

Salamander Grill Instruction Manual

Model: ES-2800L/ES-4000L



**Please read this instruction manual carefully before
operating this equipment**

FOR YOUR SAFETY

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Liability and Warranties:

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on! The manufacturer is not liable for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed; - alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the product.

Safety:

This section provides an overview of all important safety aspects. In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols. Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanently clear and legible.

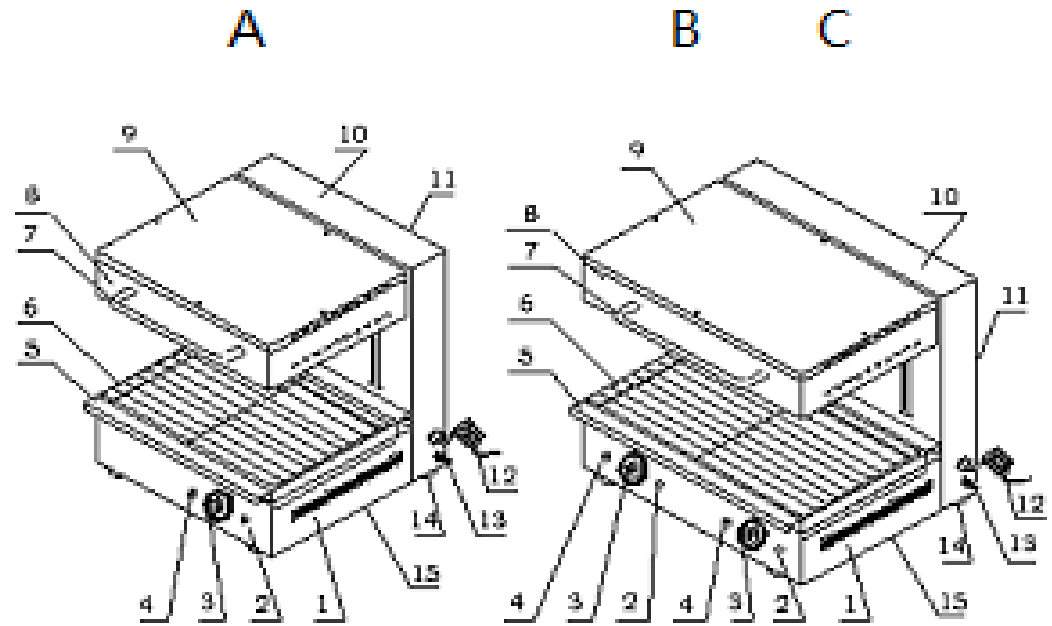
By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

STRUCTURE

ES-2800L/ES4000L

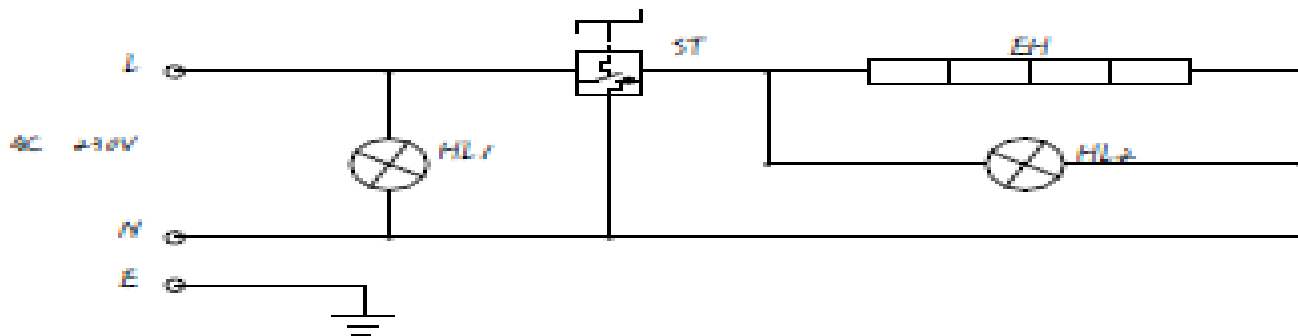
ES-5600L

1. BOTTOM TRUNK
2. HEATING INDICATOR
3. TEMPERATURE CONTROLLER
4. POWER INDICATOR
5. OIL RECEIVE TRAY
6. STAINLESS DROP PLATE
7. ELEVATING HANDLE
8. TOP TRUNK
9. TOP PLATE
10. BACK TRUNK
11. BACK BOARD
12. POWER CORD
13. GROUNDING SCREW
14. RUBBER FOOT
15. BOTTOM PLATE

