

ELECTRIC PANCAKE 多功能电饼铛(煎烤机)

LR-FD431



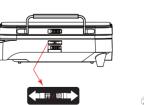
使用说明书



北京利仁科技股份有限公司

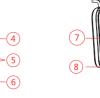
经销商: Pandabrands Inc. 售后服务咨询: service@pandabrands.com





拆盘指示贴

一、产品结构



1.控制面板 2.产品装饰圈 3.产品上盖 4.饼铛把手 5.饼铛拆盘按键 6.产品下壳 7.煎烤波浪纹上盘 8.悬浮展平结构 9.导油槽 10.聚能网点纹下盘

二、技术参数

产品名称	产品型号	烤盘规格	额定电压	额定频率	额定功率
电饼铛(煎烤机)	LR-FD431	36 × 36(cm)	120V~	60Hz	1400W

三、功能特点

- 1.悬浮展平结构设计,可适应不同厚度的食物,而且可随食物的热膨胀自由调节,使食物的烹制效果更好,上提 饼铛上盖,展平饼铛,上下盘可同时烹制更多食物。
- 2.上下盘同时加热、食物两面同时均匀受热、更节省时间;并有自动控温装置、当内部温度达到设定值时,加温自动 停止,当温度低于设定值时,产品自动加温。
- 3.智能控制板.操作更轻松。
- 4.加热盘采用耐腐蚀、高强度不粘涂层、不易粘锅。
- 5.高碳钢材质加热管,不易损坏,安全可靠。
- 6.上下盘可拆卸,清洗方便。

四、使用说明

烤盘拆卸与安装

1.上烤盘拆卸与安装



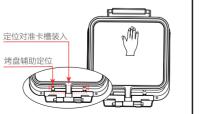
向开的方向拨动拆盘:

①.请参照拆盘指示贴的方向 拆卸和安装上下烤盘。

按键(参考拆盘指示 贴)烤盘弹开,取下

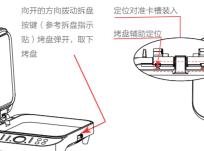
②.烤盘处于冷态时,产品打开大约 90度状态下,向开的方向拨动拆盘 按键,上烤盘弹开后可取出(注:如 手滑或手劲较小的用户使用时,可 用手按压烤盘表面更方便拆盘)。

用手轻轻向下按压, 烤盘可锁紧

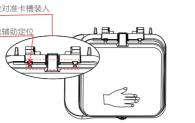


3. 将上烤盘前端两定位对准卡槽装 入(定位一定要装入卡槽内),轻 轻向下按压到底,烤盘即可锁紧。

2.下烤盘拆卸与安装



①.产品打开大约90度或展平状态 下, 烤盘处于冷态时, 向开的方 向拨动拆盘按键,盘弹开后可取 出(注:如手滑或手劲较小的用户 使用时,可用手按压烤盘表面更方 便拆盘)。



用手轻轻向下按压

②.将下烤盘前端两定位对准卡槽装入 (定位一定要装入卡槽内)轻轻向下 按压到底, 烤盘即可锁紧。

3.烤盘清洁



①,将上下烤盘拆下后可 直接用水清洗。



②.冲洗干净后,正面和背面 需用干抹布擦干水分再装入。

4. 使用操作步骤

使用时,先用湿布将烤盘擦拭干净,待饼铛预热完成后,在上下加热盘擦上少量食用油;

- 1.接通电源,饼铛提示"嘀","开/关"指示灯闪烁,按"开/关"键"开/关、速脆、预热、上盘、下盘、"指示 灯亮,产品开始预热,并开始倒计时,预热过程中除"上盘、下盘"外所有按键不起作用,预热完成后提示"嘀嘀" "预热"指示灯灭,也可长按"功能选择"键3秒跳过预热;
- 2.放入要烹制的食物,根据需要选择按键,功能选择:按"功能选择"可以依次循环选择8个菜单,按定时+""5 时-"自定义工作时间,停止操作3秒后,默认选择时间;火力选择;按"火力选择"上下盘可以在"小火、大 火、速脆"之前循环选择;
- 3. "功能选择" "定时" "自主"不能同时进行, "火力选择"可以和以上功能同时使用:
- 4.根据需要可按"上盘""下盘"选择单独上盘加热,单独下盘加热或上下盘同时加热;
- 5.放入将要烹制的食品后盖好盖,也可选择自主键,凭经验掌握时间,一般当饼铛四周热气变小时,表明食物已 熟。食品加工表只供参考,它与电压、气温及食物的用料、软硬、大小等有关可根据实际情况合理调整;
- 6.使用完毕,断电后稍等几分钟,借助饼铛的余温用餐巾纸或抹布擦拭即可使饼铛清洁。长时间不用存放时应使 用清洁剂进行认真清洗,确认干燥后再进行存放。

