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Li Bai 750A

Li Bai Raclette Cheese Melter Model 750A Instruction Manual

Commercial Electric Machine for Half Cheese Wheel

1. Introduction

Thank you for choosing the Li Bai Raclette Cheese Melter Model 750A. This electric machine is designed for melting half cheese wheels, providing a traditional Swiss raclette experience. Its 650W heating element ensures rapid and efficient melting. Please read this manual thoroughly before operation to ensure safe and proper use.



Image 1.1: The Li Bai Raclette Cheese Melter Model 750A with a half cheese wheel ready for melting.

2. Safety Instructions

To prevent injury or damage, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.

3. Package Contents

Verify that all components are present in the package:

- Base plate x1
- Heating tube x1
- Spindle set x1
- Cheese holder x1
- Power cable x1
- Operation instruction manual x1 (this document)



Image 3.1: The main components of the Raclette Cheese Melter, including the base, heating unit, and cheese holder.

4. Setup

Follow these steps to assemble your Li Bai Raclette Cheese Melter:

1. Place the base plate on a stable, heat-resistant surface.
2. Attach the heating tube assembly to the vertical support on the base plate. Ensure it is securely fastened.
3. Insert the spindle set into the designated slot on the base plate.
4. Mount the cheese holder onto the spindle. The cheese holder should be adjustable in height and angle.
5. Connect the power cable to the machine and then to a standard 110V 50Hz electrical outlet.

Your browser does not support the video tag.

Video 4.1: This video demonstrates the assembly and adjustment of the Li Bai Raclette Cheese Melter, showing how to secure the heating unit and position the cheese holder.

5. Operating Instructions

Follow these steps for melting cheese with your raclette machine:

1. **Prepare the Cheese:** Gently scrape the rind of the half cheese wheel to clean it.
2. **Position the Cheese:** Place the prepared half cheese wheel onto the cheese holder.

3. **Secure the Cheese:** Clamp the cheese firmly in position on the holder.
4. **Adjust to Heater:** Turn the cheese holder so the cheese faces the heating element. Position the cheese approximately 2 cm (0.8 inches) from the heater for optimal melting.
5. **Activate Heating:** Switch on the machine. The 650W heating tube will begin to melt the surface of the cheese.
6. **Melt and Scrape:** As the cheese surface melts, turn the cheese holder around the spindle to expose different sections to the heat. Once a layer is sufficiently melted, lift the cheese holder into an angled position and use a raclette knife to scrape the molten cheese onto your plate.



Image 5.1: A half cheese wheel melting under the heating element, showing the soft, gooey texture.



Image 5.2: A hand using a raclette knife to scrape melted cheese from the wheel onto a plate with food.

6. Maintenance and Cleaning

Proper maintenance ensures the longevity and hygiene of your cheese melter.

- Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- Wipe the heating unit with a damp cloth. Do not immerse the heating unit in water.
- The cheese holder and base plate can be cleaned with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust.
- Avoid using abrasive cleaners or scouring pads, as these can damage the anti-rust coating and surfaces.
- Store the appliance in a dry place when not in use.

7. Troubleshooting

If you encounter issues with your Li Bai Raclette Cheese Melter, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue; damaged cable.	Ensure the power cable is securely plugged into both the machine and a working electrical outlet. Check the circuit breaker. If the cable is damaged, contact support.
Cheese is not melting efficiently.	Cheese too far from heating element; insufficient preheating time.	Adjust the cheese holder to bring the cheese closer to the heating element (approx. 2 cm). Allow a few minutes for the heating element to reach full temperature before expecting rapid melting.

Problem	Possible Cause	Solution
Unstable cheese holder.	Cheese not clamped properly; loose spindle.	Ensure the cheese is securely clamped in the holder. Check that the spindle set is firmly inserted and tightened if adjustable.

8. Specifications

Model:	750A
Power:	650W
Voltage:	110V
Frequency:	50Hz
Material:	Alloy Steel, BPA Free
Color:	Black
Dimensions (D x W x H):	22" x 16" x 4"
Heater Length:	36cm (approx. 14.2 inches)
Base Plate Length:	46cm (approx. 18.1 inches)
GTIN/UPC:	730964618071

9. Warranty

The Li Bai Raclette Cheese Melter Model 750A comes with a manufacturer warranty for 12 months from the date of purchase. Please retain your proof of purchase for warranty claims. This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accidents, unauthorized modifications, or failure to follow the instructions in this manual.

10. Customer Support

For any questions, concerns, or assistance with your Li Bai Raclette Cheese Melter, please contact our customer support.
Contact Information:
Please refer to your purchase documentation or the seller's website for the most current contact details.

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