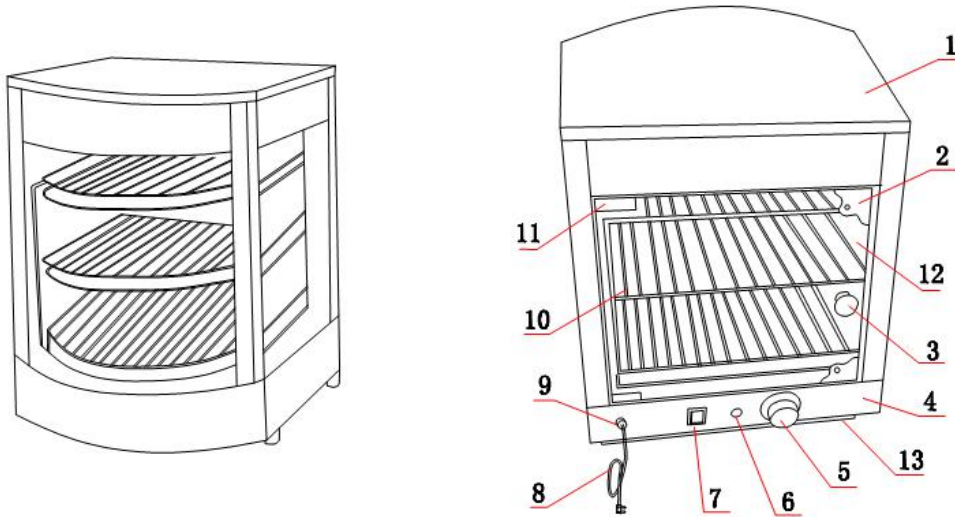


3 Trays Food Warmer

User Manual



WHVJ3



- | | | |
|----------------|-----------------|-------------------|
| 1:Lid | 2 : Corner bead | 3 : Handle |
| 4 : Foundation | 5 : Panel | 6 : Heating light |
| 7 : THermostat | 8 : Wire | 9 : Wire clip |
| 10 : Layer net | 11 : Hinge | 12:Glass door |
| 13:Basin | | |

Warning: Users must be in accordance with instructions, otherwise, accepting the consequences by oneself.

The design are innovative and unique, beautiful appearance, arc shape, adjustable three display, surrounded by perspective glass, there is optional thermostat with temperature display, make the temperature uniform, and with humidity compensation, maintaining food and humidity. The performance has the function of preserving heat and moisture.

Specification:

Model	Voltage	Frequency	Power	Dimension (mm)	N/W
WHVJ3	220V	60Hz	800W	460×355×475	16kg

Safety precautions:

The following safety precautions must be observed when using this Product:

1. Please carefully read the Manual before using the machine.
2. Please don't use same socket with other high-power electrical appliance so as to avoid over power load or other dangers.
3. The surface of this machine is very hot when the machine is at work or shortly after its being used, so please keep away from the hot part to avoid any burn.
4. Be much more careful of using this machine with any children beside. Small child is prohibited from using this machine alone. The machine shall be placed at the place inaccessible to any children.
5. This product must not be used without being taken care of by a person.
6. The power line must not contact any sharp articles or any surface of high temperature so as to prevent it from being damaged.
7. The Power line and plug shall be often inspected if they are damaged. In case of any damage to them, they shall be stopped from being used, and must be repaired or replaced by a professional.
8. Don't damage, overly bend, draw or twist the power line No heavy article shall be placed on the power line and it must not be clamped.
9. Please turn the temperature controller to "0" after the machine is used and pull out the plug so as to prevent any electric leakage or shock due to the insulation aging.
10. This machine shall be placed at a dry, clean and well-ventilated place. It must be placed horizontally and steadily.
11. The machine must be grounded reliably and the leakage switch shall be properly installed to protect personal safety; otherwise, it shall not be used.
12. Please pull out the plug and wait until it cools down before moving, inspecting or cleaning it.
13. Don't insert or pull out the switch with wet hands so as to avoid any danger of electric shock.

Notes for the first use

1. Please read the Manual carefully.
2. Check if all switches are at the OFF position.
3. Check if the accessories are complete.
4. Please tear off the protective films on the surfaces of the machine and brush away the anti-rust oil with a dry towel, and then clean the surfaces of the rollers (A) carefully with a piece of cleaning cloth.

Transportation and storage

During the transportation, this sausage machine shall be handled with care, and shall not be placed upside down to prevent any damage to the cover and internal part of the product. The packed sausage machine shall not be stored in the open air for a long time; instead, it shall be placed in a warehouse with good ventilation but without corrosive gas. In case of temporary storage, measure shall be adopted to prevent rains.

Notes for installation

1. The supply voltage must coincide with the service voltage of this equipment.
2. Upon installation, we shall examine whether there is any looseness of all connecting lines, whether the voltage is normal, and whether the safety grounding is reliable.
3. This equipment shall be placed on a steady place, with 20cm away from any incombustible matters on both sides, while its back shall be 20cm or farther from any incombustible matters, such as wall bricks and windows.
4. The fixed wiring connecting this equipment must be equipped with an all-pole disconnection switch as per the rule of wiring, and each pole on the switch shall have a contact separation of at least 3mm. It is suggested that the earth leakage circuit breaker shall be grounded. No sundries shall be piled in front of the switch to ensure the convenient operation of the switch.
5. No flammable and explosive articles are allowed to be stored near the location of installation. The environmental temperature shall be lower than 45°C, while the relative humidity below 85%.
6. The electrical connection, installation and reparation of this equipment shall be operated by a professional technician.