食品加工时间参照表:

菜单名称	时间(分钟)	菜单名称	时间(分钟)	
培根、手抓饼、煎蛋、煎牛排	2~4	贝类、鸡蛋饼	3~4	
大虾、烤鱿鱼、大饼、油酥饼	3~6	馅饼、黄花鱼	3 ~ 5	
锅贴、花生米	5 ~ 7	锅盔、烤鸡翅	6 ~ 8	

时间仅供参考,可根据实际情况调整

五、安全注意事项

使用本产品请仔细阅读"安全注意事项",确保使用安全,并在阅读后妥善保管,以便随时查阅!

● 强制

- 本产品输入电压为120V~,请确认后再使用,电压过高或过低将影响产品性能。
- 使用单相三孔插座,必须有接地保护,避免与其他电器共用一个插座。
- 在拆、装或搬动产品的任何部件前,请务必断开电源。
- ♠ 本产品仅用于室内使用。

▲ 警告

- ▲ 请勿私自拆装检修或带电拆下后盖,产品出现故障,必须到指定维修点去维修。
- ▲ 如电源线损坏,必须用专用软线或从其制造商或维修点买到的专用组件更换。
- ▲ 器具不能再外接定时器或独立的遥控控制系统的方式进行。
- ▲ 本器具的断接装置为电源插头。

产品通电期间,某些表面温度很高,使用过程中表面会变烫!

△ 注意

- △ 请在水平台面上操作,请勿在地毯、毛巾、塑料、不耐热的台面上使用本产品,以免发生火灾。
- △ 使用中,严禁用手触摸加热盘,以免烫伤;
- 介 请勿让儿童单独使用。
- △ 放油过多溢出时,请及时擦拭,切勿让油污渗入开关或外壳,以免影响饼铛的正常工作。
- △ 在使用过程中,请勿用刀或金属器具在饼铛内切割食品,清洁与食物接触的表面时用干净抹布擦拭即可 请勿用金属或粗糙之物刷洗擦拭饼铛加热盘,以免破坏涂层。

八、维修与服务

故障排除

送指定的售后服务部进行维修

请正确安装烤盘

请与本公司维修点或经销商联系

检查插头插座, 电源引线是否完好, 并插到位

△ 使用后切断电源,待产品放凉后,可将上下铝盘拆下放进水中清洗,切忌将整个产品放入水中或用水冲洗。

注:经以下现象分析后仍无法排除故障,请与本公司维修点或经销商联系,严禁非专业人员对本机自行

△ 采用非制造商指定的配件可能会导致危险,切勿将电源线置于热的表面上或使其打结。

△ 使用完毕后,请及时拔下电源插头,切勿带电移动产品。

原因分析

电源开关坏损

内部指示灯坏损

内部指示灯线断

内部导线断开或保险丝坏损

使用时出现"咔咔"声 使用时因内部温度发生变化零部件收缩时膨胀时发出"咔咔"声,属正常现象。

加热管坏损或温控器坏损

六、常见问题分析

拆卸(见表一)。

指示灯

故障现象

发热盘不加热

七、有害物质说明

受执部件

小五金部件

铭牌、塑料袋

包装印刷部件

不加热

发热盘温度低,烤制时间过长 安装烤盘不到位

凡购买北京利仁电饼铛的消费者,均 留(Pb) 表(Hg) 镉(Cd) 六价铬 多溴联苯 多溴二苯醚 可享受保修服务。产品30天内非人为 损坏,客户凭消费凭证,可免费维 修,产品30天以上、一年以内非人为 x | 0 | x | 0 | 0 | 0 损坏需维修, 免维修费, 而客户需要 承担部分或全额维修相关运费, 一年 以上的产品需额外收取零件的成本 费、维修相关运费,不额外收取其他 纸盒及泡沫包装 〇 〇 〇 〇 〇 费用, 详情请咨询销售网点。

