



BASG600

RISE & FALL SALAMANDER GRILL

USER MANUAL

WARNING! Any refitting, incorrect installation, adjustment and maintenance may cause damage or personal injury. Please contact the supplier if user needs to adjust and maintain it, all this should be done by trained special professionals.

WARNING! For your safety, do not put or store any flammable liquid, gas or other objects around the product.

WARNING! The case of this machine should be grounded for safety. Thank you for your cooperation.

Functions

1. Efficient radiated downward heat energy can make special roast effect on the surface of food. And it has an ideal result of heating and cooking for dishes with crumbs or cheese.
2. Its handle can adjust the distance of the food and heating source on demand while roasting.
3. It is made of stainless steel and the drop plate can be pull out and easy to clean.
4. It is easy to operate by rising and falling and easy for maintenance.
5. The BASG600 has two energy controllers and two independent heating areas.

Basic parameter

Model	BASG600
Dimension (mm)	600×450×500
Power	4kW
Energy controller number	2
Heating area (mm)	590×320
Distance of rising and falling	0~140mm

Transportation

This product should be handled carefully and should not be upside down to prevent damage both outside and inside during transportation. The packaged machine should be put in a ventilated warehouse without causticity gas. If it needs to be stored in open air temperately, measurement against raining is needed.

Precautions

6. The voltage for using this product must be coordinated with the supplied voltage.
7. When installing BASG600, the connected equipment must be provided with Earth leakage protector like an RCD and suitable two pole Isolator.
8. There is a equipotential Earthing connector on the side. Before using it, please connect it safely according to safety regulation.
9. Before using, the user should check whether every connection is firm, voltage is normal and ground connection is safe.
10. Use damp non-abrasive cloth containing non-corrosive cleanser for cleaning. Do not clean this product with a water jet to prevent from damaging with water leakage.
11. When using, do not put any objects on the top of the unit, and do not shake the top heating chamber.
12. Do not store any inflammable objects near the installed place. The temperature of environment must be lower than 45℃ and the relative humidity must be lower than 85%.
13. The installation of this product should be done by professionals.

Special announcement

WARNING!

- It is not suitable for use in domestic installation.
This product is commercial machine; it should be operated by trained cook.
- Do not dismantle or refit this product.
When the product is in use, do not shake the top box and tilt it.
The dismantlement and refitment will cause serious accident.
- Unplug the machine to cut off electricity before cleaning.

When cleaning do not spray water on the product directly.

Water can conduct electricity so the product may cause electric-shock accidents by electric leakage.

- Do not pat the product or put heavy things on the top of it.
Incorrect operation may cause the equipment damage and danger.

- High temperature will cause scalds.

When the grill is in use and before or after being used, do not touch directly body of trunk and chamber of top truck because of high temperature.

Notice!

- When thunder and lightning closes, users should shut off main switch to avoid appliance being damaged by lightning strikes.
- Do not use hard and sharp objects to destroy the surface of oven body and panel.
- After using it, please shut off main switch.
The installation and maintenance of electric circuits by professionals.
If power cord is damaged, DO NOT USE, users should ask manufacturer or maintenance department or specific professionals to change it.

WARNING!

- Do not use extension cables or use power supplies not suited to the ratings on the nameplate.
- Do not use main switch which is not coordinated with safety standard.

Instructions

14. Before using, check whether the power installation is correct to ensure the supplied voltage is coordinated with the stated voltage on the nameplate.
15. Switch on the electrical Isolator and green indicator is on which shows the power is connected.
16. Rotate the energy controller (proportional) clockwise and set the needed temperature, at this time the yellow indicator is on and shows the heating tube is operating.
17. Raise the top trunk, insert the food covered with crumb and cheese onto the stainless drop plate.
18. Pull upward and downward the handle vertically, adjust the distance between food surface and heating source and stop at the certain height according to the requirement of treatment.
19. When temperature reaches a certain degree, energy controller will cut off power automatically, at the same time heating indicator is off and heating tube stops operating which shows to prepare for next one.
20. When top trunk rises to the top, the finished food can be taken out.
21. When temperature lowers down, energy controller can connect power automatically, at the same time yellow indicator is on. Electric heating tube resumes operating and this process repeats time after time.
22. Rotate the energy regulator clockwise to the maximum position which the heater will work permanently.
23. The oven with two energy controllers can accord needs to heat separately or at the same time the operation is as easy as the operation of a energy controller.
24. After finishing operation, rotate the energy controller to off position at reverse direction. Then switch off the equipment and cut down the power.
25. If the power cord is damaged, users should not use the equipment and ask the professionals to change the same model and specification power cord.

Cleaning and maintaining

26. Cut off power before cleaning to prevent from accident.
27. The stainless drop plate and drop net can be taken out to clean with water with non-corrosive cleaner. But do not use sharp knife to get rid of filth on the surface of oven.
28. After finishing operation, user can use wet towel containing non-corrosive cleaner to scrub the surface of oven and power cord. Do not spray water directly to clean body of oven in case of water leakages into controlling trunk and destroy electric function and elevating structure.
29. If user does not use it at any time, user should shut power switch and energy controller in time.
30. While the equipment is not used for a long period, users should clean the oven and put it in a well-ventilated warehouse with no corrosive gas. Use stainless steel cleaner.

NOTE! When food is not cooking do not leave the grill heating, turn the controls to the lowest setting when not cooking immediately afterwards or switch off completely to save energy. **DO NOT** leave on maximum heat indefinitely as premature failure can occur.

WARNING:

- Must check the machine every day. Usually check the product that can avoid serious accident happens.
- Stop using if user feels that there are some problems in the circuit or machine. Ask the special technicians to check and maintain the machine as soon as possible.

Disposal



EU regulations require products to be disposed of by specialist companies who remove or recycle all gasses, metal and plastic components. Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial equipment but may be able to offer advice on how to dispose of the equipment locally. All packaging materials should be disposed of in an environmentally friendly way.

Environmental protection



Discarded electric appliances are recyclable and should not be discarded in the domestic waste! Please actively support us in conserving resources and protecting the environment by returning this appliance to the collection centers (if available).

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Parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities. Products have been approved to carry the following symbols:

