

1BWR 1750



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

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- 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.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Safety

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Baking waffles.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Baking unsuitable floury products.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Waffle maker 1BWR 1750
Art. No.:	370279
Material:	stainless steel
Baking tray material:	aluminium, coated
Number of baking units:	1
Waffle shape:	Belgian waffle round
Waffle size, Ø in mm:	175
Temperature range, min.–max., in °C:	50 - 300
Time setting, from–to, in min.:	0 - 15
Degree of protection:	IPX3
Connected load:	1 kW 220-240 V 50/60 Hz
Dimensions (W x D x H), in mm:	250 x 470 x 280
Weight, in kg:	6,4

We reserve the right to implement technical modifications.

Version / Characteristics

- Temperature control: thermostatic | stepless
- Timer
- Control: rotary control knob
- Non-rotating baking trays
- ON/OFF switch
- Indicator lights:
 - heating-up
 - ON/OFF
- Features:
 - Separate, easy-to-clean drip tray

4.2 List of Components of the Appliance

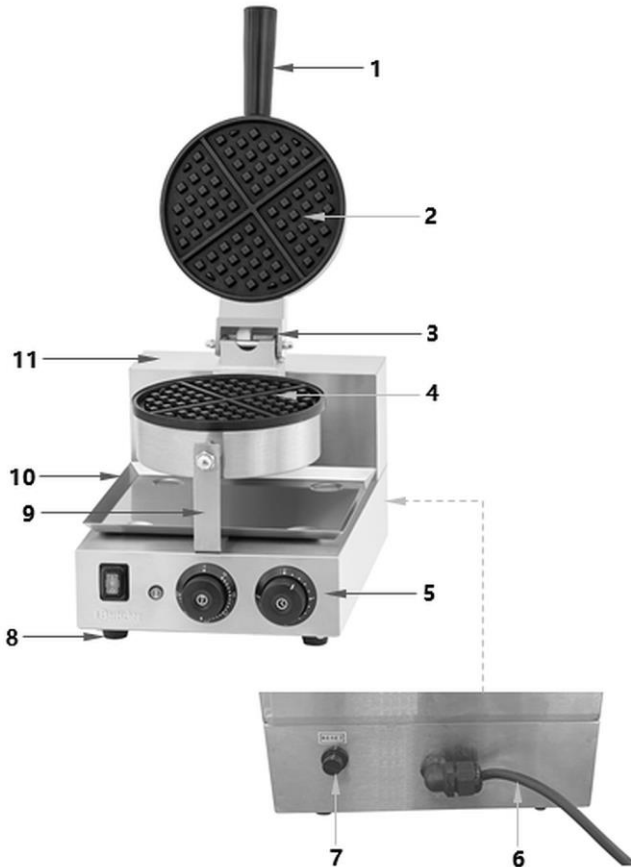


Fig. 1

- | | |
|------------------------------|-----------------------|
| 1. Top baking tray handle | 2. Top baking tray |
| 3. Top baking tray fixing | 4. Bottom baking tray |
| 5. Control panel | 6. Power cord |
| 7. Reset button | 8. Feet (4 pcs) |
| 9. Bottom baking tray fixing | 10. Drip tray |
| 11. Housing | |

4.3 Functions of the Appliance

The 1BWR 1750 waffle maker makes round Belgian waffles. This powerful waffle maker with its coated baking trays produces exceptional waffles thanks to the integrated timer and manually adjustable temperature.

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.

- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

- Leave at least 20 cm clearance from flammable walls and items.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

- Do not use the appliance with an external timer or remote control.

5.2 Operation



WARNING!

Risk of burning!

When in use, the baking trays and external surfaces of the appliance get very hot. The device remains hot still for some time after it has been switched off.

Do not touch hot surfaces.

When operating the appliance, you may only touch its handle and control elements.

Before First Use

1. Before use, clean the appliance, observing instructions in section **6 'Cleaning'**.
2. Insert the drip tray onto the housing around the bottom baking tray.

The excess of batter, baking left-overs and grease will drip during the baking process into the drip tray. Check and empty it regularly.

