

Aberdeen Machine Egg

First, install the

1, machinery should be set to fish dry, clean, airy place, the operation is to buy machines with horizontal position and smooth. Indoor relative humidity should not be too high, otherwise it will reduce the electrical insulation properties, if necessary, need to install drainage devices.

2, for sake, be sure to install the automatic modulation switch required 5-10A, must be connected and reliable safety grounding device, installed leakage switch, to ensure personal safety, or may not be used. If you use a cable outlet, there must be three feet with earth connection, the standard 5-10A cable socket.

3, be careful when installing hand wood handle hose direction in order not to bend too much, the back injury hoses, install a good grip, along the direction of the heater hose on the machine rack

Basic Parameter:

Mode	Product Size(mm)	Voltage(V)	Power(kw)	Packing Size(mm)	Control Switch
YF-6	340*240*220	220	1.2	480*300*325	1 Set

Second, setup and use

1 Connect the power supply, open the switch, power indicator lights up at this time, normal use can proceed to the next step is the automatic temperature control. Two hoses for the open end at the top, not a single tube is below the open end, according to the direction of the arrow on the steel disc rotation, otherwise it will damage hoses.

2, generally a 3 minute egg grilled Aberdeen, such as putting on a brush pot in a little oil in pan.

3, a day after the machine work, clean shell, can not wash with water, wipe with a dry cloth or with a spade shovel, cut off the power when cleaning to avoid leakage.

4, after long use time machine, machine aging failure can not be used. If the machine fails, the professional electrical repairs permit must master overhaul before use.

3, and egg recipe material recipe material 10

454 g flour

Starch 113 g

Baking powder 4 g
5 eggs (280 grams)
300 g sugar
Three flower full-fat evaporated milk 200g
Water for 471 g
Oil 20 g

Production process:

1 will be poured into mixer, mix evenly into a container release
2 Stir the eggs into the boot of 20 seconds, into the egg mixture evenly.
3, then stir sugar and water poured into a good mixer, adding evaporated milk, red hair mix.
Stir 3 seconds 4 adding baking powder, then add oil, flour, cornstarch, stirred even the full 20 seconds, so that all the grout to fully dissolve evenly.
5 serous place 30-60 minutes, you can use liquid bubble away.

Fourth, the machine instructions

1, the device powered on the device temperature to 200 ° (baked egg Tsai fixed temperature, first take a few minutes warming up).
2, open the egg Tsai machine above a template, two templates at the right amount of cooking oil on the brush, brush and other fuel from time to time to bake a few times.
3, will be following a template tilted 45 °.
4, from above the batter evenly into the good tone. Block template to be fully covered uniform batter up, closing above a template.
5, the two together good template flip 180 ° (role: the batter evenly painted die hole, hole inside crisp effect).
6, bake 3 minutes.
7, open the top of the template, remove the eggs with food clip Aberdeen.
8, a delicious baked, Aberdeen, Hong Kong, the egg.
Suggested retail price range :3-5 yuan / copies, according to local consumption levels.
(Note: Do not add the egg flavor ingredients to produce eggs, Aberdeen, Aberdeen, called the Original)
Aberdeen eggs taste name as follows:
Original ham eggs corn flavor sesame coconut flavor
Juice seaweed flavor chocolate taste with salt and pepper onion