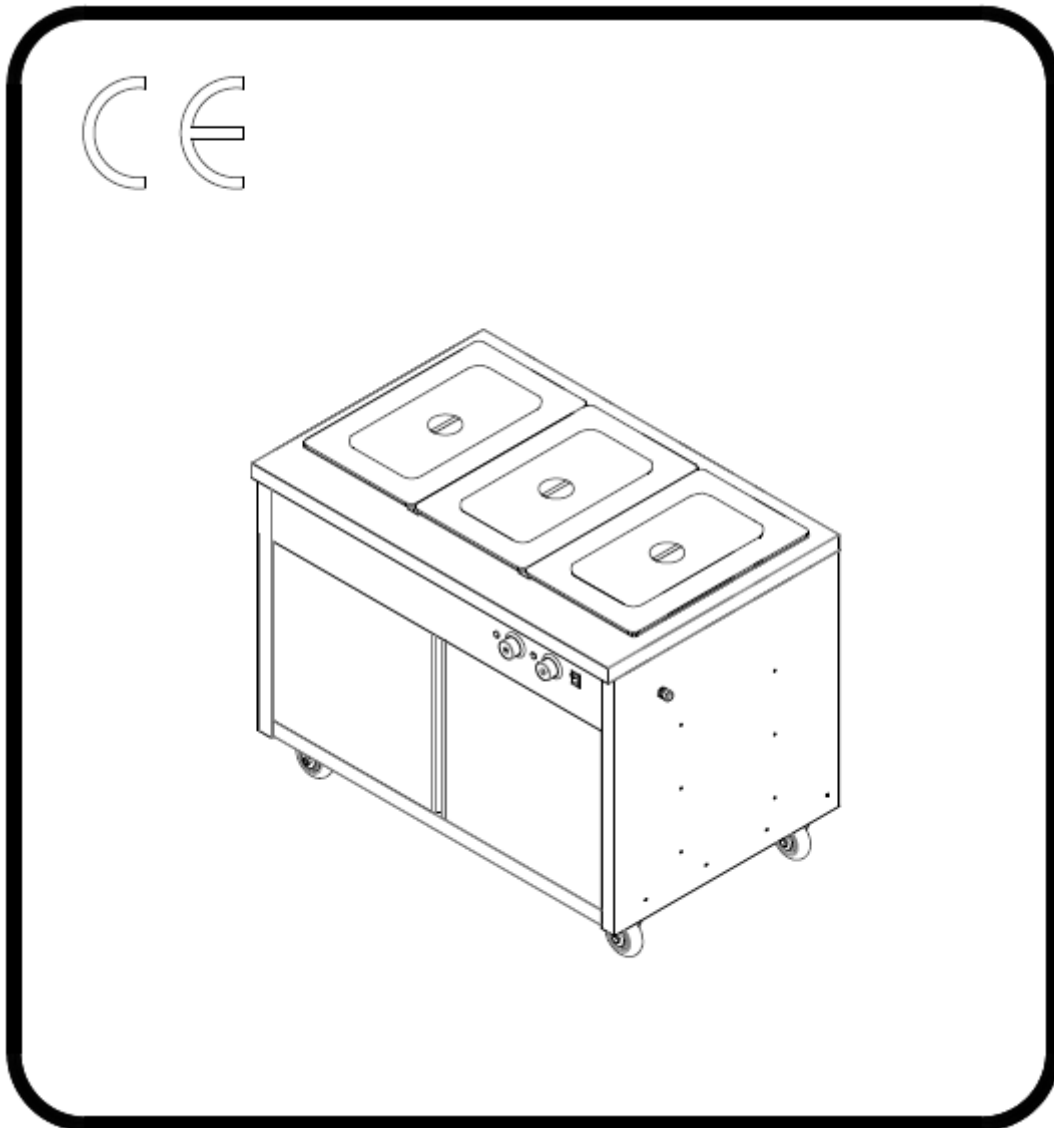


Adexa

YH-W-1 Series

Electric Food Warmer Cart

Use Manual



Please read this use manual carefully before operating this equipment.

