

# WAFFLE MAKER

## Instruction Manual

Please read this manual thoroughly before using to understand proper use and function

CE RoHS

The Electric waffle maker design combines the advantages of stylish design, efficient construction, ease of operation and simple maintenance. The waffle maker temperature can be easily adjusted to suit cooking requirements, and, while mainly used for crepe.

**WARNING:** Any modifications or incorrect installation, unauthorized adjustments or maintenance by unauthorized personnel may result in property loss or injury. Please contact the supplier for any necessary adjustment or repair, which should only be done by trained professionals.

**CAUTION :** For your safety, do not place or store any flammable liquid or gas items near the sandwich grill.

**WARNING:** This equipment must be connected to a grounded power outlet for your safety.

## Notes

- This product is intended for commercial use only.
- Do not disassemble or modify the machine.
- Before cleaning, disconnect power and allow machine to cool.
- Do not immerse in water or spray water onto the grills. Water may cause short circuit and injury or damage.
- To avoid damage, do not jam materials onto the grill or place heavy objects there.
- When the machine is in use, the body and grill plates are hot, and will cause burns if touched. Do not use an un-grounded power supply cord.
- It is recommended that the machine be unplugged during thunderstorms to avoid potential damage from nearby lightning strikes.
- Avoid damaging the controls or grill surfaces with sharp or heavy objects.
- Turn off power after daily use.
- Do not use the machine with a damaged power cord.
- Any internal repair or maintenance should be performed by a factory authorized repair technician.

## Features

1. Brussels Style Belgian Waffle Grids, can also be used to make liege style waffles.
2. 5 minute timer with audible “ding” when done
3. Power indicator light - shows the unit is on
4. Heating indicator light - shows the unit is getting to select temperature.
5. Light turns off once the Waffle Maker is to temperature.
6. Thermostatic temperature control up to 300C
7. 90 degree opening. Great for use with dough or to defrost and heat waffles.
8. Ergonomic cool touch handle
9. Removable drip tray

## Specification

Model	Voltage	Power	Dimension/mm	SHAPE OF WAFFLE
WF-1	230V/50Hz	1000 Watt	255x380x270	TRIANGLE
WF-2	230V/50Hz	1000 Watt+1000 Watt	520x380x270	TRIANGLE
WF-115	230V/50Hz	1500 Watt	380X270X235	SQUARE WAFFLE

## Operating Instructions

1. Set the Waffle Make on a clean, dry, level surface .
2. Plug the cord into the wall.
3. Select desired temperature using the temperature dial control.

4. Allow the unit to reach desired temperature. Orange heating light will turn off when temp is reached.
5. The waffle iron grids are non-stick.
6. Add waffle mix to the bottom plate of the waffle maker. Pour the batter evenly into the center of the grid, covering the bottom grid with the mix.
7. Grab the handle, close the lid and start iron.
8. Set the timer to desired time. Bakery time is determined by browning level.
9. 9. Once the timer “dings” turn the waffle maker back over. Remove the waffle using a pair of tongs, not your hands.
10. Repeat the steps to make multiple waffles

## Cleaning and Maintenance

1. When you are done making waffles, turn the temperature and timer knobs to 0.
2. Leave the top lid open and allow grids to cool before cleaning.
3. Never take your waffle maker apart for cleaning.
4. Use a damp cloth and non-abrasive chemical to clean the base, grids and drip tray.
5. Grids must be cooled completely before cleaning.
6. If batter is difficult to remove from the grids, pour a small amount of cooking oil onto the batter and wait a few minutes. This will loosen the batter and make it easier to remove.
7. NEVER IMMERSE THE UNIT IN WATER OR OTHER LIQUIDS

## Trouble Shooting

Problem	Caused	Solution
Indicator light will not turn on and unit will not heat	<ul style="list-style-type: none"> <li>● Plug not properly in-serted</li> <li>● On&amp;Off power switch broken</li> </ul>	Plug unit in Replace power switch
Heating indicator is not on.The temperature is not increasing	<ul style="list-style-type: none"> <li>● Electric heater tubes is not properly connected.</li> <li>● Heater is defective</li> </ul>	Tighten both sides of electric heater Replace electric heating tube.
Power indicator is on but the desired temperature is not reached	<ul style="list-style-type: none"> <li>● Temperature controller is burned out</li> </ul>	Replace Thermostat Control
Temperature control is normal but indicator is not on	<ul style="list-style-type: none"> <li>● Indicator light is burned out</li> </ul>	Replace indicator.
Temperature indicator is on.But heater tube is not hot	<ul style="list-style-type: none"> <li>● Temperature limiter has tripped</li> </ul>	Reset over heating protecting button by hand on bottom of electrical box
Temperature can not be controlled	<ul style="list-style-type: none"> <li>● Temperature Limiter is out of order</li> </ul>	Replace temperature limiter/Rest Button

