

MANUAL INSTRUCTIONS for ELECTRIC GRIDDLE

FEATURES:

Item NO	Dimensions(mm)	power(W)	Voltage(V)	Frequency(Hz)	Switchingfew
FY-2V	570*365*265	1200	110	60	1
FY-3V	570*365*265	1200	110	60	1
FY-4V	680*580*265	1200	110	60	1
FY-6V	570*365*265	1200	110	60	1
FY-3A	980*380*380	1200	110	60	1
FY-3A	1255*400*380	1200	110	60	1
FY-5A	1530*400*380	1200	110	60	1
FY-3A	1145*590*380	1200	110	60	1
FY-5A	1475*590*380	1200	110	60	1
FY-5A	1805*590*380	1200	110	60	1

INTRODUCTION:

This BAIN MARIE is a new style of electro-thermal product specially designed for OUR COMPANY. All electrical components of the product are supplied by reliable manufacturers, to ensure quality and high level of safety and low energy consumption. Moreover, the machine has a thermostatic feature which can be easily operated. Boasting full features and high quality, this machine is the best product available in the market today are being used by supermarkets, bars, western food restaurants, and fast food canteen.

OPERATING INSTRUCTIONS:

Before operation , check that your mains voltage corresponds to that stat on The appliance. Place this unit on a dry, level surface. No combustible or explosive objects can be placed in its vicinity. The operation space must have good ventilation, with the ambient temperature not higher than 30°C.

1. Place the Cone Baker horizontally on a firm workbench. Check if the power plug is properly connected.

2. Turn the power switch to "O" (OFF) ,and the temperature controller knob To"OFF"
3. Turn the power switch to "I" (ON) ,the power will supply to the unit.
4. Adjust the temperature controller knob to 85°C。 The red lamp will light Indicating the electro-thermal pipes are supplied with power and are starting to heat.
5. When the temperature reaches to 85°C , the temperature controller will Automatically disconnect the power supply and the yellow indicator lamp will go out, indicating the electro-thermal pipes stop heating.
6. When the temperature drops a little, the temperature controller will automatically re-connect to power supply and the red lamp will light, indicating the electro-thermal are starting to heat again. This process will repeat over and over again. Maintaining the temperature within the preset range.
7. When the temperature reaches to 85°C , film the baking plate with some seed fat, put the paste in the baking plate, put down the upper cover, When the operation is completed, turn the temperature controller knob to "OFF" , and the power switch to "O" Disconnect the power supply to ensure safety.

REPAIRS AND MAINTENANCE:

Always unplug the unit and let it completely cool down before cleaning. It shall be cleaned with a soft and dry piece of cloth, or with neutral detergent

When necessary, Avoid scratching the surface of the unit with sharp metal. The unit shall not be cleaned with a water jet or be immersed in water for cleaning. If the unit will not be used for long period of time, it must be cleaned and stored in a place with good ventilation and without corrosive gas. When temporary storage is needed, proper rainproof measures shall be taken.

About this item

- 17 Qt Large Capacity: Each Pan Dimensions: 12.8" L x 10.4" W x 5.9" H; Overall Dimensions: 22.6" L x 15" W x 10.6" H. Our commercial food warmer is equipped with two 1/2 pans (8.5 Qt/8L each), allowing you to serve two different dishes simultaneously. The total 17 Qt/16L large capacity meets all your food heating requirements.
- Precise Temp Control: The food warmer buffet features an adjustable temperature within 86-185°F/30-85°C, operated by a knob for precise control. Thanks to its specially designed internal heating elements, this warmer holds your prepared foods at ready-to-eat temperatures for hours. The U-shaped design also achieves even heat distribution.
- Food-Grade Stainless Steel: The food-grade 304 stainless steel structure brings this soup warmer commercial with rust and corrosion resistance. The thickened wall ensures sturdiness and durability, precluding worry about deformation or scratch. In addition, the detachable pans make cleaning and maintenance a breeze.



- **Considerate Details:** Accompanying each pan is a cover designed to keep the pan's contents warm and seal in all the flavors. The practical lid keeps dust from entering and helps retain moisture so the food does not dry out. Besides, our commercial warmer is outfitted with a drainage faucet for convenient water release.
- **Wide Application:** You can keep your steamy vegetables, chicken wings, fluffy eggs, or sizzling bacon hot and ready to plate with this electric steam table. It is a perfect, space-efficient addition to your buffet, concession stand, homestyle restaurant, cafeteria, or hotel breakfast bar, standing up to the daily demands.

