

Electric Salamander

SKB80 SKB58

Introduction Manual



Thank you for choosing our products. Please read the manual instruction carefully before using the equipment and use only as specified.

Attention Owners and Operators

This equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safety, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Warning

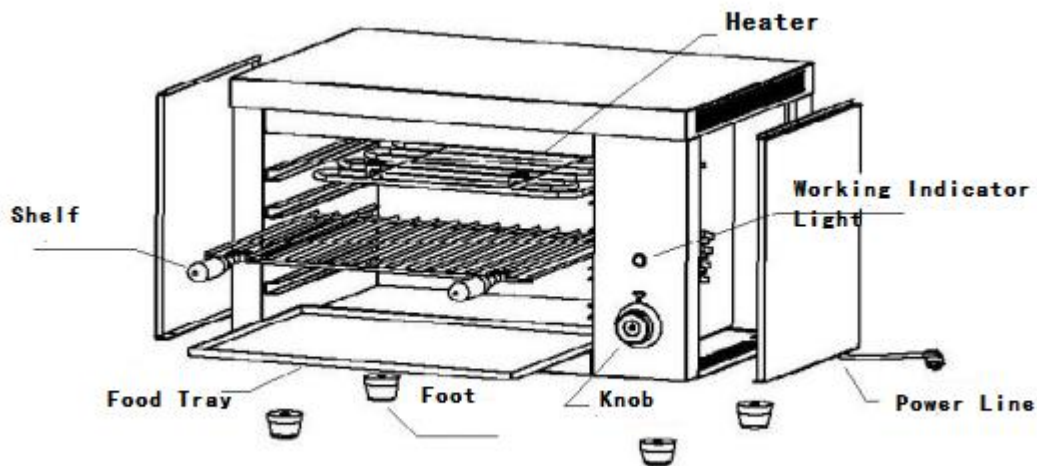
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

For Your Safety

Do not store or use any gasoline or other flammable vapors or liquids in the vicinity of this or other appliance.

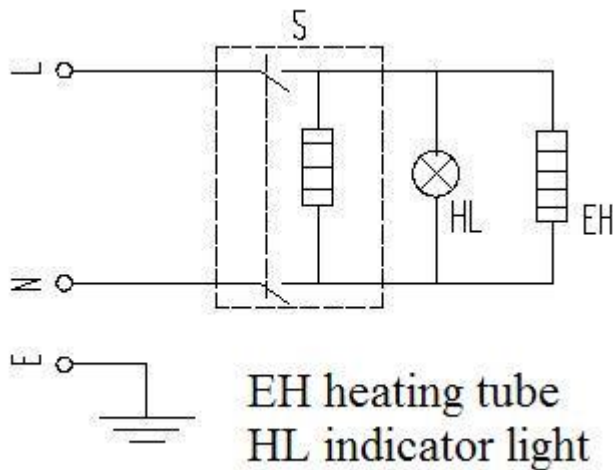
1.Function:

- (1)For toast the fresh and frozen bread.
- (2)For dry and toast fresh and frozen meat.

2.Structure of the Product:**3. Technical Parameters**

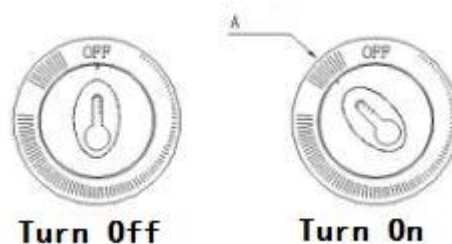
Description	Model NO.	Dimension	Voltage/ Frequency	Power	Temperature Range
Electric Salamander	SKB80	840*435*460MM	220-240V/50HZ	3.6KW	50℃~250℃
Electric Salamander	SKB58	620*390*390MM	220-240V/50HZ	2.2KW	50℃~250℃

4.Circuit diagram:



5.Operation Instructions:

- (1) Connect to the power, then green indicator light will be bright. Please rotate the knob clock-wisely (then more you turn, the higher the temperature will be risen. At this time, the heating indicator light will be bright and the heater is working. When the temperature is reached the one you have set, the heaters will stop working. When the temperature is decreased, and the heater will get back to work again, so the yellow light will be on. Again and again, the temperature will be kept in a certain rate.
- (2) As the picture shown below, turn the knob to position A, the heater will be heating continuously.
- (3) This equipment has one shelf and two food trays. You can select the corresponding shelf and tray according to the food size.



6.Installation Requirement:

- a. Put the equipment on a flat ground and ensure a clearance of at least 10cm from right and left sides, and at least 20cm from the back.
- b. The working voltage must match with the one on the specification plate.
- c. Please install proper power switch, fuse and power leakage protector near the equipment.

- d. The power connection is at the back of the equipment near bottom. Please make sure it is connected to the ground for safety.
- e. The ground wires (yellow and green) and power line are in the same wiring harness. Please connect the ground wire with a standardized ground line by copper bolt.

7. Troubleshooting

Problem	Reason	Solution
The green indicator light is not lit when you turn on the power.	1. The power fuse is burned out. 2. The power wire is improperly Connected. 3. The light has burned out.	1. Replace with a suitable fuse 2. Tighten the power wire connection. 3. Replace the light.
2. The yellow indicator light is always lit. You cannot control the temperature.	1. The indicator light is improperly connected.. 2. The thermostat has failed.	1. Connect the light correctly. 2. Replace the thermostat.
3. The yellow indicator light is not on; the temperature can be controlled normally.	1. The indicator light is improperly connected. 2. The indicator light has burned out.	1. Connect the light correctly. 2. Replace the light.

All above is just for reference. If there is any accident while your cooking, stop using is right away and let the professional staff to deal with it.

8. Cleaning and Maintenance:

1. Turn off the power source after cooking is finished.
2. Do not destroy the surface or heat plate with solid or sharp objects.
3. Clean the salamander at regular intervals; take out the shelf to clean it. Wipe the inside with dry cloth. Do not wash it by water directly.

9. Daily Checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

Important: Do not discard this manual

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.



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