

C7EBM601

C9EBM151

# **Electric Boiling Pan**

Luxury Electric Range 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.
- ◆ Housing of the appliance should be grounded to ensure safety. Thanks for your cooperation!

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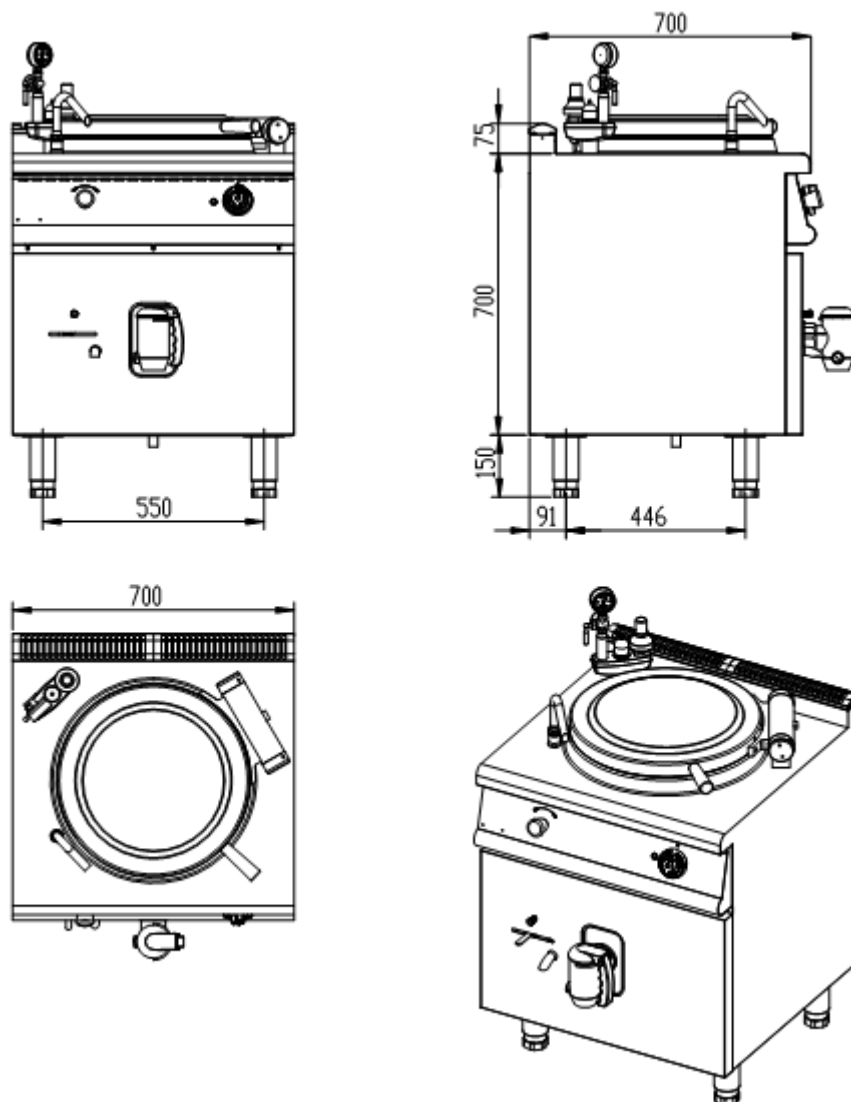
## 1. Functional Introduction

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, all stainless steel made, durable in using and convenient in maintenance. It heats via the hot steam in interlayer. Also, it is characterized by low consumption, fast heating up and non-stick. Therefore, it is the ideal equipment for professional kitchen to cook soup and porridge.

