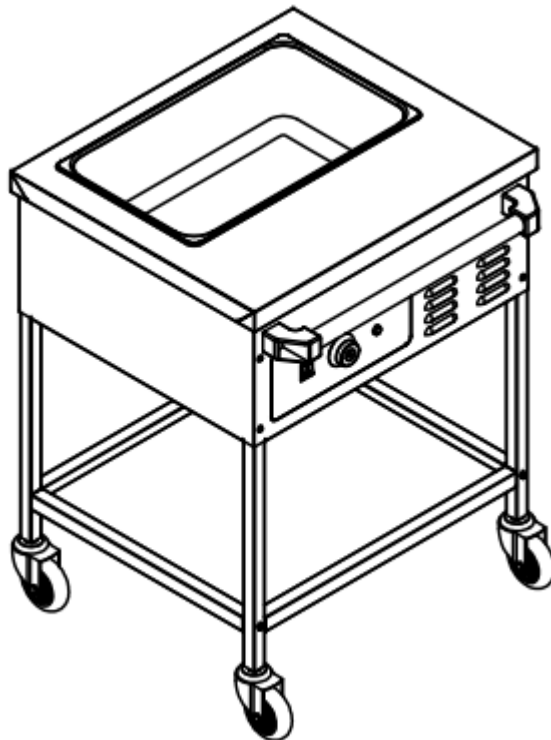


Electric Bain Marie Cart
TWK1756 TWK1758
TWK1758TD TWK1760 TWK1760TD
Instruction Manual

Please read carefully and keep the instructions properly.



Thank you for purchasing our products. In order to facilitate you to further grasp and understand our products, its installation and operation details, please read the instructions carefully and keep the it properly for future use.

Product Introduction

1.1 Product Principle

This product is in the flat packed style with thermostats, heaters and high limits installed. The product limit is installed at the bottom of the device, to prevent the heaters drying heating and

the thermostat, can make the cabinet water temperature to maintain a constant temperature state so as to ensure the food out of the pot taste; The equipment is suitable for the hotel cafeteria, staff restaurant, fast food supermarket and other places to use, so that the kitchen can produce high efficiency and high quality supply, in order to relieve the pressure of hotel customers during the peak period.

1.2 Technical parameters

Model	Dimension(mm)	Voltage/Frequency	KW	Temperature	Capacity 1/1 GN pan	Tank Quantity
TWF1756	560*650*850	220V/50HZ	0.95	30-90	1	Single
TWF1758TD	840*650*850	220V/50HZ	1.9	30-90	2	Double
TWF1760TD	1170*650*850	220V/50HZ	2.85	30-90	3	Three

1.3 Product advantages

- The equipment is all stainless steel made, small sized, convenient assemble and it is very durable.
- Strong and efficient heating system ensures to quickly reach of the required temperature.
- The high limit helps to protect the lack of water and ensure the safety of equipment.
- Equipped with four casters, two of which are directional and two universal belt brakes.

1.4 Important Notice

1.4.1. Please use the machine as per the this instructions manual

1.4.2. The input power supply of this equipment is 220V 50Hz-60Hz, and it is required to connect the corresponding 16A socket. The external cable specification 3*1.5mm²connection

plug 16A, the length must not exceed 3 meters, otherwise it is easy to burn out the cable.

1.4.3. The equipment should be placed in a stable and flat place, and the casters should be braked when not moving. The left and right sides should be more than 10cm away from the incombustible material.

1.4.4. In the case of parts damage, please stop using the the machine, and find professional maintenance stall help to fix the machine.

1.4.5. The load of the equipment is limited to 20KG per GN pan.

1.4.6. This equipment is only used for keep food warm.

1.4.7 In order to avoid the danger of electric shock before the equipment is put into use, please connect the grounding socket correctly, and connect the grounding device and fuse device with automatic protection of grounding error, so as to ensure that the equipment can be used only after it is correct connected.

1.4.8 It is strictly forbidden to operate the machine with wet hands, or use it in an environment with explosive gases. It is strictly prohibited to operate with wet hands, and it is strictly prohibited to use the machine in the environment of explosive gas, and avoid rain wet and sunlight direct exposure to the machine for a long time.

1.4.9 Do not let physically, perceptually and mentally disabled persons (including children) touch, operate equipment, and do not let children play with electrical appliances.

1.4.10Any maintenance, cabinet disassembly, installation and commissioning equipment must be carried out by professional maintenance personnel or professionally trained personnel. To disassemble the parts of the equipment, the power must be cut off first to ensure that the equipment is in a power-off state and can not be carried out until the internal temperature of the equipment cools.

1.4.11 Dry burning is strictly prohibited in this equipment. After the equipment is protected from power failure due to the lack of water in the tank, the temperature control can only be started by adding water in the tank.

