



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Benchstar UWB-S Waffle Maker – Cast Iron Contact Grill, 10x16cm Plates, 1.5kW

Model / SKU: UWB-S

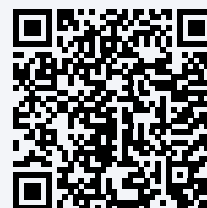
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/211/product/3713/>

Waffle Baker

UWB-S

User's Manual

Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Keep the mounting position away from flammable and explosive gas, liquid or object.
- ◆ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.

Contents

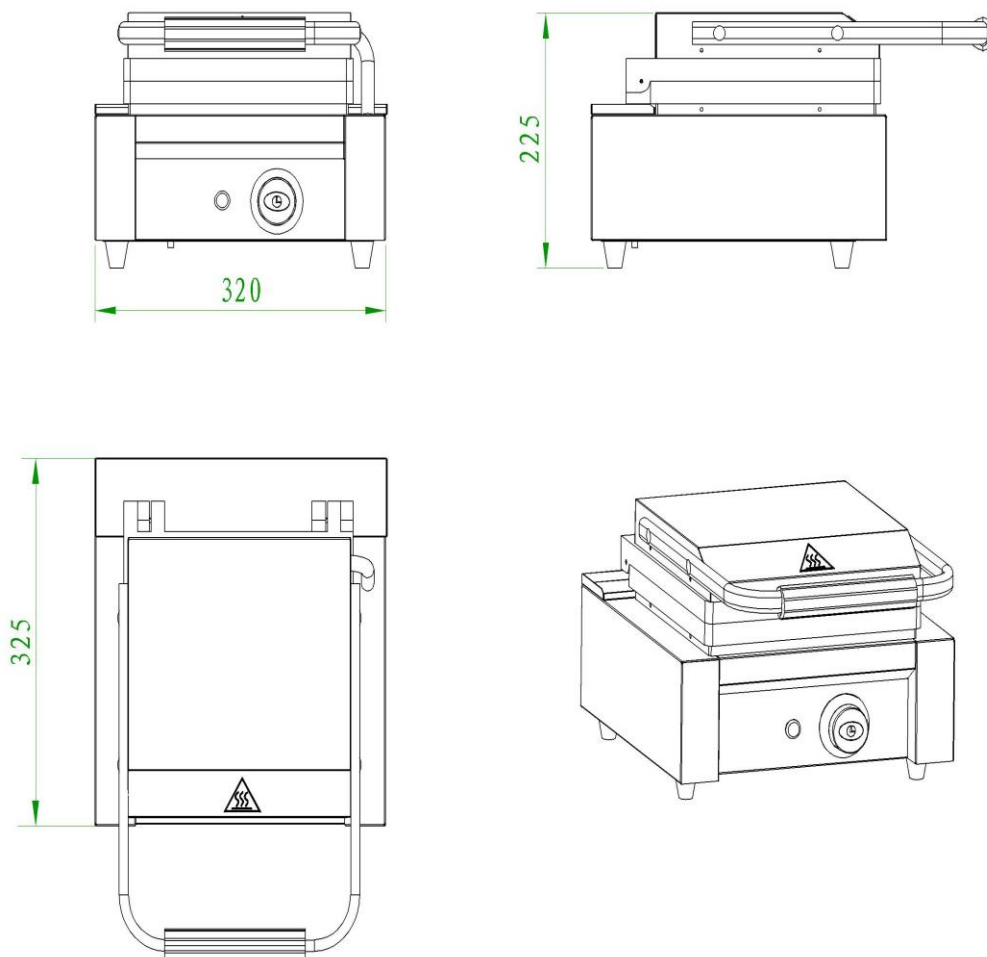
- 1. Functional Introduction.....4
- 2. Structure Schematic Diagram & Working Principle.....4
- 3. Basic Features & Parameters.....5
- 4. Precautions & Recommendations.....6
- 5. Working Instructions & Operation Flow.....7
- 6. Routine Inspection.....7
- 7. Cleaning & Maintenance.....8
- 8. Failure Analysis & Trouble Shooting.....8

1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, stainless steel in making, durable in using and convenient in maintenance. The thermostatic control makes the temperature adjustable freely in a certain range according to food requirement. Therefore, it is the ideal equipment for hotel, supermarket, western restaurant, fast-food restaurant and food industry.

2. Structure Schematic Diagram & Working Principle

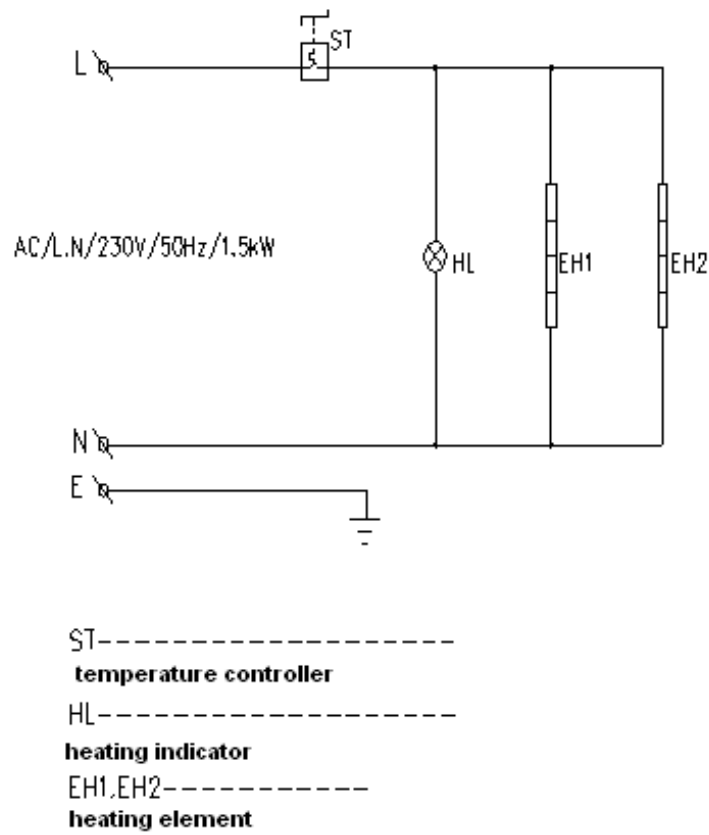
Structure Schematic Diagram:



2.1 Structural & Functional Features

- 1. Smooth surface treatment, easy to clean, clear and sanitary.
- 2. Desired temperature can be set according to food requirement.
- 3. Stainless steel, elegant in appearance.
- 4. Fast in heating, easy in operation and convenient in maintenance.

Electrical Diagram:



3. Basic Features & Parameters

Name	Model	Voltage	Power	Dimension
1-Plate Waffle Baker	UWB-S	220V-240V	1500W	320×325×225mm

4. Precautions & Recommendations

4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. The supply voltage should correspond with the working voltage of the appliance.
2. There is an earth stud at rear of the furnace body, which should be connected with a copper wire that no less than 1.5mm² and ground wire that complying with safety regulations reliably.
3. Check the connection, voltage and safety grounding after installation.
4. The appliance should be placed in a smooth area and kept a minimum clearance of 10cm away from the incombustible object on both sides and 20cm at the back (e.g. walls, windows etc.).
5. The fixed arrangement of wire should be equipped with a all-poles disconnecting switch whose poles have a contact separation at a minimum clearance of 3mm. Grounding leakage protection switch is recommended. Do not put any sundries in front of the switch for convenient operation sake.
6. The mounting position should keep away from the flammable and explosive objects. The ambient temperature should below 45°C and the relative humidity should below 85%.
7. Installation should be operated by professional technician.

4.3 Special Notice

1. This appliance is not applicable for home use.
2. This product is a commercial machine that needs to be operated by trained cook.
3. Do not sway or tilt the machine during operation.
4. Do not dismantle or self-modify the machine.
5. Dismantlement and self-modification may cause casualty.
6. Do not open the casing of the machine.
7. This product contains high-voltage circuit. Casing dismantlement may cause electric shock.
8. Unplug and cut the power supply off before cleaning.
9. Do not spray water directly onto the product during cleaning.
10. Water may conduct electricity, which may cause electric shock.
11. Do not pat the product or put any heavy objects onto it.
12. Abnormal operation may cause damage and danger.

13. High temperature may cause scald.
14. Do not touch the appliance with hands directly due to high temperature during or after operation.
15. To prevent from damages, turn the electric switch off as soon as possible when near the thunder zone.
16. Do not destroy the control panel with hard or sharp objects.
17. Turn the electric switch off when finish working.
18. Maintenance should be operated by qualified technicians.
19. If the power cord is damaged, in case of danger, replacement should be done by manufacturer or other maintenance departments or professional technicians.

5. Working Instructions & Operation Flow

1. Before using, check that whether the power supply installation is normal and make sure the power supply voltage corresponds to the working voltage of the appliance.
2. Plug in the power outlet, rotate the temperature controlled knob to adjust the temperature to reach the desired range the food needs. The indicator is on and the appliance starts heating.
3. When the temperature reaches 250°C, coat the mould with edible vegetable oil, put the paste into the mould and cover the lid. When the food is finished, the operator can make another food. If all the food is finished, please cut off the power supply.
4. Users can set the time according to the difference of prescription of paste and luster of food customer likes. Generally, the longer the time lasts, the darker the luster will be. Otherwise, the lighter the luster will be. But the time cannot be too short, or the food will not be hot and with no luster.
5. Cleaning: Clean the appliance with wet towel containing non-corrosive detergent when finish working every day. Do not spray it with water directly or dip it in the water to clean, which may damage electric property and cause electricity safety accident.

6. Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user feels that there are some problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?

Whether the control panel is damaged?

Whether the power line is aging, cracking or damaged?

During using: Whether there is strange smell or vibration noise?

Whether the temperature is out of control or any electric leakage?

Whether the power is normal?

7. Cleaning & Maintenance

1. In case of accident, please turn the power supply off before cleaning.
2. Clean the surface and power line with wet towel containing non-corrosive detergent when finish working every day. Do not spray the appliance with water directly. Water infiltration may damage electric property and cause electricity safety accident.
3. If not going to use the appliance, please turn off the thermostat and power switch.
4. If not going to use the appliance for a long time, please clean it completely and store it in a well-ventilated warehouse without corrosive gas.

8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
The power supply is connected and the indicator is on, but it does not heat up.	1. The temperature detect switch is damaged. 2. One or two of the heating elements burn out.	1. Replace the temperature detect switch. 2. Replace the burnt-out heating element.
The power supply is connected and the indicator is on, but the temperature keeps rising and out of control.	1. The temperature detect switch is damaged.	1. Replace the temperature detect switch.
The power supply is connected and heating is normal, but the indicator is off.	1. The indicator is damaged.	1. Replace the indicator.
Connect the power supply, it does not heat up and the indicator is off.	1. The power supply is abnormal or disconnected.	1. Check the power supply.

Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform professional technicians to check and repair.