

First of all, thank you for purchasing OUTE products, we will be quality products and quality service to thank you for your support and love.

Our factory mainly produces Western kitchen equipment, complete series of products include: Grilled Series, Fryer Series, Barbecue Series, Display Cabinet Series, Snacks Series, Counter Top Western Kitchen Equipment Series, Fast Food Equipment Series. Energy-saving environmental protection products, technology advanced, applicable to a variety of restaurants, Chinese and Western restaurants, bars and so on.

Warning

When you use this product in your room, the room temperature will rise, draw your attention to maintain to maintain good indoor ventilation.

I 、 Basic Parameters

Model	Valve	Burner	Dimensions(mm)	Fuel
SGE-460	Low depression	6	450×450×470	Gas
SGE-600	Low depression	6	600*450*470	Gas

II 、 Matters Needing Attentions

- a) This equipment is prohibited to use high (middle)pressure valve.
- b) Use the bottled liquefied petroleum gas .

III、 The way of use

- a) Pick a good gas source, counter-clockwise rotation to open knob with the ignition point of firearms.
- b) In the ignition when the pale blue flame around the mobile , is a normal phenomenon, wait a moment, will turn red (with a small flame), which for the infrared radiant heat.
- c) In the baking food , can be free of things burning aircraft to carry out up and

down adjustment ,easy to use.

IV、 Cleaning and Maintenance

- a) Baking trays and bake network (pin) on the grease can be used detergent wash.
- b) Infra-red grill plates can be soft brush clean, do not use metal brushes, so as to avoid damage to infra-red burn version.
- c) After the use of 2 or 3 times should be maintained, maintenance work should be set after cool.

**Gas Infrared
Salamander
Operation Manual**