Electric salamander
ES-2800L
ES-4000L
ES-5600L
USER'S MANUAL

Thanks for your purchasing and using Electric salamander! For making full use of functions of this product and decreasing unnecessary damage and hurt, please read the manual carefully before using and store the product well for reference.

WARNING! Any refitting, incorrect installation, adjustment and maintenance may cause poverty damage or personal injury. Please contact the supplier if user needs to adjust maintain it, all these should be done by trained special professionals.

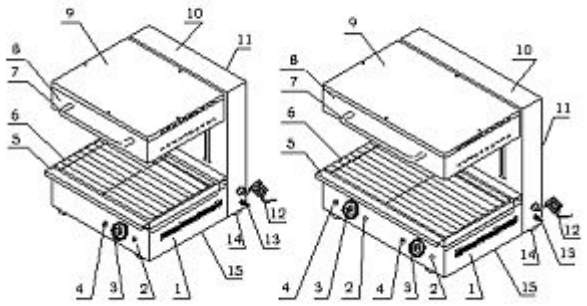
WARNING! For your safety sake, do not put or store any flammable liquid, gas or other objects around the product.

WARNING! The case of this machine should be grounded for safety sake. Thank you for your cooperation.

Electric salamander is developed by our company and designed by advantages of overseas product. The product has level style and reasonable structure with the advantages of easy operation and maintenance. It is the first choice for obtaining special salamander treatment effect for a certain food. It can be used in hotel, supermarket, restaurant, west-food restaurant and food trade.

A. Structure

ES-2800L ES-4000L ES-5600L



1. BOTTOM TRUNK 2. HEATING INDICATOR 3. TEMPERATURE CONTROLLER 4. POWER INDICATOR 5. OIL RECEIVE TRAY 6. STAINLESS DROP PLATE 7. ELEVATING HANDLE 8. TOP TRUNK 9. TOP PLATE 10. BACK TRUNK 11. BACK BOARD 12. POWER CORD 13. GROUNDING SCREW 14. RUBBER FOOT 15. BOTTOM PLATE

B. Functions

1. Make sure of its high efficient heat energy downward can make special roast effect on the surface of food. And it has an ideal result of heating and cooking for dishes with crumbs or cheese.
2. Its handle can adjust the distance of the food and heating source on demand while roasting.
3. It is made of stainless steel and the drop plate can be pull out and be easy to be cleaned.
4. It is easy to operate by rising and falling and easy for maintenance.
5. RES-2800L has a temperature controller and a heating area; RES-4000L and RES-5600L have two temperature controllers and two independent heating areas.

C. Basic parameter

Name	SALAMANDER		
Model	ES-2800L	ES-4000L	ES-5600L
Dimension (mm)	450×450×500	600×450×500	800×450×500
Power supply	220-240V, 50/60Hz		
Power	2.8kW	4kW	5.6kW
Temperature controller number	1	2	2
Temperature range	50～300℃	50～300℃	50～300℃
Heating area (mm)	440×320	590×320	790×320
Distance of rising and falling	0～140mm	0～140mm	0～140mm
Weight	38.5KG	49KG	61KG

D. Transportation

This product should be handled carefully and should not be upside down to prevent from damage both outside and inside during transportation. The packaged machine should be put in a ventilated warehouse without causticity gas. If it needs to be stored in open air temperately, measurement against raining is needed.

E. Precautions

1. The voltage for using this product must be coordinated with the supplied voltage.
2. When installing RES-4000L and RES-5600L, the connected diagram must be with leakage protector and 3mm touched both-pole cut-out.
3. There is equipotential connector on the side board. Before using please connect it safely according to safety regulation.
4. Before using, user should check whether every connection is firm, voltage is normal and ground connection is safe.
5. Use wet towel containing non-corrosive cleanser for cleaning. Do not clean this product with a water jet to prevent from damaging with water leakage.
6. When using, do not put any objects on the top trunk, and do not shake the top trunk.
7. Do not store any inflammable objects near the installed place. The temperature of environment must be lower than 45℃ and the relative humidity must be lower than 85%.
8. The installation of this product should be done by professionals.