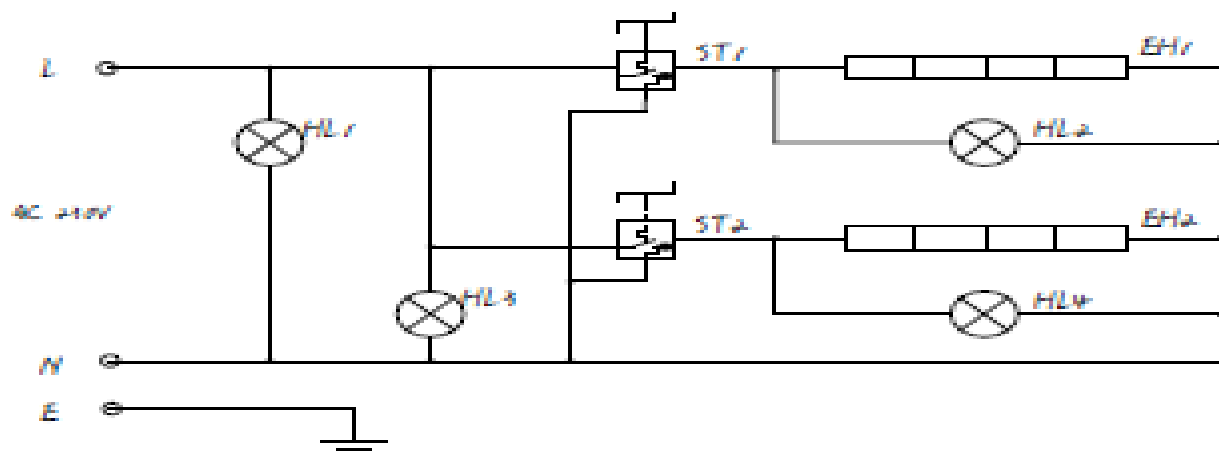


CIRCUIT DIAGRAM

ES-2800L

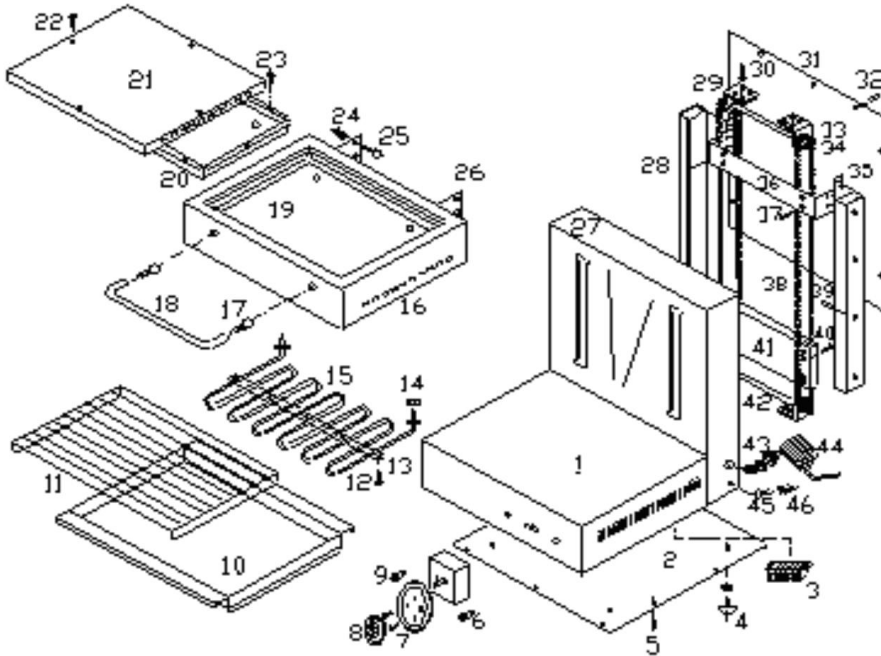


ES-4000L & ES-5600L



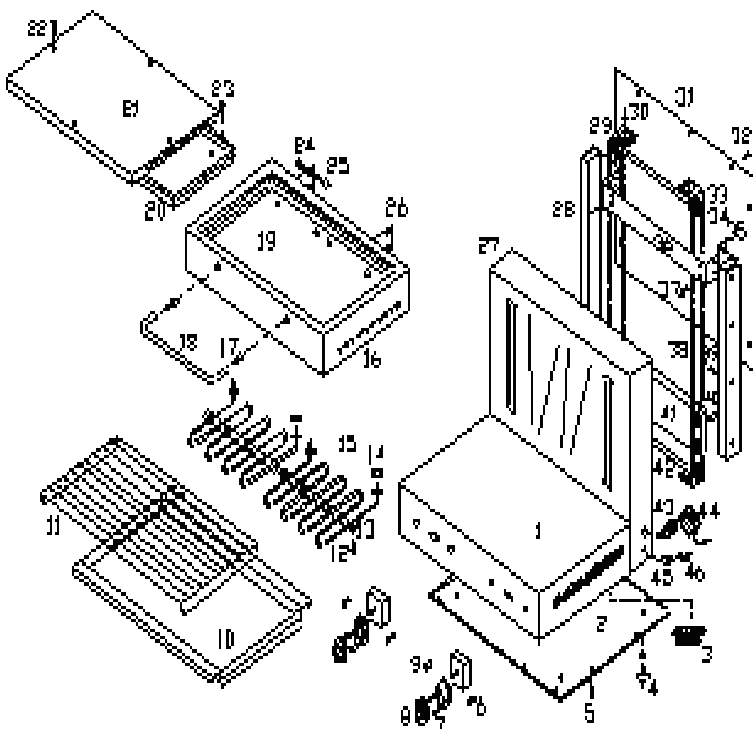
Solid disassemble diagram for Maintenance

ES-2800L



1. Bottom trunk
2. Bottom board
3. Ceramic base
4. Rubber foot
5. Screw M4×8
6. Heating indicator
7. Screw M4×6
8. Temperature controller
9. Power indicator
10. Oil receive tray
11. Stainless drop plate
12. Screw M4×16
13. Layering piece
14. Nut M12
15. Electric heating tube
16. Top trunk
17. Screw M8×12
18. Lift style handle
19. Top plate
20. Insulation cotton board
21. Top casing cover
22. Screw M4×20
23. Screw M4×8

ES-4000L/ES-5600L



24. Hexagon head screw M6
25. Hexagon head nut M6×20
26. Crown board
27. Back trunk
28. Chute
29. Bearing base
30. Screw M4×16
31. Back board
32. Screw M4×8
33. Chain wheel
34. Small bearing 628Z
35. Supporting point
36. Chained board
37. Stainless screw M3×20
38. Chain
39. Screw M4×16
40. Stainless screw M3×20
41. Balancing piece
42. Sprocket bearing
43. Sheath of Power cord
44. Power cord
45. Copper grounding screw M6×15
46. Copper nut M6