如对销售网点有投诉建议, 请发邮件

至: service@pandabrands.com

表示该有害物质在该部件所有均质中的含量均在GB/T 26572规定

- · 表示该有害物质至少在该部件的某一均质中的含量超出GB/T 26572 规定的限量要求。

本标识内数字表 使用年限为10年。

1.上表中的部件涵盖我公司部分产品,同型号 涉及的部件不完全相同,具体请以实物为准; 2.本表中部件定义的解释权归北京利仁科 技股份有限公司。

经销商: Pandabrands Inc. 售后服务咨询:

我们将随时为您服务。

service@pandabrands.com





ELECTRIC PANCAKE 多功能电饼铛(煎烤机)

Welcome to purchase Liven electric pancak





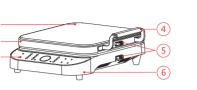
User Manual



北京和仁科技股份有限公司 BEIJING LIVEN TECHNOLOGY CO.,LTD

经销商: Pandabrands Inc. 售后服务咨询: service@pandabrands.com

PRODUCT STRUCTURE





1.Control Panel 2.Decoration Ring 3.Upper Lid 4.Handle 5.Button for up and lower tray removal 6.Lower Lid 7.Upper Baking Tray 8.Hinge 9.Oil Guide groove 10.Lower Baking Tray

TECHNICAL SPECIFICATIONS

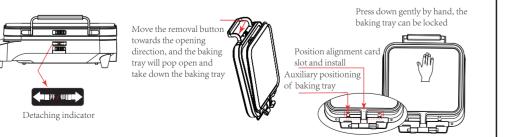
Product Name	SKU	Bakeware Size	Voltage	Frequency	Power
Electric baking pan	LR-FD431	36 x 36(cm)	120V~	60Hz	1400W

FEATURES

- 1. The suspension flattening structure design can adapt to different thickness of food, and can adjust freely with the thermal expansion of food, which makes the cooking effect is better.
- 2. Upper and Lower bakeware heat the food at the same time. Two sides of the food is heated evenly. Saveing half time and maintains the desired cooking temperature automatically.
- Intelligent control board, easier operation.
- Corrosion-resistant, high-strength non-stick coating for baking tray.
- High carbon steel heating pipe, not easy to damage, safe and reliable.
- 6.Removable upper and lower baking tray, easy for cleaning

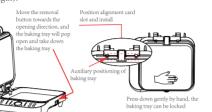
INSTRUCTIONS

- 1.Removal and installation of upper baking tray
- ①Please refer to the direction of the removal plate instructions to remove and install the upper and lower baking plates.
- ②When the baking tray is in cold state, and when the product is opened for about 90 degrees, move the button to open the tray, and the upper baking tray can be taken out after being opened (Note: It is more convenient to press the surface of the baking tray by hand for users with hand sliding or with less strength).
- ③Install the front two positions of the upper baking tray into the card slot (the position must be installed into the card slot), press down gently to the end, and the baking tray can be locked.



2.Removal and installation of lower baking tray

①When the baking tray is in cold state, and when the product is opened for about 90 degrees, move the button to open the tray, and the upper baking tray can be taken out after being opened (Note: It is more convenient to press the surface of the baking tray by hand for users with hand sliding or with less strength).



- 3. Cleaning of baking pan
- ① Remove the upper and lower baking trays and wash them with water directly.
- ② After washing, wipe the front and back with a dry cloth to dry the water before installing.



tion steps

Washing the baking tray before first use, and after the pan is preheated, rub a small amount of cooking oil on the upper and lower heating pan;

①Plug the cord and turn the power switch on. Hear voice of "Di" and the "on / off" indicator will flash. Pressing the "on / off" key, The "on/off, Crisp, Preheat, Upper Pan, lower pan indicator will light up", and the product will start preheating. Menu buttons are not available during preheating. You will hear "Di Di" after preheating finishes. The "preheating" indicator light is off. You can also long press "function selection key" for 3 seconds to skip preheating;

are not available during preheating. You will hear "Di Di" after preheating finishes. The "Preheat" indicator light is off. You can also long press "Menu Slection" for 3 seconds to skip preheating;

②Put the ingredients you need to cook, and press the function button to select the desired function. Press timing "+/-" to customize the working time. After 3 seconds of operation stop, the default time is selected. Press the "Fire Selection" key to cycle the selection between "small fire, big fire and Crisp".

