

1BW16080



370169

ENGLISH

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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 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.
- This device may only be operated in technically proper and safe condition.
- 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 lay the power cable over carpets or other inflammable materials. 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 device become very hot during the operation. In order to avoid burns never touch those surfaces with bare hands and use only handles and temperature controller 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.

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.



NOTE!

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

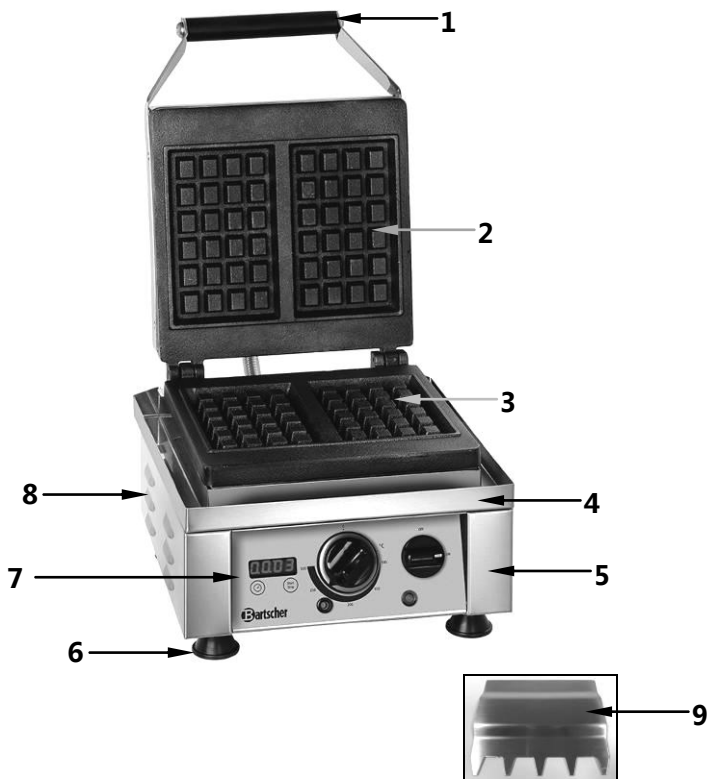
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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.

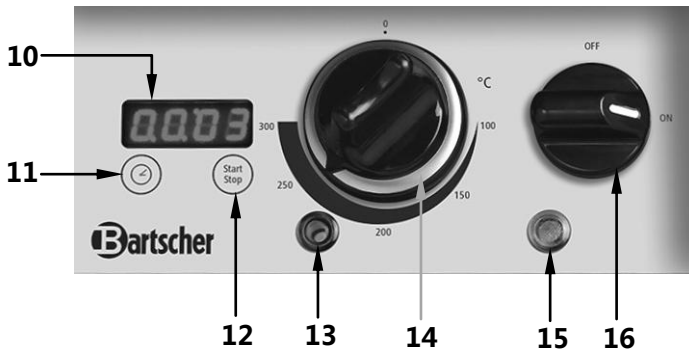
4. Technical data

4.1 Overview of parts



- 1 Thermal insulator handle
- 2 Upper heating plate
- 3 Lower heating plate
- 4 Drop collecting tray
- 5 Body
- 6 Feet
- 7 Control panel
- 8 Ventilation holes
- 9 Cleaning scraper

Control panel



- 10 Digital display
- 11 Time setting button
- 12 **Start/Stop** button
- 13 Heating indicator (green)
- 14 Temperature controller knob
- 15 Indicator light (red)
- 16 **ON/OFF** switch

4.2 Technical specification

Name	Waffle maker 1BW16080
Code-no.:	370169
Material:	Housing: stainless steel Heating plates: cast iron with non-stick coating
Realization:	<ul style="list-style-type: none">▪ Number of baking units: 1▪ Baking plate type: fixed▪ Waffle size: 160 x 80 mm, height 26 mm▪ Digital display for programming and storing the time▪ timer▪ ON /OFF switch with indicator▪ Heating indicator▪ Drop collecting tray
Degree of protection:	IP23
Power supply:	2.2 kW / 220-230 V~ 50/60 Hz
Temperature range:	100 °C to 300 °C
Dimensions:	W 290 x D 465 x H 320/530 mm
Weight:	19.65 kg
Includes:	1 cleaning scraper

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 condensation hood 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!

- The electrical circuit in the socket must be secured to at least 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 device should be thoroughly cleaned before the first use. Follow instructions in **section 6 “Cleaning and maintenance”**.
- Fix the tray before using the device.



CAUTION!

Never use the device without the properly attached tray.



4

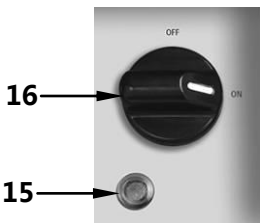
- Place the tray on the housing around the lower baking plate and fix in the back part of the device.
- Baking residuals and fat flow during the baking process into the tray (4). Periodically inspect and empty the tray.

Before the first use it is necessary to perform the following actions. Follow the instructions from sections “Device start-up” and “Settings”.

1. Clean the baking plates before use.
2. Connect the device to the single grounded socket.
3. Set the temperature control knob to 300°C and leave the device turned on with opened baking plates **without dough** for 30 minutes. Due to existing manufacturing residuals smoke may be emitted during heating. It does not indicate damage of the device and will not occur during the next use. Assure good ventilation in the room during the first heating.
4. Then apply some sunflower oil on the baking plates or spray them with anti-sticking spray 3 or 4 times. It allows for closing the large pores and creation of coating.
Leave the device closed and tuned on at 250°C for approx. 20 minutes.
5. Repeat process described in paragraph 4.
6. Make (without additional fat/oil) 2 - 4 waffles in temperature of 220°C - 230°C and throw the first waffles away.
7. During the process described in paragraph 6 you will see that each successive waffle is better, and after a few baking processes you will get clean and easily removed waffles.