Special remarks:

1. It is not suitable for family use; instead, it is a commercial machine which shall be operated by a trained chef.
2. The machine shall not be shook when it is at work, nor shall it be placed slantingly.
3. The machine shall not be disassembled or refit. Any disassembly or refitting of the machine would result in a serious accident.
4. The machine casing shall not be opened. The product contains high-voltage circuits, there may occur an electric shock accident in case

of disassembling the casing.

5. The plug cannot be pulled out and the power shall be shut off before cleaning.

6. No jet water course shall be used for cleaning the machine. The water is conductive so that there may occur an electric leakage to the product, which may cause an electric shock accident.

7. The product shall not be patted, and no heavy article shall be placed on it. Abnormal operation will produce damage or danger to the equipment.

8. High temperature will give rise to a burn so you are prohibited from touching the machine body directly with hands during the work of the machine and before or after the machine works.

9. The electric switch shall be disconnected as soon as possible when approaching any area of thundering to prevent any damage to the electrical appliance by the lighting stroke.

10. Hard and sharp articles are prohibited from being used to avoid any damage to the control panel.

11. The switch must be disconnected after the work is over.

12. No inspection operation of the machine shall be conducted by any other personnel other than the qualified maintenance personnel since it is dangerous.

Method of operation

A. Product must be safety ground before use.

B. The using voltage should be the same as rated voltage.

C. Before power on, you make sure that adding water to the basin for 0.6 liters.

D. Power on, then power indicator light. Rotary heat switch, select the food holding temperature, make sure room temperature could rise by natural convection, the temperature can be maintained.

E. During use, such as the need for lighting, to open the lighting switch, make operation more convenient and display effect better. At the same time, to open the top of the decorative lights can increase the display effect.

F. After use for cleaning must be cut off the power, to prevent the accident;

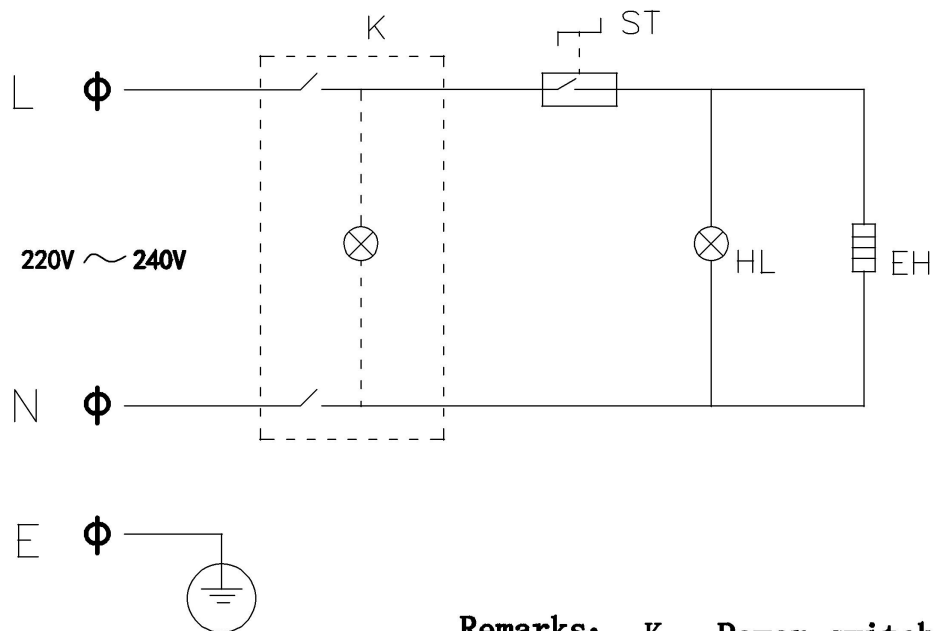
G. Use of the process, such as abnormal behavior should be stop, clearing of fault by professionals, and then can continue to use.

Breakdowns analysis and fixing

Fault phenomenon	Causes	Elimination methods
The heating indicator light is on, but the temperature does not rise after switching on the power.	<ol style="list-style-type: none"> 1. The temperature has been damaged; 2. The heat generating lines have been burnt out. 	<ol style="list-style-type: none"> 1. Replace the temperature controller; 2. Replace the damaged heat generating lines.
The heating indicator light is on, but the temperature rise cannot be controlled after switching on the power and rotating the temperature controller.	<ol style="list-style-type: none"> 1. The temperature controller fails. 	<ol style="list-style-type: none"> 1. Replace the temperature controller.
The heating is normal, but the indicator light is not on after switching on the power.	<ol style="list-style-type: none"> 1. The indicator light has been damaged. 	<ol style="list-style-type: none"> 1. Replace the indicator light.
The indicator light is not on, nor does it produce any heat.	<ol style="list-style-type: none"> 1. The power supply is abnormal, without power on. 2. The fuse has been blown. 	<ol style="list-style-type: none"> 1. Check the power supply and the connecting lines to make sure if there is normal power supply. 2. Replace the fuse.

The above breakdowns are for reference only. In case of any breakdown, the machine shall be stopped from being used, and a prompt notice shall be dispatched to the professional technician for inspection and reparation of the machine!!!

Circuit diagram



Remarks: K- Power switch
ST- Thermostat
HL- Heating lamp
EH- Heat pipes

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