WARNING－DURING INSTALLATION!

DO NOT PLACE ON SURFACES OR NEAR WALLS, PARTITIONS OR KITCHEN FURNITURE AND THE LIKE-UNLESS THEY ARE MADE OF NON-COMBUSTIBLE MATERIAL OR CLAD WITH NON-COMBUSTIBLE HEAT-INSULATING MATERIAL AND PAY ATTENTION TO FIRE PREVENTION REGULATIONS.

Special announcement

WARNING!
● It is not suitable for using in family. This product is commercial machine; it should be operated by trained cook.
● Do not dismantle or refit this product. When the product is in use, do not shake the top box and tilt it. The dismantlement and refitment will cause serious accident.
● Unplug the machine to cut off electricity before cleaning. When cleaning do not spray water on the product directly. Water can conduct electricity so the product may cause electric-shock accident by electric leakage. ● Do not pat the product or put heavy things on the top of it. Incorrect operation may cause the equipment damage and danger.
● High temperature will cause scald. When fire-facing oven is in use and before or after being used, do not touch directly body of trunk and chamber of top truck because of high temperature.

Notice!
● When thunder and lightning is closing, user should shut off main switch to avoid appliance being damaged by lightning strike. ● Do not use hard and sharp object to destroy the surface of oven body and panel. ● After using, please shut off main switch. The installation and maintenance of electric circuit by professionals. If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it.

WARNING!
● Do not use other power supply which is not marked in the product. ● Do not use main switch which is not coordinated with safety standard.

F. Instructions

1. Before using, check whether the power installation is correct to assure the supplied voltage is coordinated with the suing voltage.
2. Plug on and green indicator is on which shows the oven is connected.
3. Rotate the temperature controller (proportional) clockwise and set the needed temperature, at this time the yellow indicator is on and shows the heating tube is operating.

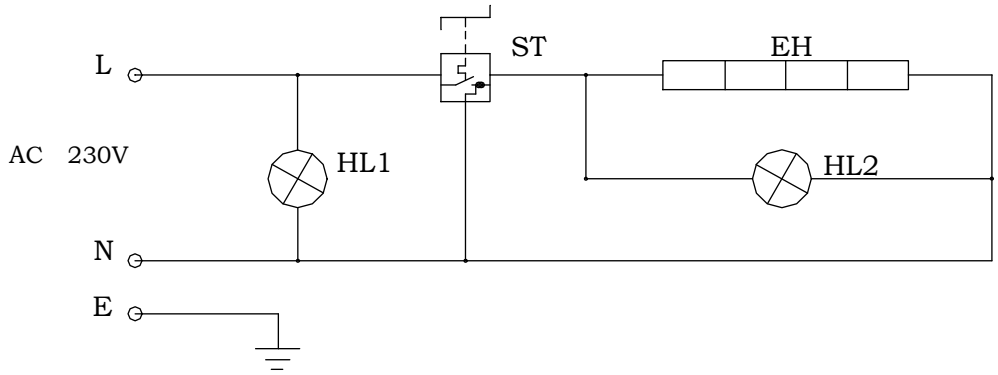
4. Raise the top trunk; insert the food covered with crumb and cheese onto the stainless drop plate.
5. Pull upward and downward the handle vertically, adjust the distance between food surface and heating source and stop at the certain height according to the requirement of treatment.
6. When temperature reaches a certain degree, temperature controller will cut off power automatically, at the same time heating indicator is off and heating tube stops operating which shows to prepare for next one.
7. When top trunk rises to the top, the finished food can be taken out.
8. When temperature lowers down, temperature controller can connect power automatically, at the same time yellow indicator is on. Electric heating tube resumes operating and this process repeat time after time.
9. Rotate the ratio machine clockwise to the maximum position which is normal heating place that shows heating tube works from the beginning to the end but not heats in circulation way.
10. The oven with two temperature controllers can accord needs to heat separately or at the same time the operation is as easy as the operation of a temperature controller.
11. After finishing operation, rotate the temperature controller to off position at reverse direction. Then plug off the equipment and cut down the power.
12. If the power cord is damaged, user should ask the professionals to change the same model and specification power cord.