**Do not use the machine if any of the above occur.**

**Any troubleshooting corrections should be performed by a qualified technician**

## Daily Check

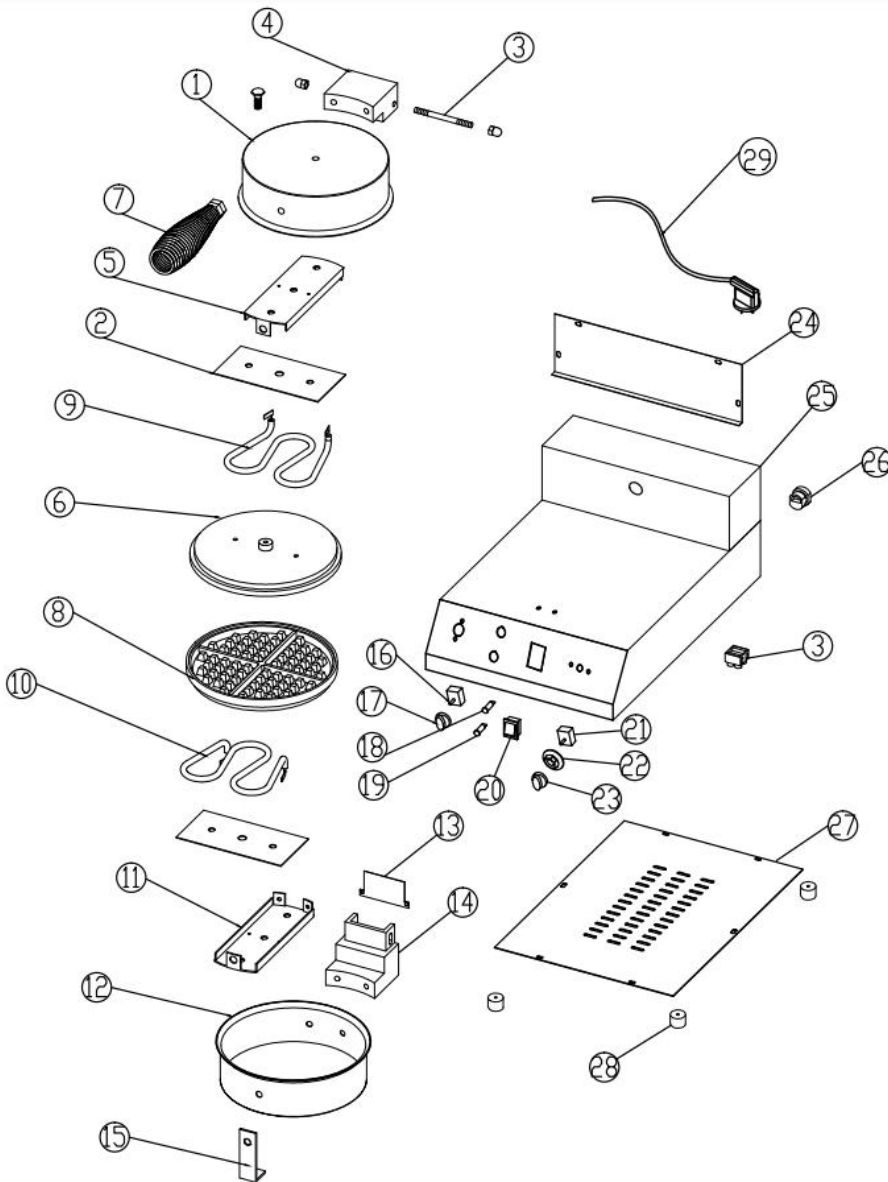
Before using the machine, visually inspect for any signs of damage or frayed power cord. Be certain machine is on a level countertop.

After turning it on, check for anything unusual before you use it.

Inspect the machine every day before using. If there is any question about operation, do not use

**Diagram Model :WF-1**

NO.	Item	QTY/pcs	NO.	Item	QTY/pcs
1	Cover	1	16	Timer	1
2	Heater fixed board	2	17	Timer knob	1
3	Spin Axis	1	18	Power indicator	1
4	Upper hotplate fixed part	1	19	Heat indicator	1
5	Upper hotplate fixed board	1	20	Power Switch	1
6	Upper hotplate	1	21	Thermostat	1
7	Handle	1	22	Thermostat Dial	1
8	Lower hotplate	1	23	Thermostat Knob	1
9	Upper Heating Element	1	24	Backboard	1
10	Lower Heating Element	1	25	Base body	1
11	Lower hotplate fixed board	1	26	Cable locker	1
12	Lower Cover	1	27	baseplate	1
13	Backboard	1	28	Rubber Feet	4
14	Lower hotplate fixed part	1	29	Cable	1
15	Hotplate supporting shelf	1			



**Diagram Model :WF-2**

NO.	Item	QTY/pcs	NO.	Item	QTY/pcs
1	Cover	2	16	Timer	2
2	Heater fixed board	4	17	Timer knob	2
3	Spin Axis	2	18	Power indicator	2
4	Upper hotplate fixed part	2	19	Heat indicator	2
5	Upper hotplate fixed board	2	20	Power Switch	2
6	Upper hotplate	2	21	Thermostat	2
7	Handle	2	22	Thermostat Dial	2
8	Lower hotplate	2	23	Thermostat Knob	2
9	Upper Heating Element	2	24	Backboard	1
10	Lower Heating Element	2	25	Base body	1
11	Lower hotplate fixed board	2	26	Cable locker	1
12	Lower Cover	2	27	baseplate	1
13	Backboard	1	28	Rubber Feet	4
14	Lower hotplate fixed part	2	29	Cable	1
15	Hotplate supporting shelf	2			

