

Salamander Grill Instruction Manual

Model: ES-2000/ES-2200/ES-4000



**Please read this instruction manual carefully before
operation**



Safety Tips

Safety Guarding:

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The product must not be cleaned when the power is on. Unplug the oven before maintaining. Do not use acid cleanser for cleaning.
- Do not clean with a water jet. Use a dry cloth to clean the greasy dirt inside the oven, then clean with half-dry cloth. Do not directly clean with water. Remove the tray and rack from the oven and put them into the water with cleaner.
- This product needs to be used by qualified people.
- The operator should read user's manual carefully to get to know the functions, purposes and instructions.
- User's manual should be kept properly for future reference.
- This product can only be used for toasting food. It is not suitable for any other use. The oven only allows operation temperature with the range of 50-250°C.

CAUTION!

- Keep out of reach of children.
- Please keep these instructions and give them to future owners of the device.
- Only suitable for indoor use.

Installation & Use

This product is suitable for toasting fresh and frozen bread and other flour products and fresh and frozen meat products.

- 1) All power supply equipment and cables should be installed by qualified personnel according to the national safety standards.
- 2) Keep the device away from flammable products.
- 3) Please check if the electric appliance is correctly connected in accordance with the requirement of this manual before installation.
- 4) Place the product on a surface easy for cable connecting.
- 5) Please remove the film attached on the product surface before using.
- 6) The cable must be connected in accordance with the safety standards of electrical appliances.
- 7) Check if the voltage and frequency data match with the requirements on the product parameter.
- 8) Please install a switch with double electrodes between the product and the cable cord. When the machine is running, the voltage error should not exceed $\pm 10\%$.

Operation:

- 1) The power light will come on when you switch on the power, and it is ready to use.
- 2) Rotate the temperature controller clockwise to the required temperature value, and the temperature light will come on, which will show the heating tube is working. The temperature inside the oven will start to rise. When it reaches the required temperature, the controller will cut off the power of the heating tube automatically, then temperature light will turn off. Because this product is at a constant temperature, when the temperature in the oven starts to lower down, it then will rise automatically. Repeated circling like this guarantees the temperature inside the oven keeps the required temperature constantly.
- 3) The product has a tray and a rack as accessories. You can adjust their location according to food size.

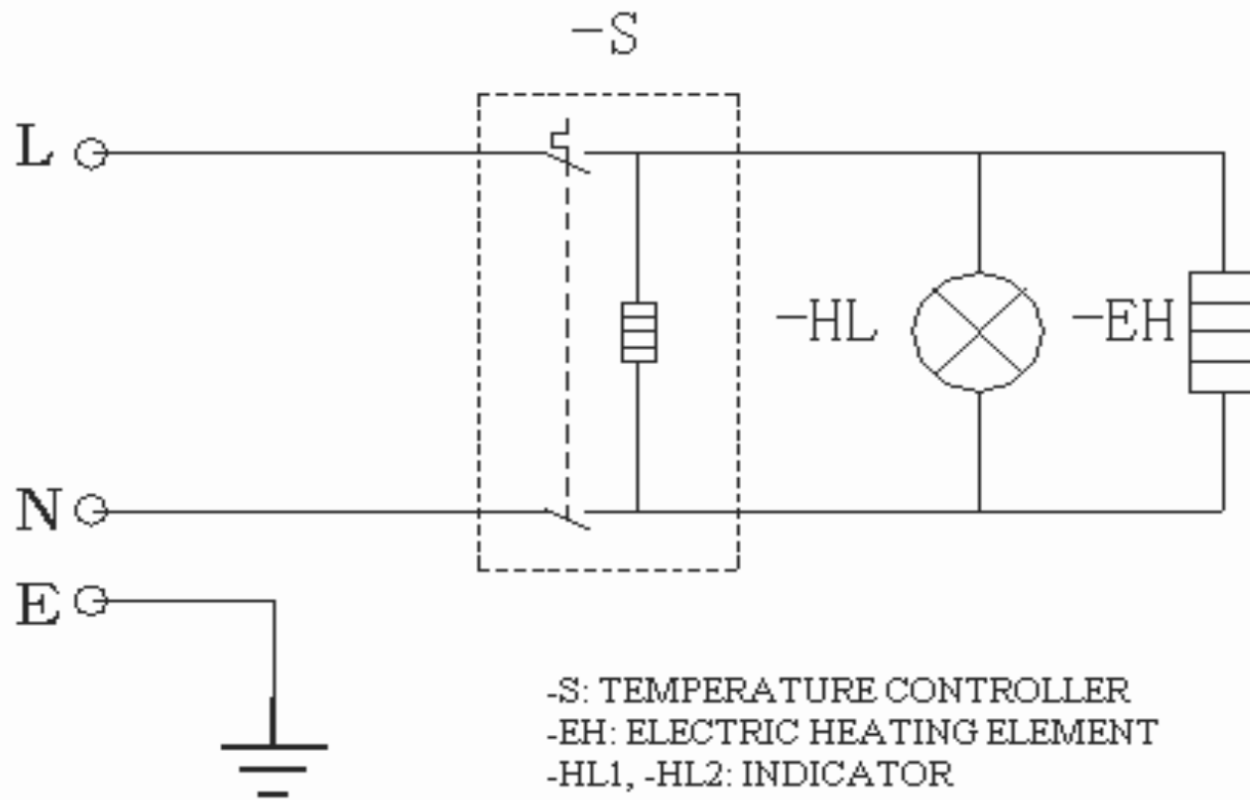
Warning: Please wear gloves while operating. To avoid scalding, do not touch the outer shell.

