

LR-DE-1\2 Electric Crepe Machine

Thanks for choosing LINKRICH products:

We mainly produce food processing equipment, baking equipment, professional kitchen equipment, steel kitchen ware, commercial refrigeration equipment and ice cream machine, more than 6 series, 127 kinds of products for you to choose. They are environment-friendly with excellent designs. High technique to save power, complete functions, easy to operate, LINKRICH products are more competitive than those of the same line in the international market.

Attention

- New user or repairing this product must be performed by the experts or qualified person or those who have gotten the license of installation, or those who are authorized by the manufacturer.
- When installation or maintenance, please obey the following instructions carefully to ensure the safety use of this appliance.
- Please keep this instruction Manual for future reference, or hand it to next user.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it, and consult it to the experts.
- Keep the packing material out of reach of the children to avoid accident(Especially the plastic bag, screw etc)
- This appliance could be only operated by the person who is familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask for expert, and use the original fitted spare part. It will be dangerous if not following the above requirements.
- This appliance is just for commercial using, not for any other use, otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

Introduction:

The Electric Crepe Machine & Griller is a new kind of our factory's electric thermal products. They are made with advanced foreign technology and use the hi-quality electric thermal components so that they have the quality reliability. Because the tray is dealt with the treatment of special non-stick techno, the working effect is more perfect. They are all stainless steel structure, good-looking and resistant. The Electric Crepe Machine & Griller is easy to operate, convenient to

maintain, and suit for frying all kinds of food such as biscuits, eggs and dumplings.

Technical Data:

Model	Diameter	Rated Power	Rated Voltage	Rated frequency	Dimension	Weight
LR-DE-1	350mm	3kW	220V	50Hz	45x49x23cm	13kg
LR-DE-2	350x2mm	3+3kW	220V	50Hz	87x49x23cm	27kg

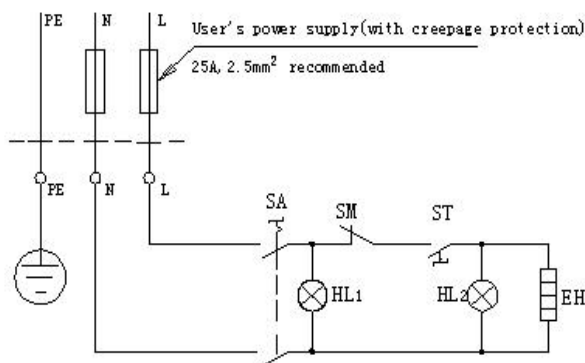
Operating Instruction:

Before operation, check if the voltage of power supply is in conformity with the marked voltage and if the user's power switch and fuse are suitable for the required power of this appliance. The enclosure of the appliance shall be properly earthed. The appliance shall be placed horizontally and firmly. No combustible or explosive material can be placed in its vicinity. The operation space shall have good ventilation, with the ambient temperature not higher than 50°C. To maintain a long lifetime of the appliance and safety of people and the appliance itself, do NOT let the heating panel operate when the panel is dry.

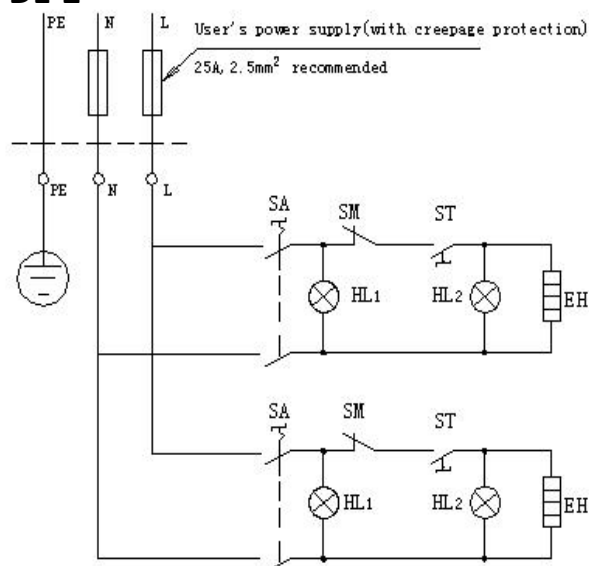
1. Plug the power supply cord into the outlet.
2. Adjust the temperature control knob to the suitable position, and the machine can begin heating as soon as the power indicator is glowing.
3. When preheated up to the determined temperature, the crepe machine & griller can start to fry.

