

Sauce Warmer



USER MANUAL INSTALLATION INSTRUCTIONS



To avoid the risk of accidents or damage to the appliance .It 's essential to read these instruction
before it is installed or used for the first time

Attention!

- Installation and repair of this product must be performed by a qualified person or someone authorized by the manufacturer
- When installing, or performing maintenance, please follow instructions carefully.
- Please keep this Instruction Manual for future reference.
- Check that none of the parts is missing or damaged. If there is any doubt about the product, please do not use and seek expert advice.
- Item requires a dedicated mains power feed
- Keep packing material out of reach of children to avoid accident.
- This appliance should only be operated by a competent, trained person.
- When not using the appliance, or the operator is absent, turn off to avoid any accidental injury or damage.
- If there is a need for repair, please seek expert advice and use only original manufacturer spare parts. It is dangerous to not follow the above requirements.
- This appliance is for commercial use only.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

1. Overview

- ◆ The QK Series sauce warmer is a perfect kitchen appliance for commercial use.
- ◆ The body is made of high quality stainless steel, luxurious and stylish and it has been fitted with electrical heating sheet that have been designed to be energy- saving and safe.
- ◆ It can be used to warm sauce in any commercial food operation – including Coffee Shops, Pubs, Hotels and restaurants.

2.Main Technical Parameters

Model	Voltage (V)	Power (W)	Size (CM)
SW01	220V/50hz	80	25*17*23
SW02	220V/50hz	160	30.5*25*23
SW03	220V/50hz	240	44*25*23

3.Environmental Use

Altitude: ≤ 3000m

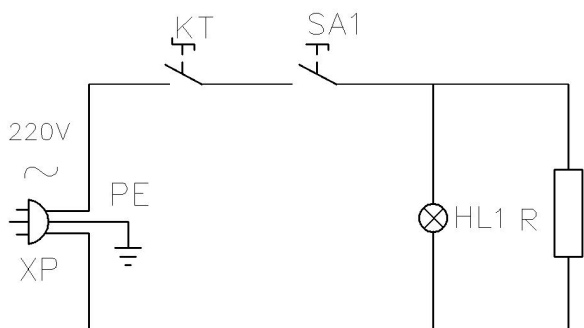
Ambient temperature: - 15c~+40c

Relative humidity: highest monthly average relative humidity is not more than 90%
(the lowest average temperature of that month is 25c)

4.Operation

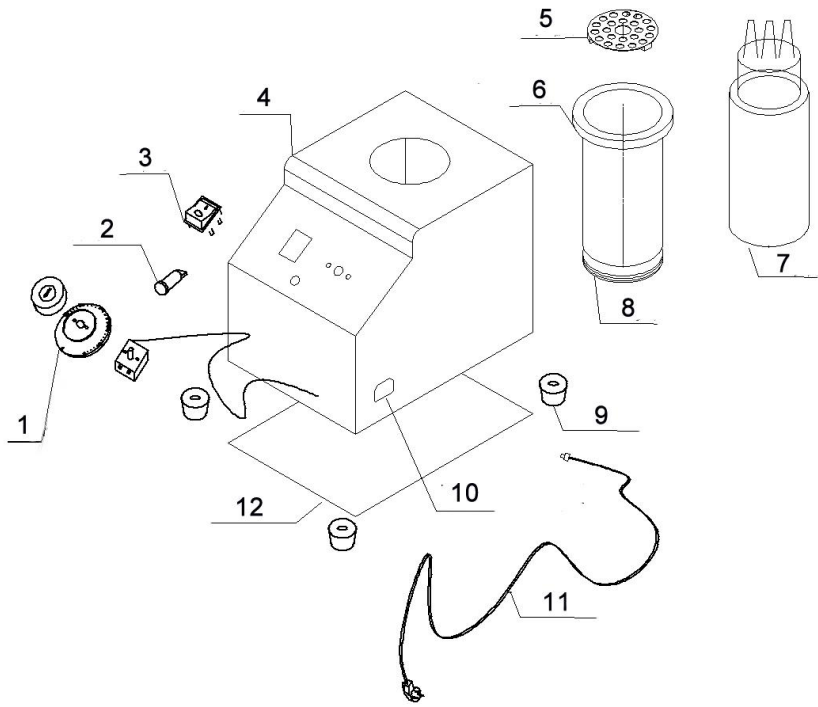
1. Check if the power supply is properly fixed and make sure that the supplied voltage conforms to requirement.
2. Revolve the temperature controller clockwise till pointing to the needed temperature. Temperature in tank will rise after the orange indicator is on.
3. Take up a sauce warmer,put sauce into the bottle.
4. Temperature controller will automatically regulate the temperature of the inner tank to keep the sauce warm in the bottle.
5. Please revolve the temperature controller anticlockwise to the limited position and then cut off power supply for safety.
- 7.For safe and enduring use, users should often clear tank.
10. Adjustable temperature of the controller ranges 25°C ~85°C.
11. The electric heating sheet will automatically stop working when temperature reaches the setting value, if the temperature drops, it will automatically restart.
12. When element is working, heating indicator light is on (orange).
13. Turn temperature control knob to the “0” position, electric heating sheet will then stop working. Turn off power switch and cut off power supply.

5.Circuit Diagram



XP:Power Cord R:Heating Sheet
HL1:Heating Indicator KT:Thermostat
SA1:Power Switch

6. Structure diagram for reference



NO.	Name	NO.	Name
1	Thermostat with Knob	7	Sauce Bottle
2	Heating Indicator	8	Heating Sheet
3	On/Off Power Switch	9	Rubber Feet
4	Housing Body	10	Power Tail Plug
5	Bottle Holder	11	Power Cord
6	Inner Tank	12	Bottom Cover

7.Maintenance and service

- The maintenance staff shall have an electrician qualification.Don't conduct maintenance with power- on.
- Transportation and storage: during transportation, the machine shall be carefully protected and away from shaking. The packaged machine shall not be stored in the open air. It should be stored in a ventilated warehouse without corrosive gas. Prohibit putting upside down.