First of all, thank you very much for choosing our products.

The actual scope of supply may deviate from the description and description described herein if there is a special structure, additional specified options or due to changes in new technologies. If you have any questions, please contact the manufacturer.

In order to give full play to the performance of this product and reduce unnecessary losses and injuries, please read the operation guide carefully before starting any operation on the device, especially before starting the device!

The manufacturer is not liable for any damage or negligence caused by non-compliance with the operational guidelines.

This instruction should be placed directly on the device so that the operator can easily access it. Within the scope of improving performance characteristics and further development, we have the right to retain technical changes to our products.



Warning

1. Any modification, incorrect installation, adjustment, repairs or maintenance may result in property loss or casualties. If necessary, the modification or maintenance should be liaised with the supplier and carried out by trained professionals;
2. For your safety, please do not store or use inflammable and explosive gases, liquids or articles near this product;
3. The equipment shall not be used by persons with physical, perceptual or psychological disabilities or lack of experience or knowledge (including children), Unless someone supervises their safety or gives instructions on how to operate the device;
4. Please monitor children to ensure that they do not play with equipment.
5. Please be careful to store operating instructions. If the device is used by a third party, please submit the operating instructions to use. All users of the device must adhere to the operating instructions and safety guidelines.
6. Flammable and explosive gases, liquids or articles should not be stored or used near usage areas.
7. If appliances are located close to walls, partitions, kitchen equipment and trim panel, it is recommended that these equipment and facilities be made of non-combustible materials, otherwise they should be covered with appropriate non-combustible insulation materials, and pay close attention to fire protection regulations.

Catalog

I. Product Profile	4
II. Basic Parameters	4
III. Symbols Description	4
IV. Working Principle.....	5
V. Notes	5
VI. Operating Instruction	6
VII. Routine Check	7
VIII. Cleaning and Maintenance	7
IX. Diagnosis of Common Fault	8
X. Packing List.....	8

I . Product Profile

YH-2.3.4W-1 electric food insulated dining car body made of high-quality stainless steel, luxurious and beautiful appearance. Selection of high-quality electrical components, with constant temperature function, easy to operate. YH-2.3.4W-1 series electric food thermal insulation dining truck has complete functions and excellent quality, which is the first choice for hotels, bars, western restaurants, fast food restaurants and other places.

II. Basic Parameters

Model	Rated voltage	Rated power (kW)	Capacity of water box	Product size(mm)	NW(kg)	Remark
YH-2W-1	240V~50Hz	2.65	1*1/1*150mm+ 2*1/2*150mm	880*690*870	34	Wet burning
YH-3W-1	240V~50Hz	2.65	1*1/1*150mm+ 2*1/2*150mm+ 3*1/3*150mm	1215*690*870	50	Wet burning
YH-4W-1	240V~50Hz	2.65	2*1/1*150mm+ 2*1/2*150mm+ 3*1/3*150mm	1550*690*870	68	Wet burning

III. Symbols Description

In this specification, symbols are used to highlight all important safety instructions and recommendations related to equipment. In order to avoid accident risk, casualties or property losses, please follow these instructions with special care.



