

Vertical Broiler

User Manual

Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.

Warning:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.

For your safety

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

Warning

Electrical Grounding Instructions

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Notice

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

This kind of vertical broiler is developed by our company. The broiler is made of stainless steel. It looks magnificent and beautiful. The structure is simple and the unit is easy to operate. This appliance adopts the heating elements as the heating resource. It is quite heat-efficient, and the heat can reach within the meat. Meanwhile the distance between heating elements and meat can be adjusted if the size of meat changes. When the volume of meat is large, adjust the heating burners backward. When the volume has become smaller, move the heating burners forward so as to keep the temperature constant. It is an ideal choice for super-markets, western food kitchen, fast-food chains and other food industries.

1. General information

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical life.

This instruction manual contains the information needed to properly install the appliance, and to use and care for the appliance in a manner which will ensure its optimum performance. This manual is considered to be a permanent part of the appliance. This manual and supplied instruction, circuit diagrams, schematics, parts breakdown illustrations, notices, warnings and naming plates must remain with the appliance if it is sold or moved to another location. It should be easily accessible for anyone carrying out the installation, servicing, and cleaning.

2. Product Specification

Model	Dimension(mm)	Voltage	Power (KW)	Rotation Speed (RPM)
TT-WE1290	534x607x950	220V/50HZ	9.9	2.5

3. For your safety

- 3.1 This appliance should be placed on an even location. A clearance of 10cm should be maintained from the non-combustible materials on the right and left sides. A suitable switch, fuse protector or a current leakage protector should be furnished near the appliance. These parts should be kept clear of all useless stuff and can be easily accessible;
- 3.2 All the operators should abide by the local electricity standards. Verify the local available current. It should be in conformity to the rating voltage on the rating plate and make sure that the appliance is grounded safely;
- 3.3 The operation of this appliance should be performed when the safety of the appliance is ensured. If anything wrong with this appliance occurs, stop using this appliance. Call a qualified technician for immediate repair;
- 3.4 This appliance should be probably installed and adjusted before it is put into practice. After a careful inspection and nothing wrong is found with this appliance, it can be used safely by operators;
- 3.5 Check the circuit. The installer should be responsible for the installation of this appliance. Cut the power off and let the warmer cool down completely before dismantling this appliance.

4. Warranty

This appliance should not be used for other purposes than what is stated in this manual. If

it had been used for other purposes that are not included in this manual and cause damage to the appliance, the manufacturer is not responsible for this. The following situations are not covered in the warranty:

- — Improbably used for purposes other than that is designed;
- — Wrong installation or improbably maintained;
- — Leave the appliance on when some parts are broken;
- — Replace the spare parts without the written permission by the agent;
- — Damaged by force majeure.

5. Installation

5.1 Spare Parts

Serial No.	Name	Quantity	Remark
1	Meat shovel	1	
2	Meat fork	1	

5.2 Electrical parts installation

- a. Make sure the supplied voltage matches the rating voltage on the naming plate. The power is 220V/60HZ. And the appliance should be grounded safely;
- b. The air switch for the power cord should be above 25A;
- c. Connect the live and neutral lines in a correct method;
- d. Make sure that the appliance is grounded safely. For convenient operation, never pile up the sundry goods near the switch.

6. Operation

- 6.1 Bunch the meat or chicken that need to be broiled around the meat fork. Put the meat fork back into the axle base, then insert the top tip of the meat fork into the top fixed tube. Adjust the position of the top mobile case. Lock it well after it has been OK;
- 6.2 Turn the switch at the lower part on. The meat fork will gyrate with the meat;
- 6.3 Turn the switch at the right side of the heating elements. The broiling begins;
- 6.4 As the broiling proceeds, use the knife to cut down the broiled meat at the surface. Put the meat into the meat shovel. Then move the burners forward.

7. Transportation and storage

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

8. Cleaning and maintenance

- 8.1 Cut the power off, and turn the main gas valve off when cleaning is carried out. Leave it until it cools down completely to avoid accidents from happening;
- 8.2 Use the wet cloth dampened by non-corrosive detergent solution to clean the appliance after

daily use. Then clean it with clean wet cloth. Never clean the heating elements. Do not use a water jet to clean the appliance

9. Notice

- 9.1 The voltage and phase of power supply should match that one on the naming plate.
- 9.2 Operators should install suitable switch, fuse protector and three-prong receptacle.
- 9.3 The appliance should be grounded safely. No insulation material should be placed between the body and earth. Make sure the appliance is grounded safely to avoid unnecessary electric shock.
- 9.4 Before using, be sure that the wire is not loose and the voltage is normal.

10. 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.

Parts breakdown illustration