Large-Capacity Pans

Our commercial food warmer comes with two 1/2-size pans for 17 Qt/16L capacity. It is compatible with wet and dry dishes, keeping your delicious foods hot and ready to serve.

Controllable Temperature

You can easily set the temperature between 86°F and 185°F (30 and 85°C) with the knob on this food warmer buffet, keeping delicious foods at an ideal temp. Heat and power indicators show working status.

Fast and Even Heating

The heating tube inside the soup warmer commercial is well-designed for rapid and even heating, providing a larger heating area for efficient heat transfer. Once plug-in power, it is ready to heat food at any minute.

Premium Stainless Steel

This commercial warmer is constructed with heavy-duty 304 stainless steel, creating robust sturdiness, durability, and longevity. Moreover, all parts touched with food are made of food-grade material for your security.

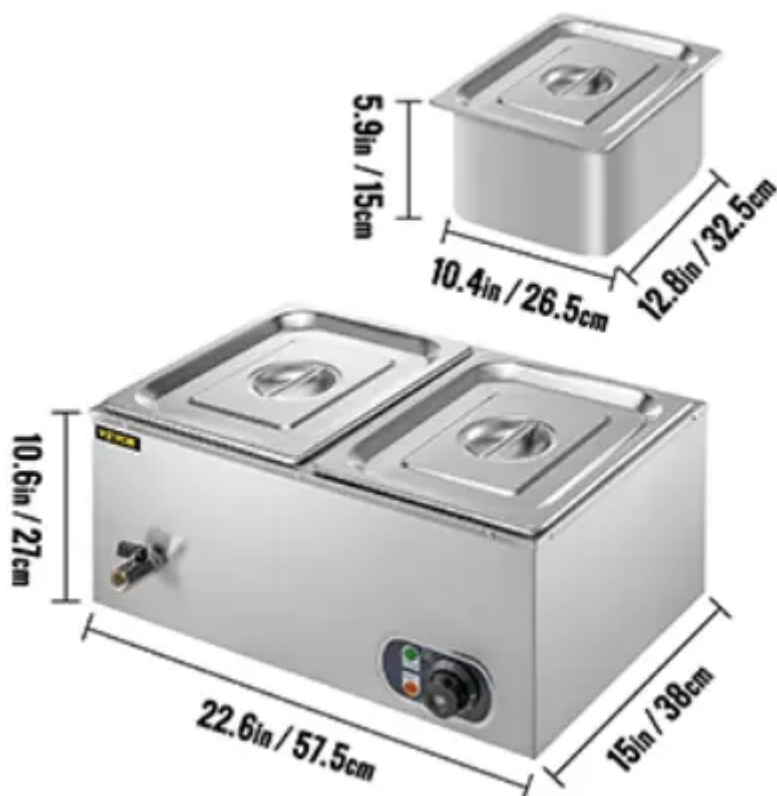
Well-Designed Details

The practical lid for each pan returns water to the food to retain its original flavor and consistency. What's more, a water outlet valve is convenient for draining the remaining water in the electric steam table.

Wide Array of Uses

Our electric food warmer is widely used in restaurants, snack bars, cafeterias, and other places or events with great demand. You can serve your guests the variety they want, such as soup, spaghetti, stew, and oatmeal.

Specifications



- Model: XTC2C
- Total Capacity: 17 Qt/16L
- Each Pan Capacity: 8.5 Qt/8L
- Pan Quantity: 2 x 1/2-Pan
- Power: 1200W
- Material: 304 Stainless Steel
- Temperature Range: 86-185°F/30-85°C
- Voltage: 110V/60Hz
- Each Pan Dimensions (L x W x H): 12.8" x 10.4" x 5.9"/32.5 x 26.5 x 15 cm
- Product Dimensions (L x W x H): 22.6" x 15" x 10.6"/57.5 x 38 x 27 cm

- Pan Thickness: 0.03"/0.8 mm
- Product Weight: 22 lbs/10 kg

Description

2-Pan Commercial Food Warmer

86-185°F/30-85°C & U-Shaped Heating Tube & Drainage Faucet



- Whether you're serving soup, spaghetti, stew, or oatmeal, this electric buffet food warmer is ideal for your buffet, restaurant, or snack bar. The commercial steam warmer, including two pans and lids, is built with 304 stainless steel, ensuring long-lasting use and easy cleaning. The 17 Qt/16L capacity allows this commercial food steamer to heat more foods at one time. Its adjustable temperature from 86°F to 185°F (30°C to 85°C) keeps dishes warm as you wish.
- 17 Qt Large Capacity
- Precise Temp Control
- Food-Grade Stainless Steel
- Considerate Details