Solid disassemble diagram List

ES-2800L

| NO | Part name | Material specification | Quantity | Note |
|----|-----------------------------------|-----------------------------------|----------|------------------------|
| 1 | Bottom trunk | 304 board/a=1.0 | 1 | |
| 2 | Bottom board | Zinc coat board/a=1.0 | 1 | |
| 3 | Hexagon head screw | M8×25/A3 zinc coat | 4 | With four hexagon nuts |
| 4 | Rubber foot | Ø50×30/black | 4 | |
| 5 | Crosshead screw | M4×8/3A zinc coat | 10 | With flat pad head |
| 6 | Heating indicator | 250V, 14A/yellow | 1 | Insert type |
| 7 | Crosshead screw | M4×6/A3 zinc coat | 2 | |
| 8 | Temperature controller | 250V, 13A /proportional | 1 | With knob sets |
| 9 | Power indicator | 250V, 14A/green | 1 | Insert type |
| 10 | Oil receive tray | Stainless steel 304board/a=0.8 | 1 | |
| 11 | Stainless drop net | Stainless wire Ø3, Ø6 | 1 | |
| 12 | Crosshead screw | M4×16/45# | 10 | |
| 13 | Layering of electric heating tube | Stainless steel 304board/a=1.0 | 2 | |
| 14 | Electric heating tube | 2.8kW, 230V/stainless wire Ø8 | 1 | |
| 15 | Front insulation board | 304board/a=0.8 | 1 | |
| 16 | Crosshead screw | M8×10/A3 zinc coat | 2 | |
| 17 | Elevating handle | Bakelite 240×60 | 1 | |
| 18 | Top trunk | 304board/a=0.8 | 1 | |
| 19 | Head insulated cotton | Glass fiber | 0.5kg | |
| 20 | Insulation cotton board | Electrolytic/a=0.8 | 1 | |
| 21 | Top casing | 304board/a=0.8 | 1 | |

Solid disassemble diagram List

ES-2800L

| | | | | |
|----|----------------------|-----------------------------------|----|---|
| | cover | | | |
| 22 | Crosshead screw | M4×20/A3 zinc coat | 4 | With flat pad head |
| 23 | Crosshead screw | M4×8/A3 zinc coat | 4 | With flat pad head |
| 24 | Hexagon screw | M6×20/A3 zinc coat | 6 | With a spring pad and a flat pad head |
| 25 | Hexagon nut | M6/A3 zinc coat | 12 | |
| 26 | Crown board | 304board/a=2.0 | 2 | |
| 27 | Back trunk | 304board/a=1.0 | 1 | |
| 28 | Chute | 400×45/45 steel, chromium plating | 2 | |
| 29 | Bearing base | A3board/a=5, 10mm | 4 | |
| 30 | Crosshead screw | M4×16/45# | 16 | |
| 31 | Back board | 430board/a=1.0 | 1 | |
| 32 | Crosshead screw | M4×8/A3 zinc coat | 10 | With flat pad head |
| 33 | Small chain wheel | ∅35×18/16teeth/45# | 4 | |
| 34 | Small bearing | 628Z | 4 | |
| 35 | Support board | A3 cold-rolled plate/a=3.0 | 2 | |
| 36 | Chained board | A3 cold-rolled plate/a=3.0mm | 1 | |
| 37 | Stainless screw | M3×20/stainless steel | 4 | With four M3 nuts |
| 38 | Chain | Long04B/45#/pitch6.35 | 2 | |
| 39 | Crosshead screw | M4×16/45# | 8 | |
| 40 | Stainless screw | M3×20/stainless steel | 8 | With eight M3 nuts |
| 41 | Balancing piece | A3iron plate/a=20mm | 1 | |
| 42 | Sprocket bearing | Cold-straight circle ∅12×243 | 2 | |
| 43 | Sheath of power cord | ∅16/heat-resistant plastic | 1 | Use rubber screw pressed wire |
| 44 | Power cord | 3×1.5mm ² /250V | 1 | With plug by require |
| 45 | Grounding screw | M6×15/brass | 1 | With two spring pad and two flat pad head |
| 46 | Copper nut | M6/brass | 2 | |

Notice: Each machine has an extra decorate panel, packed paper box and hull rubber bag.

Solid disassemble diagram List

ES-4000L

| NO | Part name | Material specification | Magnit ude | Note |
|----|-----------|------------------------|------------|------|
|----|-----------|------------------------|------------|------|

