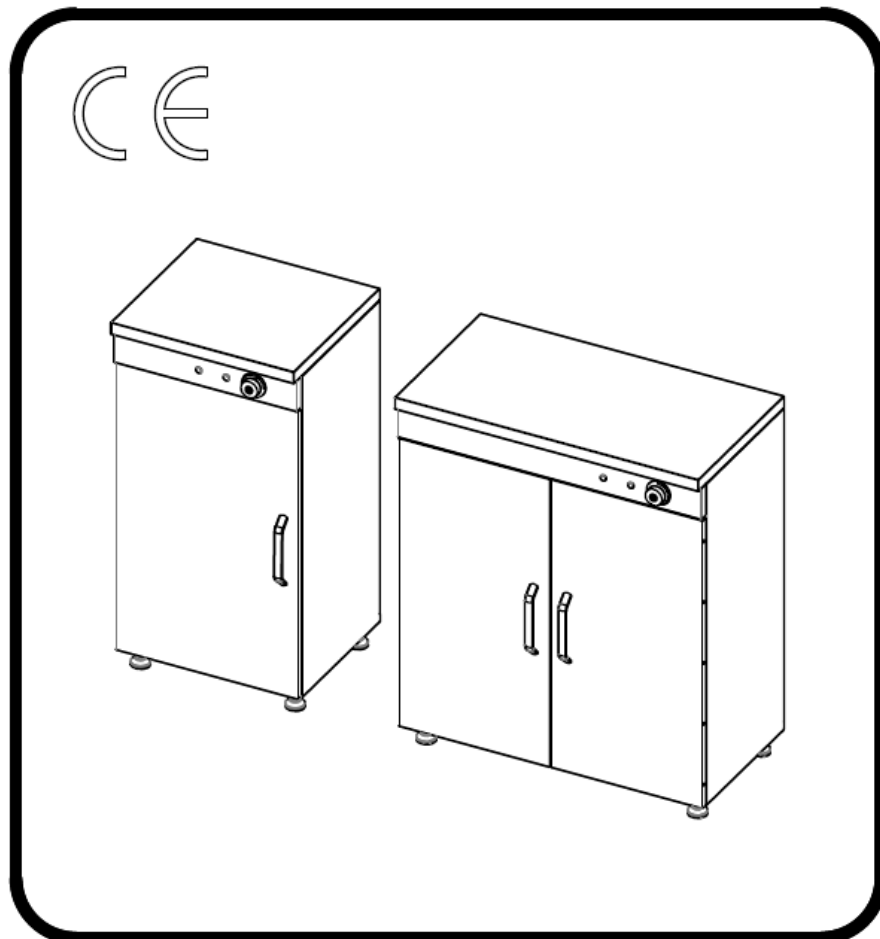


Adexa

ELECTRIC DISH WARMER

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

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I . Product Profile:

The EHP Plate Warmer has unique design, simple to operate, convenient and easy to clean; It uses high-quality heating tubes and stainless steel plates, durable, beautiful , stylish and resistant to acid , alkali and wear; Selecting famous factory electrical components, it is energy saving. With electrical temperature control, the plate warmer will not be damaged due to high temperature, safe and practical. The plate warmer is mainly used for heating and insulation of various types of cups, which is the first choice for tea restaurants, coffee shops, beverage shops, western restaurants and star hotels and so forth.

II . Basic Parameters:

Model	Voltage	Rated Input Power(kW)	Tem range(°C)	Product Size (mm)	N.W.(kg)
EHP-900-1	230V~ 50Hz	1.5	30~85	450*460*900	25
EHP-900-2	230V~ 50Hz	1.5	30~85	750*460*900	35
EHP-810-1L	230V~ 50Hz	0.8	30~85	350*530*810	28
EHP-810-1B	230V~ 50Hz	1.2	30~85	600*530*810	39