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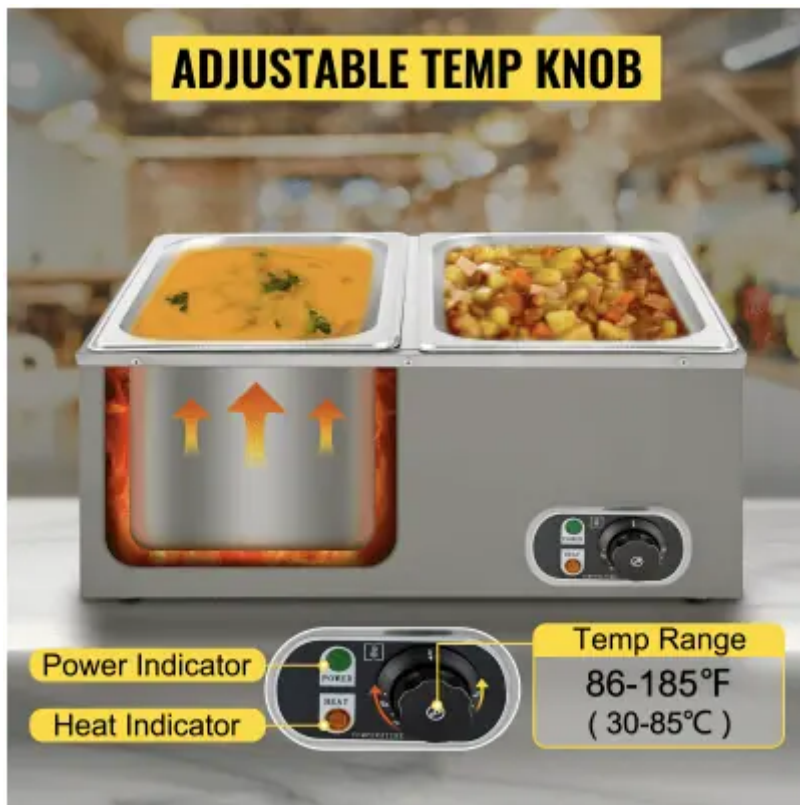
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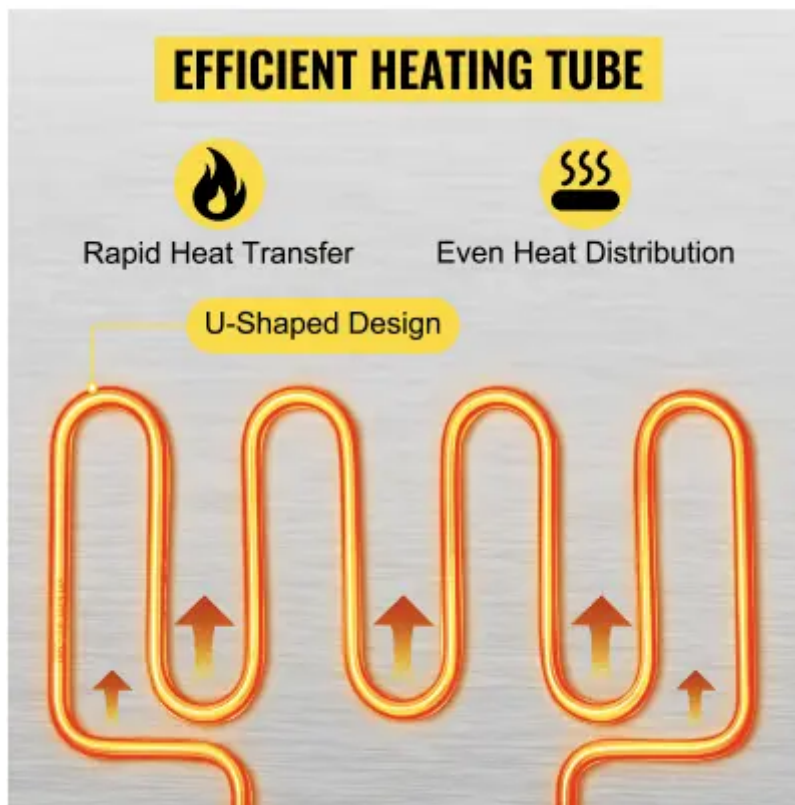
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- 1 x Commercial Food Warmer

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.