Electric Sandwich Griddle

TT-WE173A/B
TT-WE174A/B

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.

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.
- Keep flammable and explosive gas, liquid or object away from the mounting position.
- If the 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.
- The casing should be grounded to ensure safety. Thanks for your cooperation!

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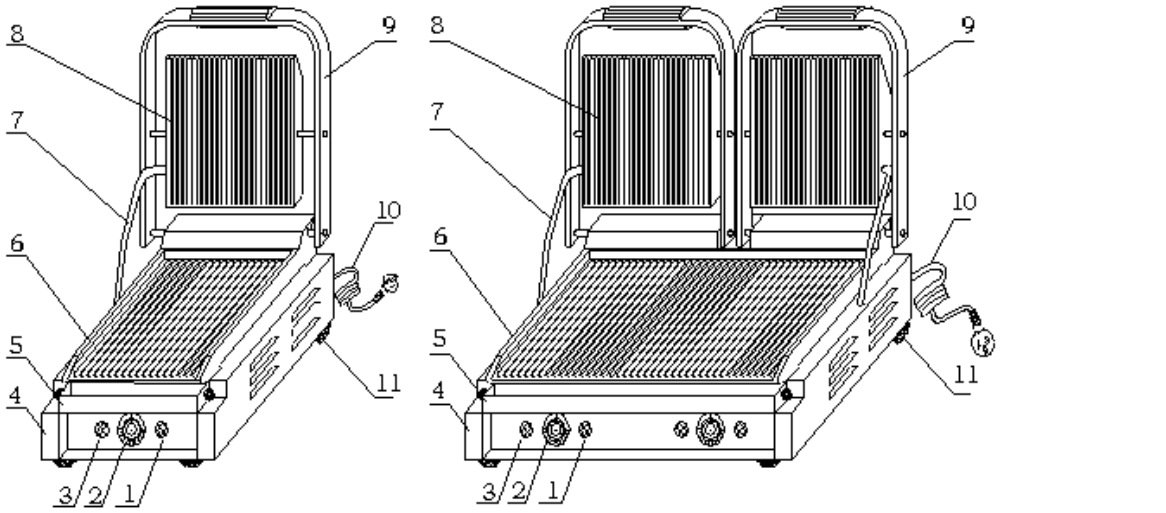
1. Functional Introduction

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, durable in using and convenient in maintenance. It is equipped with enamel plate and thermostatic control. Plate temperature is adjustable freely at a certain range according to food requirement. This machine is mainly used for beef (in the sandwich) cooking, other food is also in the cooking list. Therefore, it is the ideal equipment for hotel, supermarket, western restaurant, fast-food restaurant and food industry.

2. Structure Schematic Diagram & Working Principle

2.1 Structure Schematic Diagram:



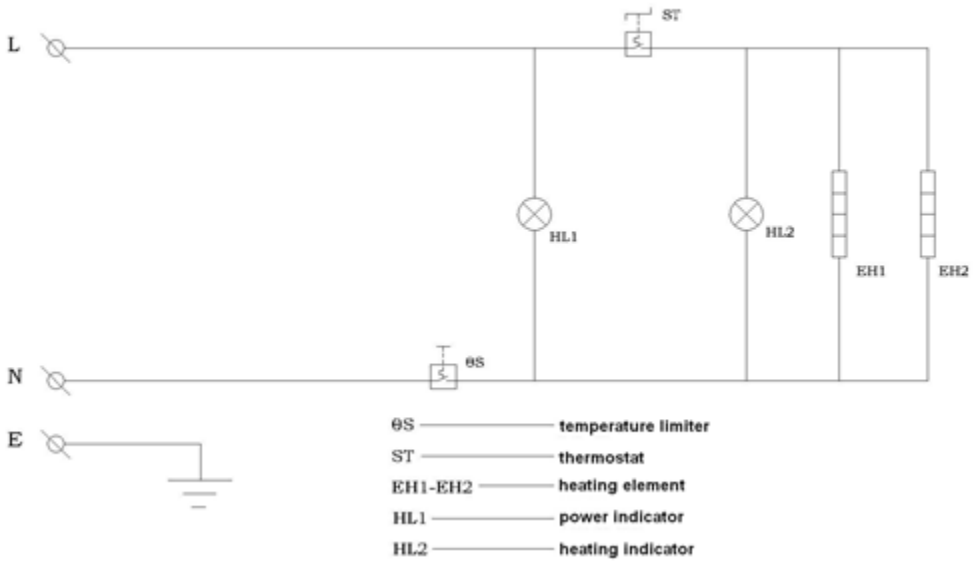
2.2 Structural & Functional Features

1. Enamel plates, nonstick, easy to clean.
2. 1-Plate or 2-Plate, grooved or flat griddle surface for your choice.
3. Separate and adjustable thermostat, freely control and save energy.
4. Equipped with limit-temperature protector, which has over-temperature protection function, manual reset, safe and reliable.