Equipotential



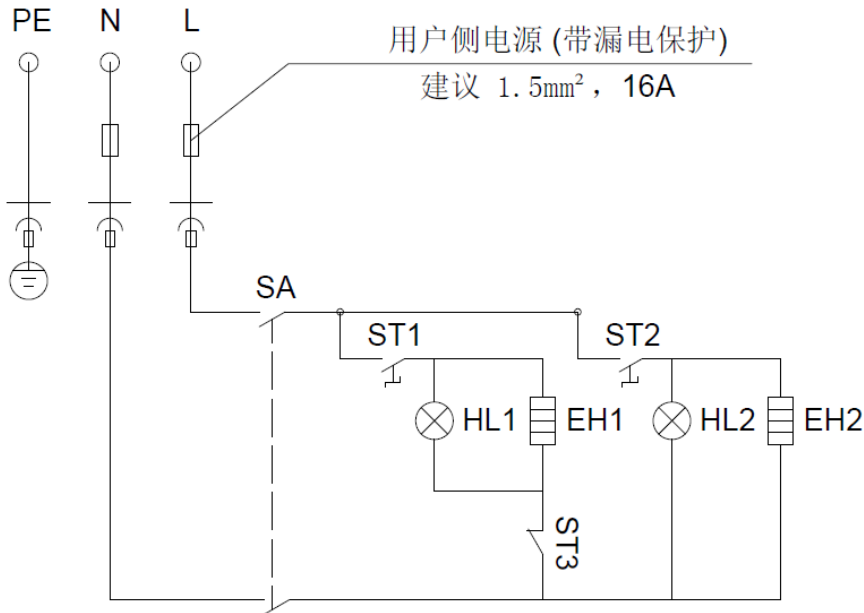
Ground Wire



Caution Hot

IV. Working Principle

220~240V 50Hz 2 < 功率 ≤ 3.2kW



SA: Tungsten lamp switch ST1、ST2: Temperature controller ST13: Temperature limit
 HL1、HL2: Heating Indicator EH1、EH2: Heating Pipe

V. Notes

1. This instruction does not apply to persons who are physically, sensorily and intellectually deficient or who are experientially and intellectually deficient.
2. Flammable and explosive articles are strictly forbidden to be placed around the device, and good ventilation environment should be maintained.
3. When using the electric bain marie, the non-staff should not be near, and children should not touch GN pans to avoid scalding.
4. When the electric fryer is not in use, the power plug should be pulled out or the power switch should be cut off to avoid accidents.
5. All maintenance work must be done after the power supply is cut off.
6. If the bain marie breaks down, including power cord damage, do not disassemble by yourself, please send it to our company's special maintenance department or dealer for repair.

VI. Operating Instruction

Before use, check whether the voltage of the power supply matches the nameplate, and whether the user's power switch and fuse meets the power requirement of the machine. The housing must be grounded reliably.

Operating Steps

1. YH-2.3.4W-1 electric food insulated dining car body made of high-quality stainless steel, luxurious and beautiful appearance. Selection of high-quality electrical components, with constant temperature function, easy to operate. YH-2.3.4W-1 series electric food thermal insulation dining truck has complete functions and excellent quality, which is the first choice for hotels, bars, western restaurants, fast food restaurants and other places. 1, first of all, fix the two universal casters.
2. pull out one of the POTS, the water into the tank, the water must cover the heat pipe. Press the work switch to the "OFF" position, the thermostat is placed at zero position, switch ON the power, press the work switch to the "ON" position, then the work switch lights up, adjust the thermostat knob to the required working temperature (the thermostat on the left is to control the temperature of the tank or the inner tank, the thermostat on the right is to control the temperature in the cabinet), at this time the orange work indicator light up, The heating tube starts to be energized. When the temperature reaches the set value, the orange heating light is turned off, the electric food thermal insulation dining car automatically enters the constant temperature state, the user can put the food in the number of plates or cabinet, the user can adjust the water temperature, the inner tank temperature and the cabinet temperature according to the need.
3. After the machine works for a period of time, the water level in the water tank drops due to the evaporation of steam. Please pay attention to adding water in time to avoid dry burning.
4. When stopping use, adjust the thermostat knob to zero, press the working switch to "OFF", and turn off the power at the same time.

VII. Routine Check

1. Daily examination must be carried out regularly.
2. Regular inspection of products can prevent serious accidents.
3. Stop using when circuit and machine failures are detected.
4. Be careful to check the state of the machine before and after daily use.

Before use	Does the machine tilt? Is the control panel damaged? Is there any aging, cracking or breakage in the power cord?
In use	Are there any abnormal flavor, odors, or vibrations? Is the temperature out of control or leakage?