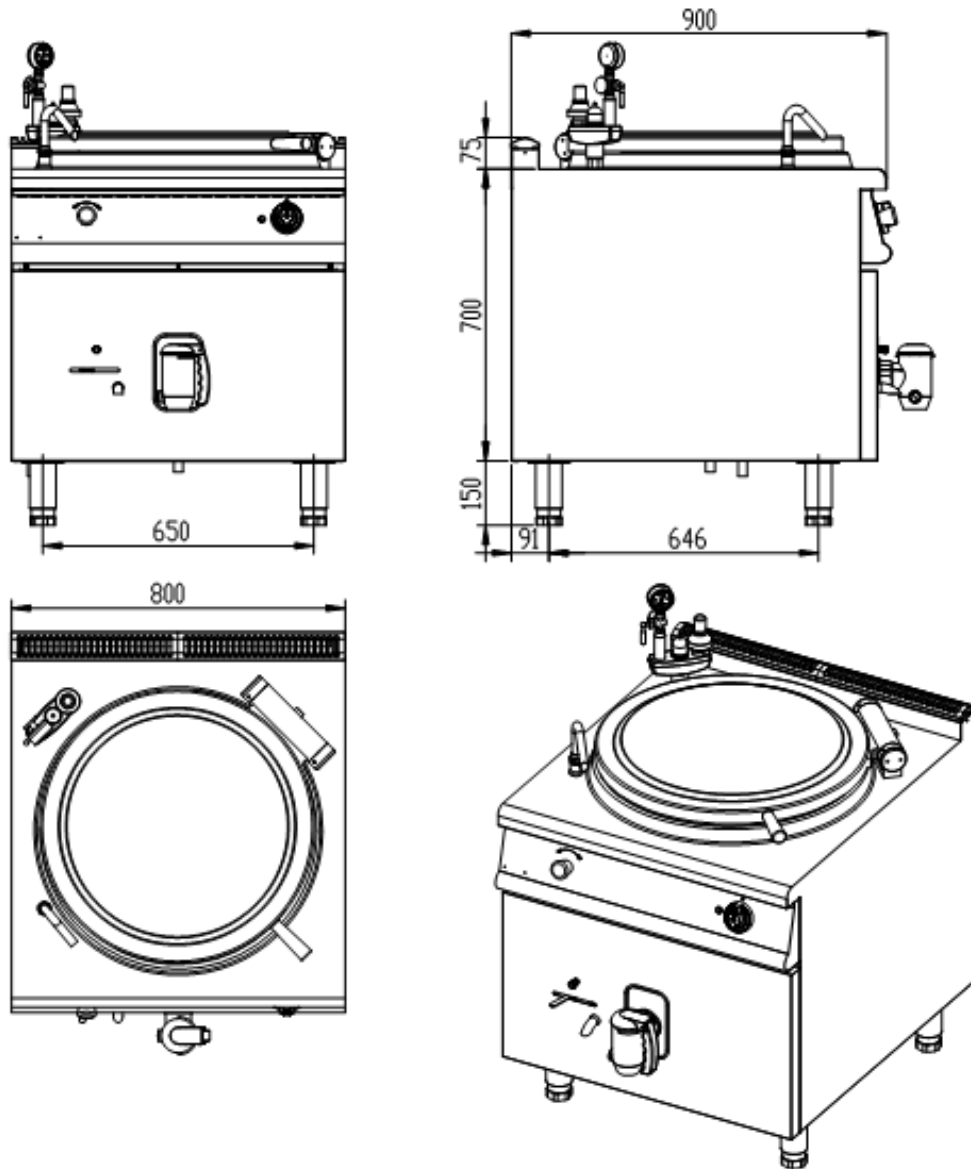
## 2. Structure Schematic Diagram & Working Principle

### 2.1 Structure Schematic Diagram:

C7EBM601



## C9EBM151



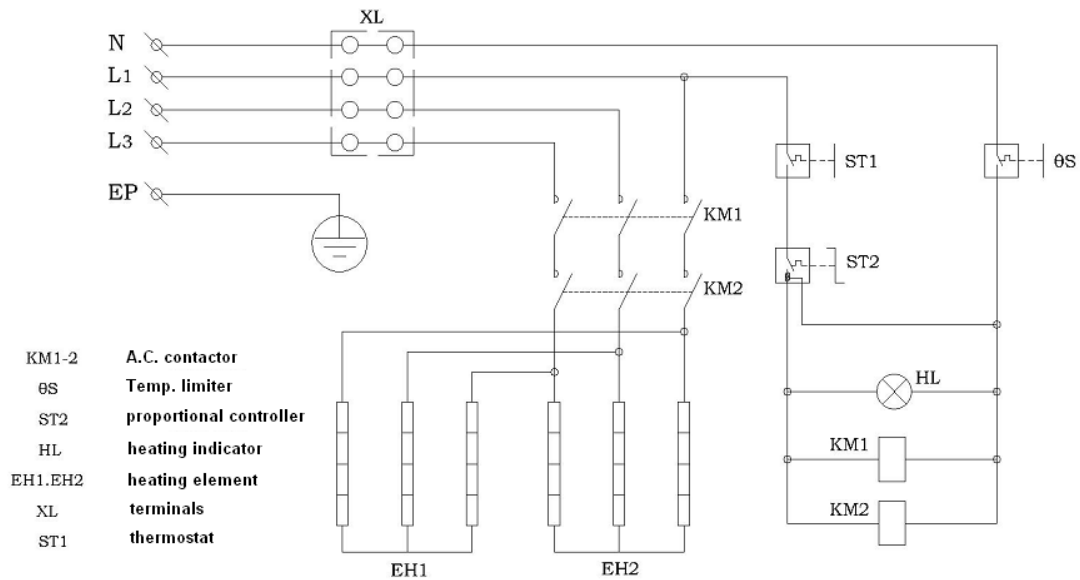
### 2.2 Structural & Functional Features