5. Desired temperature can be set according to food requirement.
6. Stainless steel, withdrawable oil receiver.
7. Freely lift, flexible and reliable structure, easy to operate and maintain.

2.3 Electrical Diagram:

TT-WE173A



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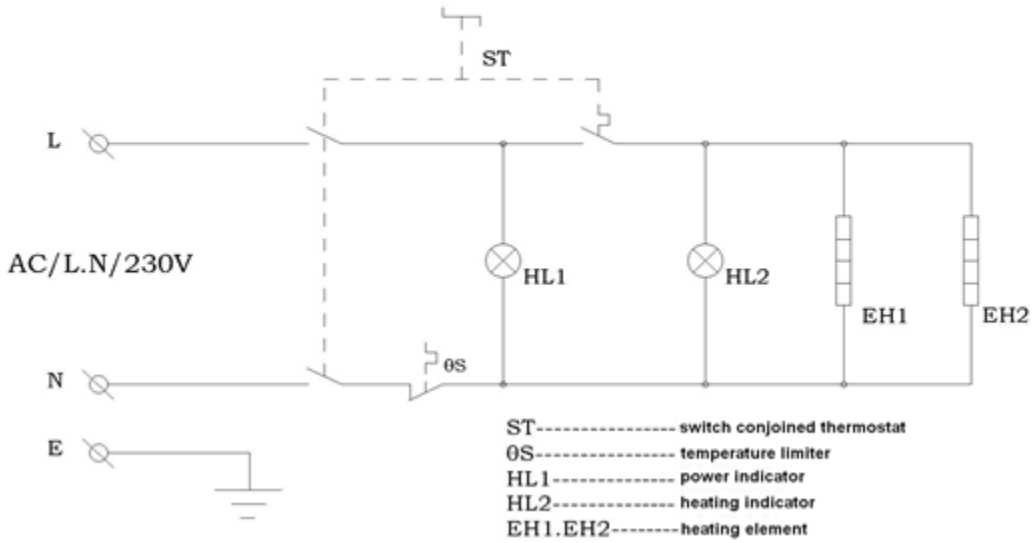

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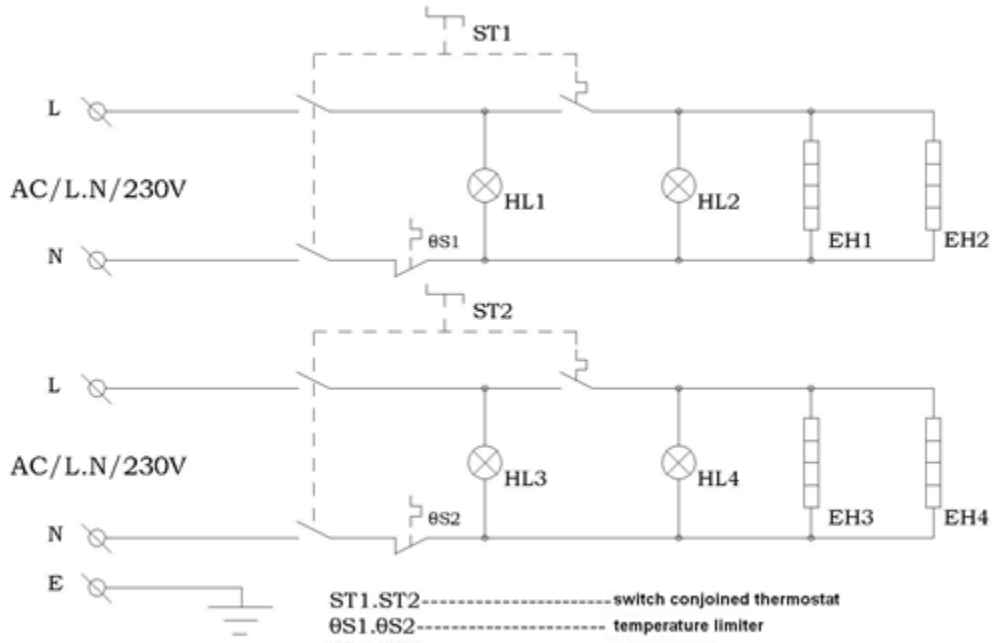

