

CE

**Salamander With
Adjustable Top**

USER'S MANUAL



EB-450

EB-600

EB-800

Introduction

Our company developed SALAMANDER WITH ADJUSTABLE TOP including other products of its series combining the many advantages of overseas products. It is original in its structure, material and quality. It also offers an easy operation and maintenance. The best choice you can make for special treatment of food in your kitchen.

1. Structure

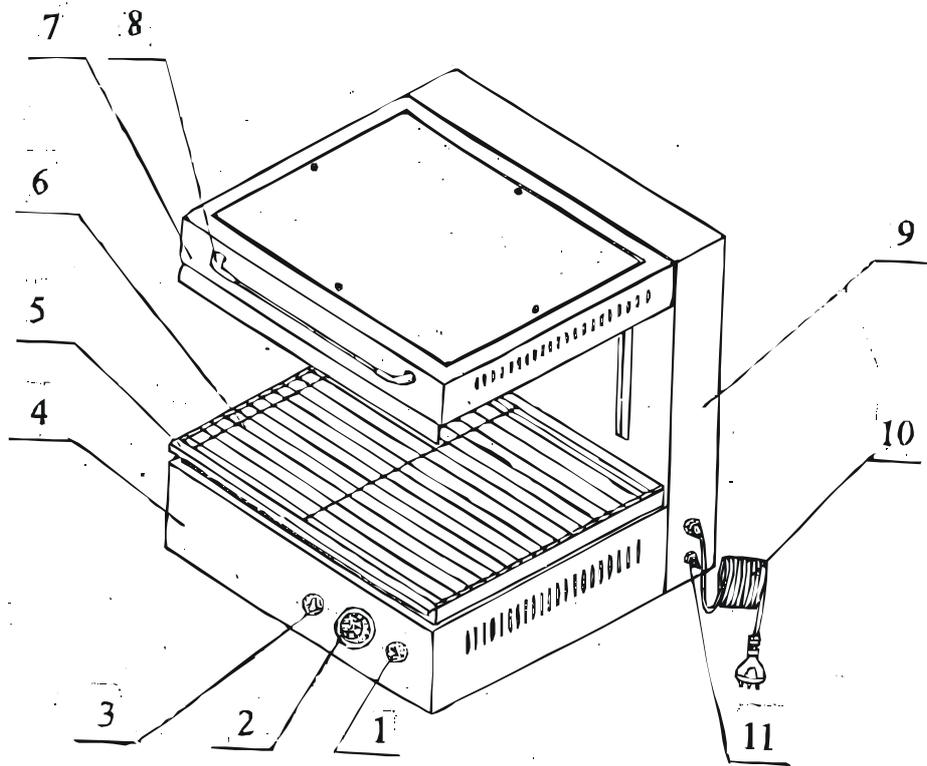


Fig 1. Structure of Salamander With Adjustable Top

- 1.1 This product is combined with a horizontal and vertical wall-mount style for convenient usage.
- 1.2 Its highly efficient electric tubes facing downwards make special effect on surface of food.
- 1.3 Its handle can adjust the distance between food and tubes of the food on demand while roasting.
- 1.4 It is made of stainless steel and the oil tray can be pulled out for cleaning.
- 1.5 It is easy to operate by pulling up and down. Easy for maintenance.

Table 1. Structure of salamander with adjustable top

1	Power indicator light	4	Bottom trunk	7	Top trunk	10	Power cord
2	Temperature controller	5	Oil tray	8	Handle	11	Grounding screw
3	Heat indicator	6	Stainless oil tray	9	Back trunk		

2. Product Specifications

Table 2. Technical parameter of salamander with adjustable top

Name	SALAMANDER WITH ADJUSTABLE TOP		
Model	EB-450	EB-600	EB-800
Size	475×510×530(mm)	625×510×530(mm)	825×510×530(mm)
Input power	220V ~240V 50-60Hz	220V ~240V 50-60Hz	220V ~240V 50-60Hz
Power consumption	2800W	4000W	5600W
Down and up distance	0~145mm	0~145mm	0~145mm
Weight	38.5kg	49kg	61kg

3. Displacement and storage

This product should be handled carefully and should not be placed up side down in order to prevent from damage both outside and inside during displacement. The packaged machine should be put in a ventilated warehouse without contacting corrosive gas. If it needs to be stored outdoors temporarily, please make sure it is safe from rain and dirt.

4. Preparation

- 4.1 The voltage in using this product must be in accord with the supplied voltage.
- 4.2 Do not put any objects on the top trunk. Do not pull on the top trunk heavily.
- 4.3 Unplug the power while cleaning. Use moist towel containing nothing like detergent or acid but just water. Do not use a water hose directly on the product.
- 4.4 The side-grounding bolt should be connected with more than 2mm² wire according to safety rules.
- 4.5 Professionals would be best recommended to do the installation and maintenance of this appliance.

