

SALAMANDER
REF : 264607 - 264706



USE AND CARE MANUAL

SALAMANDER
REF : 264607 / 264706



Before operating this product, please read these instructions completely

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Thanks for purchasing and using Lift-up Salamander !
For making better use of functions of this product and decreasing unnecessary damage or hurt, please read this manual carefully before using and store it well for reference.

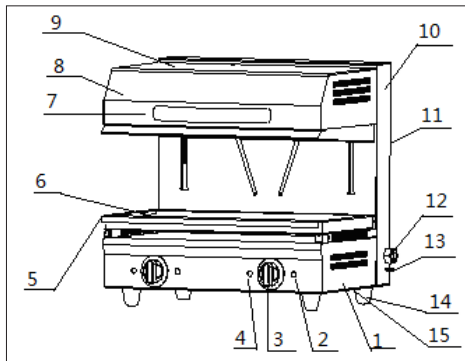
WARNING ! Any refitting, incorrect installation, adjustment and maintenance may cause poverty damage or personal injury. Please contact the supplier if user needs to adjust or maintain it, all these should be performance by trained special professionals.

WARNING For your safety, do not store or use any flammable liquid, gas or other objects around the product.

WARNING For your safety, make sure that the outside body should be earthed properly, thank you for your cooperation.

This product is developed by our company and designed by advantages of overseas product. The product has level style and reasonable structure with the advantages of easy operation and maintenance. It is the first choice for obtaining special fire facing treatment effect for a certain food. It can be used in hotel, supermarket, restaurant, west-food restaurant and food trade.

STRUCTURE



- | | |
|---------------------------|---------------------|
| 1. Bottom Trunk | 9. Top Plate |
| 2. Heating Indicator | 10. Back Trunk |
| 3. Temperature Controller | 11. Back Board |
| 4. Power Indicator | 12. Power Cord |
| 5. Oil Receive Tray | 13. Grounding Screw |
| 6. Stainless Drop Plate | 14. Rubber Foot |
| 7. Elevating Handle | 15. Bottom Plate |
| 8. Top Trunk | |

FUNCTION FEATURES

1. Special toasting effect for food by the downward high heating, Ideal heating effect for the food with scrap.
2. Adjust the distance between the food and the heater by the handle in roasting process.
3. Removable stainless steel rack, easy to clean.
4. Easy to operate the lift and maintain.
5. 264607 has temperature controller and heating zone; 264706 have two temperature controllers and individual heating zone.

BASIC PARAMETER

DESCRIPTION	REF	
Model	264607	264706
Dimension	450x480x500	600x480x520
Voltage	220~240 V, 50/60 Hz	
Power	2,8 kW	4 kW
QTY of Temp Ctrl	1	2
Temp Range	50~300°C	50~300°C
Heating Zone (mm)	440x320	590x320
Lifting Distance	0 ~140mm	0 ~140mm
Weight	38.5 kg	49 kg

TRANSPORTATION

In the process of transportation, the appliance should be handle carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It can not be placed in the outside area and should never be put upside down. If it needs to be stored in open air temperately, measurement against raining is needed.



PRECAUTIONS

1. The voltage for using this product must be coordinated with the supplied voltage.
2. When installing 264706, the connected diagram must be with leakage protector and 3mm touched both-pole cut-out.
3. There is equipotential connector on the side board. Before using please connect it safely according to safely regulation.
4. Before using, user should check whether every connection is firm, voltage is normal and ground connection is safe.
5. Use wet towel containing non-corrosive cleanser for cleaning. Do not clean this product with a water jet to prevent from damaging with water leakage.
6. When using, do not put any objects on the top trunk, and do not shake the top trunk.
7. Do not store any inflammable objects near the installed plate, the temperature of environment must be lower than 45°C and the relative humidity must be lower than 85%.
8. The installation of this product should be done by professionals.

WARNING- DURING INSTALLATION !

DO NOT PLACE ON SURFACES OR NEAR WALLS, PARTITIONS OR KITCHEN FURNITURE AND THE LIKE- UNLESS THEY ARE MADE OF NON-COMBUSTIBLE MATERIAL OR CLAD WITH NON-COMBUSTIBLE HEAT-INSULATING MATERIAL, AND PAY ATTENTION TO FIRE PREVENTION REGULATIONS.

WARNING

It is not suitable for using in family.

This product is commercial machine, it should be operated by trained cook.

Do not dismantle or refit this product.

When the product is in use, do not shake the top box and tilt it.

The dismantlement and refitment will cause serious accident.

Unplug the machine to cut off electricity before cleaning.

When cleaning do not spray water on the product directly.