G. Cleaning and maintaining

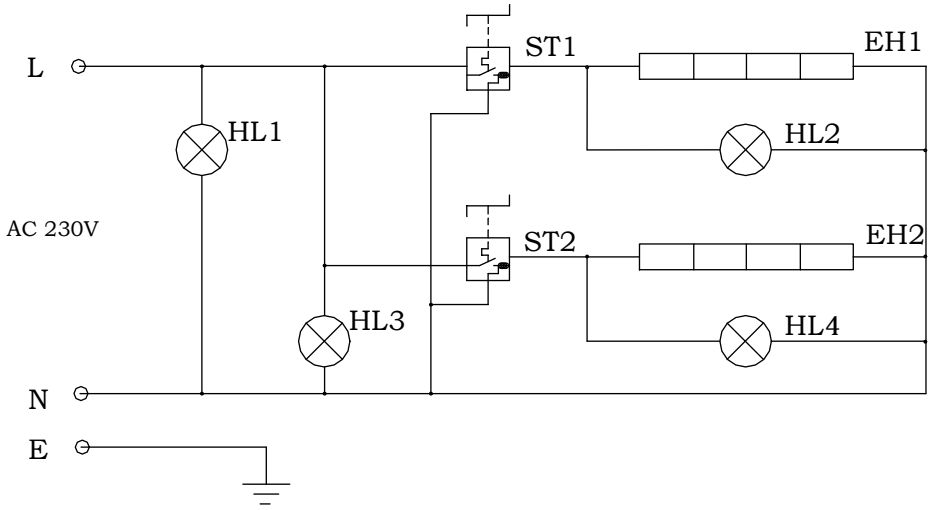
1. Cut off power before cleaning to prevent from accident.
2. The stainless drop plate and drop net can be taken out to clean with water with non-corrosive cleaner. But do not use sharp knife to get rid of filth on the surface of oven.
3. After finishing operation, user can use wet towel containing non-corrosive cleaner to scrub the surface of oven and power cord. Do not spray water directly to clean body of oven in case of water inleakages into controlling trunk and destroy electric function and elevating structure.
4. If user does not use it at any time, user should shut power switch and temperature controller in time.
5. While the equipment is not used for a long period, user should clean the oven and put it in a well-ventilated warehouse with no corrosive gas.

H. Circuit diagram

ES-2800L



ES-4000L & ES-5600L



HL1, HL3—POWER INDICATOR HL2, HL4—HEATING INDICATOR
ST, ST1, ST2—TEMPERATURE CONTROLLER
EH, EH1, EH2—ELECTRIC HEATING TUBE E—GROUND-CONNECTION

I. Troubleshooting

Troubles	Checks	Solutions
1. Power indicator(green) is not on.	①If power is connected? ②If there is power supply? ③ If power indicator is broken?	Change fuse Keep electricity supply be well Change power indicator
2. Heating indicator (yellow) is not on when	① If heating indicator is broken?	Change heating indicator

heating tube is operating	②If connecting wire is loose?	Get through the connector
3. Electric heating tube stops working.	①If heating tube is burned? ②If temperature controller is out of order?	Change electric heating tube Change temperature controller
4. Top trunk cannot rise and fall.	① If storage object locked between up trunk and back trunk? ② If back trunk elevating structure is out of order?	Open back board to repair

J. Daily check

Warning!
● Must check it everyday. Check the product usually in case of serious accident happens. ● When user feels that there are problems in electric circuit or machine, user should stop using it. Please ask professionals to check and maintain it as soon as possible.

Everyday before and after using the machine user should check it.	
Before using	If the machine is slanted? If power cord is old, broken and damaged? If the controlled panel is damaged?
In using	If there is strange or stinking smell? If the back board is out of shade by beating and affects elevating?