

WAFFLE MAKER USER'S MANUAL

Thank you for buying our product, in order to ensure safe used, please read the Instructions before using and keep it for reference.

| Model | Dimensions(mm) | Voltage (v) | Power (w) | Hz |
|--------|----------------|-------------|-----------|-------|
| WAEBJ1 | 440*305*225 | 230 | 2000 | 50-60 |
| WAEBJ2 | 630*420*225 | 230 | 2000+2000 | 50-60 |

Safety Precautions

The following safety precautions must be observed when using this product:

- 1. Please read the relevant instructions carefully before using this product.
- 2. Do not share the same power source with other high-power appliances to avoid excessive power load and other dangers.
- 3. The surface temperature of this product is very hot after working or just using. Burns may be caused by contact with hot parts.
- 4. If children are nearby, use the product with extra care. Do not leave the product to children alone.
- 5. Do not allow this product to be used unattended.
- 6. Do not touch the power cord with sharp objects and high-temperature surface to avoid damage to the power cord.
- 7. Frequently check whether the power cord and plug are damaged. Once any signs of damage are found, please stop using immediately and ask for professional maintenance or replacement.
- 8. After use, press the power button to close and pull out the plug from the socket to avoid leakage or shock due to aging insulation
- 9. The product shall be installed in a dry, clean and ventilated place; And put the product in a horizontal and smooth position
- 10. For the sake of safety, the product must be reliable grounding, and install leakage switch to ensure personal safety, otherwise not to use.
- 11. Please unplug the power cord and remove, check or clean the product after it has cooled completely.
- 12. Do not plug or unplug the power cord in wet hands to avoid electric shock.

Note for the First Time Use

1. Please read the Instructions carefully.

- 2. Please check if all switches are in off position.
- 3. Please check all the accessories are complete.
- 4. Please tear up the protective film on the surface of the product, then clean the rust oil wipe on surface of the product with a dry cloth.
- 5. The supply voltage must match the voltage specified on this machine.
- 6. The smoke is normal when first time turn on the machine, it's the oil inside the machine which to protect it become rusting.

Operating Steps



1.Mix the ingredients.



3. 3. Wait for the indicator light to go out.



5.Turn the machine and adjust the timer to 3 minutes.



2.Turn on the switch , adjust the Temperature to 160-180 $^{\circ}$ C .



4. Put the pulp to the non-stick plate.



6.Turn on the machine and take out the waffle.

Care and Cleaning

 Unplug the power cable and ensure that the product is cooled completely, then cleaning and collection.

- 2. Cleaning cooking surface with a soft cloth or sponge dampened in a mild detergent.
- 3. Please don't use wire brush, stiff brush or other corrosive liquids to clean it, avoiding damage the surface coating.
- 4. If batter adheres to plates, simply pour a little cooking oil onto the baked batter and let stand approximately 5 minutes, allowing batter to soften for easy removal.
- 5. Never use an abrasive cleanser or harsh pad.
- 6. Never clean the product by sprinkling water and immersed in water.

Tips and Maintenance

- 1. Pan MUST be open when pre-heating (if closed the temperature inside is much more higher than open, long time high temperature is not good for Teflon coating), $160-180^{\circ}$ C is our best temperature during the test.
- 2. If machine is an additional product to your shop, please keep temperature under 80°C when no customers, it's better to turn off the machine if there's long time no customer.
- 3. If machine is main product in your shop, 3-4 units machine is suggested, they can be replaced every two hours.
- 4. Use bamboo stick to take out cone, do not use any metal tool. If there's black dots appear on the pan surface, it can be judged that the caramel with Teflon coating is falling off (Caramel is when oil and sugar do not clean for a long time, it cannot be seen by visual inspection, it turns into black dots and stick on waffles) The best solution is changing heating pan.
- 5. Use wet towel to clean the pan, if anything difficult to wipe off, use professional kitchen glue brush, put some water in holes, heat the water a bit, it's easier cleaning, but do not let water go inside of machine.
- 6. Do not brush oil on pan directly, you can add oil inside your recipe or waffle mix, but do not add too much oil, or it will get infiltrate and heater may get burnt.
- 7. Do not use corrosive cleanser to clean the waffle pan.

This machine shell must be grounded and ensure safety, thank you for your cooperation.