2.Operation instruction

2.1 Front Panel for TWF-1756



2.2 Operation Details

Power on for the first time, confirm that there is water in the tank and the water level is above the MIN (--MIN is the lowest water level mark). Plug in the power supply (input power supply 220V 50Hz,), turn on the power switch, at this time the equipment is in standby mode, the green power indicator is always on, please adjust the knob to the desired temperature, the yellow working light is on, and the equipment begins to heat up, when the inner chamber temperature of the equipment reaches the setting temperature, the equipment stops heating and the yellow working indicator goes out.

When the temperature of the inner chamber of the equipment drops by about 10 degrees, the heating system of the equipment works automatically, thus working repeatedly.

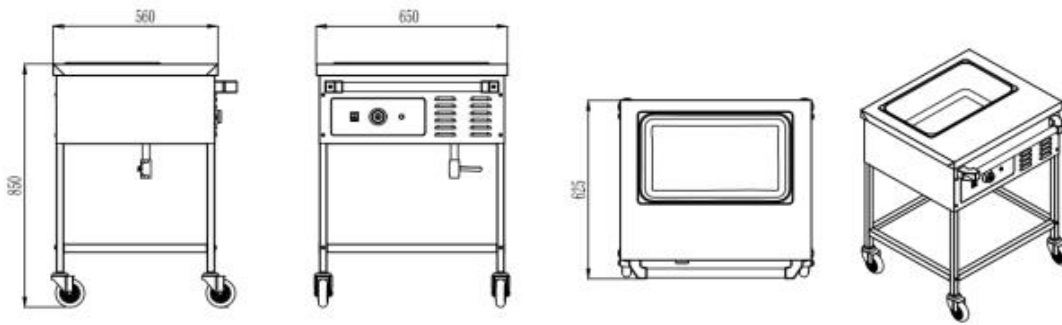
Manual water filling: when the water level is lower than the MIN lowest water level in the tank, and the equipment stops heating, it is necessary to manually add water to the lowest water level

above 2 cm (note: do not add too much water to prevent food basin drift and prevent hot water overflow).

Heat preservation work: first set the equipment to the required temperature, after the temperature is balanced, put the prepared food in the food pans and cover it.

2.3 Three Dimensional Views of the Product

SKU # TWF1756



3. Trouble Shooting

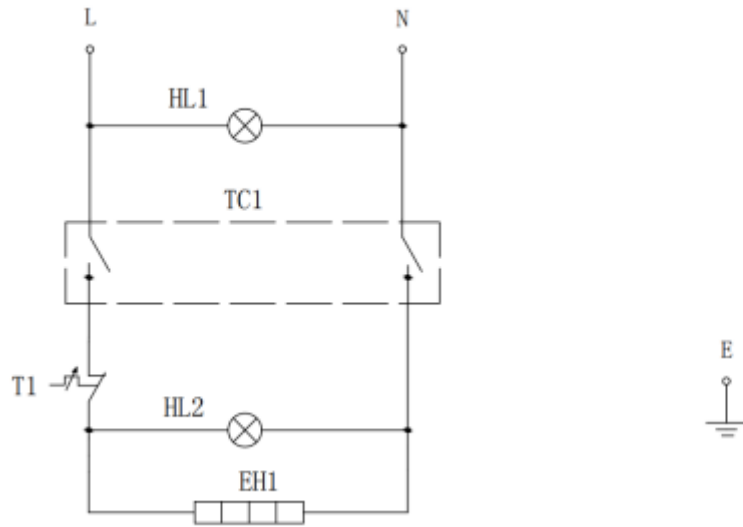
Fault phenomenon	Possible reasons	Solution
The switch is on but there is no power.	1. The power cord is not plugged in or has poor contact.	1. Plug in or replace the power outlet.
	2. The power LED is off.	2. Replace the power LED.
	3. The switch malfunctioned.	3. Replace the switch of the same model.
The device does not work properly when it is powered on	1. The temperature controller is damaged.	1. Replace the thermostat of the same type.
	2. Internal line failure.	2. Check the inner route ear.
	3. Temperature limiter protection.	3. Manually reset the thermostat.

4. Wiring diagram

Model: TWF1756

Dimension: 560*650*850

Voltage: 220-240V



No.	Code name	Name	Model/Dimension
1	HL1	Power light	250v~,Green
2	TC1	Limit	φ10 with lockers
3	HL2	Heating light	250v~,Yellow
4	T1	Thermostat	
5	EH1	Heater	230V 0.9kW

5. Cleaning and maintenance

When carrying out any cleaning and maintenance, the power must be cut off to prevent accidents.

At the end of each day, take out the food pans out from the tank, drain the waste water from the tank, and wipe it off with a dry cloth or towel.

Thoroughly clean the tank once a week, first remove the food pans from the tank, then clean the heaters with a non-corrosive cleaning cloth, and clean the water tank; and dry it with a dry cloth

or towel; then put the food pans in.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.