1. Smooth surface treatment, easy to clean, very sanitary and clean.
2. Desired temperature can be set according to requirement and food condition.
3. Stainless steel made, with withdrawable stainless steel pan.
4. Fast heating up, easy operation and convenient maintenance.

## 2.3 Electrical Diagram:

### Luxury Electric Boiling Pan

3N-380VAC/50Hz



## 3. Basic Features & Parameters

Model	Voltage (V)	Power (kW)	Temperature (°C)	Dimension (mm)
<b>C7EBM601</b>	3N~380V /50Hz	12	30-110	700×700×850+60
<b>C9EBM151</b>	3N~380V /50Hz	24	30-110	800×900×850+60

## **4. Precautions & Recommendations**

### **1.1 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.

### **1.2 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 1.5mm<sup>2</sup> 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.

### **1.3 Special Note**

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. If the power cord is damaged, to avoid hazard, replacement should be done by manufacturer or its maintenance department or similar professional personnel.

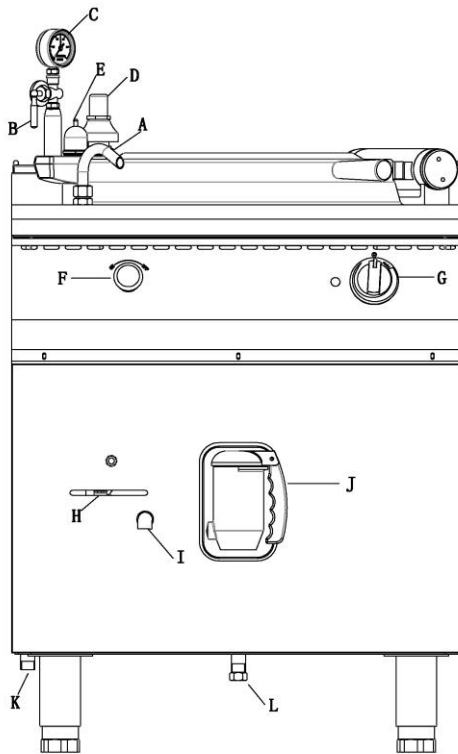
## **5. Working Instructions & Operation Flow**

1. Before using, check all the parameters and installation to ensure correctness.
2. Connect the water source to water inlet K on left side of bottom, rotate the inlet pipe A to the appliance.
3. Turn on the inlet switch F to fill water into the appliance to desired capacity. Then turn it off and remove pipe A.
4. Turn on the inlet switch H and full-water switch I. When the water spills over from switch I, turn the switches off in order.
5. Power on, turn on the energy regulating switch G to start working.
6. Press the button on manual pressure relief valve E 30min later from power on to release the air in the interlayer till the steam occurs.  
**(Note: It is advisable to press the button on valve E with a tool to prevent steam burns.)**
7. During operation, adjust the energy regulating switch G in accordance with food condition in the appliance or requirements.
8. After working, turn all switches to off position and cut off the power supply.

### **Precautions for operation:**

**! Making sure that there is water spills over from pipe I before carrying out any operations everyday. Otherwise, the appliance and other internal components may be damaged.**

When checking, press the button on valve E to make the needle of pressure gauge point to 0 position. Then turn on the handle H of level valve. If there is any water flows out from pipe I, turn off the handle H timely. If there is no water, please wait till the water comes out, then turn off handle H in time.



