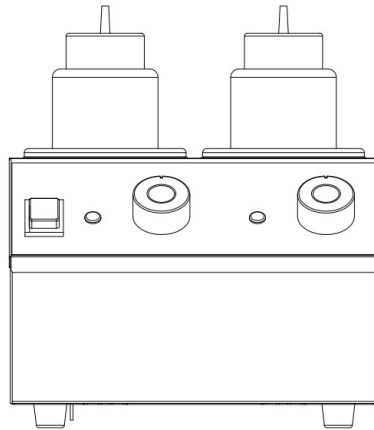
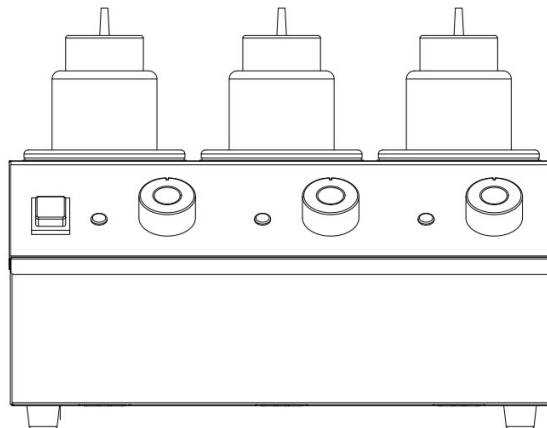


SAUCE WARMER

Operation Manual



SWE2F



SWE3F

Please read and keep these instructions.

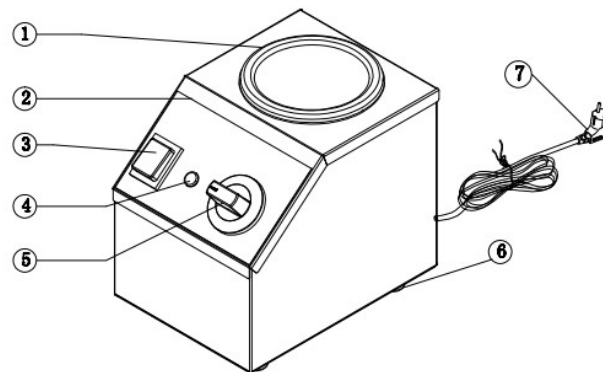
IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. Do not operate this or any appliance with a damaged electrical cord or plug.
8. Do not operate this or any appliance after it has malfunctioned or been damaged in any way.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by turning the temperature and timer control to "OFF", then removing the electrical plug from the wall outlet.
13. Do not use appliance for any application other than intended use.
14. Do not insert metal utensils or oversized foods into this unit as they may cause a fire and heighten the risk of electrical shock.
15. Do not store any item on top of this unit when in operation.
16. Do not allow this oven to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. Do not clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. Do not cover interior of this unit with metal foil as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit's tempered, safety glass door. If the oven door has a scratch or nick, contact customer service before use.
21. Turn the appliance off by turning the temperature and timer control to the "OFF" position.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they do not play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation, DO NOT leave appliance without powering off.

NOTE: Save these instructions for future reference.

