

TT-WE256

Electric Lava Rock Grill (Counter-top)

Luxury Electric Range (Counter Top) Series

User's Manual

Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- ◆ If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ◆ If the radiant heater is in vicinity of other areas or appliances, it is advisable that such areas or appliances should be made from non-combustible materials or covered by non-combustible insulating materials within the radiation scope, and pay attention to fire prevention regulations.
- ◆ Do not use extra power supply that not marked on the product. Before using, ground the appliance reliably to ensure safety.
- ◆ Do not destroy the surfaces of furnace body and heating elements with hard or sharp objects.

Contents

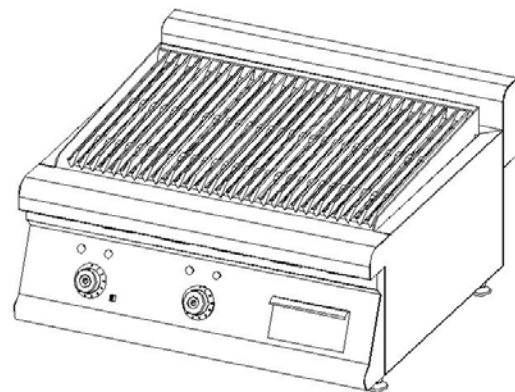
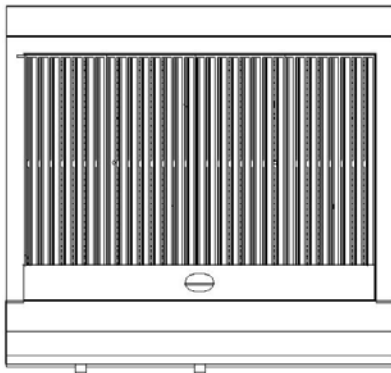
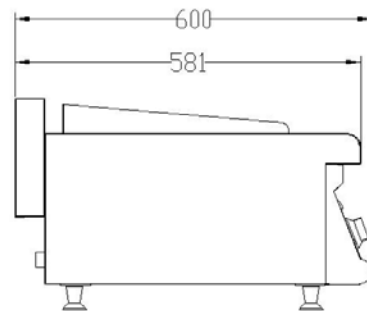
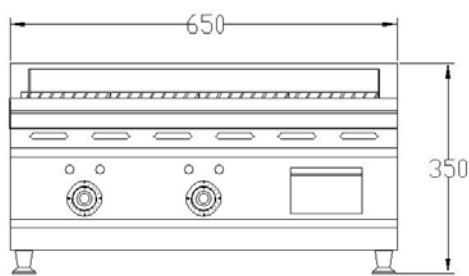
1. Functional Introduction.....	1
2. Structure Schematic Diagram & Working Principle.....	1
3. Basic Features & Parameters.....	2
4. Precautions & Recommendations	3
5. Working Instructions & Operation Flow.....	4
6. Routine Inspection	5
7. Cleaning & Maintenance.....	5
8. Failure Analysis & Trouble Shooting.....	6

1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, all stainless steel made, durable in using and convenient in maintenance. The thermostatic control makes the temperature adjustable freely at a certain range according to food requirement. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

2. Structure Schematic Diagram & Working Principle

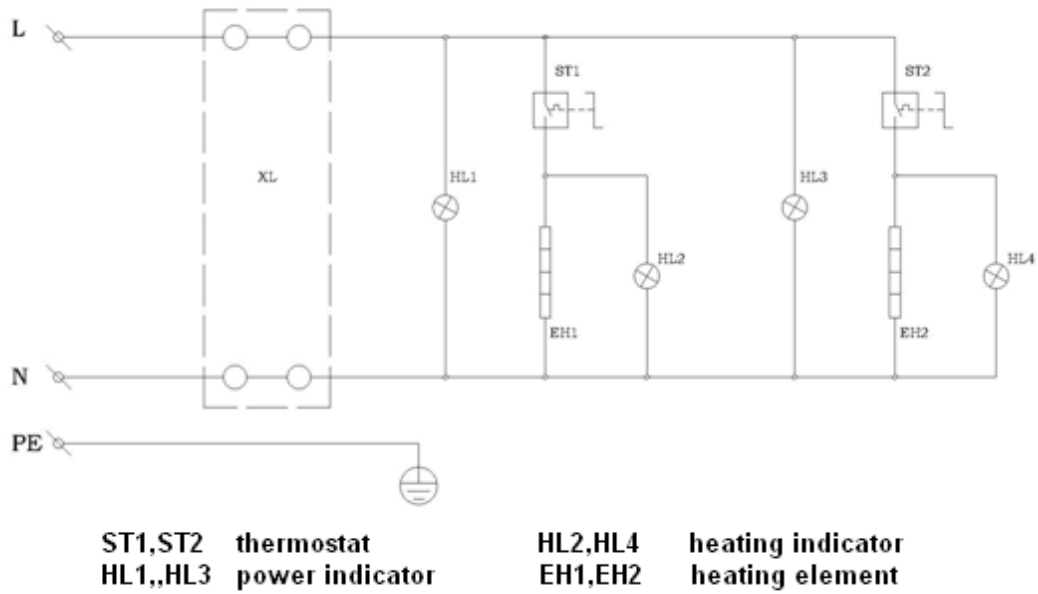
2.1 Structure Schematic Diagram:



2.2 Structural & Functional Features

1. All stainless steel made, elegant and energy saving.
2. With high thermal efficiency.
3. Equipped with oil collecting device.