- |                                 |                                    |
|---------------------------------|------------------------------------|
| A: water inlet pipe             | B: pressure gauge switch           |
| C: pressure gauge               | D: automatic pressure relief valve |
| E: manual pressure relief valve | F: inlet switch                    |
| G: energy regulating switch     | H: level valve (interlayer)        |
| I: overflow pipe (interlayer)   | J: water drain valve               |
| K: water inlet                  | L: water outlet (interlayer)       |

## 5.1 Drain Valve

### 1. Switch Diagram

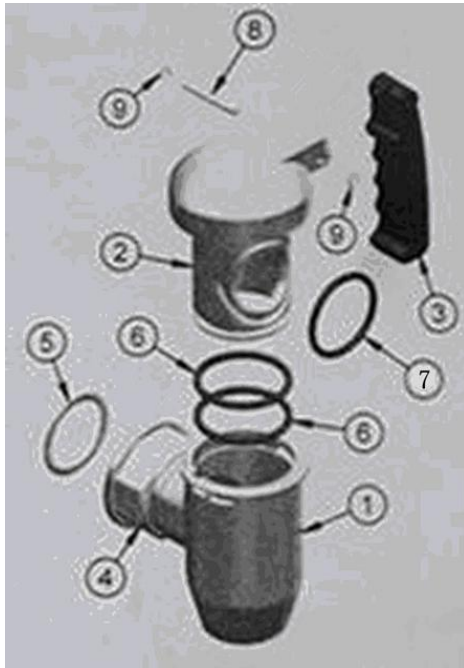


ON



OFF

## 2. Part Name



1. valve body
2. spool
3. handle
4. connecting nut
5. seal ring
6. 60×5.7 O-ring
7. 55×5.7 O-ring
8. pin
9. circlip

## 3. Technical Parameters

Max working voltage: 0.5bar

Max operation temperature: 140℃

Medium: water

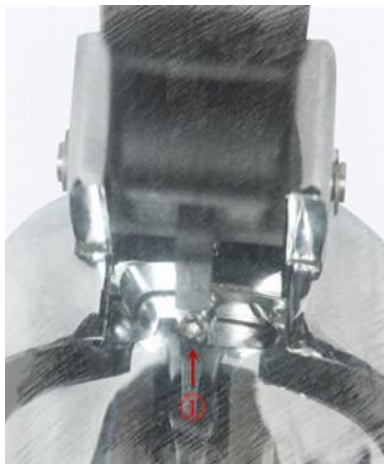
O-ring lubricating medium: KLUBER 703 lubricating grease

## 4. Installation

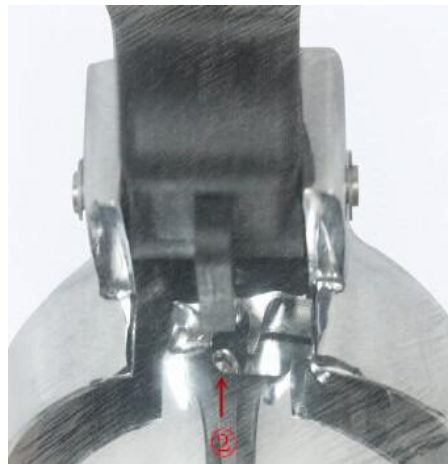
### 4.1 Installment of valve body and pipeline

When installing the drain valve, the valve cavity and pipeline should be cleaned, no attachment is allowed. Screw the connecting nut into the pipeline with a wrench of 3" and tighten it. Meanwhile, please avoid tightening with too much strength, otherwise, it may damage the seal ring.

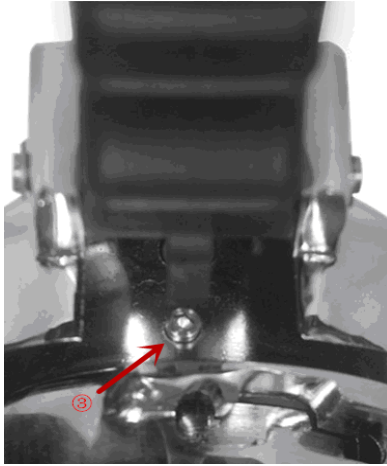
### 4.2 Dismounting the valve body and spool



①



②



③

- 4.2.1 Turn the valve to ON position (①).
- 4.2.2 Turn the valve to the ② position by a ←↵ movement.
- 4.2.3 Draw out the spool ③ for cleaning and maintenance.
- 4.2.4 Replace the spool in reverse procedure of drawing out.