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

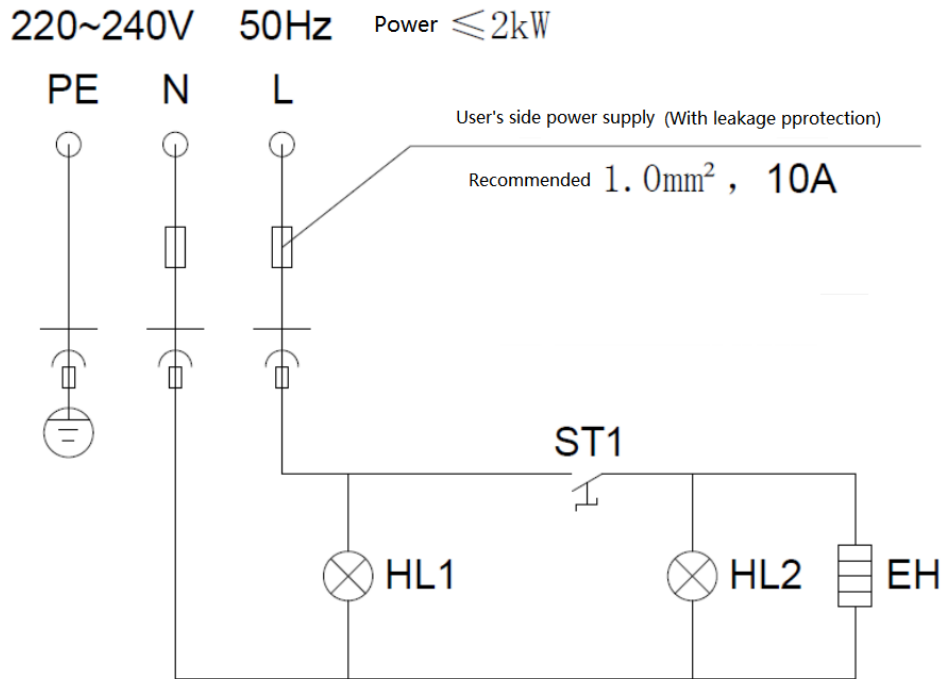


Ground wire



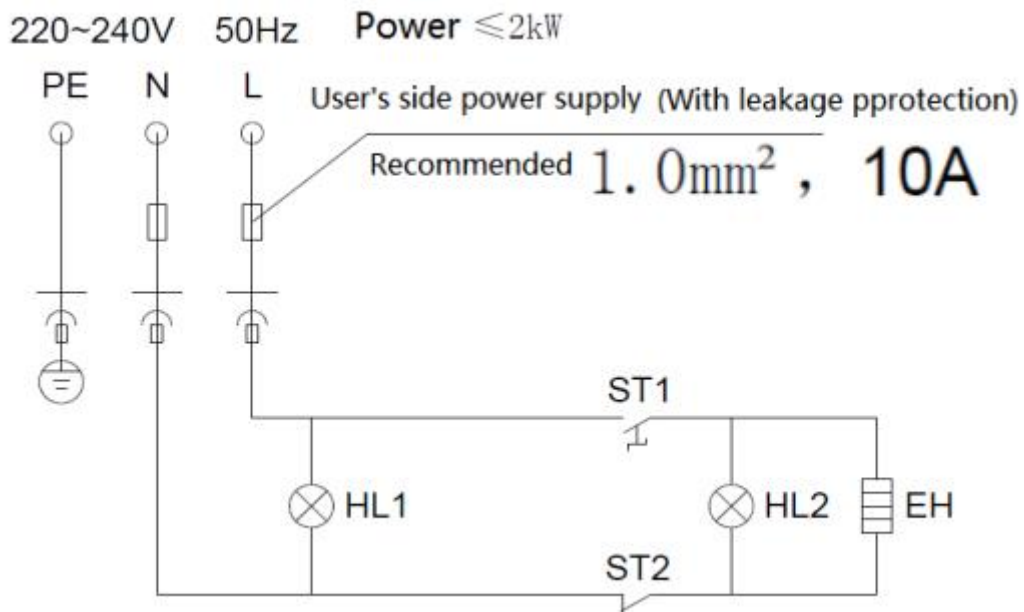
VI. Working Principle:

EHP-900-1 EHP-900-2



ST1: Temperature Controller HL1: Power Indicator
 HL2: Heating Indicator EH: Heating Pipe

EHP-810-1L/ EHP-810-1B



ST1: Temperature Controller ST2: Temperature Limiter HL1: Power Indicator
 HL2: Heating Indicator EH: Heating Pipe