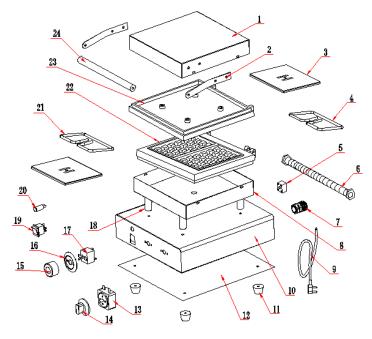
Notice

| The products which electric power is over 1kw must plug a properly (grounded) individual receptacle. | | | It could result in fire by ignition. |
|--|-------|--|---|
| Do not cover the product with a cloth or plastic bag while you are using it. | 0 | SUITEC | It could result in fire. |
| Ensure to unplug the product while you don't use it. | AND B | ZZZ | It could result in fire or electric shock. |
| Do not touch the product with wet hands. | | | It could result in electric shock. |
| Never clean the machine by sprinkling water. | | SITTEC | It could result in electric shock or product damage. |
| Do not use the product outside in the rain or wet area. | | | It could result in electric shock. |
| Use the product in a light place. | 0 | the lock of the state of the st | It could result in accident or burn if you use it in a dark room. |
| Do not use the product near flammable gas or Do not use the | | sh has a di fid a | It could result in explosion or fire. |

| Fault | Reason | Method |
|---|---|---|
| Turn on the power, but the green light doesn't work | 1.There is no power at the outlet2.The power cord contacts badterminal is loose3.The green light was burnt out | 1.Check the socket for power2. Fastening the power cord and terminals wiring3.Replace the green light |
| The yellow light didn't go out and the temperature of the machine rose is out of control | 1.The thermostat doesn't work | 1.Replace the thermostat |
| The indicator light is not on, but the temperature control is normal | 1.The indicator light has bad contact 2.The indicator light was burnt out | 1.Fastening the wires 2.Replace the indicator light |
| The yellow light is on but not heated | 1.Wrong connection of indicatorlight2.The heating tube was burnt out; | 1.Rewire according to correct wiring2.Replace the heating tube |
| The green light is on, the yellow light is off, but the machine is not heated | Thermostat was damaged | Replace the thermostat |
| Yellow indicator light is always on, the lower plate is not hot, the upper plate has been heating and the temperature is ultra high | 1.The connection of lower board heating pipes is loose 2.The lower heating tube is damaged | 1.Check the connection of heating pipes 2.Replace the lower heating tube |
| The yellow light is on and the temperature of the lower plate is normal, but the upper plate is not hot. | 1.The connection of upper heating pipes is loose 2.The top heating tube is burnt out | 1.Check the connection of heating wires 2.Replace the lower heating tube |
| Plug in the power and turn on the thermostat, then caused switch trip | 1.The internal wiring is loose and the belt parts touch the metal shell; 2.Short circuit is caused by heating pipe burning | 1.Check the internal wiring of the machine and tighten it2.Replace with a new heating tube |

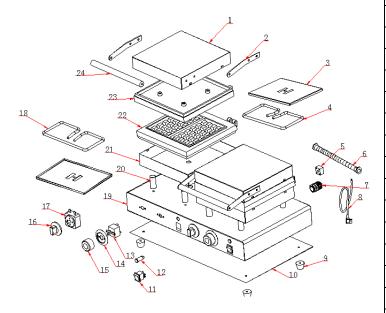
Inspection of general faults

WAEBJ1



| | | _ |
|-----|-------------|----------------------|
| No. | Material no | Spare parts name |
| 1 | | Up cover |
| 2 | | Handle fixed board |
| 3 | | Element press board |
| 4 | 3050035 | Up element |
| 5 | 3040012 | Connect terminal |
| 6 | 3080195 | Flexible tube |
| 7 | 3040030 | Wire clip |
| 8 | | Down cover |
| 9 | 3030002 | Wire |
| 10 | | Base |
| 11 | 3040041 | Foot |
| 12 | | Bottom sealing board |
| 13 | 3020031 | 5 minute timer |
| 14 | 3020070 | Timer knob |
| 15 | 3020053 | Thermostat knob |
| 16 | 3020037 | 300°C dial |
| 17 | 3020002 | 300°C thermostat |
| 18 | 3091248 | Support column |
| 19 | 3040001 | Switch |
| 20 | 3040025 | Light |
| 21 | 3050035 | Down element |
| 22 | 3070383 | Down molding board |
| 23 | 3070383 | Up molding board |
| 24 | 3080380 | Handle |
| 24 | 3000300 | Tandic |

WAEBJ2



| | <u> </u> | T _ |
|-----|-------------|---------------------|
| No. | Material no | Spare parts name |
| 1 | | Up cover |
| 2 | | Handle fixed board |
| 3 | | Element press board |
| 4 | 3050035 | Up element |
| 5 | 3040012 | Connect terminal |
| 6 | 3080195 | Flexible tube |
| 7 | 3040030 | Wire clip |
| 8 | 3030002 | Wire |
| 9 | 3040041 | Foot |
| 10 | | Bottom board |
| 11 | 3040001 | Switch |
| 12 | 3040025 | Light |
| 13 | 3020002 | Thermostat |
| 14 | 3020037 | 300°C dial |
| 15 | 3020053 | Thermostat knob |
| 16 | 3020070 | Timer knob |
| 17 | 3020031 | 5 minute timer |
| 18 | 3050035 | Down element |
| 19 | | Base |
| 20 | 3091248 | Support column |
| 21 | | Down cover |
| 22 | 3070383 | Down molding board |
| 23 | 3070383 | Up molding board |
| 24 | 3080380 | Handle |

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