#### 4.3 Attention

During installation, please handle gently, do not throw, otherwise, the components may be damaged.

### 5. Maintenance

Have the valve cleaned and maintained after using.

Main procedure as follows:

- 5.1 Turn the drain valve on and off to check the leakage.
- 5.2 Draw out the spool for cleaning and maintenance (as 4.2).
- 5.3 Have all the components cleaned and coat the O-ring with lubricating grease.
- 5.4 Replace the spool and make it in OFF state.

### 6. Common Failure & Troubleshooting

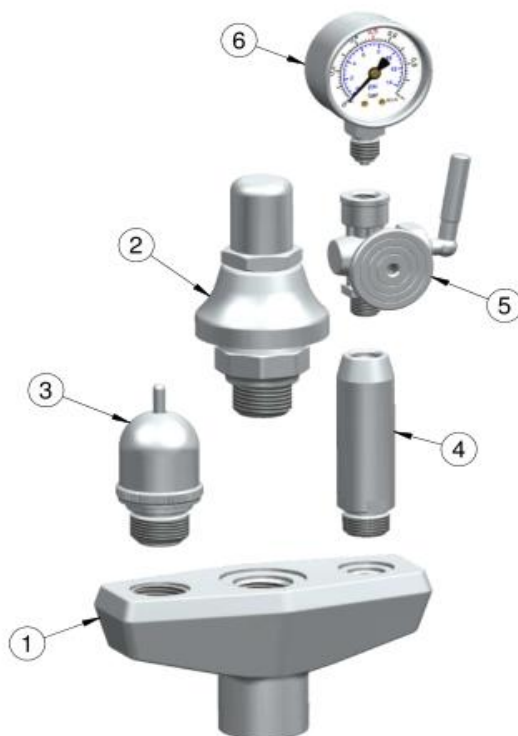
Faults	Causes	Solutions
The turnoff is not tight enough.	The pipeline is seized by foreign matters.	Remove the foreign matters.
Connection surface of the valve body and pipeline leaks.	The connecting nut is loose.	Tighten the nut.
	The gasket is damaged.	Replace the gasket.
The valve body leaks internally.	The O-ring is damaged.	Draw out the spool and replace the O-ring.
	There is foreign matters in the O-ring.	Draw out the spool and remove the foreign matters.

## 5.2 Steam Safety Valve

### 1. Safety Valve Diagram



### 2. Part Name



1. diverter
2. automatic relief valve
3. manual vent valve
4. steam trap
5. plug valve
6. pressure gauge

### 3. Technical Parameters

Max working voltage: 0.5bar

Max operation temperature: 140°C

Medium: steam

### 4. Installation

When installing the safety valve, please remove the foreign matters in the diverter and pipeline first, then mount the valve to the pipeline vertically.

