



PRODUCT DOCUMENT PACK

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PRODUCT

Benchstar WB-04A Rotating Waffle Maker – 18cm Plate, PCB Timer, 1-Inch Waffle

Model / SKU: WB-04A

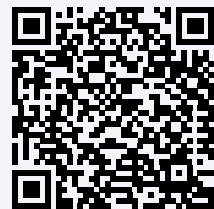
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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/212/product/3714/>

ELECTRIC WAFFLE BAKER

USER'S MANUAL

Thank you for purchasing and using Waffle Baker. In order to make good use of the appliance and minimize unnecessary loss and damage, please read the manual book carefully before using and keep it in visible place for future reference.

WARNING!

! Any refitting and wrong installation, adjustment and maintenance can cause property loss and casualty. Please contact the supplier if you need to adjust or maintain the appliance. And all these operations should be done by authorized professionals.

! Do not put flammable liquid, gas or other flammable objects around the appliance for your safety sake.

! Make sure the using voltage coordinate with the voltage that stated on the nameplate. The appliance should be grounded safely before using.

! Never use hard and sharp materials to scrape the surface of body and the surface of heating element.

1. Precautions

- 1. The voltage for using must be coordinated with the supplied voltage.
- 2. Install a tripodal socket with good ground-connection beside the equipment.
- 3. The temperature can be adjusted in the range of 25℃ ± 5%.
- 4. There is timer-setting equipment in this appliance. It only shows operating time and has no connection with electric function.

2. Construction and characteristics

- 2.1 The top and bottom plates are enameled. They are non-stick and easy to clean.
- 2.2 It is equipped with independent thermostat. User can set the desired temperature according to the desired baking level and food materials.
- 2.3 The material of shell is made from stainless steel.
- 2.5 The opening and closing of the plate is flexible and reliable, easy to operate and maintain.

3. Basic Parameter

Model	Power Input	Rated Voltage	Frequency	Dimensions (mm)
WB-04A	1400W	220-240V	50/60Hz	255×600×305
WB-04B	1400W	220-240V	50/60Hz	280×600×300

4. Transportation and storage

During the transportation, the appliance should be handled with care and cannot be place upside down, in case of the damage to the appliance. If the appliance is not intended to be use for a long time, it shall be placed in a well-ventilated, non-corrosive gases warehouse. If the appliance needs for temporary storage, the measures for preventing from raining should be taken.

5. Instruction for installation

- 5.1. The installation should be operated by qualified electrician.
- 5.2. User shall install an appropriate switch, a fuse and a three-pin socket near the place that the appliance positioned.
- 5.3 Before using, please check that the supply voltage complies with the voltage stated on the nameplate. And it is earthed well.
- 5.4 When using the appliance, do not put anything onto the top plate cover board.
- 5.5 The working temperature range is 50—300℃, it is suggested that the maximum temperature shall not be exceeded 200—250℃.
- 5.6 The appliance cannot be installed in a place which has inflammable objects nearby, and the ambient temperature is below 45℃, and the relative humidity is below 85%.

Special attention:

Notice	
●	This equipment must be operated by trained cook or professionals.
●	Do not refit it! The refitment will cause serious accident. Don't raise and drop the top plate rudely. And don't install the appliance in a slant way.
●	Before cleaning the appliance, please unplug the plug and cut off the power.
●	Do not clean the product with a water jet while cleaning. Water can conduct electricity so the product may cause electric-shock accident by electric leakage.
●	High temperature will cause scald. When fire-facing oven is in use and before or after being used, do not touch directly body of trunk and chamber of top truck because of high temperature.
●	Do not use the power supply which is different from that of stated on the nameplate. Do not use main switch that is not coordinated with safety regulation.
●	When thunder and lighting is closing, user should shut off main switch to avoid appliance being damaged by lightning strike.
●	Do not use hard and sharp object to destroy the surface of oven body and the surface of oil pot.
●	After using, please shut off main switch
●	The installation and maintenance of electric circuit by professionals.
●	If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it.

