

Solis Turbo Heat Electric Plate Warmer 32 cm

Solis Turbo Heat Electric Plate Warmer 32 cm User Manual

Model: Turbo Heat Electric Plate Warmer 32 cm | Brand: Solis

1. INTRODUCTION

Thank you for choosing the Solis Turbo Heat Electric Plate Warmer. This device is designed to gently warm up to 10 plates, ensuring your food stays at an optimal serving temperature. Please read this manual carefully before first use to ensure safe and efficient operation. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

- Always ensure the plate warmer is placed on a stable, heat-resistant surface.
- Do not immerse the plate warmer or its power cord in water or other liquids.
- Keep the appliance out of reach of children and pets.
- Do not use the plate warmer if the power cord or plug is damaged. Contact qualified service personnel for repairs.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not cover the plate warmer with additional materials during operation, as this may lead to overheating.
- This appliance is intended for household use only. Do not use it outdoors or for commercial purposes.
- Avoid placing sharp objects on the plate warmer to prevent damage to the fabric.

3. PACKAGE CONTENTS

Upon unpacking, please verify that all components are present and undamaged:

- Solis Turbo Heat Electric Plate Warmer (32 cm)
- Integrated Power Cord with Plug
- User Manual (this document)



Figure 3.1: The Solis Turbo Heat Electric Plate Warmer, shown folded with plates inserted, and its power cord.

4. SETUP

1. **Unpack:** Carefully remove the plate warmer from its packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the plate warmer on a clean, dry, and stable surface, away from water sources.
4. **Prepare Plates:** Ensure plates are clean and dry before placing them into the warmer. The warmer can accommodate up to 10 plates.

Optimale Wärmespeicherung

Baumwolle und **doppelte Isolierung** bieten beste Wärmespeicherung und **Schutz** der Teller vor Kratzern und Feuchtigkeit.



Figure 4.1: Plates stacked within the soft, insulated layers of the plate warmer.

5. OPERATING INSTRUCTIONS

Follow these steps to operate your Solis Turbo Heat Electric Plate Warmer:

1. **Load Plates:** Carefully place your plates, up to 10, between the layers of the plate warmer. The flexible design accommodates various plate sizes.
2. **Connect Power:** Plug the power cord into a suitable electrical outlet.
3. **Activate Turbo Heat (Optional):** For rapid heating, press the "Turbo Heat" button. This function heats plates to optimal temperature in approximately 20 minutes, then switches to normal heating mode.
4. **Set Timer:** Use the timer button to select the desired heating duration. Options typically include 2, 4, or 6 hours. The warmer will automatically switch off after the selected time.
5. **Monitor:** Allow the plates to warm. The soft, double-insulated fabric ensures even heat distribution and protects plates from scratches.
6. **Serve:** Once warmed, carefully remove the plates and serve your food.

7. **Power Off:** Unplug the plate warmer from the outlet after use.



Schnelle Erwärmung



Unsere Tellerwärmer erwärmen bis zu **10 Teller** in **12 Minuten** auf 70 °C mit **automatischer Wärmeregulierung** und Sicherheitsthermostat.

Figure 5.1: The control panel with Turbo Heat and timer options.



Perfekte Serviertemperaturen



Erlebe den Unterschied mit vorgewärmten Tellern, die den Geschmack deiner Speisen intensivieren. Benutzerfreundlich und effizient.

Figure 5.2: Demonstrating the placement of plates into the warmer.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and hygiene of your plate warmer.

- **Before Cleaning:** Always unplug the plate warmer from the power outlet and allow it to cool completely.
- **Cleaning Method:** The plate warmer can be cleaned in a washing machine at 30°C or by hand. Ensure the power cord and plug are not damaged during washing.
- **Drying:** Allow the plate warmer to air dry completely before storing or next use. Do not tumble dry.
- **Storage:** Store the clean, dry plate warmer in a cool, dry place. Its compact design allows for space-saving storage.



Zuverlässiger Schutz



Der Tellerwärmer schützt vor Feuchtigkeit und Überhitzung und ermöglicht **platzsparende Aufbewahrung** in kleinen Küchen.

Figure 6.1: The plate warmer's compact design for storage and protection.

7. TROUBLESHOOTING

If you encounter issues with your plate warmer, refer to the following table:

Problem	Possible Cause	Solution
Warmer does not heat.	Not plugged in; power outlet fault; damaged cord.	Ensure plug is securely inserted. Test outlet with another device. Inspect cord for damage; if damaged, do not use and contact support.
Plates are not warm enough.	Insufficient heating time; too many plates; Turbo Heat not activated.	Increase heating time. Reduce number of plates. Activate Turbo Heat for faster warming.

Problem	Possible Cause	Solution
Warmer switches off unexpectedly.	Timer expired; overheating protection activated.	Check timer setting. Ensure warmer is not covered and has adequate ventilation. Allow to cool before restarting.

8. SPECIFICATIONS

Feature	Detail
Brand	Solis
Model	Turbo Heat Electric Plate Warmer 32 cm
Material	Fabric
Color	Red/Grey
Product Dimensions	33L x 32W centimetres
Item Weight	845 Grams
Capacity	Up to 10 plates
Heating Function	Turbo Heat (fast heating in approx. 20 minutes)
Timer	Adjustable (e.g., 2-6 hours)



Figure 8.1: Product dimensions of the plate warmer.

9. WARRANTY AND SUPPORT







Solis products are manufactured with quality and reliability in mind. For warranty information, technical support, or service inquiries, please refer to the warranty card included with your purchase or visit the official Solis website. Please have your model number and purchase date available when contacting support.

Note: Specific warranty terms may vary by region.



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Related Documents - Turbo Heat Electric Plate Warmer 32 cm

	<p>Solis 4G Single Phase Inverter Installation and Operation Manual</p> <p>This manual provides detailed installation and operation instructions for the Solis 4G Single Phase Inverter, covering product description, safety guidelines, overview of components, installation procedures, startup and shutdown, operation, troubleshooting, and specifications.</p>
	<p>Solis 4G Mini Single Phase Inverter Installation and Operation Manual</p> <p>This manual provides detailed installation and operation instructions for the Solis 4G Mini Single Phase Inverter, covering product overview, safety instructions, installation procedures, startup and shutdown, operation details, maintenance, troubleshooting, and specifications for various models.</p>
	<p>Solis 4G Three-Phase Inverter Installation and Operation Manual</p> <p>This manual provides installation and operation instructions for the Solis 4G Three-Phase Inverter (12-20 kW). It covers product description, safety instructions, general overview, handling and storage, installation procedures, startup and shutdown, operation, maintenance, troubleshooting, and technical specifications.</p>
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