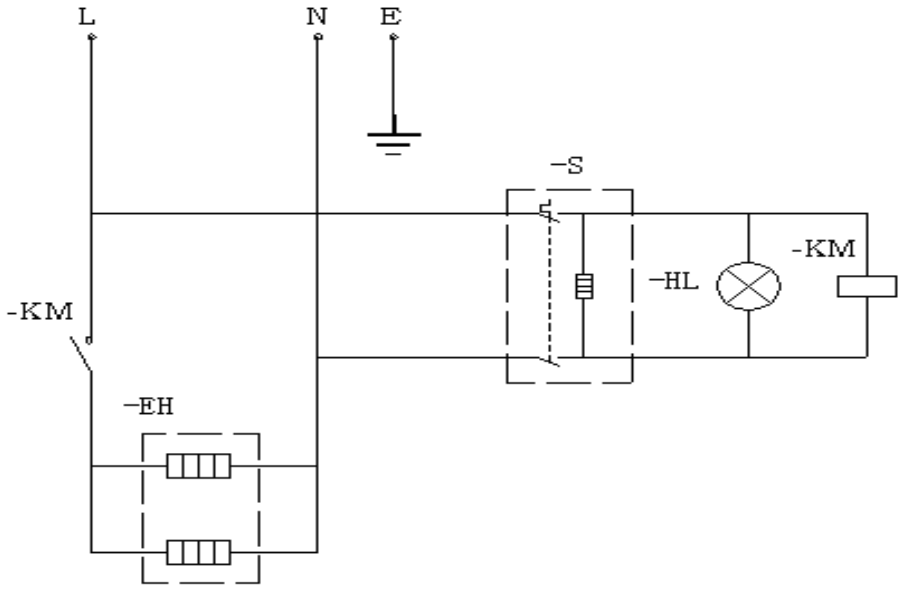
7. Circuit diagram

ES-2000, ES-2200



-S: TEMPERATURE CONTROLLER
-EH: ELECTRIC HEATING ELEMENT
-HL1, -HL2: INDICATOR

ES-4000



-S: THERMOSTAT
-KM: RELAY
-HL: INDICATOR
-EH: ELECTRIC HEATING ELEMENT

8. Troubleshooting

Trouble	Cause	Solution
1. Turn off power switch and power light stays on	1. Fuse broken	1. Replace fuse
2. When the main power is on, the reason that the other functions are not working:	Check if the temperature exceeding protector is cut off	1. Replace temperature controller
3. Indicator light stays off and temperature control in normal condition	1. Indicator light not well connected 2. Indicator light broken	1. Fix the wiring 2. Replace indicator light

Daily checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.