11

| | | | | |
|----|-----------------------------------|-----------------------------------|-------|---------------------------------------|
| 1 | Bottom trunk | 304 board/a=1.0 | 1 | |
| 2 | Bottom board | Zinc coat board/a=1.0 | 1 | |
| 3 | Hexagon head screw | M8×25/A3 zinc coat | 4 | With four hexagon nuts |
| 4 | Rubber foot | ∅50×30/black | 4 | |
| 5 | Crosshead screw | M4×8/3A zinc coat | 10 | Flat head |
| 6 | Heating indicator | 250V, 14A/yellow | 2 | Insert type |
| 7 | Crosshead screw | M4×6/A3 zinc coat | 4 | |
| 8 | Temperature controller | 250V,13A /proportional | 2 | With a knob set |
| 9 | Power indicator | 250V,14A/green | 2 | Insert type |
| 10 | Oil receive tray | Stainless steel 304board/a=0.8 | 1 | |
| 11 | Stainless drop net | Stainless wire ∅3, ∅6 | 1 | |
| 12 | Crosshead screw | M4×16/45# | 16 | |
| 13 | Layering of electric heating tube | Stainless steel 304board/a=1.0 | 4 | |
| 14 | Electric heating tube | 2kW, 230V/stainless wire ∅8 | 2 | |
| 15 | Front insulation board | 304board/a=0.8 | 1 | |
| 16 | Crosshead screw | M8×10/A3 zinc coat | 2 | |
| 17 | Elevating handle | Bakelite 240×60 | 1 | |
| 18 | Top trunk | 304board/a=0.8 | 1 | |
| 19 | Head insulated cotton | Glass fiber | 0.7kg | |
| 20 | Insulation cotton board | Electrolytic/a=0.8 | 1 | |
| 21 | Top casing cover | 304board/a=0.8 | 1 | |
| 22 | Crosshead screw | M4×20/A3 zinc coat | 4 | With flat pad head |
| 23 | Crosshead screw | M4×8/A3 zinc coat | 4 | With flat pad head |
| 24 | Hexagon screw | M6×20/A3 zinc coat | 6 | With a spring pad and a flat pad head |
| 25 | Hexagon nut | M6/A3 zinc coat | 12 | |
| 26 | Crown board | 304board/a=2.0 | 2 | |
| 27 | Back trunk | 304board/a=1.0 | 1 | |
| 28 | Chute | 400×45/45 steel, zinc coat | 2 | |
| 29 | Bearing base | A3board/a=5, 10mm | 4 | |
| 30 | Crosshead screw | M4×16/45# | 16 | |
| 31 | Back board | 430board/a=1.0 | 1 | |
| 32 | Crosshead screw | M4×8/A3 zinc coat | 10 | With flat pad head |
| 33 | Small chain wheel | ∅35×18/16teeth/45# | 4 | |
| 34 | Small bearing | 628Z | 4 | |
| 35 | Support board | A3 cold-rolled plate/a=3.0 | 2 | |

12

Solid disassemble diagram List

ES-4000L

| | | | | |
|----|---------------|----------------------------|---|--|
| 34 | Small bearing | 628Z | 4 | |
| 35 | Support board | A3 cold-rolled plate/a=3.0 | 2 | |

12

| | | | | |
|----|----------------------|-------------------------------|---|---|
| 36 | Chained board | A3 cold-rolled plate/a=3.0 mm | 1 | |
| 37 | Stainless screw | M3×20/stainless steel | 4 | With four M3 nuts |
| 38 | Chain | Long04B/45#/pitch6.35 | 2 | |
| 39 | Crosshead screw | M4×16/45# | 8 | |
| 40 | Stainless screw | M3×20/stainless steel | 8 | With eight M3 nuts |
| 41 | Balancing piece | A3 iron plate/a=20mm | 1 | |
| 42 | Sprocket bearing | Cold-straight circle Ø 12×343 | 2 | |
| 43 | Sheath of power cord | PG16/ABS plastic | 1 | |
| 44 | Power cord | 3×2.5mm ² /250V | 1 | |
| 45 | Grounding screw | M6×15/brass | 1 | With two spring pad and two flat pad head |
| 46 | Copper nut | M6/brass | 2 | |

Notice: Each machine has an extra decorate panel, packed paper box and hull rubber bag.

