

EGG HOT DOG FRYER

USER'S MANUAL

TWOTHOUSAND MACHINERY CO., LTD

Dear users:

This product is used to fry eggs or fry (bake) other food. In order to operate it correctly, please read this manual carefully before using. Please be sure to read the first chapter "safe use notes". Please keep this manual for later reference.

This manual applies to the egg hot dog fryer (baker) . All content is only for reference during operation and maintenance, the specific is subject to the practical.

If there is any change for description and specification in this manual, without prior notice.

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I. PRECAUTIONS FOR SAFE USE

Tip: safe use this electrical product, please pay attention to and abide by all of the following matters.

- Carefully read the instruction content.
- Carefully check whether the product rated voltage is conforming to your requirements of the national or regional grid.
- Please do not touch the product surface when it's working or before cool completely after working because the product surface and shell surrounding temperature are high.
- Please pull the plug when cleaning, remove all bottom baked tube plug, shut off the power switch waterproof cover, flush down on the product at a high position, promise not to form water immersion to the product. It is strictly prohibited for products soak in the water to clean.
- When cleaning, please use the cleaning brush, do not use steel wire ball or similar hard object to avoid destroying the non-stick Teflon surface.
- Pure egg as ingredients, do not stir yolk and albumen, stir the eggs in too much air, heated air rapidly expands, will cause the overflow eggs are not ripe. If the egg mix other ingredients can stir.
- The capacity for each tube baked is two shelled eggs only, or the equivalent volume of other foods. If put too much food may overflow expansion when heated.
- When installing the bottom baked pipe plug, should pushing into aim at bayonet, and press the arrow direction to lock, to prevent the bottom plug drops or liquid products leakage.
- 10 groups of the baked tube, there is the main power switch and 10 separated power switch, 10 separated power switch control of baked tube respectively, and users can choose to use 10 group baked tube or part of it. The power switch indicator said the corresponding baked in a working state or not.
- Please, take immediately when eggs and other food is fried after rising out of the tube, preventing food drops. For the convenience of taking away food can be inserted bamboo sticks, chopsticks, etc.
- If there is something wrong with the product or the power cord, lead to not work properly, or accidental fall damaged, please send product for maintenance.

·If the power cord damaged, in order to avoid danger, must replace by professional maintenance department or similar department.

·When using this product, please stay away from flammable items, please don't use the above of combustible materials, such as the curtain so as not to cause a fire.

·Children shall be forbidden to use this product.

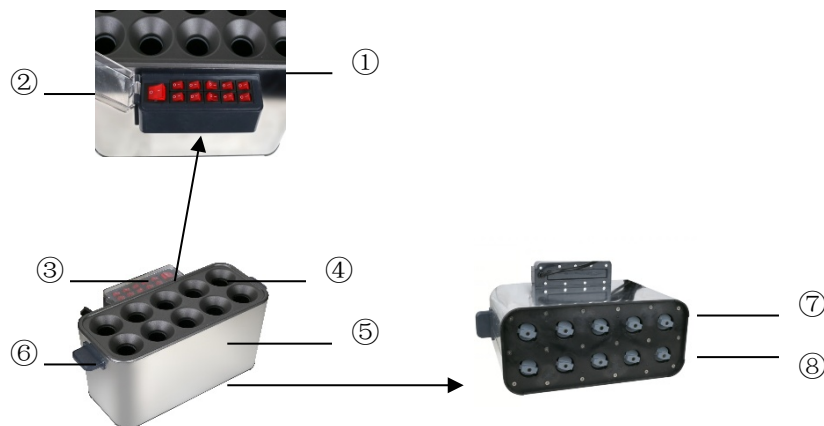
·Prohibited to be unmanned use after start heating. If the food for a long time in instruments that will cause heating repeatedly and the food can't eat, even cause a fire.

·Appliance cannot use an extension cord so as not to trip over high temperature material to spatter hurt.

·It is necessary to clean the product after a long time no use or for the first-time use.

·Instruments cannot be used with an external timer or independent mode operation of the remote-control system.

II. COMPONENT INTRODUCTION



①the separated power switch

⑤ housing

②the main power switch

⑥ handle

③the power switch waterproof cover

⑦ bottom shell

④feed opening funnel

⑧ bottom baked tube plug

III. HOW TO USE

This product has 10 groups of baked pipe, can be used separately can also be used at the same time, groups of the baked tube using the same way.

