

# SERVICE TEAM NEDERLAND



bedrijfskoeling



grootkeukens



witech catering equipment

## CREPE MAKER MODEL NO.: \*688.082 - \*688.084



## OPERATION MANUAL

In order to make full use of its functions and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

## WARNING:

This equipment should be used by request; if user run counter to rules of operation and makes accident happen. Our company will not take responsibility for it.

This product is designed by advantages of overseas products. It has features of small volume, light, fast heating, even, new style, reasonable structure and easy operation, This product is made of stainless steel, there is a drawer style cabinet under the oven.

## A. BASIC PARAMETER

Model	Voltage	Frequency	Power	Dimension(mm)
*688.082	220-240V	50/60Hz	3000W	450×485×240
*688.084	220-240V	50/60Hz	6000W	860×485×240

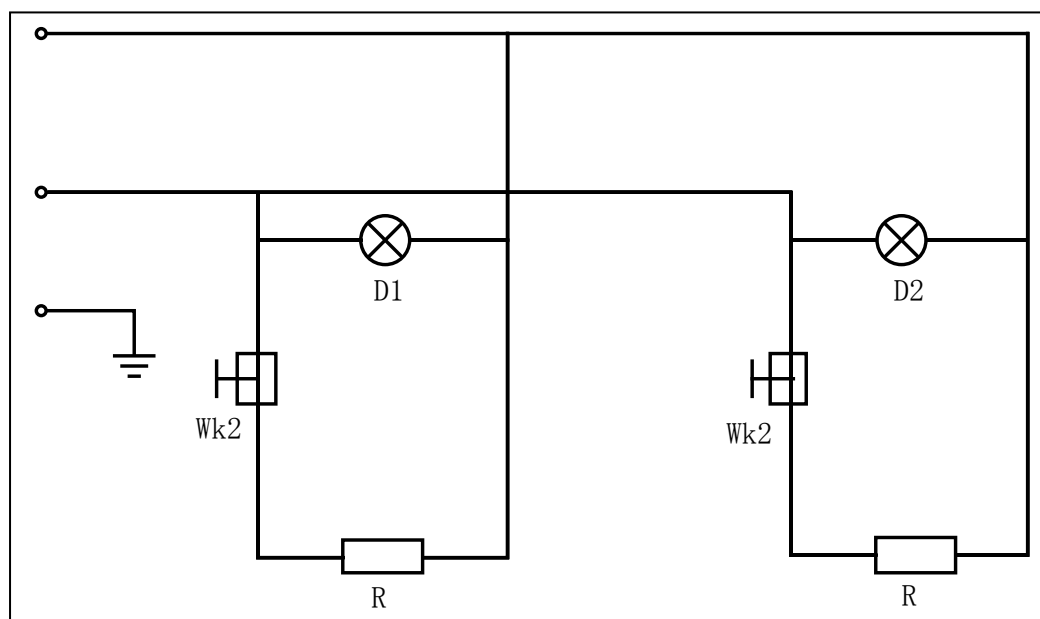
## B. SERVICE ENVIRONMENT

Temperature of environment can not over 50°C

## C. INSTALLATION AND OPERATION OF THIS EQUIPMENT

1. The installation and maintenance should be done by professional technicians.
2. The operating voltage of this equipment must be coordinated with the supplied voltage.
3. Do not put it close to inflammable objects in case of accidental fire.
4. Get through power and adjust the temperature controller to the needed degree,  
When temperature reaches the adjusted temperature, user can use it

## D. CIRCUIT DIAGRAM



## E. TRANSPORTATION AND STORAGE

In transportation use should prevent it from being shaken violently, crashed and put upside down. Put it in a ventilated warehouse and maintenance that is with dry air but without any corrosive gas.

## F. CLEANING AND MAINTENANCE

5. Cut off electricity when cleaning equipment
6. Use cleaner without corrosive to clean surface

## WARNING: DO NOT USE WATER TO SPRAY ON TEMPERATURE CONTROLLING INSTRUMENT