3. Before the first use, heat the open appliance up without batter for approx. an hour with temperature set to 180–200°C. Observe indications in **'Settings'** and **'Switching the Appliance on and Heating It up'** sections.

Due to post-manufacturing residues, there may be smoke produced during heating up. This smoke is not hazardous to users and will not be generated during subsequent operation of the appliance. Ensure proper ventilation during first heating up.

4. Moisten the baking trays with food oil three or four times.

Control Elements

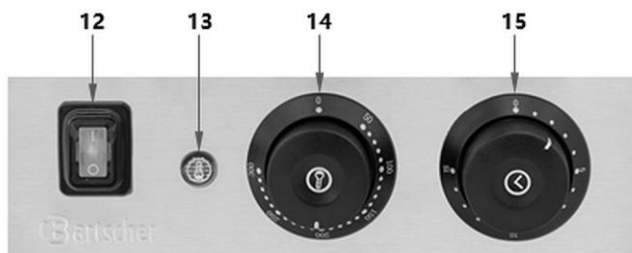


Fig. 2

12. ON/OFF switch with integrated operation indicator light (green)

13. Heating-up indicator light (orange)

14. Temperature controller

15. Timer

Settings

Temperature

Set the required temperature with the use of temperature controller (14, Fig. 2), within the range of 50–300°C.

The orange heating-up indicator light (13) will be on. As soon as the set temperature is reached, the indicator light goes off.

When the temperature drops, the heating is on again and the heating-up indicator light is on again, too.

Time

Using the timer (15), the desired baking time can be set within a range of up to 15 minutes. When the set baking time elapses, the signal tone is emitted.

Installation and operation

Switching the Appliance On and Heating It Up

16. Close the top baking tray using the handle.
17. Plug the appliance into a suitable single socket.
18. Switch the ON/OFF switch to 'I' position.

The green operation indicator light in the ON/OFF switch lights up.

19. Set the required temperature and time, observing indications in '**Settings**' section.

Optimal temperature for baking waffles is 200–275°C.

NOTE!

For best results, heat the appliance up to the appropriate temperature before making waffles.

Baking Waffles

1. Open the heated appliance with the use of the handle and make sure that the top tray is opened up to the limit.
2. Spread a small amount of vegetable oil on the bottom baking tray (or spray with a spray preventing adhesion).



Fig. 3

3. Use a ladle, a spoon or batter batching container to pour the prepared batter onto the bottom baking tray, starting from the middle and spreading it uniformly.

ATTENTION!

Pay attention to the amount of batter, as an excess of batter may spill over the edges of the appliance.

4. Close the appliance and use the handle to press the top baking tray down to spread the batter uniformly.

- Depending on the required browning level, bake for approx. 3–7 minutes.



Fig. 4



Fig. 5

- When the set baking time elapses (the signal tone is emitted), open the appliance using the handle.
- Carefully remove the ready waffles using suitable kitchen utensils (tongs, wooden spatula, etc.).
- Serve a warm waffle with a topping of choice (e.g., fruit, various sauces, etc.). Batter can be poured immediately after removing a ready waffle.
- Bake the required number of waffles according to the description above.

Switching Appliance OFF

- When the waffles are baked, rotate the temperature controller to '0'.
- Switch the ON/OFF switch to 'O' position.
- Disconnect the appliance from the socket (pull the plug out).

Safety Thermostat

The appliance is equipped with a safety thermostat that is automatically activated in case of overheating of the appliance.