V. Notes:

1. This manual does not apply to people who are physically, sensory and intellectually deficient, or lack experience and knowledge.
2. It is strictly prohibited to place and explosive materials around the machine and a good ventilation environment shall be maintained.
3. When the machine is not in use, you should unplug the power plug or cut off the power switch to avoid accidents.
4. All maintenance work must be performed after the power is turned off.
5. If the machine is broken, including the power cord is damaged, do not disassemble it by yourself, please send it to the 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. Place the machine firmly, set the thermostat to the zero position, and turns on the power. At this time, the green light is on.
2. Open the door, adjust the height of the tray plate according to the actual situation. Place the dishes on the tray plate and close the door.
3. Rotate the thermostat to the proper temperature as required. At this time, the yellow light is on and the electric heating tube starts to heat. When the inner tank temperature reaches the set value, the thermostat cuts off the power, the yellow light goes out, and the electric heating tube stops working. When the temperature drops slightly, the thermostat automatically turns on the power, the yellow light turns on, and the electric heating tube heats again; this process is repeated to ensure that the temperature of the inner tank is constant within the set temperature range.
4. After the work is completed, set the thermostat to the zero position and cut off the power at the same time to ensure safety.

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 odors, odors, or vibrations? Is the temperature out of control or leakage?

VIII. Cleaning and Maintenance:

1. Before cleaning, the power supply should be cut off to prevent accidents.
2. After every day's work, wet towels without corrosive detergents can be used to scrub the surface of the furnace body and power lines. It is strictly forbidden to wash directly with water in order to prevent water infiltration from damaging electrical performance and causing safety accidents of electricity use.
3. If not used at any time, the power switch should be turned off.
4. When not in use for a long time, the stoves should be cleaned and placed in a well-ventilated, non-corrosive gas warehouse.

IX. Diagnosis of Common Fault:

Fault	Cause Analysis	Solution
Turn on the power, the green light is not on	1. The power supply is abnormal and the power is not connected. 2. The fuse is blown 3. The green light is damaged	1. Check the power supply and connection cables to make the power supply normal 2. Replace the fuse 3. Replace the green light
Turn on the power, the green light is on, the thermostat is turned on, the yellow light is on, the heating tube is not heating	1. The heating tube is damaged	1. the heating tube
Turn on the power, the green light is on, the thermostat is turned on, the yellow light is off, the heating tube is heating	1. The yellow light is damaged	1. Replace the yellow light
Turn on the power, the green light is on, the thermostat is turned on, the yellow light is off, the heating tube is not heated	1. The thermostat is damaged	1. Replace the thermostat

The above fault type is only for reference, if there is a failure, should immediately stop using, and inform the professional maintenance personnel to repair or contact with the supplier as soon as possible!



X. Packing List:

Model	Qty	Name	Electric Dish Warmer	Feet	Tray Plate	Use Manual	Qualified Certificate
EHP-900-1			1	4	1	1	1
EHP-900-2			1	4	1	1	1
EHP-810-1L			1	4	3	1	1
EHP-810-1B			1	4	3	1	1



PROVISIONAL DECLARATION OF CONFORMITY

Equipment Type	Model Number
Plate Warmer	EHP8101B.

Application of Territory Legislation & Council Directives(s)	
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. The object of this declaration conforms to the following statutory requirements and Union harmonisation legislation, and complies with the following harmonised standards: 1. (Pending) Low Voltage Directive 2014/35/EU (Pending) The Electrical Equipment (Safety) Regulations 2016 2. Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU Electromagnetic Compatibility Regulations 2016 EN 55014-1:2017, EN IEC 61000-3-2:2019, EN 61000-3-3:2013 + A1:2019, EN 55014-2:2015 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 Disclaimer: This Declaration of Conformity is issued based on the certifications and test reports available at the time of issuing. Pending Documentation: Low Voltage Directive Compliance Certificate, RoHS Compliance Certificate. The evaluation reports for compliance with the Low Voltage Directive 2014/35/EU and 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. 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.	
Imported By	Adexa Direct Limited
Brand	Adexa
Year of Manufacture	2024



Adexa Direct Limited

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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