VIII. Cleaning and Maintenance

1. Before cleaning, should first cut off the power to prevent accidents.
2. After the completion of work every day, it should be cleaned with a wet cloth in time, and wiped with neutral detergent if necessary. At the same time, it is strictly prohibited to wash the electric food insulated dining car directly with water, so as not to damage the electrical components and cause personal safety accidents.
3. The machine water tank should be cleaned regularly, the water in the tank should be replaced regularly, (open the cabinet door, the drainage valve is at the bottom of the tank, open the drainage valve, the water can be discharged) to avoid breeding bacteria.
4. At any time if not in use, should be the work switch and thermostat and power switch off.
5. When not used for a long time, the stove should be clean and placed in a well-ventilated, non-corrosive gas warehouse.

IX. Diagnosis of Common Fault

Fault	Cause Analysis	Solution
Turn ON the power supply, press the work switch to "ON" position, and the work switch light is not on	1, the power supply is not normal, no power supply 2. The fuse is blown 3. The working switch is damaged	1. check the power supply and connection line, so that the power supply is normal 2. Replace the fuse 3. Replace the working switch
Turn ON the power supply, press the working switch to "ON" position, the working switch lights up, rotate the thermostat, and the heating indicator lights up, but does not heat up	1. The heat pipe is burned off	1. Replace the burned out heat pipe
Turn ON the power supply, press the work switch to "ON" position, the work switch lights up, rotate the thermostat, the heating indicator light is not bright, but it is heated up	1. The heating indicator light is damaged	1. Replace the heating indicator
Turn ON the power, press the work switch to "ON" position, the work switch lights up, rotate the thermostat, the heating indicator light is not on, but it does not heat up	1. The thermostat is damaged	1. Replace the thermostat

The fault types listed above are for reference only. If a failure occurs, you should immediately stop using the device and inform professional maintenance personnel for repairs or contact the supplier as soon as possible.

X. Packing List

Model \ Name Num	Cart	pans	Panel	Manual	Qualified Certificate
YH-2W-1	1	3	4	1	1
YH-3W-1	1	6	4	1	1
YH-4W-1	1	7	4	1	1

PROVISIONAL DECLARATION OF CONFORMITY

Equipment Type	Model Number
Heated Cupboard	YH2W, YH2W1, YH3W, YH3W1, YH4W, YH4W1.

Application of Territory Legislation & Council Directives(s)	
<p>This Declaration of Conformity is issued under the sole responsibility of the importer: Adexa Direct Limited. For the object of this declaration, the essential requirements and principal safety objectives have been demonstrated.</p> <p>The object of this declaration conforms to the following statutory requirements and Union harmonisation legislation, and complies with the following harmonised standards:</p> <p>1. Low Voltage Directive 2014/35/EU The Electrical Equipment (Safety) Regulations 2016 EN 60335-1:2012 + A11:2014 + A13:2017 + A1:2019 + A14:2019 + A2:2019 + A15:2021 + A16:2023, EN 60335-2-50:2003 + A1 :2008, EN 62233:2008</p> <p>2. Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU Electromagnetic Compatibility Regulations 2016 EN IEC 55014-1:2021, EN IEC 61000-3-2:2019 + A1:2021 + A2:2024, EN 61000-3-3:2013 + A1:2019 + A2:2021, EN IEC 55014-2:2021</p> <p>3. (Pending) Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU (Pending) Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012</p> <p>Disclaimer: This Declaration of Conformity is issued based on the certifications and test reports available at the time of issuing.</p> <p>Pending Documentation: RoHS Compliance Certificates.</p> <p>The evaluation reports for compliance with the RoHS Directive 2009/125/EC are currently pending. This Declaration of Conformity will be updated upon receipt of the required certificates to confirm full compliance with all applicable EU regulations.</p> <p>By issuing this provisional Declaration of Conformity, we reaffirm our commitment to completing the certification process and ensuring that the product meets all necessary requirements under the relevant EU directives once the remaining documentation is secured.</p>	
Imported By	Adexa Direct Limited
Brand	Adexa
Year of Manufacture	2024




Adexa Direct Limited

Swift House Cosford Lane, Swift Valley Industrial Estate, Rugby, England, CV21 1QN United Kingdom

Telephone: 01788 222 410 Email: support@adexa.co.uk URL: <https://adexa.co.uk>

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Date	22.NOV.2024
Signature	
Full Name	Hakan Baykal
Position	Purchase Manager

