

## Deluxe II



**370165**



**Read this instruction manual before using and keep them available at all times!**

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

## 1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

### 1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



**DANGER!**

This symbol highlights hazards which could lead to injury.



**WARNING!**

This symbol highlights dangerous situations which could lead to injury or death.



### HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



### CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



### NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

## 1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. Do not attempt to repair the device yourself.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



## **DANGER! Electric shock hazard!**

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



## **HOT SURFACE! Burn hazard!**

Follow the safety instructions listed in order to avoid the hazard:

- The heating plates and external surfaces of the appliance become very hot during the operation. In order to avoid burns never touch those surfaces with bare hands and use only handles and temperature control knob during the operation.

- Touching of hot baked food with bare fingers or hands may cause burns. Hot baked food should be removed only with use of wooden or plastic paddle resistant to high temperature.
- The device remains hot also for some time after turning off, so before cleaning or moving the device wait until it cools down.
- **Never** move the device during work.



## **WARNING! Fire or explosion hazard!**

Follow the safety instructions listed in order to avoid the hazard:

- To avoid the fire hazard and the damages of the device **never** place the kitchen utensils, towels, paper, etc. on the heating plates.
- **Never** operate the device near combustible, easily flammable materials (e.g. petrol, spirit, alcohol etc.). They evaporate through heating and in case of contact with ignition sources deflagrations can occur which can lead to serious personal injuries and property damages.
- When a fire arises disconnect it from the power supply before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air.

**Caution:** Never extinguish the fire with water when the power plug is connected to the socket. **Electric shock hazard!**

### 1.3 Proper use



#### **CAUTION!**

**The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.**

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

**The waffle maker** is intended only for **baking** waffles.



#### **CAUTION!**

**Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.**

**Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.**

**The operator is liable for all damages resulting from inappropriate use.**

## 2. General information

### 2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



#### **CAUTION!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



#### **NOTE!**

**The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.**

### 2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.



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## 3. Transport, packaging and storage

### 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

### 3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



**If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.**

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

### 3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

## 4. Technical data

### 4.1 Overview of parts



- 1 Insulated handles (2)
- 2 Heating plates (2)
- 3 Draining trays (2), removable
- 4 Power cables
- 5 ON/OFF switch with light control
- 6 Housing
- 7 Heating control – control lights
- 8 Feet (4)
- 9 Temperature control knob

## 4.2 Technical specification

<b>Name</b>	<b>Waffle maker “Deluxe II“</b>
Code-No.:	<b>370165</b>
Material:	Housing: stainless steel Heating plates: cast aluminium
Realization:	<ul style="list-style-type: none"><li>▪ Cooking unit: 1</li><li>▪ Heating plates: fixe permanently</li><li>▪ Heating plate turn: 180° right/left</li><li>▪ Waffle type: Brussels</li><li>▪ Waffle size: W 100 x D 165 x H 25 mm</li><li>▪ Temperature control: thermostatic</li><li>▪ Control: electronic, knob</li><li>▪ On/Off switch with control light (green)</li><li>▪ Heating control light (orange)</li><li>▪ Draining trays (2), removable</li></ul>
Degree of protection:	IPX3
Power supply:	1,5 kW   220-240 V   50/60 Hz
Temperature range:	50 °C to 300 °C
Dimensions draining trays:	W 215 x D 285 x H 18 mm
Dimensions:	W 525 x D 340 x H 250 mm
Weight:	13.6 kg

We reserve the right to make technical changes!

## 5. Installation and operation

### 5.1 Installation



#### CAUTION!

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

#### Positioning

- Unpack the appliance and remove all packaging material according to the regulations valid in the country of installation.
- Place the device on an even, stable, dry and waterproof and heat-resistant surface.
- **Never** place the device on an inflammable surface.
- **Never** place the device in wet or damp locations.
- Place the device so that it is easily accessible, leaving enough space to freely service the device and ensure appropriate air circulation.
- **Never** place the device directly against walls, low walls, furniture or other objects which are made of flammable material. Keep a distance of at least 20 cm at the sides and at the rear from walls and other objects. Take into account the applicable fire protection regulations.
- If keeping the above mentioned distance is impossible, apply appropriate safety measures (e.g. heat-resistant foil), which will ensure keeping the wall's temperature within the safe range.
- Position the device in such way that the plug is easily accessible for quick disconnecting when required.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



#### CAUTION!

**Never remove the type plate and warning signs from the device.**

## Connection



### **DANGER! Electric shock hazard!**

**The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate).**

**Connect the device only in case of compliance! Connect the device only to properly installed single socket with protective terminal.**

- The electrical circuit in the socket must be secured to 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.