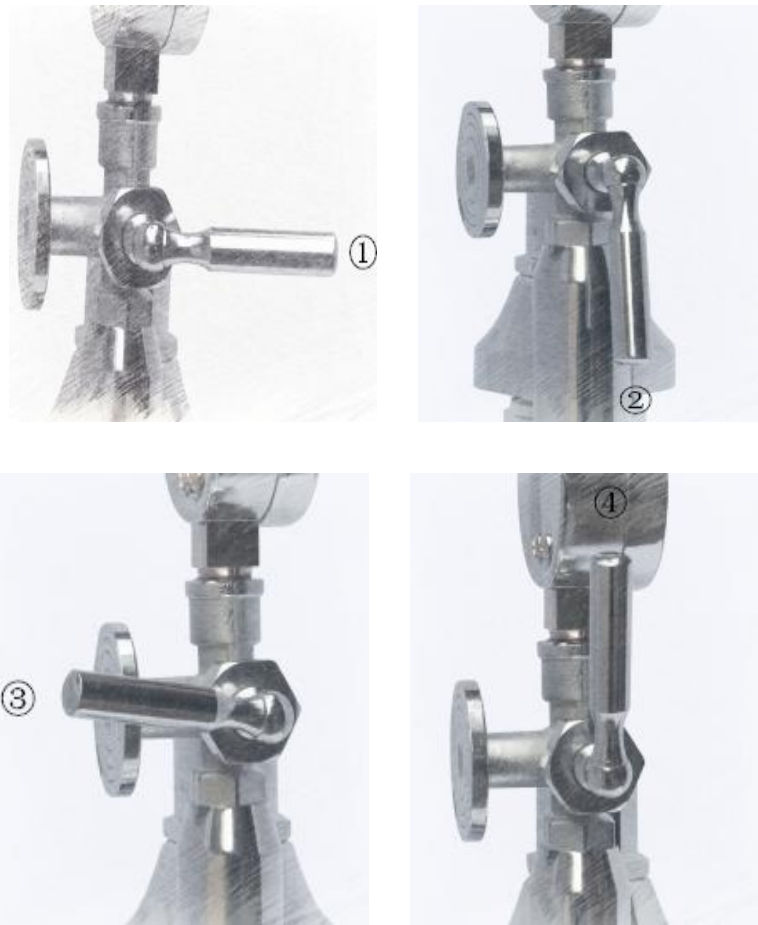
### 5. Operation

5.1 Automatic relief valve: It will release the pressure automatically when the pressure reaches 0.5BAR (range:  $\pm 10\%$ ).

5.2 Manual vent valve: If the working pressure is out of the pressure relief range, you could release the pressure in the interlayer by the manual vent valve. Ordinarily, it is used for vent testing.



### 5.3 Plug valve



- 5.3.1 ①: Pressure in the pan is directly connected to the pressure gauge to show the value. During operation, set it to ① position.
- 5.3.2 ②: Release the pressure in pan directly, with no display of the pressure in gauge.
- 5.3.3 ③: Release the pressure in pan directly, with display of the pressure in gauge.
- 5.3.4 ④: The valve is OFF. With no display in gauge and no venting.

## 6. Maintenance

During operation, enhance checking and maintenance of the valve to make the valve act more sensitively and reliably.

1. Clean the valve regularly to prevent block of foreign matters.
2. Once leakage is found, substitute or repair the valve timely.
3. Vent testing of the manual vent valve shall be performed periodically in the case of doing no harm to human body.
4. A periodical inspection shall be carried out at least once a year to guarantee the sensitivity and reliability of the valve. Principal inspections: opening pressure of the automatic relief valve, rotation of the manual vent valve and plug valve, and leakage.

## **7. Fault**

- 7.1 The safety valve is opened though specific relief pressure is not reached, affecting the normal work.
- 7.2 The safety valve does not open when the relief pressure is exceeded (offset:±10%).
- 7.3 There is leakage.
- 7.4 When aforementioned situations occur, send the valve back to the manufacturer to check and repair. Dismantlement shall be done by professional personnel only.

## **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 smell 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 prevent unexpected accidents.
2. After working everyday, clean the body surfaces and power cord with wet towel containing non-corrosive detergent. Do not aim at the appliance with water jet directly. Water infiltration may damage the electric performance and cause electricity safety accident.
3. If salt is needed, add it after the water is boiling. No rough salt should be used.
4. To reduce scaling, please use water treated by softener.
5. After a long period of operation, there may be scaling at interlayer bottom and on heating element, remove it regularly (in accordance with the hardness of the local water).
6. For descaling, cut off the power to cool down the furnace body, then put a certain proportion (in accordance with requirements of scaling remover manufacturer) into the interlayer. A while later, open the water outlet of interlayer to drain out the scaling water. Then rinse it with clear water and make it return to operating state.
7. If not going to use the appliance at any time, turn off the thermostat and power switch.



8. 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
Power is connected and heating indicator is on, but it does not heat up.	<ol style="list-style-type: none"> <li>1. The thermostat is defective.</li> <li>2. At least one of the heating elements burns out.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the thermostat.</li> <li>2. Replace the burnt-out heating element.</li> </ol>
Connect the power and rotate the thermostat, the heating indicator illuminates, but temperature keeps rising without control.	<ol style="list-style-type: none"> <li>1. The thermostat is malfunctioning.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the thermostat.</li> </ol>
Power is connected and heating is normal, but the indicator is not on.	<ol style="list-style-type: none"> <li>1. The indicator is defective.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the indicator.</li> </ol>
The indicator is not on and the appliance does not heat up.	<ol style="list-style-type: none"> <li>1. Power supply is abnormal or power is disconnected.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the power supply and connection to make it supply normally.</li> </ol>

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