(3) "Menu Selection", "timing" and "DIY" cannot be carried out at the same time, "Fire Selection" can be used at the same time with the above functions.

(4) Choose to heat the upper and lower baking pan separately or at the same time.

⑤You can also select the DIY to master the time by experience. Generally, when the heat around the baking pan becomes small, it indicates that the food is ripe. The food processing table is only for reference. It can be adjusted reasonably according to the actual situation in relation to the voltage, temperature, material, hardness and size of the food.

® Power off after use, waiting for a few minutes, with the help of the residual temperature of the baking pan, wipe it with napkin or cloth for cleaning. When it is not used for a long time, clean it carefully with detergent, and store it after confirming that it is dry.

Food processing time reference

Menu name	Time	Menu name	Time
Bacon Shredded Cake Omelette Steak	2~4	Shellfish、Egg Pancake	3~4
Prawns Squid Big Breadcake Shortcake	3~6	Pies Fish	3 ~ 5
Fried Dumplings Peanuts	5 ~ 7	Crusty Pancake。 Chicken	6 ~ 8

SAFETY CAUTION

- 1.Use only with a 120V AC power outlet. The lower voltage (less than 100V) will effect the product function, even damage the product. The higher voltage, high than 130V will damage the product.
- 2. The single-phase three hole socket must be grounded to avoid sharing a socket with other electrical appliances.
- 3. Always disconnect the power supply before removing, installing or moving any parts of the product.
- 4. This product is only for indoor use.

WARNING

- 1.Do not dismantle or repair the rear cover without permission or remove the back cover with electricity. If the product breaks down, it must be repaired at the designated maintenance point.
- 2.If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or service point.
- 3. The appliance can no longer be operated by external timer or independent remote control system.
- 4. The disconnection device of the appliance is the power plug.

Caution: When the product is electrified, the surface temperature of some surfaces is very high, and the surface will become hot during use

NOTES

- 1. Please operate on the horizontal table. Please do not use this product on the carpet, towel, plastic or non heat resistant table to avoid fire.

 2. It is forbidden to touch the hot plate with hands to avoid scalding during use.
- Do not allow children to use alone.
- 4. When the product is used for the first time, a small amount of oil fume will evaporate, which is a normal phenomenon. It will disappear in a short time.
- 5.In case of too much oil spillage, please wipe it in time. Do not let the oil spill into the switch or shell, so as not to affect the normal operation of the pancake pan.
- 6.In the process of use, do not use a knife or metal appliance to cut food in the pancake pan. When cleaning the surface in contact with food, wipe it with a clean cloth. Do not use metal or coarse clam to brush and wipe the pancake pan heating plate to avoid damaging the coating
- 7.Cut off the power supply after use. When the product is cool, remove the upper and lower plates and wash them in water. Never put the whole product in water or wash it with water.
- 8. Using accessories other than those specified by the manufacturer can cause danger. Do not place or knot the power cord on a hot surface.

9. After use, please unplug the power plug in time, do not move the product with electricity.

TROUBLE SHOOTING

Note: after the analysis of the following phenomena, the fault cannot be eliminated. Please contact our customer service or dealer. It is strictly forbidden for non-professionals to dismantle the machine by themselves.

Trouble		Cause analysis	Trouble shooting	
Indicator light is not on		Power is not on	Whether the power leads are in good condition and plugged in place	
	Heating plate not heated	Internal wire disconnected	Send to the designated after-sales service department for maintenance	
		Power switch damaged		
	Heating plate	Internal indicator light is dadadamaged		
		Internal indicator light wire broken		
Heating plate temperature is low, baking time is too long Installation of baking tray is not in place.		in place	Please install the baking tray correctly	
Heating plate not heated		The internal wire is disconnected or the	fuse is damaged	Send to the designated after-sales service department for maintenance
		Damaged heating pipe or temperature		department for maintenance
"Click" sound when using It is a normal phenomenon that parts expand when they contract due to the change of internal temperature				

CUSTOMER SERVICE

The One-year Limited warranty is applicable only on products purchased and used in the America with verifiable proof of purchase are limited warranted for one year. Within one year, any fault caused by non-artificial reason we should maintain freely. Spare parts and freight needs to be paid after one year. For detailed information, please be free to contact the customer service team through service@pandabrands.com. We will response you as soon as possible.





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