Solid disassemble diagram List

ES-5600L

| NO | Part name | Material specification | Magnitude | Note |
|----|-----------------------------------|-----------------------------------|-----------|------------------------|
| 1 | Bottom trunk | 304 board/a=1.0 | 1 | |
| 2 | Bottom board | Zinc coat board/a=1.0 | 1 | |
| 3 | Hexagon head screw | M8×25/A3 zinc coat | 4 | With four hexagon nuts |
| 4 | Rubber foot | ∅50×30/black | 4 | |
| 5 | Crosshead screw | M4×8/A3 zinc coat | 12 | With flat pad head |
| 6 | Heating indicator | 250V, 14A/yellow | 2 | Insert type |
| 7 | Crosshead screw | M4×6/A3 zinc coat | 4 | |
| 8 | Temperature controller | 250V, 13A /proportional | 2 | With knob sets |
| 9 | Power indicator | 250V, 14A/green | 2 | Insert type |
| 10 | Oil receive tray | Stainless steel 304board/a=0.8 | 1 | |
| 11 | Stainless drop net | Stainless wire ∅3, ∅6 | 1 | |
| 12 | Crosshead screw | M4×16/45# | 16 | |
| 13 | Layering of electric heating tube | Stainless steel 304board/a=1.0 | 4 | |
| 14 | Electric heating tube | 2.8kW, 230V/stainless wire ∅8 | 2 | |
| 15 | Front insulation board | 304board/a=0.8 | 1 | |

| | | | | |
|----|-------------------------|-----------------------------------|-------|---|
| 16 | Crosshead screw | M8×10/A3 zinc coat | 2 | |
| 17 | Elevating handle | Bakelite 405×60 | 1 | |
| 18 | Top trunk | 304board/a=0.8 | 1 | |
| 19 | Head insulated cotton | Glass fiber | 0.9kg | |
| 20 | Insulation cotton board | Electrolytic/a=0.8 | 1 | |
| 21 | Top casing cover | 304board/a=0.8 | 1 | |
| 22 | Crosshead screw | M4×20/A3 zinc coat | 4 | With flat pad head |
| 23 | Crosshead screw | M4×8/A3 zinc coat | 4 | With flat pad head |
| 24 | Hexagon screw | M6×20/A3 zinc coat | 6 | With a spring pad and a flat pad head |
| 25 | Hexagon nut | M6/A3 zinc coat | 12 | |
| 26 | Crown board | 304board/a=2.0 | 2 | |
| 27 | Back trunk | 304board/a=1.0 | 1 | |
| 28 | chute | 400×45/45 steel, chromium plating | 2 | |
| 29 | Bearing base | A3board/a=5, 10mm | 4 | |
| 30 | Crosshead screw | M4×16/45# | 16 | |
| 31 | Back board | 430board/a=1.0 | 1 | |
| 32 | Crosshead screw | M4×8/A3 zinc coat | 12 | With flat pad head |
| 33 | Small chain wheel | ∅35×18/16teeth/45# | 4 | |
| 34 | Small bearing | 628Z | 4 | |
| 35 | Support board | A3 cold-rolled plate/a=3.0 | 2 | |
| 36 | Chained board | A3 cold-rolled plate/a=3.0mm | 1 | |
| 37 | Stainless screw | M3×20/stainless steel | 4 | With four M3 nuts |
| 38 | Chain | Long04B/45#/pitch6.35 | 2 | |
| 39 | Crosshead screw | M4×16/45# | 8 | |
| 40 | Stainless screw | M3×20/stainless steel | 8 | With eight M3 nuts |
| 41 | Balancing piece | A3iron plate/a=20mm | 1 | |
| 42 | Sprocket bearing | Cold-straight circle ∅12×433 | 2 | |
| 43 | Sheath of power cord | PG16/ABS plastic | 1 | |
| 44 | Power cord | 3×4.0mm ² /250V | 1 | |
| 45 | Grounding screw | M6×15/brass | 1 | With two spring pad and two flat pad head |
| 46 | Copper nut | M6/brass | 2 | |

Notice: Each machine has an extra decorate panel, packed paper box and hull rubber bag.