Circuit Diagram:

LR-DE-1



LR-DE-2



EH: Heat **HL1-2:** Indication Light **ST:** Temperature contoler
SA: Main Switch **SM:** Limiter

Note:

1. The power supply must be grounded properly.
2. The machine must preheat for about 10 minutes if the machine is cool.
3. When the machine is preheating, don't touch the tray and the surface in order to avoid injury.
4. Be careful not to scratch the surface of the tray, otherwise it will have an effect on frying.
5. After use, the cleaning work of trays and the body will be on after the machine is cooled.

Warnings:

- The appliance shall not be cleaned with a water jet! As water is conductive, ingress of water may cause electric shock.
- If the power cord is broken or worn, stop operation immediately, and change the power cord with a new one of the same specifications, or contact the supplier.
- When operating, keep your hands dry! Always make sure that your hands are dry and insulated from the power switch, connector, temperature controller etc.

ONE YEAR PARTS WARRANTY

LINKRICH warrants to the original purchaser of every new LINKRICH product, under normal and proper use and maintenance service as specified by LINKRICH and upon proper installation and start-up in accordance with the instruction packet supplied with each LINKRICH unit. LINKRICH's obligation under this warranty is limited to a period of one (1) year from the date of original installation.

WARRANTY CLAIMS

All claims for parts must be made directly through LINKRICH. All claims should include:

Personal Details:

Your name

Your company

Address

Email

Phone

Products Details:

Model number

Serial number of the product

Date of purchase

Proof of purchase

Pertinent information supporting the existence of the alleged defect.(Such as picture etc.)

Please send the above information to Service@chinalinkrich.com or Fax to +86 20 87607453

Our warranty departments will according to the actual situation and reply you within 24hours.

What is not covered by this Warranty

Linkrich's sole obligation under this warranty is limited to replacement of parts, Subject to the additional limitations below.

1. This warranty neither assumes nor authorizes any person to assume obligations other than those

expressly covered by this warranty.

2. This warranty is limited to replacement of parts, and the shipment charge is not included. No consequential damages. Linkrich is not responsible for Economic loss; or special, indirect, or consequential Damages, including without limitation, losses or damages arising from food or product spoilage claims whether or not account of refrigeration failure.

3. Warranty is not transferable. This warranty is not assignable and applies only in favor the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties, express or implied, including any warranty of merchantability or fitness for a particular purpose.

4. Improper usage. Linkrich assumes no liability for parts or labor coverage for component failure or other damages resulting from improper usage or installation or failure to clean and/or maintain product as set forth in the warranty packet provided with the unit.