Cleaning:

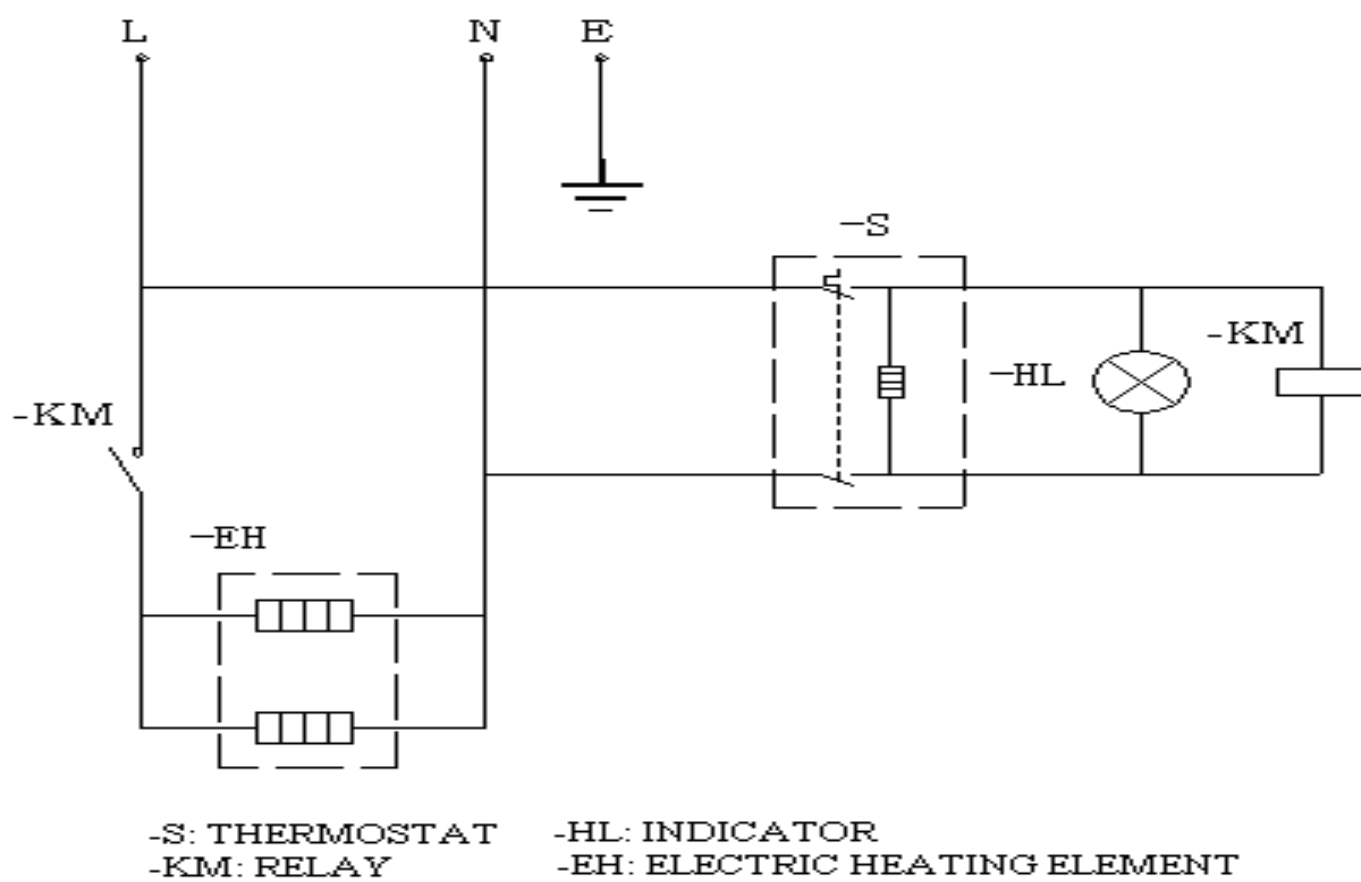
- Unplug the oven before cleaning. Wait until it completely cools down to clean.
- Clean the oven chamber regularly (at least once a week).
- Remove the tray and rack from the oven and put them into the water with cleaner. The inside of the oven should be dried with a dry cloth first, then cleaned with a damp cloth. Do not use water to wash it directly.
- The oven must be inspected and maintained by professional technicians regularly to ensure continuous good working order.