Functions

- Good result of heating and cooking for dishes with crumbs or cheese.
- Its handle can be used to adjust the distance of the food and heating source on demand while roasting.
- It is made of stainless steel and the drop plate can be pulled out and is easy to clean.
- ES-2800L has a temperature controller and a heating area; EB-600 and ES-5600L have two temperature controllers and two independent heating areas.

| MODEL | ES-2800L | ES-4000L | ES-5600L |
|--------------------------------|----------------------|----------------------|----------------------|
| DIMENSIONS (mm) | 450×450×500 | 600×450×500 | 800×450×500 |
| POWER SUPPLY | 220-240V, 50/60Hz | 220-240V, 50/60Hz | 220-240V, 50/60Hz |
| POWER | 2.8kW | 4kW | 5.6kW |
| TEMPERATURE CONTROLLER NUMBER | 1 | 2 | 2 |
| TEMPERATURE RANGE | 50~300°C | 50~300°C | 50~300°C |
| HEATING AREA (mm) | 440×320 | 590×320 | 790×320 |
| DISTANCE OF RISING AND FALLING | 0~140mm | 0~140mm | 0~140mm |
| WEIGHT | 38.5kg | 49kg | 61kg |

B. Functions

- Good result of heating and cooking for dishes with crumbs or cheese.
- Its handle can be used to adjust the distance of the food and heating source on demand while roasting.
- It is made of stainless steel and the drop plate can be pulled out and is easy to clean.
- ES-2800L has a temperature controller and a heating area; EB-600 and ES-5600L have two temperature controllers and two independent heating areas.

| MODEL | ES-2800L | ES-4000L | ES-5600L |
|--------------------------------|----------------------|----------------------|----------------------|
| DIMENSIONS (mm) | 450×450×500 | 600×450×500 | 800×450×500 |
| POWER SUPPLY | 220-240V, 50/60Hz | 220-240V, 50/60Hz | 220-240V, 50/60Hz |
| POWER | 2.8kW | 4kW | 5.6kW |
| TEMPERATURE CONTROLLER NUMBER | 1 | 2 | 2 |
| TEMPERATURE RANGE | 50~300°C | 50~300°C | 50~300°C |
| HEATING AREA (mm) | 440×320 | 590×320 | 790×320 |
| DISTANCE OF RISING AND FALLING | 0~140mm | 0~140mm | 0~140mm |
| WEIGHT | 38.5kg | 49kg | 61kg |

This product should be handled carefully and should not be placed upside down to avoid damage both outside and inside during transportation. The packaged machine should be put in a ventilated warehouse without caustic gas. If it needs to be stored in open air temporarily, prevention measures against rain is needed.

1. The voltage for using this product must be coordinated with the supplied voltage.
2. When installing ES-4000L and ES-5600L, the connected diagram must be with leakage protector and 3mm touched both-pole cut-out.
3. There is a equipotential connector on the side board. Before using please connect it safely according to safety regulations.
4. Before using, check whether every connection is firm, voltage is normal and the ground connection is safe.
5. Use a wet towel containing non-corrosive cleaner for cleaning. Do not clean this product with a water jet to prevent damage to the product.
6. When using, do not put any objects on the top trunk, and do not shake the top trunk.
7. Do not store any inflammable objects near the installed device. The temperature of the room must be lower than 45°C and the relative humidity must be lower than 85%.
8. The installation of this product should be done by professionals.

WARNING—DURING INSTALLATION!

DO NOT PLACE ON SURFACES OR NEAR WALLS, PARTITIONS OR KITCHEN FURNITURE AND THE LIKE—UNLESS THEY ARE MADE OF NON-COMBUSTIBLE MATERIAL OR CLAD WITH NON-COMBUSTIBLE HEAT-INSULATING MATERIAL AND PAY ATTENTION TO FIRE PREVENTION REGULATIONS.

- It is not suitable for use by families
- This product is commercial machine, it should be operated by trained kitchen staff.
- Do not dismantle or refit this product.
- When the product is in use, do not shake the top box and tilt it. This will cause serious injury.
- Unplug the machine to cut off electricity before cleaning.
- When cleaning do not spray water on the product directly.
- Do not put near water
- Do not put heavy things on the top of it.
- Incorrect operation may cause the equipment damage.
- High temperature will cause scald.
- When in use and before or after being used, do not touch the body of trunk and chamber of top truck because of high temperatures, this can cause scalding.
- In a storm, user should shut off main switch to avoid appliance being damaged by lightning strike.
- Do not use hard and sharp objects, it could destroy the product
- After using, please shut off main switch.