Device start-up

- Prepare the waffle dough according to owned recipe or our proposal (section “**Hints and advices**”).
- Close the upper heating plate with use of handle.
- Connect the device to the single grounded socket.



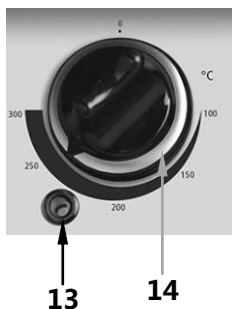
- Turn the device on with use of **ON/OFF** switch. (16) (fig. on the left), setting it in position “**ON**”. The operational control light (15) will come on, signalling that the device is turned on.

NOTE!

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

Settings

Temperature



- Set required temperature with use of temperature control knob (14) (fig. on the left).

Temperature may be set in range from 100°C to 300°C, the optimum waffle baking temperature is 200°C - 250°C.

The heating time is approx. 25 minutes.

Green heating indicator (13) is on during heating and goes off after reaching the preset temperature.

Time



- It is possible to set baking time when required.
- To do this, use the time setting button (11). The digital display (10) shows "SET". (fig. on the left)
- Use **Start/Stop** button (12), the digital display (10) shows set number.
Press the time setting button (11) until the digital display shows the selected value. After 2 seconds the setting will be accepted automatically. Set other values and confirm them with **Start/Stop** button (12).
- When the preset time passes the acoustic signal is emitted.

NOTE!

The baking time cannot be changed during the baking process.

Baking waffles



HOT SURFACE! Burn hazard!

When in use, the unit's baking plates and external surfaces can get very hot. In order to avoid burns never touch those surfaces and use only handles and operational elements.

- Open the heated device with use of handle and make sure that the upper plate is opened up to the limit.



NOTE!

Do not use 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 uniformly spreading towards the edges. The dough excess will escape through the side surfaces of the device during baking.
- Close the device and use the handle to press the upper heating plate down to spread the dough uniformly.
- Depending on required colour bake for approx. 2-6 minutes.
- Using the handle open the device and carefully remove the prepared waffle.



WARNING! Risk of burns!

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.

- **Never** use sharp, metallic or spiked objects that can damage the baking plates.
- Place the finished waffle aside to cool.

- Dough can be poured immediately after removing a finished waffle. Make planned number of waffles according to the description above.
- When not in use, turn the device off or leave it for heating **only in opened position** (do not close the upper plate!).

Turn the device off

- When finished, set the temperature control knob in position “**0**” and set **ON/OFF** switch in position “**OFF**”, disconnect the device from the power supply (pull the plug!).

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 switch the device off with use of ON/OFF switch and disconnect it from the power supply (pull the plug!). Let the device to cool down.

**Never clean the device with use of pressurized water jet!
Make sure that no water gets into the device.**



CAUTION!

Never use any coarse or abrasive cleaning agents, cleaning sponges, metal or spiked objects for cleaning the baking plates. Keep in mind that scratched heating plates impair the device properties.

Never use any aggressive cleaning agents, household cleaning agents, vinegar, or sprays.

Cleaning

- Clean the device every day to assure the optimal operation of the heating plates.
- Before cleaning, always leave the device and the fat collecting pan to completely cool down.

- Open the device and remove the dough residuals from the baking plates **when they are still warm**, using appropriate scrapper by depositing the remains to the fat collection tray (fig. on the right) or wipe it with the paper towel.



- **Clean the upper and lower** baking plates **from inside** with use of soft, moistened cloth and gentle cleaning agent. Dry the grill plates and apply a small amount of vegetable oil on them. Make sure that the moisture, oil, or fat do not enter the device.
- Remove the **fat collection tray** from the device and wash it in warm water and gentle cleaning agent. Dry the fat collection container thoroughly before reinstalling in the device.
- Clean **the housing and handle** with a soft cloth and mild cleaning agent. Then wipe it with moistened cloth. Dry the device thoroughly.

Maintenance

- We recommend to order the maintenance of the device in the professional service company at least once a year. Works interfering in the device must be realized by the professional and qualified personnel.

Storage

- If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. Do not place any heavy objects on the device.

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.

Problem	Cause	Solution
The device is connected to the power supply, but the red indicator is off and the plates do not heat.	<ul style="list-style-type: none"> • No power supply. • The power supply fuse is blown. 	<ul style="list-style-type: none"> • Check the power supply and cable for damages. • Check fuse, connect device to another socket
The device is connected to the power supply, temperature is set, but the plates do not heat.	<ul style="list-style-type: none"> • Damaged thermostat. • Damaged at least one heater. 	<ul style="list-style-type: none"> • Contact the service company • Contact the service company
The device is connected to the power supply but temperature cannot be set.	<ul style="list-style-type: none"> • Damaged temperature controller. 	<ul style="list-style-type: none"> • Contact the service company
The green heating indicator is off but the plates heat.	<ul style="list-style-type: none"> • Damaged indicator. 	<ul style="list-style-type: none"> • Contact the service company
The waffles are not baked on the upper side.	<ul style="list-style-type: none"> • Insufficient dough amount (it does not touch the upper plate). • The dough insufficiently increases its volume (insufficient baking powder amount). • The upper plate opened for too long cools down too much. 	<ul style="list-style-type: none"> • Pour more dough. • Add more baking powder to dough. • Minimize the waffle maker opening time.

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.