

# Hot Cupboard

## Instruction of manual

TWK120 TWK60 TWK30




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.

## 1. Instruction

### 1.1 Safety instruction

Don't move the appliance when the plug is inserted!

1. 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.
2. Always treat the power cord with care. Protect it from sharp edges or corners, heating surface and grind, etc.
3. This appliance is equipped with a grounding plug. It must be plugged directly into a properly grounding receptacle.
4. Children should be supervised to ensure that they do not play with the appliance.
5. The appliance is not to be cleaned with a water jet.
6. Before cleaning, unplug the appliance from the mains and waiting until the appliance has cooled down completely.
7. Always grasp the plug itself, not the cable. Make sure your hands are dry before touching the mains plug.
8. When the appliance workings abnormally, unplug the appliance from the mains firstly, and contact the technical personnel. Don't try to repair it yourself.
9. The terminal in the back of the product (marked ) must be reliably connected to the external equipotential bonding terminal in the buildings by using the wire having nominal cross-sectional areas of at least 2.5 mm<sup>2</sup>.
- 10.



The above **caution** marking shows the part and adjacent

part are very hot.

## 1.2 Technical data

Model	Dim(mm)	Voltage	Power(W)	Inner Capacity (L)
<b>TWK120</b>	800X420X80 0	220-240V/ 50HZ	1500	184
<b>TWK60</b>	400X420X80 0	220-240V/ 50HZ	750	87
<b>TWK30</b>	400X420X50 0	220-240V/ 50HZ	400	47

## 2. Installation and Operation

- Unpack and carry out a visual inspection of the unit for any transit damage.
- Site the appliance with a 50mm air gap at both sides and back. Mount the appliance on a firm flat surface so that it cannot topple over.
- Connect the plug into the socket. Rotate the thermostat knob clockwise to set the temperature at your desired position. The compartment can maintain the temperature by switching on or turning off the heating element.
- When the thermostat knob is rotated to the “0” position, the heating element can't work.
- The insulation of the wires will harden on first use. This will create some smoke, which should evaporate in 15 minutes. If not, unplug the appliance and call the service.
- If you don't use the appliance for a long time, you should unplug the appliance from the mains.

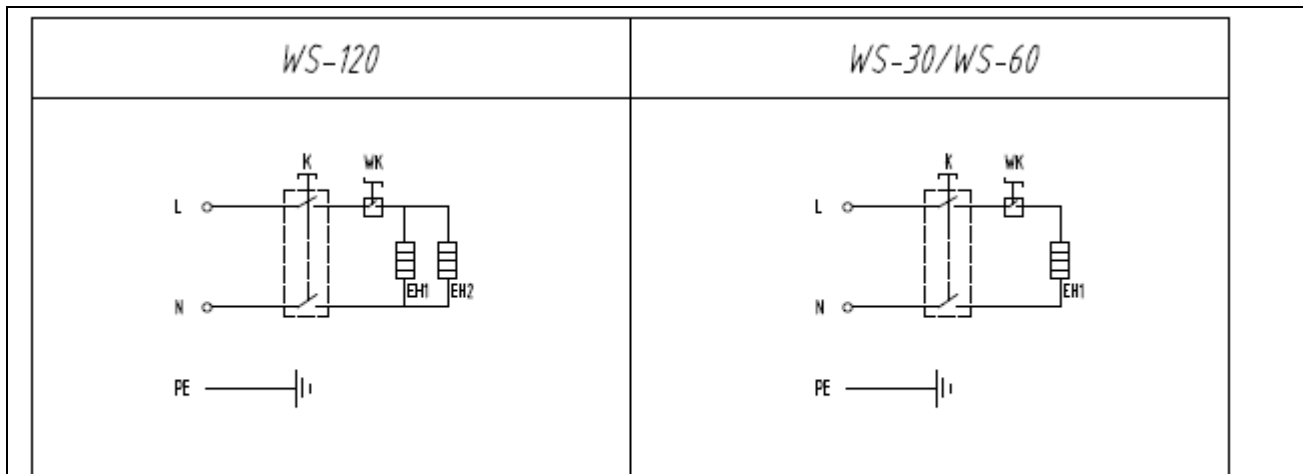
## 3. Cleaning and maintenance

- The device should be cleaned regularly.
- Unplug the appliance from the mains before cleaning.
- The appliance is not to be cleaned with a water jet.
- Control panel, surface of the device and power cord should only be cleaned by a piece of soft cloth dipping a mild cleaning detergent

solution. You must not let water enter into the switching unit.


- Do not use any aggressive cleaning agents or abrasive materials as these could damage the protecting film of the stainless steel and leave the iron particles on the surface of the unit, which can cause rust.

#### 4. Circuit diagram:



K: Switch      EH: Heating Element  
WK: Thermostat

#### 5. Waste disposal

Correct Disposal of this product	
	<p>This marking indicates that this product should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.</p> <p>To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>



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