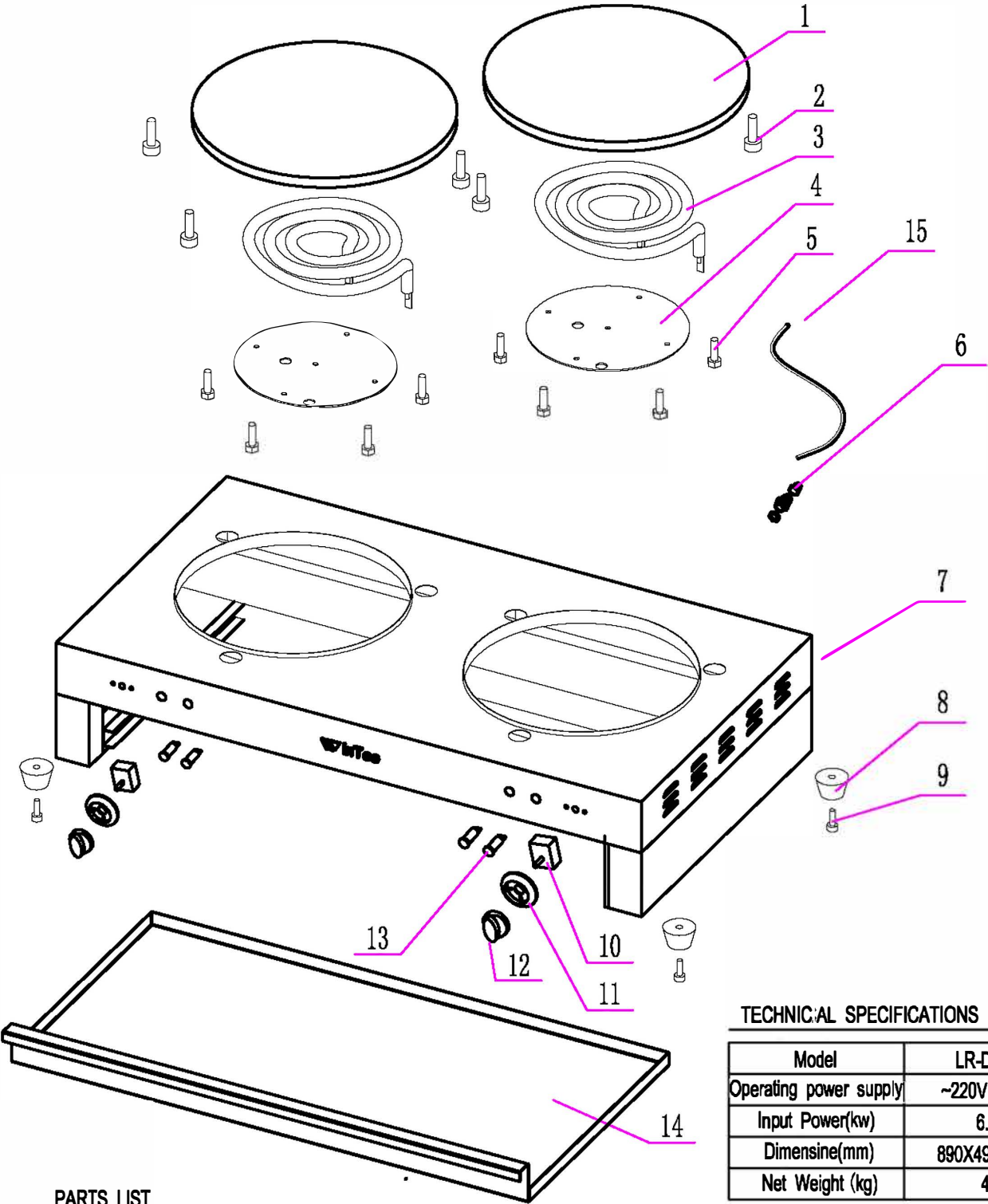
5. Residential applications: linkrich assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

6. Alteration, neglect, abuse, issue, accident, damage during transit or installation, fire, flood, acts of god. Linkrich is not responsible for the repair or replacement of any parts that linkrich determines have been subjected after the date of manufacture to alteration, neglect, abuse, accident, damage during transit or installation, fire, flood, or act of god.

7. Improper electrical connections. Linkrich is not responsible for the repair or emplacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage drops to the unit.

8. No implied warranty of merchantability or fitness for a particular purpose: there are no other warranties, expressed, implied or statutory, except the one (1) year parts warranty as described above. These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. These are no warranty which extend beyond the description on the face hereof.

MACHINE ILLUSTRATION



TECHNICAL SPECIFICATIONS

Model	LR-DE-2
Operating power supply	~220V,50Hz
Input Power(kw)	6.0
Dimensine(mm)	890X490X225
Net Weight (kg)	47

PARTS LIST

IIUS.	Part No.	Name of part	AMT.
1		Hot plate	2
2		The bolt	6
3		Hair heat pipe	2
4		Heat pipes fixed plate	2
5		Heat pipes fixed bolt	8
6		Cable glang	1
7		Case body	1
8		leg	4
9		The foot bolt	4

IIUS.	Part No.	Name of part	AMT.
10		The thermostat switch	2
11		The thermostat switch seat	2
12		The thermostat knob switch	2
13		Indicator light	4
14		Answer the slag POTS	1
15		Cable	1
16			
17			
18			