

Instructions for cake machine



Model: TGMH

Please read the instructions carefully before use

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Production introduction

Dear user of Haoyu multi-functional cake polishing machine:

- Welcome you to choose the Haoyu multifunctional cake plastering machine produced by our company. In order to better operate this device, please read the following content, be sure to master the product operation skills, thank you very much!
- Important: our special parts and accessories are specially designed and purchased, which are most suitable for your equipment under any circumstances.

We want to point out that the vulnerable parts not produced by the Company have not been inspected and recognized by the Company, and the Company cannot guarantee their applicability and safety. The Company shall not be responsible for any damage to the machine caused by the use of attachments not made by the Company. This description provides users with details on the use, installation, maintenance and maintenance of the multi-functional cake molding machine, so that you can better use this product.

The instructions should be kept properly and placed where they can be taken out quickly when required. The factory product may be slightly modified from this manual, but this does not affect the content of the manual.

Precautions and safety prevention measures

1. When the instructions conflict with actual safety, please follow the security rules, and if you are unable to determine the specific issue, please contact the company.

2. Power insert the power plug into the socket in the correct way.

3. Do not contact the power supply with wet hands or other wet items to avoid electric shock.

4. This product can only be connected to 220V power supply. And ensure that the machine socket is equipped with a grounding wire to prevent electric shock.

5. When the product fails, contact the company for maintenance for the personal safety of customers.

6. Make sure the power socket plug is good before use.

7. This product is forbidden to pour water into the body to avoid fire, electric shock, product damage and other accidents.
8. Dust or stains on the product shall be cleaned before use.
9. Do not replace the parts when the equipment is running to avoid injury.
10. This product shall be used on a smooth operating table.
11. When the equipment is not in use, always stay away from the pool or wet position, and unplug the power supply.
12. If there are any abnormal smell, abnormal sound, excessive heating, smoke and other abnormal conditions found during the use of the product, please immediately turn off the power supply and apply to the company for repair.

Use method

Step 1: Put the cake embryo in the middle of the machine. Keep the spatula at a proper distance from the embryo (6~8mm) and start to squeeze the cream.

Step 2: Squeeze the cream and scrape the excess cream off the knife.

Step 3: slightly turn the horizontal knife (half a circle or so), there are edges and corners.

Step 4: Keep the machine running to scrape off excess cream and remove the vertical knife and horizontal knife.

Detailed operation instructions:

First: there is a scale on the turntable, corresponding to 4–12 inches from the smallest to the largest, such as eight–inch cake embryo on the eight–inch degree, just can cover the scale.

Second: move the horizontal knife and vertical knife to the cake embryo properly (generally 7–8mm, depending on the store's understanding of the thickness of cream), and rotate the turntable slightly manually to ensure even thickness.

Third: put the cream into the decorating bag and squeeze the cream from the surface at a recommended speed of 60–80.

Fourth: scrape off the excess cream on the horizontal knife and vertical knife, turn the horizontal knife bit by bit (prohibit too fast), the trowel machine to keep rotating remove the horizontal knife vertical knife, the operation is complete! Lift it down with two spatulas!

Thank you very much for choosing our wipe machine, in order to better serve you, please read this manual carefully before use, and save carefully for your future maintenance and maintenance.

Fault handling:

Before making a repair request, please make the following checks:

1. It does not work after startup

Check whether the power supply is running and whether the sockets are in good condition.

2. Stop the machine during work

Check the fuse under the machine (please disconnect the power supply first). The fuse is 5A.

3. Contact the operator or manufacturer in time in the following cases:

(A) The machine is fast and slow. (B) the machine has only high speed but not low speed

Important caveats

Power socket must be equipped with good grounding wire, to ensure that the machine is well grounded through the power socket. If it is not grounded or not fully grounded, it may cause electric shock. The grounding wire should not be connected to the gas pipe, water pipe, lightning rod, and telephone ground wire. After the installation of electrical appliances, leakage detection should be carried out.

Three guarantees standard

1. This product from the date of purchase free maintenance of 1 year.

2. During the free warranty period, the Company has the right to refuse the warranty service and charge the maintenance component fee and service fee as appropriate in the following cases;

A. Product failure caused by improper use or wrong operation by users;

B. Burn accident caused by lightning strike or improper installation;

C. Label damage or unauthorized disassembly of equipment for maintenance;

D. Please pack the repaired products properly and transport them.

If there is any damage or loss during the transport process, our company will not be responsible for it. The original packaging should be sent back for warranty, and please keep the outer box and the foam inner box.

E. The company reserves the right of final interpretation, and will not notify us if there is any modification.

