

比利时式 华夫炉

Waffle Irons with Liège Mould.. Made in China

使用说明书 Instruction



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品名	产地	规格	功率	重量
Descripiton	Origin	Dim(L*D*H) mm	Power	Weight
Waffle Baker	中国 China	320×320×240 H	220V,2KW	

◆性能特点 Features

₩特富龙不沾面板,非常便于清洁;

Features a Teflon grill surface, easy to clean;

₩模板为 Liège 列日式, 4 格 x 6 格 华夫模板;

Liège mould featuring 4 x 6 squares;

■面板配置: 开/关 按键,50°c-300°c温控,工作指示灯;

On/ off switch, thermostat 0 - 300°C, pilot lights;

●准备工作 Precaution

- 1. The voltage for using must be coordinated with the supplied voltage.
- 2. Install a tripodal socket with good ground-connetion beside the equipment.
- 3. The temperature can be adjusted in the range of $25^{\circ}\text{C}\pm5\%$
- 4. There is timer in this appliance. It only shows operating time and has no connection with electric function.

●操作指南 Instruction

1. Plug in socket,press power switch then indicator is on,equipment begins to heat. When temperature goes up to

250℃, the equipment stop heating automatically. When temperature lower 250℃, the equipment get through electricity

automatically and heats again. It does repeatedly in this way to make sure temperature is constant in the range of 250°C

2. It needs 12 minutes from pressing power switch to the temperature of oven goes up to 250°C

3. When temperature of this equipment goes up to 250°C, paint a layer of edible vegetable oil onto mold. The make

pulp, and put them in tempalte, and cover it. Adjust the timer on the right side (the range of setting time is 0~5

minute, operator can set time with their own). when time is to the setting one, the oven will give out a sound "ting" to warn

operator that time is up,the production is finished. The operator can make other food. When food is finished, operator

should cut off electricity.

4. User can make time setting according to the difference of prescription of pulp and luster of food customer

likes.Generally,the more time lasts,the darker luster will be,whereas,it is not. But time cannot be too short,or food will

not be hot and with no luster.

5. Cleaning: This equipment can be washed by wet towel with cleaner, but it cannot be washed by water directly and in

water.Or it's electric will be destroyed.