Identification of Key Parts



1. Inner barrel 2. Main body 3. Power switch 4. Heating light
5. Control knob 6. Foot 7. Power cord

Technical Information

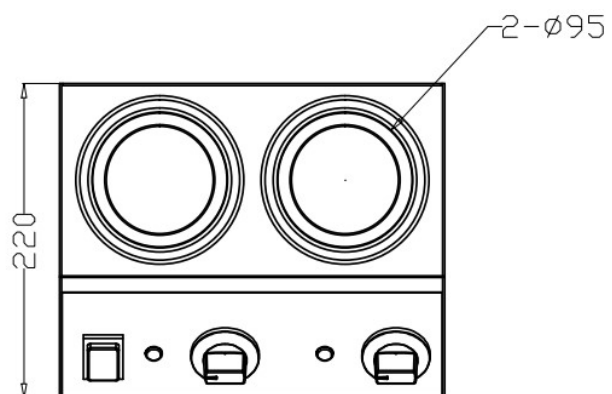
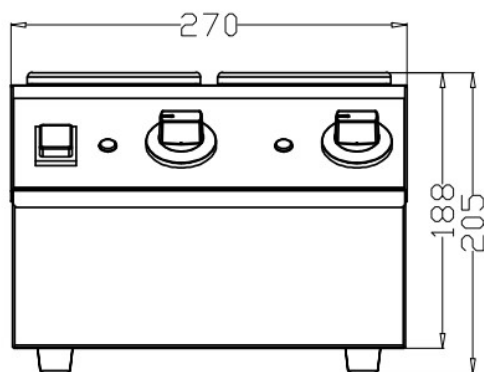
The electric warmer keeps your sauce warm for quick and easy of dish. It fits for 32oz(1000ml) bottles.

Temperature control from 0 to 90°C.

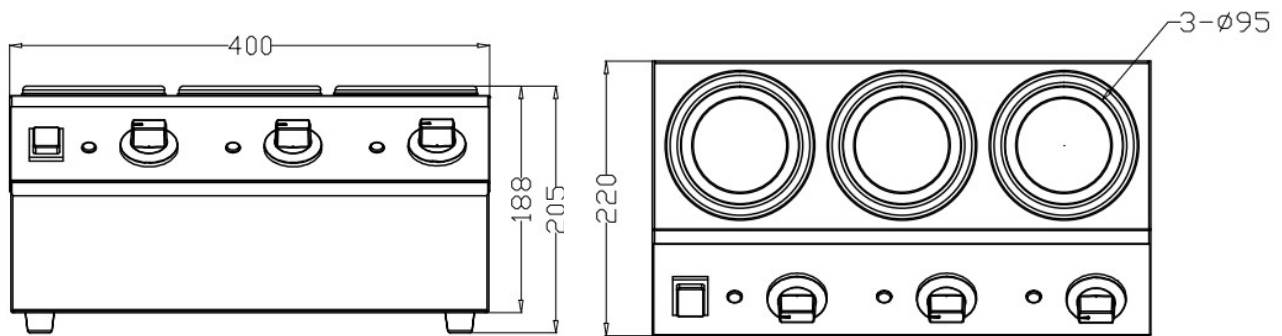
Model No.	Voltage	Herz	Power	Unit size(mm)	Package size(mm)
SWE2F	220-240V	50Hz	400W	270x220x205	345x285x345
SWE3F	220-240V	50Hz	600W	400x220x205	465x285x345