Water can conduct electricity so the product may cause electric-shock accident by electric leakage.

Do not pat the product or put heavy things on the top of it.

Incorrect operation may cause the equipment damage and danger.

High temperature will cause scald.

When fire-facing oven is in use and before or after being used, do not touch directly body of trunk and chamber of top trunk because of high temperature.

NOTICE !

When thunder and lightning is closing, user should shut off main switch to avoid appliance being damaged by lightning strike.

Do not use hard and sharp object to destroy the surface of oven body and panel.

After using, please shut off main switch.

The installation and maintenance of electric circuit by professionals.

If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it.

WARNING !

Do not use other power supply which is not marked in the product.

Do not use main switch which is not coordinated with safety standard.



INSTRUCTIONS

1. Before using, check whether the power installation is correct to assure the supplied voltage is coordinated with the suing valtage.
2. Plug on and green indicator is on which shows the oven is connected.
3. Rotate the temperature controller(proportional) clockwise and set the needed temperature, at this time the yellow indicator is on and shows the heating tube is operating.
4. Raise the top trunk, insert the food covered with crumb and cheese onto the stainless drop plate.
5. Pull upward and downward the handle vertically, adjust the distance between food surface and heating source and stop at the certain height according to the requirement of treatment.
6. When temperature reaches a certain degree, temperature controller will cut off power automatically, at the same time heating indicator is off and heating tube stops operating which shows to prepare for next one.
7. When top trunk rises to the top, the finished food can be taken out.
8. When temperature lowers down, temperature controller can connect power automatically, at the same time yellow indicator is on. Electric heating tube resumes operating and this process repeat time after time.
9. Rotate the ratio machine clockwise to the maximum position which is normal heating place that shows heating tube works from the beginning to the end but not heats in circulation way.
10. The oven with two temperature controllers can accord needs to heat separately or at the same time the operation is as easy as the operation of a temperature controller.
11. After finishing operation, rotate the temperature controller to off position at reverse direction. Then plug off the equipment and cut down the power.
12. If the power cord is damaged, user should ask the professionals to change the same model and specification power cord.

Please wear adiabatic glove to operate this machine.

CLEANING AND MAINTAINING

1. Cut off power before cleaning to prevent from accident.
2. The stainless drop plate and drop net can be taken out to clean with water with non-corrosive cleaner. But do not use sharp knife to get rid of filth on the surface of oven.
3. After finishing operation, user can use wet towel containing non-corrosive cleaner to scrub the surface of oven and power cord. Do not spray water directly to clean body of oven in case of water in leakages iito controlling trunk and destroy electric function and elevating structure.
4. If user does not use it at any time, user should shut power switch and temperature controller in time.
5. While the equipment is not used for a long period, user should clean the oven and put it in a well-ventilated warehouse with no corrosive gas.

TROUBLE-SHOOTING

SYMPTOMS	POSSIBLE REASONS	SUGGESTED REMEDY
indicator (green light) is not on	1. power is connected ? 2. power is supplied ? 3. indicator is broken ?	1. replace the safety wire 2. keep power supply 3. replace the indicator
2. indicator (yellow light) can not be on and heating tube is normal	1. indicator is broken ? 2. connection loose ?	1. replace the indicator 2. fix the connection
3. Electric heating tube does not work	1. heating tube broken ? 2. temperature controller is out of order ?	1. replace the heating tube 2. replace the temperature controller
4. Top trunk cannot rise and fall	1. If storage object locked between up trunk and back trunk ? 2. If back trunk elevating structure is out of order ?	11. open the back board to repair

DAILY CHECK

ATTENTION !

Il faut procéder à un contrôle quotidien. Contrôlez l'appareil en cas d'accident grave.
Quand l'utilisateur a l'impression qu'il y a des problèmes dans le circuit électrique ou l'appareil, il doit arrêter de l'utiliser. Adressez-vous à des professionnels pour un contrôle et un entretien dès que possible.

L'utilisateur doit vérifier l'appareil tous les jours avant et après utilisation.

Avant utilisation : L'appareil est-il incliné ?
Le cordon d'alimentation est-il ancien, coupé et endommagé ?
Le panneau de commande est-il endommagé ?

En cours d'utilisation : Y a-t-il une odeur inhabituelle ou désagréable ?
Le panneau arrière est-il déformé par la chaleur, perturbant ainsi le levage ?

ATTENTION !

Il faut procéder au contrôle quotidien pour éviter les accidents.
En cas de dysfonctionnement du circuit ou de température anormale, il faut arrêter immédiatement d'utiliser l'appareil et demander aux professionnels qu'ils réalisent les travaux de contrôle et de maintenance nécessaires.