1. Clean before use.

It is strictly prohibited to put products soak in the water to clean. Cleaning products must pull the plug, shut off the power switch waterproof cover.

First remove all baked pipe plug, with a cleaning brush dips in detergent scrub baked inside the tube and the hopper; then rinse with water, rinse the product should be placed on high from up down, guarantee no formation water immersion to the product. Bottom pipe plug and bamboo sticks should be clean. Install the bottom plug and rotate to the lock position after cleaning.

2. Electricity preheating.

Switching power supply, press the main switch and the corresponding separated power switch, the indicator light on said machine start heating.

3. Put into oil and ingredients.

Pour a suitable amount of cooking oil in the tube.

Use an oil rod into baked tube slide up and down a few times, the oil can be evenly coated on the inner wall of the tube baked. Oil can promote food taste, at the same time, is advantageous

to the food cooked rising out of the tube.

Put into the good ingredients, wait for a few minutes, can enjoy deliciously. The time needed for ingredients cooked commonly is within 10 minutes.

4. Shut off the power switch

Take out the frying food, please immediately shut off the power switch, avoid to repeat the set of baked tube heating, waste of energy.

The time needed for ingredients cooked commonly is within 10 minutes. The indicator lights are changed several times during working.

WARM TIPS:

- 1. The diversification of product design can make a fresh egg roll; can also make a golden egg roll.**

labeled “①、②、③、④”

4 baking pipe, cooked about 5 minutes, fresh egg roll comes out, 8-9 medium rare



the rest 6 baking pipe, cooked about 8 minutes, golden egg roll comes out, full ripe

- 2. The machine is unlimited with food raw material, meat, flour, rice flour, vegetables, fruits, seafood, etc., all kinds of ingredients and tie-in combination can be baked into the equipment to make all kinds of flavor food. After mastering all kinds of snacks and ingredients method, delicious follow one's inclinations.**
- 3. Pure egg as ingredients, do not stir yolk and albumen, stir the eggs in too much air, heated air rapidly expands, will cause the overflow eggs are not ripe. If the egg mix other ingredients can stir.**
- 4. Most of the ingredients in the process of baking automatically rise from the baked tube, but due to the moisture content of food or other features difference, can't guarantee each operation food can be raised. Encounter this kind of phenomenon, it is recommended that the user does not have to wait it rise, just take it out when the food is ripe.**
- 5. If the users to find the food has already risen are not ripe, they can be returned to the baked tube heating again for an appropriate time.**

IV. CLEANING AND MAINTENANCE

•Cleaning:

Cleaning products must pull the plug, shut off the power switch waterproof cover.

First remove all baked pipe plug, with a special cleaning brush dips in detergent scrub baked inside the tube and the hopper; then rinse with water, rinse the product should be placed on high from up down, guarantee no formation water immersion to the product. Bottom pipe plug and bamboo sticks should be clean. Install the bottom plug and rotate to the lock position after cleaning.

•Maintenance:

1. To keep in a cool and dry place, avoid sun exposure.
2. Put in a place that children are not able to touch.
3. When not in use for a long time, please clean and keep good sealing preservation.

V. The technical parameters

The rated voltage	220V	Continuous service time	It can work continuously
The rated power	1400W	the size of each baking pipe	diameter: 32mm height: 180mm
The rated frequency	50Hz	the biggest capacity	two shelled eggs only, or the equivalent volume of other foods

VI. Failure analysis and solution

the fault phenomenon	reason	solution
the light indicator no working, no heat	1.the power socket damaged or no power	replace the power socket or check the power source
	2. the power cord damaged	replace the power cord
	3. the power switch is off	press the power switch on
	4. the indicator light damaged	replace the indicator light with cord
	5. the fuse damaged	replace the fuse with cord
the light indicator working, no heat	the heating element damaged	replace the heating element

Attention: if there are any other issues resulting in abnormal work or not work, must contact professional and technical personnel

VII. Packing list

Name	Qty.
Machine	One piece
Power cord	One piece
Cleaning brush	One piece
manual	One piece
Bamboo stick	One piece

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