ST1.ST2---------- switch conjoined thermostat
θS1.θS2---------- temperature limiter
HL1.HL3---------- power indicator
HL2.HL4---------- heating indicator
EH1.EH2.EH3.EH4-------- heating element

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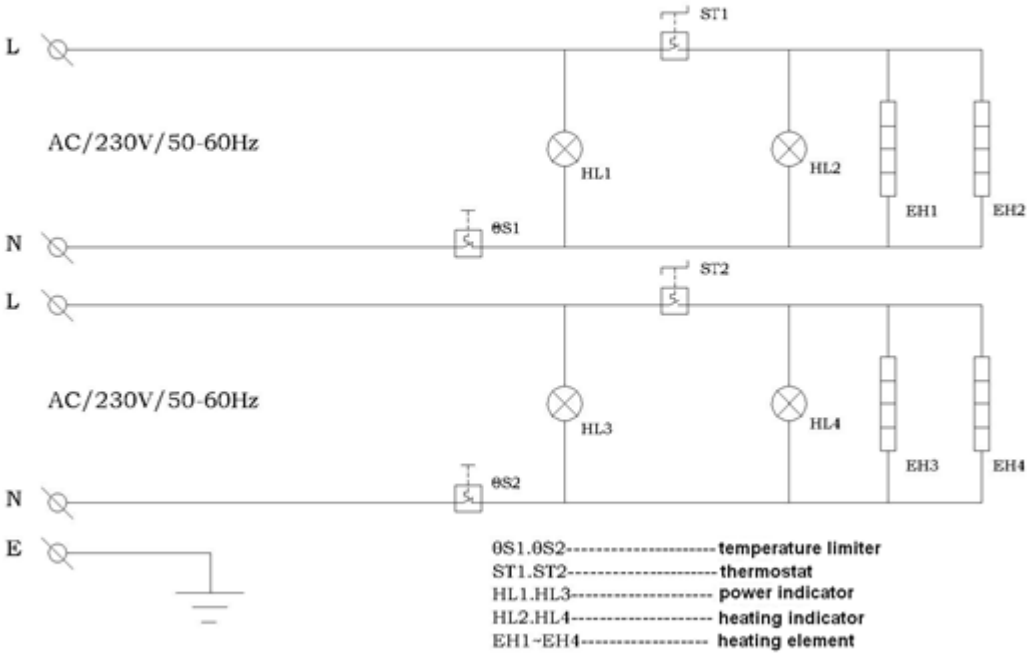

θS1.θS2---------- temperature limiter
ST1.ST2---------- thermostat
HL1.HL3---------- power indicator
HL2.HL4---------- heating indicator
EH1~EH4---------- heating element

3. Basic Features & Parameters

Model	TT-WE173A	TT-WE173B	TT-WE174A	TT-WE174B
Voltage	～220V/50Hz	～230V/50Hz	～230V/50Hz	～230V/50Hz
Power	1.8 kW	2.2kW	3.6kW	4.4kW
Thermostat	1	1	2	2
Temperature	50~300℃	50~300℃	50~300℃	50~300℃
Upper Plate Size	214×214(mm)	340×220(mm)	214×214(mm)	340×220(mm)
Bottom Plate Size	218×230(mm)	360×285(mm)	475×230(mm)	759×285(mm)
Dimension	290×395×210(mm)	410×395×210(mm)	570×395×210(mm)	810×370×220(mm)

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 correspond with the working voltage of the appliance.
2. Proper switch, fuse and three-pin socket should be installed near the appliance.
3. There is an earth stud at rear of the furnace body, which should be connected with a copper wire that no less than 2mm^2 and ground wire that complying with safety regulations reliably.
4. When connecting the appliance to the power supply, please at least connect the all-pole disconnecting apparatus (electric leakage switch) with a contact separation of 3mm first.
5. Check the connection, voltage and safety grounding after installation.
6. Do not put any objects onto the upper plate during operation. And do not sway the operating handle vigorously.

7. Cut the power supply off before cleaning and scrub with a wet towel containing non-corrosive detergent. Do not spray water directly onto the product.

8. The temperature is adjustable from 50℃ to 300℃. 200~250℃ is recommended.

9. The mounting position should keep away from the flammable and explosive objects. The ambient temperature should below 45℃ and the relative humidity should below 85％.