5. Operation

- 5.1 Once plugged the power indicator will turn on which means power is connected.

- 5.2 Turn temperature switch clockwise and set to required temperature, therefore the heating tubes will begin warming and the heat indicator is on.
- 5.3 Raise the top trunk; place food onto the stainless plate.
- 5.4 Pull the handle upward or downward vertically, adjust the distance between food surface and heating source then stop at a certain height according to the requirement of treatment.
- 5.5 When temperature reaches a certain degree, the temperature controller will cut off power automatically, at the same time the heat indicator will turn off and heating tubes stop operating which shows the roasting procedure is finished.
- 5.6 When top trunk rise to the top, the finished food can be taken out.
- 5.7 When temperature is lowered, temperature controller can connect power automatically and heating tubes resume operating and this process repeat constantly.
- 5.8 After finishing operation, turn the temperature controller counter clockwise to off position. Then unplug to cut off the power.

6. Cleaning and Maintenance

- 6.1 Cut off power before cleaning to prevent from serious dangers.
- 6.2 Use a moist towel with no other substances. Do not use a water hose directly on the product to prevent from damaging the appliance.
- 6.3 While not in use for a long period of time, clean the oven and put it in a well-ventilated warehouse without contacting corrosive gas.

7. Circuit diagram

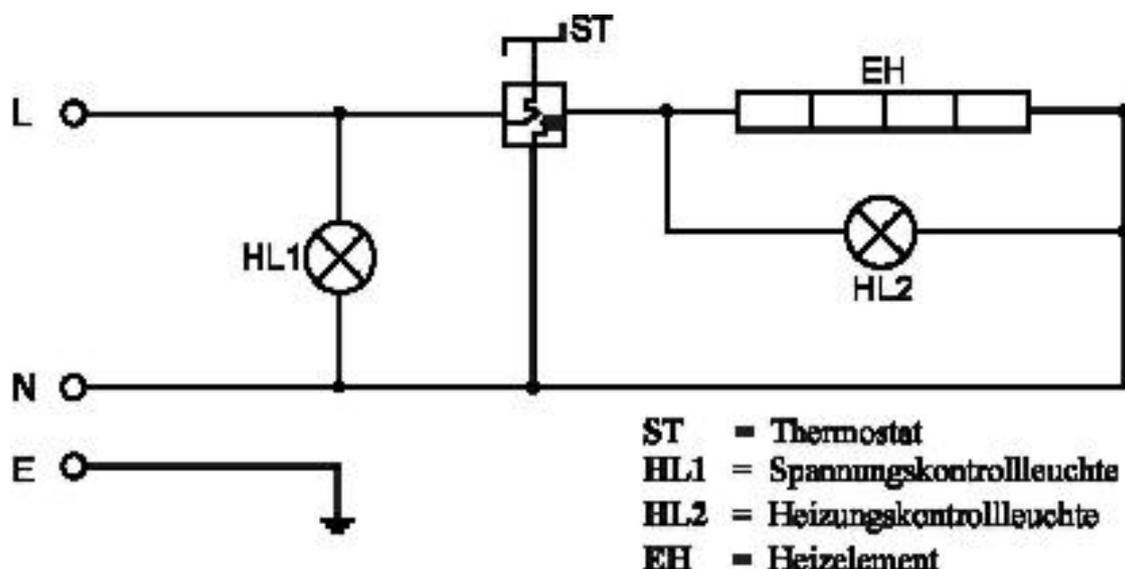


Fig 4. Circuit diagram of salamander with adjustable top
 HL1-Power indicator HL2-Heat Indicator E-Ground
 ST- Thermostat HE-Heat Element

8. Troubleshooting

Trouble shoot	Checking
1. Power indicator not on	1) if power is connected 2) if there is power supply 3) if power indicator is damaged
2. Heat indicator not on when heating tube is operating	1) if heating indicator is damaged 2) if connecting wire is loose
3. Heating tube stops working	1) if heating tube is damaged 2) if temperature controller fail to work
4. Top trunk cannot be lifted up or down	1) if unknown object stuck between top trunk and back trunk 2) if back trunk lift fails to work

The above content is for reference only , if other problems appear, please stop using it and contact our company or agency to diagnose and repair.

! Warning

Any disassembly, wrongful installation, incorrect adjustment and/or maintenance can lead to property loss and damage. Please contact your supplier if it is necessary to have this product repaired by professionals.

! Warning

For your own safety, do not place or store any flammable liquid, gas or other objects around or inside the product.