

# TS-04

## SALAMANDER

### USER'S MANUAL

#### A. Purpose

1. This product can bake all fresh or frozen bread or powder food.
2. This product can bake all fresh or frozen meat.

#### B. Basic parameter

NAME	SALAMANDER
MODEL	TS-04
VOLTAGE	220-240V
FREQUENCY	50/60Hz
INPUT POWER	2000W
SIZE OF CHAMBER (mm)	456×260×190H
DIMENSION (mm)	630×320×280H
TEMPERATURE RANGE	50℃~300℃
WEIGHT (N.W)	14kg

#### C. Instruction

##### **WARNING!**

! THIS PRODUCT CAN NOT BE USED NEAR CARPET OR OTHER FLAMMABLE OBJECT, OR NOT USED UNDER CARPET OR FLAMMABLE OBJECT.  
SOMEONE SHOULD KEEP WATCHING THIS PRODUCT WHILE IT IS USING.

1. All power supply and circuit connection should be installed by qualified professionals according to safety regulation.
2. User should install a two-pole switch and heat breaker before the socket connected with the product.
3. The place where this product is put should be far away from any flammable object.
4. Before install this product, please check whether the connection of this product is done well by this manual.
5. This product must be put on a steady and fixed place.
6. Before connecting this product please check whether the voltage and frequency of this product is coordinated with product parameter or not.

#### D. Operation

Notice: Before using please check all parameter and installation. Use it after all is right.

1. Before using this product please take off all glue on the machine.
2. Shut on power switch electricity gets to this product, then user can use it.

3. Rotate the energy adjuster clockwise. The bigger rotating angle of energy adjuster is and the more proportion of time between getting through and cutting off the product is, the more heating energy is. Adjust the rotating angle to get different temperature. If rotate the energy adjuster to the max position, and this product will heat continuous, then heating energy is the most.
4. The heating indicator will be on and off by getting through and cutting off of energy adjuster while this product is using.
5. The heating indicator is on shows the heating element is working. Temperature in the chamber begins to rise. The energy adjuster will get through and cut off automatically in circle. When the energy adjuster cuts off the indicator is off.
6. This product is enclosed with one shelf and one tray and two accessories. Adjust the position of shelf and tray according to the size of food while the product is using to cook satisfied food.

**WARNING:**

WHILE COOKING USER SHOULD WEAR HEAT-INSULATING GLOVE TO OPERATE THE PRODUCT; DO NOT TOUCH THE C IS PRODUCT IN CASE OF SCALD.

**E. CLEANING AND MAINTANANCE**

1. Take off the power plug before cleaning and clean this product after it is cool.
2. Please clean the chamber of this product after it is finished using; take the shelf and tray out of the chamber and put them in water with cleaner to clean; use half-dry towel to clean the chamber. Do not clean this product with a water jet.
3. This product should be tested or checked by professional technicians in regular time. (One time each month is better.)
4. If this product will not be used for long time, user should clean this product completely and pack it again to store.
5. Caution for user:
  - 5.1 Do not clean this product while it is charged.
  - 5.2 Clean this product after it is cool; do not use any acidic cleaner to clean this product.
  - 5.3 The operator of this product should be trained.
  - 5.4 The operator should read this manual carefully to know the functions and purposes and operations of this product. Please keep this manual well for future reading.
  - 5.5 This product only can broil food. It can not be used in other ways.

**F. TROUBLESHOOTING**

TROUBLE	CAUSE	SETTLEMENT
1.Shut on power switch but the product does not get through electricity.	The feeder circuit is in trouble. The power cable is loose.	Check the feeder circuit. Firm the power cable.
2.Green indicator can not be off and temperature in chamber can not be controlled.	The energy adjuster is broken.	Replace a new energy adjuster.
3. Indicator is not on and temperature control is normal.	Indicator connects not well. Indicator is burned.	Firm the connection. Replace a new indicator.