2.3 Electrical Diagram:



3. Basic Features & Parameters

Model	Dimension (mm)	Netting Dimension (mm)	Power (kW)	Voltage (V)	N/W (Kg)
TT-WE256	650×600×350	570×350	6.55~7.2	220-230	38

4. Precautions & Recommendations

4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. The supply voltage should comply with the working voltage of the appliance.
2. The appliance is equipped with an earth bolt at its back, which should be connected with copper wire no less than 1.5mm² and earth wire that conforming to safety regulations reliably.
3. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable.
4. The appliance should be positioned at a stable area with a minimum clearance of 10cm away from non-combustible substances (e.g. walls, windows etc.) on both sides, and 20cm at back side.
5. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch. Do not pile up sundries in front of the switch, for convenient operation sake.
6. Vicinity of the mounting position should not store flammable or explosive objects. The ambient temperature should be lower than 45°C and the relative humidity should be below 85%.
7. Installation of the appliance should be done by professional technicians.

4.3 Special Notice

1. This product is a commercial machine that needs to be operated by trained cook, not applicable for household use.
2. Do not sway or tilt the appliance during operation.
3. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
4. Do not open the housing of the machine. This product contains high-voltage circuit, housing dismantlement may cause electric shock.
5. Before cleaning, unplug and cut off the power supply.

6. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
7. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger.
8. High temperature may cause scald. Do not touch the appliance with hands directly due to high temperature during or after operation.
9. To prevent damage, turn off the switch ASAP when near the thunder zone.
10. Do not destroy the control panel with hard or sharp objects.
11. After working, turn off the switch.
12. Maintenance should be done by qualified technicians, it is dangerous for others to have the work done.
13. If the power cord is damaged, replace it with an oil resistant sheath flexible cable YZW (No.57 of GB/T 5013.1 (IEC 60245, IDT)) or dedicated components that bought from manufacturer or its maintenance department. Substitution should be done by professional personnel.

5. Working Instructions & Operation Flow

1. Before using, check in accordance with the installation precautions in the manual.
2. To prevent scald, please have your protective gloves worn during operation.
3. Turn on the power switch, the green indicator illuminates, at this time, the appliance is energized. Rotate the thermostat clockwise to align the desired temperature value with the dot. The yellow indicator illuminates and the heating elements start working. When the set point is reached, the thermostat will cut off the power supply automatically with the yellow indicator off. The heating elements stop working. Once the temperature drops a bit, the thermostat will connect the power supply automatically. The yellow indicator illuminates and the heating elements restart working, the oil temperature rises. The procedure circulates to ensure the oil temperature keep constant in the set range.
4. To get an ideal effect, turn the food over during cooking.
5. During operation, if any anomaly occurs, stop using immediately.

Note:

- **During operation, the appliance will get hot, please avoid touching the heating elements inside.**
- **The appliance is still hot after using, please avoid touching the heating elements inside.**

6. Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user feels that there are some problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?

Whether the control panel is damaged?

Whether the power cord is aging, cracking or damaged?

During using: Whether there is strange odor or vibration noise?

Whether the temperature is out of control or any electric leakage?

Whether the power is normal?

7. Cleaning & Maintenance

1. Before cleaning, cut off the power supply first. To avoid unexpected accidents, have the appliance cleaned after it cools down completely.
2. After working everyday, clean the appliance with wet towel containing non-corrosive detergent conforming to food hygiene requirements. Do not clean the chamber and components inside with strongly corrosive detergent. For grill rack, take it out to clean. And the body, rub with dry towel. Do not aim at the appliance with water jet directly. Water infiltration may damage the electric performance and cause electricity safety accident.
3. If not going to use the appliance at any time, turn off the power switch.
4. Clean the appliance regularly and remove all the food residues periodically.
5. Not cleaning the appliance may result in surface degradation, which may affect the service life and cause hazard.
6. If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
It does not work.	1. The power is disconnected.	1. Connect the power supply.
The electric leakage protection switch trips.	1. The electrical component leaks.	1. Please stop using and inform professional technician to repair.
The heating up time is too long.	1. The power supply does not conform to the voltage marked on the product. 2. The heating elements are defective.	1. Connect power supply according to demand. 2. Please stop using and inform professional technician to repair.
The temperature is out of control.	1. The temperature sensor falls off. 2. The temperature control element is defective.	1. Refasten the temperature sensor. 2. Please stop using and inform professional technician to repair.

Aforementioned troubles are just for reference. If any failure occurs, please stop using, and inform the professional technicians to check and repair.