## 5.2 Operation

### Before the first use

- The appliance should be thoroughly cleaned before the first use. Follow instructions in **section 6 “Cleaning and maintenance”**.
- Before the use, attach the draining tray.



### **CAUTION!**

**Never use the appliance without the appropriately attached draining trays.**



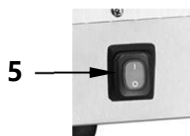
- Place the draining trays on the housing under both heating plates.
- Leftovers from the cooking process and fat flow to the draining trays (**3**) during the operation. Control and empty them regularly.

**Before the first use, follow the steps below. Observe the instructions in sections “Starting” the appliance” and “Settings”:**

1. Before the first operation, clean the heating plates.
2. Connect the appliance a grounded single socket.
3. Set the temperature at 300 °C and leave the appliance on without dough for ½ hour with the heating plates opened. Due to the technological residuals smoke may be emitted during heating. However, it does not indicate any appliance damage and it will not be released during further operation. Assure good ventilation in the room during the first heating.
4. Moisten the heating plates with sunflower oil or spray it three or four times with the anti-adhesion agent. In that way the pores in the plate cast will be closed and special coating will be formed.  
Leave the appliance closed and on at 250 °C for approx. 20 minutes.
5. Repeat the steps in point 4.
6. Make (without any additional fat/oil) 2 - 4 waffles 220 °C - 230 °C and dispose of the first waffles.
7. During the process described in point 6 you can notice that every next waffle becomes better and after a few rounds of waffle making you will get clean and easily removable waffles.

## Starting the appliance

- Prepare the waffle dough using your own recipe or our suggestions (section “**Tips and advice**”).
- Close the upper heating plate using the handle.
- Connect the appliance to a grounded single socket.



- Turn the appliance on using the ON/OFF switch (5) (fig. at the left). The green operation control light will be on.



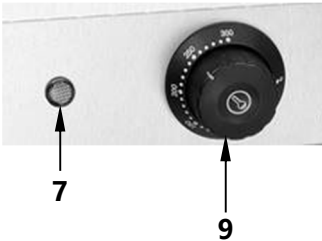
- The red control light (7) will be on indicating the heating of the appliance.



### NOTE

**For the best results, pre-heat the appliance to the appropriate temperature before you start baking waffles.**

## Temperature setting



- Set the required temperature using the temperature control (9) (fig. at the left).

The temperature range is from 50 °C to 300 °C, the best waffle baking temperature is from 200 °C to 250 °C.

Pre-heating time is approx. 30 minutes.

The green heating control light (7) is on during the appliance pre-heating and is off when the temperature reaches its set value.

## Baking waffles



**HOT SURFACE! Risk of burns!**

**The heating plates and external surfaces of the appliance become very hot during the operation. In order to avoid burns never touch those surfaces and use only handles and operational elements).**

- Open the heated appliance using the handles.



**NOTE**

**Do not use any additional oil or baking spray!**

- Pour the prepared dough on the lower heating plate with use of ladle or spoon, starting from the centre and spreading evenly towards the edges of the heating plate. Pay attention to the amount of the dough used as its excess may be pushed out of the edges.
- Close the appliance and turn the heating plate by 180° using the handles to spread the dough evenly.
- Depending on required colour bake for approx. 2-6 minutes
- Open the appliance using the handles and carefully remove the baked waffles.



## **WARNING! Risk of burns!**

**Touching the hot waffles with bare fingers or palms may cause burns. To remove the products use only the high temperature resistant wooden or plastic spatula.**

- **Never** use any sharp, pointed or metal objects. They may damage the heating plates.
- Place the baked waffles on the grill to cool down.
- After removing the waffle the appliance may be immediately refilled with dough. Make planned number of waffles according to the description above.
- Turn the appliance off when you make a break in using it.

### **Turning the appliance off**

- When you finish the waffle making, set the three-step temperature knob at “0” and turn the appliance off using the On/Off switch. Then, disconnect the appliance from the mains (unplug!).

### **Hints and advices**

- Leave dough and other waffle ingredients at room temperature for a short time before preparing waffles.
- Sifted flour will produce fluffier waffles.
- Separate egg yolks from whites. Add yolks to dough first. Whisk the whites, then delicately add the foam without further mixing. This will help make the waffles fluffier.
- Do not melt butter at overly high temperatures. Add to the dough after it has cooled slightly.
- Mineral water can be used instead of milk. This will reduce the amount of baking powder needed because of the carbon dioxide content of mineral water.
- Leave dough out for at least 30 min. before beginning to bake. Use all the dough at once, and do not store for longer periods of time.
- Nuts, raisins and other additives should be added to the dough at the very end.
- Waffles taste best when fresh from the waffle maker. They can be served with powdered sugar, honey, syrup, ice cream, etc.