10. Installation should be operated by professional technician.

4.3 Special Notice

1. This product is not applicable for home use.
2. This product is a commercial machine that needs to be operated by trained cook.
3. Do not dismantle or self-modify the machine.
4. Dismantlement and self-modification may cause casualty.
5. Do not lift the upper plate vigorously or install it slantwise.
6. Do not open the casing of the machine.
7. This product contains high-voltage circuit. Casing dismantlement may cause electric shock.
8. Unplug and cut the power supply off before cleaning.
9. Do not spray water directly onto the product during cleaning.
10. Water may conduct electricity, which may cause electric shock.
11. Do not pat the product or put any heavy objects onto it.
12. Abnormal operation may cause damage and danger.
13. High temperature may cause scald.
14. Do not touch the appliance with hands directly due to high temperature during or after operation, especially the hot plate surface.
15. Do not use extra power supply that not marked on the product.
16. Do not use power knife that not conforming to safety standard.
17. To prevent from damages, turn the electric switch off as soon as possible when near the thunder zone.
18. Do not destroy the surface and control panel with hard or sharp objects.
19. Turn the electric switch off when finish working.
20. If the power cord is damaged, in case of danger, replacement should be done by manufacturer or other maintenance departments or professional technicians.

5. Working Instructions & Operation Flow

1. Check that whether the power installation is normal before using. Make sure the power supply voltage coincides with the working voltage.
2. Plug in to connect the power supply, the green indicator will be on and the appliance is energized.
3. Rotate the thermostat clockwise, set desired temperature according to requirement. The yellow indicator is on, the heating element starts heating and the temperatures of plates rise.
4. Temperature is adjustable according to food types. 180℃~250℃ is recommended. It takes about 8min to make the furnace temperature reach 250℃.
5. If the temperature reaches 250℃, lift the upper plate to proper position by the operating handle. Then, coat the plates with edible oil and put the prepared food evenly onto the plates. Cover the upper plate and press the handle lightly. Observing the grill condition at times till the food is ready, which can be determined by operators.
6. When the temperature reaches preset value, the thermostat will cut the power supply off automatically. The yellow indicator is off and the green one will be on, the heating element stops working and prepare for the next grill circulation.
7. The oil receiver should be placed under the bottom plate so that the redundant edible vegetable oil, animal oil from meat and debris can be collected when they are flowing down from the bottom plate.
8. Lift the upper plate to take the cooked sandwich or food out.
9. If the temperature drops, the thermostat will connect the power supply automatically and the heating element restarts heating the plates. The procedure circulates.
10. When finish working, please turn the thermostat knob counterclockwise to off position and unplug to cut off the power supply.
11. Notice: The bottom case is equipped with temperature limiter whose operating temperature is 130℃ and manual reset temperature is <40℃. If over-temperature, the protection key will work to protect the machine. When reusing, only when the protection reset key is pressed can it be used normally.

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 line is aging, cracking or damaged?

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

Whether the plates cannot be heated up simultaneously?

Whether there is abnormal noise or out of control during lifting?

7. Cleaning & Maintenance

1. In case of accident, please turn the power supply off before cleaning.
2. Clean the plates, surface and power line with wet towel containing non-corrosive detergent when finish working every day. Do not spray water directly onto the appliance. Water infiltration may damage electric property and cause electricity safety accident.
3. If not going to use the appliance, please turn the thermostat and power switch off.
4. If not going to use the appliance for a long time, please clean it completely and store it in a well-ventilated warehouse without corrosive gas.

8. Failure Analysis &Trouble Shooting

Symptoms	Causes	Solutions
The power supply is connected and the heating indicator is on, but the plates do not heat up.	1. The thermostat is defective. 2. At least one of the heating wires burns out. 3. The limit-temperature protector works.	1. Replace the thermostat. 2. Replace the burnt-out heating wire. 3. Take apart the bottom board and manual reset the limit-temperature protector.
Connect the power supply and rotate the thermostat, the heating indicator is on, but the temperature keeps rising and out of control.	1. The thermostat is malfunctioning.	1. Replace the thermostat.
The power supply is connected and the heating is normal, but the indicator is off.	1. The indicator burns out.	1. Replace the indicator.
It does not heat up and the indicator is off.	1. The power supply is abnormal and disconnected. 2. The fuse is fused.	1. Check the power supply and connection to make it supply normally. 2. Replace the fuse.

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