After the automatic switching-off, the appliance may only be switched on again by pressing the RESET button at the back of the appliance. Proceed the following way:

- disconnect the appliance from mains power supply;
- wait for the appliance to cool down.
- unscrew the plastic cover above the RESET button
- press the RESET button
- screw the plastic cover back on
- connect the appliance to the electric power supply
- switch the appliance on as usual



Fig. 6

Indications and tips

- Before you start preparing the batter, its ingredients should be kept for some time in room temperature.
- The batter will be more fluffy if you sieve the flour first.
- Separate egg yolks from egg whites and add the yolks to the batter first. Whip the whites to compact foam and stir the foam gently at the end, without whipping it. This will help to make the batter and, in turn, the waffles fluffier.
- Melt the butter in low temperature. Leave it to cool down and add to the batter when it is lukewarm.
- In the case of recipes including milk, it may be replaced with mineral water. This will reduce the amount of baking powder needed because of carbon dioxide content in mineral water.
- Prior to longer processing, leave the batter for a half an hour to rest. Use the batter at once, and do not store for longer periods of time.
- Add ingredients such as nuts, baking flavours, etc. to the batter at the very end.
- Waffles taste best when fresh from the waffle maker. Serve the waffles to your liking, e.g. with powder sugar, honey, syrup, ice-creams or other specials.
- To get crispy waffles, leave them side by side to cool down on a grate. Stacking waffles may cause them to go soft.
- Ready and cooled waffles may be frozen. For the waffles not to stick together, they should be interlaced with baking or breakfast paper and frozen in plastic bags for deep-frozen foods or containers suitable for freezers.
- Remove the required number of waffles from the freezer and leave them to thaw in room temperature. Heat them before serving in an oven at 100°C. Place them in a container with a cover or wrap in aluminium foil. It will prevent them from drying out in high temperature.

Recipe for delicious waffles (approx. 10 waffles)

Ingredients:

250 g	Wheat flour (405 type)
150 g	Butter
200 ml	Milk
100 g	Sugar
3 units	Eggs
2 teaspoons	Vanilla sugar
1 teaspoon	Baking powder
1 pinch	Salt

Preparation:

Step 1: Put the butter into a pot. Melt the butter on low heat (do not allow it to get brown). Leave the melted butter aside to cool down.

Step 2: Whip eggs with sugar, vanilla sugar and a pinch of salt in a bowl until the mixture is fluffy. Add milk and baking powder. Mix well. Add flour to the egg mass through a fine sieve, stirring at the same time with a whisker or a hand mixer, until the batter is smooth.

Step 3: Add the melted butter to the batter slowly, still stirring. Stir everything well.

Step 4: Heat up the waffle maker and bake waffles.

6 Cleaning

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

1. Clean the appliance daily.
2. Remove the baking left-overs when they are still warm, using a wooden paddle or an appropriate cleaning brush.
3. After cooling down, remove the drip tray from the appliance and empty it.
4. Then wash the drip tray in warm water with a mild cleaning agent.
5. Dry the drip tray thoroughly before re-inserting it in the appliance.
6. Clean the baking trays only when they have cooled down; clean without using water or with a cloth moistened in water.

ATTENTION!

Make sure that moisture, oil, nor fat do not enter the appliance. Never wash the appliance in a dishwasher.

Never immerse the appliance in water or other liquids.

7. Clean the housing with a soft cloth and mild cleaning agent.
8. Wipe all washed surfaces with a clean, damp cloth.
9. Then dry the appliance thoroughly.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error	Possible Cause	Solution
The appliance is connected to the power supply but the green power supply indicator is not lit.	Abnormal or interrupted power supply.	Check the power supply and the cable for damage or faults.
	Electric power supply safety fuse damaged.	Check the fuse, connect the appliance to another socket.
	No power supply.	Check electric power supply.
The appliance is connected to the power supply, switched on, the temperature is set, the orange indicator light is on but the baking trays do not heat up.	Damaged thermostat.	Contact the service company.
	At least one of the heaters is damaged.	Contact the service company.
The appliance is connected to the power supply, switched on, but the temperature cannot be set.	Damaged temperature controller.	Contact the service company.
The orange heating up indicator light is not lit, although the baking trays are heating up.	Damaged heating control light.	Contact the service company.

Possible Malfunctions

Error	Possible Cause	Solution
The waffles are not baked on the upper side.	Insufficient amount of batter (it does not touch the upper tray).	Pour more batter.
	The batter insufficiently increases its volume (insufficient baking powder amount).	Add more baking powder to the batter.
	The upper tray opened for too long and cools down too much.	Do not open the waffle maker for too long.

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.