- For crispy waffles, place them next to each other on a cooling grate. Stacking waffles may cause them to go soft.
- Finished, cooled waffles can be frozen. To prevent sticking, place baking paper between them, then freeze in bags or appropriate containers.
- Remove the waffles from the freezer and leave to defrost at room temperature. Heat them before serving in an oven at 100 °C. Place them in a container with a cover or wrap in aluminum foil to prevent them from drying out.

### Recipe for crispy waffles (approx. 10 waffles)

500 g flour  
300 g sugar  
400 g butter  
6 eggs  
2 pack. vanilla sugar  
½ tsp. baking powder or baking soda  
pinch salt

Mix the flour, baking powder (or baking soda), salt, sugar and vanilla sugar in a bowl, then make a small hole in the middle of the mixture.

Melt the butter and mix with eggs. Then pour into the middle of the mixture and mix until the dough is smooth.

Leave the dough out for at least 30 minutes before cooking.

Bake waffles at 200 °C for around 2 - 3 minutes.

## 6. Cleaning and maintenance



### **WARNING!**

**Before cleaning, turn the appliance off using the ON/OFF switch and disconnect it from the mains (unplug!).**

**Wait for the appliance to cool down.**

**Never use pressurized water for cleaning the appliance!**

**Be careful and do not let water into the appliance.**



## CAUTION!

To clean the heating plates, never use any rough or abrasive agents, scrubbing sponges or pan cleaning sponges or metal or pointed objects. Never use any aggressive cleaning agents, house cleaning agents, vinegar or sprays.

## Cleaning

- Clean the appliance every day for the best operation of the heating plates.
- Before you start cleaning, always allow the appliance, draining trays and its contents to cool down completely.
- Open the appliance and remove the excess of dough, and when the appliance is still **warm**, wipe the leftovers away from the heating plates with a paper towel.
- Clean the **upper and lower heating plates from inside** using a soft, damp cloth and mild cleaning agent. Dry the heating plater and moisten them with a little of vegetable oil. Make sure that no water, oil or fat enter the appliance.
- Remove the **draining trays** from the appliance, empty them and clean them with warm water and mild cleaning agent. Before you use the draining trays again, dry them thoroughly.
- Clean the **housing** and **handles** with a soft cloth and washing-up agent. Wipe them with a clean and damp cloth. Dry the appliance thoroughly.

## Maintenance

- We recommend to commission the maintenance of the appliance to a service specialist company at least once a year. Any works with the appliance may be done only by a service specialist.

## Storage

- If the appliance is not used for a long time, clean it thoroughly as described above and store it in a place which is clean, dry, frost-free, protected from the sun and inaccessible for children. Do not place any heavy objects on the appliance.

## 7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
The appliance is connected to the mains but the green control light is off and the plates do not heat up.	<ul style="list-style-type: none"> <li>• No power supply.</li> <li>• The power supply fuse is blown.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the power supply and cable for damages.</li> <li>• Check the fuse and connect the appliance to another socket.</li> </ul>
The appliance is connected to the mains, temperature is set but the plates do not heat up.	<ul style="list-style-type: none"> <li>• Thermostat broken.</li> <li>• At least one of the heating elements is broken.</li> </ul>	<ul style="list-style-type: none"> <li>• Contact the service company.</li> <li>• Contact the service company.</li> </ul>
The appliance is connected to the mains but you cannot control the temperature.	<ul style="list-style-type: none"> <li>• Damaged temperature control.</li> </ul>	<ul style="list-style-type: none"> <li>• Contact the service company.</li> </ul>
Orange heating control light is off when the heating plates are heating up.	<ul style="list-style-type: none"> <li>• Damaged indicator.</li> </ul>	<ul style="list-style-type: none"> <li>• Contact the service company.</li> </ul>
Waffles not baked enough from the top.	<ul style="list-style-type: none"> <li>• Insufficient amount of dough (dough does not touch the upper heating plate).</li> <li>• The dough insufficiently increases its volume (insufficient baking powder amount).</li> <li>• The waffle maker stays open for too long, heating plates cool down too much.</li> </ul>	<ul style="list-style-type: none"> <li>• Put more dough.</li> <li>• Add more baking powder to dough.</li> <li>• Minimize the waffle maker opening time.</li> </ul>

## If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
  - type of malfunction;
  - article and serial number (rating plate at the rear of the device).

## 8. Waste disposal

### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



### **WARNING!**

**To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.**

**For that purpose disconnect device from mains supply and remove mains connection cable from the device.**



### **CAUTION!**



**For the disposal of the device please consider and act according to the national and local rules and regulations.**

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**FRANÇAIS**

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