The installation and maintenance of electric circuit by professionals.

If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it.

- Do not use any other power supply which is not supplied with the product.
- Do not use any main switches not coordinated with safety standards.

F. Instructions:

1. Before using, check whether the power installation is correct to assure the supplied voltage is coordinated with the normal voltage.
2. Once plugged on a green indicator will come on which shows the oven is connected.
3. Rotate the temperature controller (proportional) clockwise and set the needed temperature. The yellow indicator is on and shows the heating tube is operating.
4. Raise the top trunk, insert the food onto the stainless drop plate.
5. Pull the handle vertically upward and downward, adjust the distance between the food surface and heating source and stop at the certain height according to the requirements needed
6. When temperature reaches a certain degree, the temperature controller will cut off power automatically, at the same time the heating indicator will turn off and the heating tube will stop operating which shows the next stage is ready.
7. When the top trunk rises to the top, the finished food can be taken out.
8. When the temperature lowers down, the temperature controller will connect power automatically, at the same time, the yellow indicator is on, the electric heating tube resumes operation and this process repeats over again.
9. Rotate the ratio machine clockwise to the maximum position which is normal heating place that shows heating tube works from the beginning to the end
10. The oven with two temperature controllers can adjust according to heat needed separately or at the same time
11. After finishing operation, rotate the temperature controller to the off position at reverse direction. Then plug off the equipment and cut down the power.
12. If the power cord is damaged, ask the professionals to change the same model and power cord specification.

Cleaning and maintaining:

1. Cut off the power before cleaning to prevent an accident.
2. The stainless drop plate and drop net can be taken out to be cleaned. Clean with water and a non-corrosive cleaner only. Do not use a sharp knife to get rid of filth on the surface of oven.
3. Do not spray water directly on the item in case of a water leakage inside the machine which can cause malfunction.
4. When item is not in use, shut off the power switch and temperature controller.

WARNING!

Any refitting, incorrect installation, adjustment and maintenance may cause damage or personal injury. Please contact the supplier if you need to adjust or modify, this should be done by trained engineers.

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

The case of this machine should be grounded for safety.

Daily Checks must be carried out to ensure smooth running of the machine
If you suspect that there is problems with the electric circuit or machine, should stop using it immediately. Please ask professionals to check and maintain it as soon as possible.

Before using check-

- If the machine is slanted?
- If the power cord is old, broken and damaged?
- If the controlled panel is damaged?
- In using If there is a strange smell?
- If the back board is out of shade by beating and affects elevating?

TROUBLESHOOTING

| PROBLEM | CHECKS | SOLUTIONS |
|--|---|---|
| Power indicator(green) is not on. | ①If power is connected? ②If there is power supply? ③If power indicator is broken? | -Change fuse -Keep electricity supply be well -Change power indicator |
| Heating indicator (yellow) is not on when heating tube is operating. | ①If heating indicator is broken? ②If connecting wire is loose? | Change heating indicator Get through the connector |
| 3. Electric heating tube stops working. | ①If heating tube is burned? ②If temperature controller is out of order? | Change electric heating tube Change temperature controller |
| 4. Top trunk cannot rise and fall. | ①If storage object locked between up trunk and back trunk? ②If back trunk elevating structure is out of order? | Open back board to repair |

WARRANTY

WARRANTY Hamoki Ltd warrants the original purchaser of every new product (under normal and proper use and maintenance service as specified by Hamoki Ltd and upon proper installation and start-up in accordance with the instruction packet supplied with each unit) a one year parts warranty.

Hamoki Ltd'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 the retailer** in the first instance. All claims raised with the retailer should include:

Your name:

Model number:

Your company:

Serial number of the product:

Address: Date of purchase:

Email: Proof of purchase :

Phone:

Information supporting the alleged defect.(A video/photo)

Photo of the dataplate.