6. Instruction for Operation

- 6.1 Before using the appliance, please make sure that the supply voltage complies with the rated voltage marked on the nameplate.
- 6.2 Connect the power to the appliance, clockwise rotate the thermostat to your desired temperature, the yellow indicator will be on, and it indicates that the heaters begin to heat up.
- 6.3 User can set the temperature according to the different ingredient of the food. The best temperature for cooking food is 180°C~250°C. It will take 10 min for the appliance to reach to 250°C from cold.
- 6.4 After the appliance temperature reaches to 250°C, raise the top plate, and coat the bottom plate with edible vegetable oil, then put the food material onto the bottom plate. Close the top plate, cook for 100 s and then waffle will be ready. Open the top plate, use a tong to take out the waffle. Then prepare the next cook.
- 6.5 When the temperature reaches to the setting value, the thermostat will cut off the power automatically, at the same time, yellow indicator is extinguished, which indicates that the heater stops working. When the temperature is lower than the setting temperature, the thermostat will connect the power automatically, at the

same time, the yellow indicator is on, which shows that the heater is heating up again.

- 6.6 After finishing the work, please anti-clockwise turn the thermostat to OFF position, then unplug the plug and cut off the power.

7. Cleaning and maintenance

- 7.1 Unplug the plug and cut off the power supply before cleaning or maintenance the appliance in case of any electric shock accidents.
- 7.2. Before cleaning or maintaining, wait till the appliance cools down completely.
- 5.3 The appliance should be tested or inspected periodically by professional technicians.
- 5.4 Never use the acid detergent to clean the appliance.

WARNING!

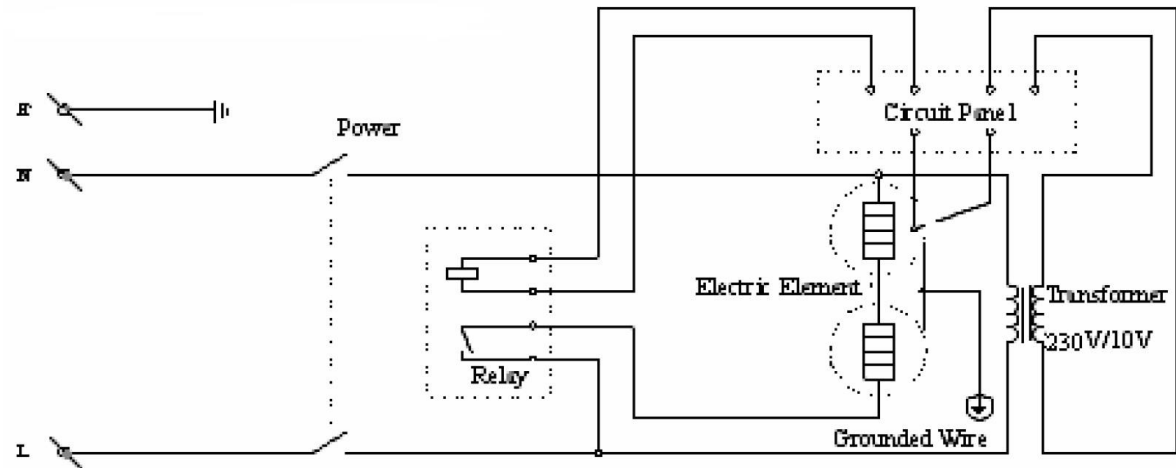
! Never use a water hose or pressurized steam cleaning equipment when cleaning this appliance.

8. Troubleshooting

Symptoms	Causes	Solutions
1. The indicator is on, but plate will not heat up.	1. Bad thermostat 2. At least one of heaters damaged.	1. Change the thermostat. 2. Change the damaged heater.
2. Temperature cannot be controlled.	1. Bad thermostat	1. Change the thermostat.
3. The heater is heating up well, but indicator is not on.	1. Bad indicator	1. Change the indicator
4. When connecting to the power, the indicator is not on, and heaters are not working.	1. Power supply is not connected to the appliance properly.	1. Check the power supply and the wirings.

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

9. Electric Circuit



10. Daily Check

Every day before using the appliance, please check the status of it:

Before using	Is the appliance tilted? Is the power cord too old to be used, or is it broken or damaged?
When using	Does it give off abnormal smell? Do the top and bottom heaters can heat up simultaneously? When raising or dropping the top plate, does it have noise or the raising and dropping the top plate cannot be controlled?

WARNING!

- Daily check the product is needed. It can prevent the accidents.
- If find the problem with the electric circuit or the temperature rising is abnormal, please stop using the equipment immediately. And inform the professional technician to check and maintain as soon as possible.