CIRCUIT DIAGRAM

ES-2000, ES-2200



ES-4000



BASIC PARAMETERS

MODEL	ES-2000	ES-4000	ES-2200
SUPPLY VOLTAGE	220V~240V	220V~240V	220V~240V
POWER	2000W	4000W	2200W
CHAMBER SIZE (MM)	456 × 260 × (H)190	646 × 405 × (H)330	426 × 345 × (H)250
DIMENSIONS (MM)	630 × 320 × (H)280	820 × 450 × (H)470	600 × 390 × (H)390
TEMPERATURE RANGE	50°C~250°C	50°C~250°C	50°C~250°C
WEIGHT (N.T)	13.5KG	27KG	18KG
MATERIAL OF OUTER SHELL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
MATERIAL INSIDE	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
MATERIAL OF FEET	RUBBER	RUBBER	RUBBER

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Turn off power switch but power light stays on	Fuse broken	Replace fuse
When the main power is on, the other functions are not working	Check if the temperature exceeding protector is cut off	Replace temperature controller
Indicator light stays off and temperature control in normal condition	1. Indicator light not well connected 2. Indicator light broken	Fix the wiring Replace indicator light

Waste disposal

DISCARDING THE DEVICE

At the end of its service life the device has to be disposed in accordance with the national regulations. It is advisable to contact a company which specialises in waste disposal, or just contact the local disposal service in your community.

WARNING!

To avoid any hazards, make the device unfit for use before disposal. For that purpose, disconnect the device from the mains supply and remove the mains connection cable from the device.

CAUTION!

For the disposal of the device please act accordingly to the national and local rules and regulations.

WARRANTY

WARRANTY Hamoki Ltd warrants the original purchaser of every new product (under normal and proper use and maintenance service as specified by Hamoki Ltd and upon proper installation and start-up in accordance with the instruction packet supplied with each unit) a one year parts warranty.

Hamoki Ltd's obligation under this warranty is limited to a period of one (1) year from the date of original installation.

WARRANTY CLAIMS:

All claims for parts must be made **directly through the retailer** in the first instance. All claims raised with the retailer should include:

Your name:

Model number:

Your company:

Serial number of the product:

Address: Date of purchase:

Email: Proof of purchase :

Phone:

Information supporting the alleged defect.(A video/photo)

Photo of the dataplate.