Technical Drawing

SWE2F

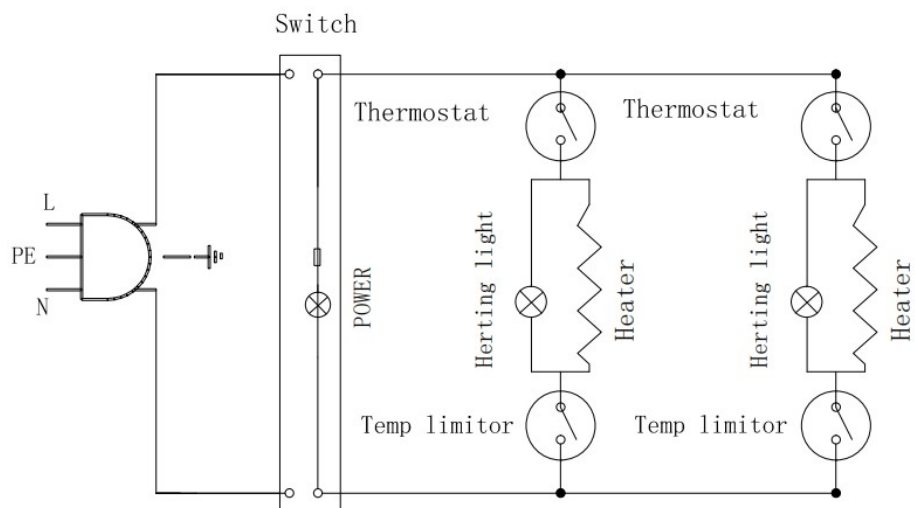


SWE3F

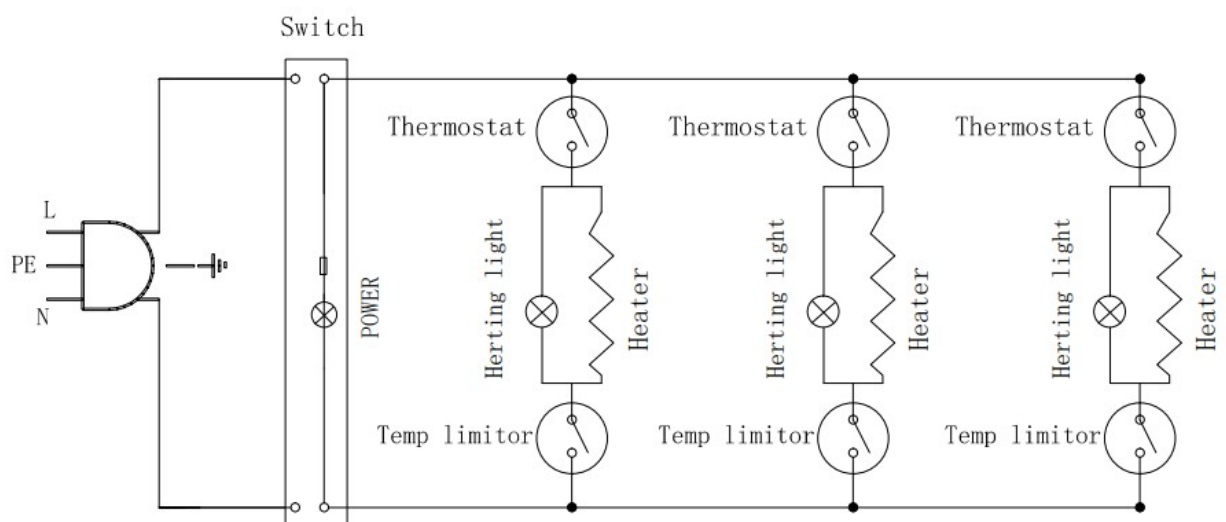


Circuit Diagram

SWE2F



SWE3F



Operation

Choose an easy-to-clean work surface on which to install the appliance. The appliance must be at least 20cm from any vertical surfaces that are not heat-resistant. To ensure maximum ease of use, the appliance should be between 85 and 95 cm from the ground.

Please clean the bottle with soapy water before the first usage.

Never put the food straight from the pot.

Warmer is intended use with 32oz(1000ml) sauce bottle.

1. Plug in electricity
2. Turn on power switch
3. Turn control knob on 90°C and preheat warmer for 15 minutes without the bottle.
4. Be sure to pour into the bottle the amount of preparation necessary to ensure a service of 2 hours maximum.
5. Turn the control knob between 50 and 65°C maximum to keep warm then insert the bottle inside the warmer.
6. Sauce bottle must not be heated above 65°C.
7. Please noted that sauce bottles are not intended for storage. After each service (maximum 2 hours), they must be emptied of excess preparation and then cleaned.

Cleaning and Care

1. Before cleaning your appliance, unplug it and let the warmer cool down.
2. Read the general rules applicable to electrical equipment before any action on the appliances.
3. Clean and use soft cloth and mild soap on exterior.
4. Never use metal scouring pads, strong abrasives or detergents on exterior.
5. Never clean the appliance by immersing in water or using a water jet.
6. Clean the bottles in warmer water with non-chlorinated liquid detergent and a brush.
7. The bottles can be cleaned in a dishwasher under the condition that the inner temperature of the dishwasher does not exceed 65°C.
8. When storing, set power switch to "OFF" position.

