

# Commercial food warmer cart

## Instruction Manual

E-DBW-11-21

E-DBW-22-21



## 1. Introduction

### 1.1 Introduction

The function of this product to keep the food warm in the trolley! The heater inside, with electric blower to blow the heater airing to keep the food warm! Also, there is the water can be put at the bottom of the product to keep the food humid!

### 1.2 Parameter:

MODEL NO.	Dimension MM	Voltage	Power	Capacity(GN2/1)
E-DBW-11-21	670*900*1860	220V/50HZ	2.75KW	11
E-DBW-22-21	1540*940*1860	220V/50HZ	2.75KW	22

### 1.3 Safety Notice

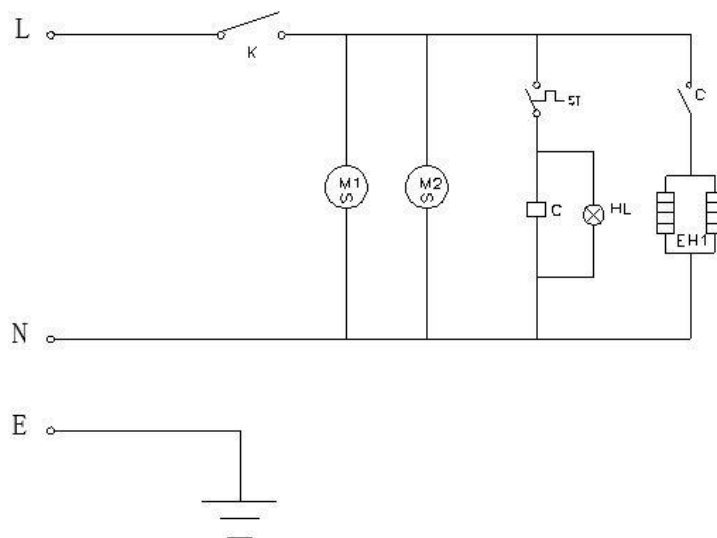
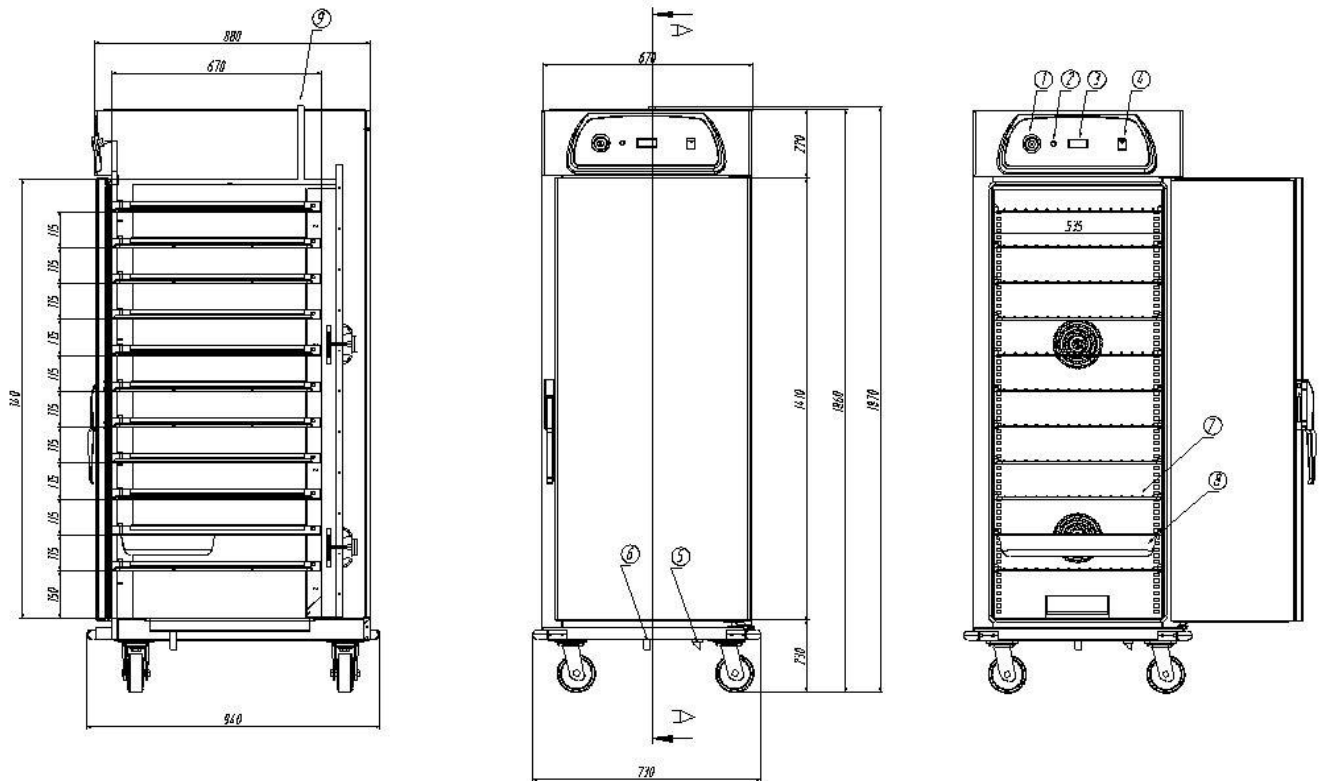
1. Put the products in the flat ground; make sure there is any barrier at the left and right side within 10 CM! It is not allowed to put any sundries around the products!
2. The user must conform to the electric safety rule! Make sure voltage matches up the rating label!
3. The products must be checked and installed by professional technician before using! When get the approval of the technician person, the user may use the products!
4. Before checking or repairing the products, the power must shut down and we cannot dismantle the trolley before it is cooling down!

### 1.4 Maintenance

The products are for keep the warm of the cooked food! We are not responsible for the broken as the followings:

- Improper use or use the product for other purpose!
- Wrong installing or improper maintenance

- Continue using the products when some spars broken!
- Changing the spare parts without written permission of distributor!



M1、M2---motor fan    ST---thermostat  
 C---A.C contactor    EH1---heating tube  
 K---water proof switch

### 3.2 Spare parts list

- 1: 110°C temperature control    6: Drainage mouth
- 2: Power indication lights    7 Wire net
- 3: 110°C temperature indication screen    8: 1/1 G/N PANS
- 4: Light switch    9 outlet of the air out
- 5: Electric line !

### 3.3 Operation

1. Connect the electricity, turn on the switch, and then set up the temperature!  
When the temperature reaches certain degree, the machine will turn off!
2. When the temperature is in balance, put the food on the flat net gridding or in the G/N pan, and then close the door.

### 4 . Transportation and Maintenance :

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight for long time. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

### 5. Cleaning and Maintenance :

The device should be cleaned regularly.

Pull the power plug before cleaning.

Do not use any water to clean the control panel. Thereby, ensure no water in inter into the unit. Thoroughly dry off the unit before operating the unit again!

Control panel, surface of the device and power cord should only be wiped off with a

piece of soft cloth by dipping a mild cleaning detergent. Make sure no water enter the switching unit because this may lead to dangerous creepage current and malfunctions of the appliance.

Do not use any aggressive cleaning agents or abrasive materials as these could damage the protecting film of the stainless steel and leave the iron particles on the surface of the unit, which can cause rust.

All parts must be dried thoroughly and reassemble the parts of unit, which have been dismantled for cleaning.

At last, after you have installed all the spare parts, turn the switch on and make the dish warmer dry.