



Instruction Manual

Hot-dogs Machine

FSEHG-0405



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Thank you for choosing our kitchenware series. Please read the manual book carefully before using the equipment and use only as specified.

This series is our latest generation kitchen equipment .The body is made from stainless steel and the smooth appearance is based on European styling. They are fully–featured, easily to operate, energy saving and are designed for environmental protection.

1.Damage to the appliance

In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by any of removing the fuse, unplugging the unit or manually tripping the circuit breaker.

1. 1 Ensure power is not supplied to the appliance while repair work is being carried out.

1. 2 Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstances should the outer casing of the appliance be opened.

1. 3 While the appliance is under warranty, repairs should only be performed by an authorized service technician. Otherwise,

the warranty is void.

1. 4 Old appliances contain materials that can be recycled.

Please contact your local recycling center about the possibility of recycling these materials.

2. Cleaning the unit

Clean stainless steel surfaces with a wet cloth and then wipe dry with a soft cloth. Soak baked or hardened spills first to loosen them.

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

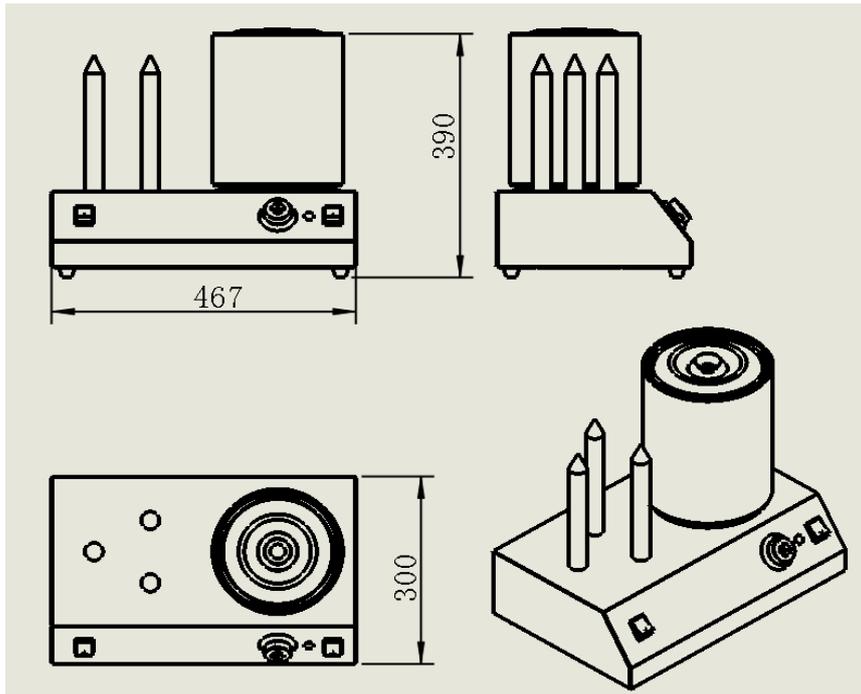
To help prevent soiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

3. Basic parameters

3.1

Model	Dimensions	Power	Voltage	Net weight
FSEHG-0405	467*300*390mm	670W	220-240V/50Hz	8.47kg

3.2 Three side views



4、Cleaning and Maintain

- In order to extend the using time, clean the surface and water tank regularly. Attention, cleaning these places just only at normal temperature.
- If you leave the equipment for long time, clean the stainless steel surface using clothes soaked gas, then put it in ventilate place.
- Clean stainless steel surface with warm soap water every day, then dry it completely. (never wash the equipment by high-handed gun directly.)