

# Heated Lamp Display Instruction Manual

Model: TC-1/TC-2/TC-2F





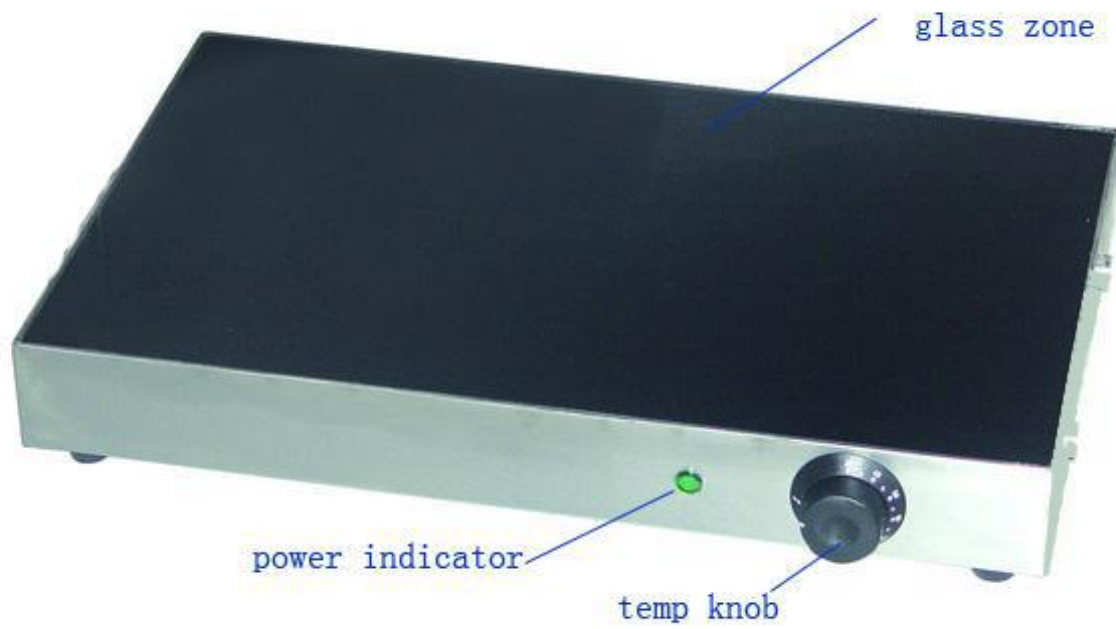
## Safety Tips

1. The appliance may only be installed, connected, maintained, and repaired by a qualified electrician in accordance with safety regulations. Do not repair or replace any parts of the appliance unless specifically recommended in this manual.
2. Work performed incorrectly puts your safety at risk.
3. This appliance is for commercial use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer can't be held responsible for damage caused by improper use of this appliance.
4. **CAUTION:** Keep children away from this appliance. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
6. Do not touch the cooking surface or areas near it.
7. Use a proper pan size - This appliance is equipped with some surface units of different sizes.
8. The glass surface is very tough and can easily withstand light to medium impacts and loads distributed over large areas. Be sure to avoid concentrated loads from falling on the surface to avoid cracking or breaking.
9. **CAUTION!** If the cooking surface becomes cracked or fractured, quit using the appliance immediately. Disconnect the power and call your retailer. Cleaning solutions and spillovers may penetrate the broken hob and create a risk of electric shock.
10. The connecting cable must **not** come in contact with the hot cooking surface.
11. Don't switch the cooker on unless it is in use.
12. **Do not put kitchen foil or plastics on the cooking surface.** Things that can melt (i.e. plastics, foils or sugar), must be kept away from the cooking surface. Be sure to **immediately remove or lift off any melted items from the hot cooking surface.**

### **Waste disposal:**

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 is specialises in waste disposal, or contact the local disposal service in your community. **WARNING!** To avoid abuse to the device, 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.

# Features

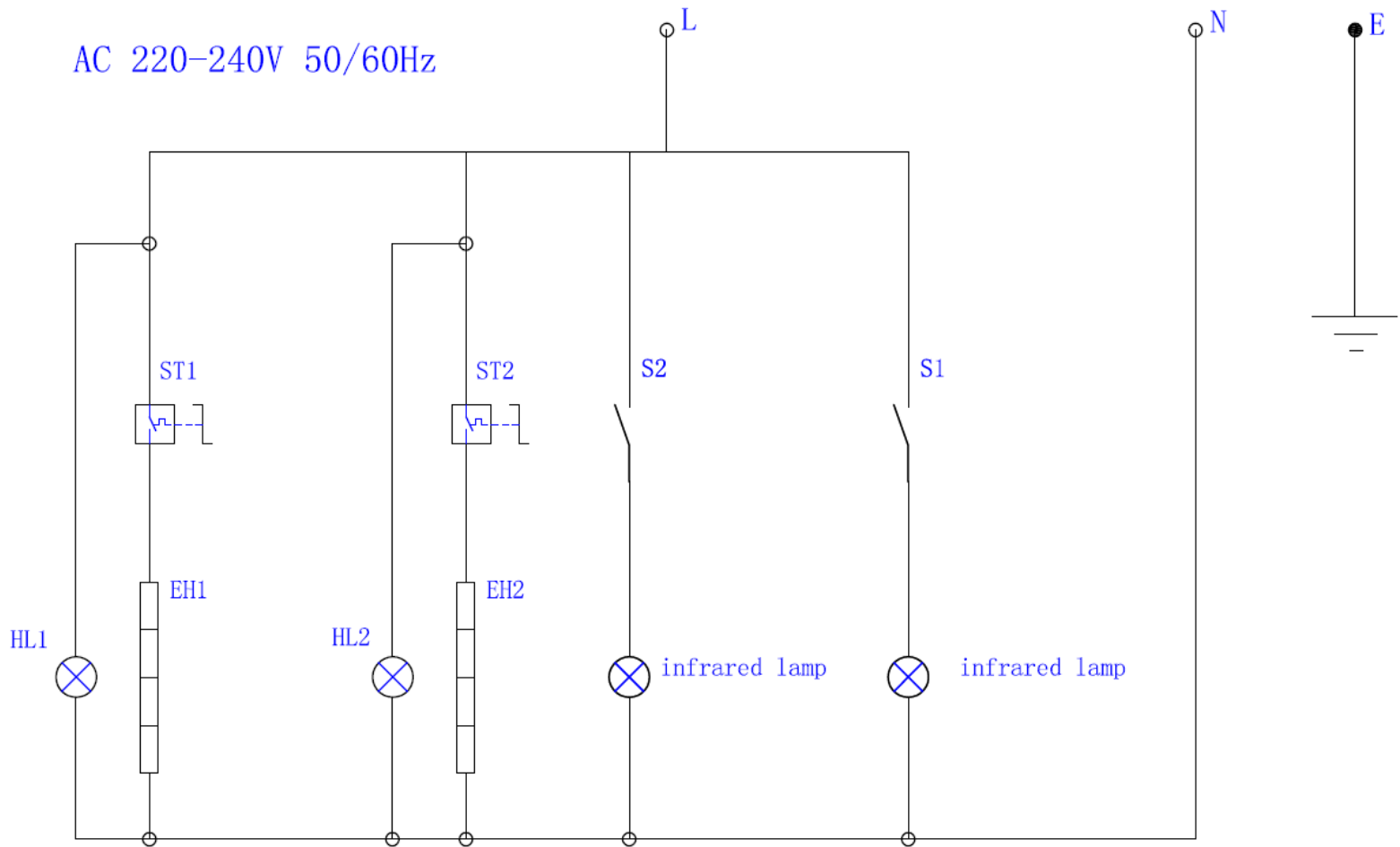


**TC-1:** ONE GLASS ZONE **TC-2:** TWO GLASS ZONE



**TC-2F** TWO GLASS ZONES WITH HEATING LAMPS

# Diagram



- S1~S2 ————— switch
- ST1~ST2 ————— thermostat
- HL1~HL2 ————— power indicator
- EH1~EH2 ————— heater

# Operational Guide

## **Selecting a temperature level:**

- Temp. levels are marked on the knob.
- Turn knob to the desired cooking level.

## **Switching the cooking zone off:**

- Turn the knob to the "OFF" position.

## **Power indicators:**

The Power On Indicator Light is lit up when the cooker is connected to the power supply.

**CAUTION!** The Electric Buffet Warmer is designed for keeping food warm, do not use to cook or heat food. Use pots and pans with flat, smooth bases.

It is recommended that GNI/1 and GNI/2 pans are used

## **Cleaning and care:**

**Sugar and food containing sugar** and **melted plastic** must **immediately** be removed from the hot cooking surface with the cleaning scraper. If not, the cooking surface can be damaged while it's cooling down.

Steam and/or pressure cleaning machines can't be used to clean the appliance! This can damage the unit, resulting in the risk of **personal injury**.

Clean the cooking surface after every use. Dirt that hasn't been removed will burn into the surface the next time it's turned on and then these incrustations may be permanent.

Cleanser residues can cause discoloration the next time you turn on the cook top. Cloths and sponges that have been used to clean other surfaces can cause discoloring, too.

## **Do not use any:**

- aggressive or bleaching cleaning agents that contain active oxygen, chlorine or corrosive components.
- abrasive or aggressive cleaning or scouring agents like steel wool, soap-filled steel wool, metal or plastic sponges or similar agents with an abrasive surface.

## **Cleaning the cooking surface:**

- Use the cleaning scraper to remove all food residues and fat splashes from the hot cooking surface.
- When the cooking surface has cooled, clean it with water and a small amount of detergent, with a cleanser for glass ceramic surfaces. A soft brush or a soft sponge can also be used.
- Wipe off the surface with clear water. Dry it thoroughly.

Clean the glass ceramic surfaces with a cleanser to protect it from discoloring, and reduce the danger of damage from sugar. It can also remove stains and discoloration.

## **Remove caking:**

Heavy dirt should be soaked first. Use a wet cloth for best results. It will be easier to remove the dirt.

# 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.