



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

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

Model / SKU: WB-04A

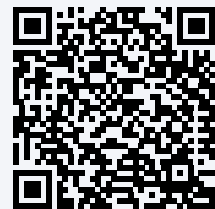
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DOCUMENT NOTICE

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/1587/product/3714/>

WAFFLE BAKER USER'S MANUAL

Thank you for purchasing this range of appliance of our company.
Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.

Warning:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.

For your safety

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

Warning

Electrical Grounding Instructions

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Notice

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.
For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

The equipment adopts contacted switch and LED digital panel. The equipment can be set the heating temperature and heating time. It can alarm automatically when it reaches the setting time. The tray can be winded around the shaft 180° clockwise or anticlockwise, easy to operate. The two head have two independent circuit diagrams, and can be used independently.

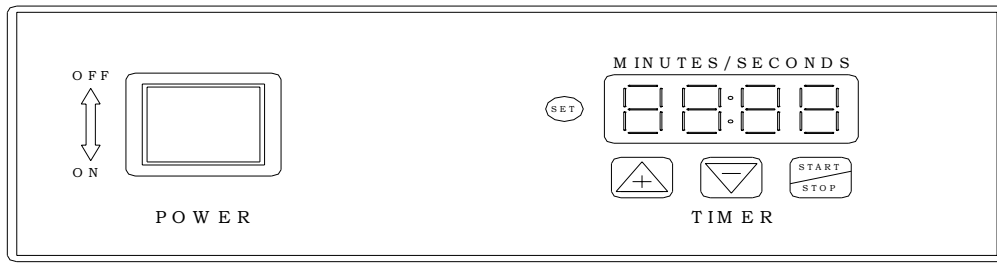
1. Technical Parameter

Model	WB-04A	WB-04B
Voltage	220~240V	220~240V
Frequency	50~60Hz	50~60Hz
Power	1400W	1400W
Dimension	255×600×305mm	280×600×300mm
Temperature Range	124℃~230℃	124℃~230℃
Time Range	99'59''~00'00''	99'59''~00'00''

2. Installation and Operation

- 2.1 The using voltage must be coordinated with the supply voltage.
- 2.2 Install a protect device before the socket, and make sure the well ground connection.
- 2.3 Place the equipment on a stable working table. Please let the equipment be far away from the inflammable substance.
- 2.4 Don't touch the tray, lid and handle when it warm-up in case of scald.
- 2.5 Use the wet towel that has cleaner to clean the equipment. Don't clean it with a water jet. Don't dip the equipment into the water, otherwise, it will damage the control panel and other accessories, and cause any accident.
- 2.6 The function of the time setting only alarms the operation time, and the equipment won't cut off the power. So the operator should operate it on time.
- 2.7 Install the unit on an even surface.
- 2.8 The power cord should not touch any hot parts.
- 2.9 When a thunder is coming, unplug the plug and stop using the appliance at once.

3. Operation Instruction

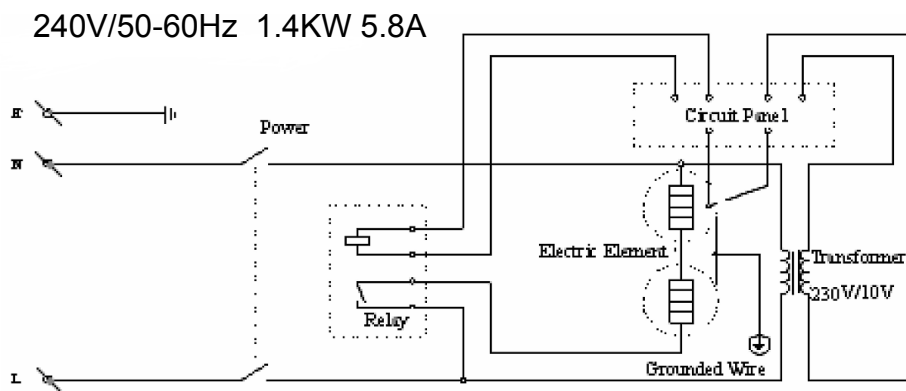


- 3.1 When the power on, the buzzer will sound “du, du, du” for three times. At the same time, the LED will appear the previous setting time. Then, it will be in this setting time state. If you press the “START/STOP” key, the time will countdown to zero according to the appeared time. When it reaches the setting time, the buzzer will sound “du, du, du”. If you press the “START/STOP” key again, the alarm will stop and appear the presetting time.
- 3.2 Time setting: If the list is on temperature setting list, press the “SET” key, and it will turn to the time setting list. During setting the time, first, press the “+”(or “—”) key, then press the “START/STOP” key, you can set the time. During setting the time, don’t set free the “+”(or “—”) key. If you press the “START/STOP” key one time, the time will increase (or reduce) one second. If you press the “START/STOP” key continuously, the time will increase (or reduce) very fast. The time range is from 00’00” to 99’59”. Please note: If you press the “START/STOP” key only or press the “START/STOP” key first, the list will count down to zero automatically.
- 3.3 Temperature setting: If the list is on time setting list, first press the “SET” key, at the same time, press the “START/STOP” key one time, then it will turn to the temperature setting list. If you press the “+”(or “—”) key one time, the temperature will increase(or reduce)one degree. The temperature range is from 124℃ to 230℃ (255.2°F~446°F) . When the setting temperature is higher than the temperature the probe can measure, it will connect to the electric element automatically. It will stop heating when it reaches the setting degree.
- 3.4 Time counting: Press the “START/STOP” key when the list is on time setting, and the time will countdown to zero according to the appeared time. When it reaches the setting time, the buzzer will sound “du, du, du”. If you press the “START/STOP” key again, the alarm will stop and appear the presetting time.
- 3.5 The panel can store the previous setting time and temperature, and the panel can check out the mistake automatically .If the probe was damaged in the using

time, the electric element will stop heating, and appears “Err” in the panel.

3.6 According the above instructions, the operator can set the time and temperature according to different favors. For example, if you want bake cake, preset the time to 4min, and the temperature to 170°C (338°F) . Pour the material to the down tray, then close the trays, and press the “START/STOP” key. When it reaches the setting time, the buzzer will alarm, and remain the operator get the food out of the tray. If the operator didn’t take them on time, the cakes will burn. Generally speaking, the more longer time, the higher temperature, the deepen color. If the cooking time is too short, the food will not be cooked well and its color is not good.

4. Circuit Diagram



This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

5. Cleaning

THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH.

1. Always ensure that the appliance is disconnected from the main power supply before cleaning.
2. This appliance should not be cleaned with a water jet or immersed in water. use only a damp cloth or sponge dipped in soapy water. Failure to observe this instruction will invalidate the warranty.
3. Wipe off the appliance with a dry cloth and wait at least half an hour before re – connecting to the main power outlet.
4. The plates are Teflon coated and should only be cleaned with a damp cloth. Under no circumstances should the plates be cleaned with abrasive wool as this will invalidate the warranty.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.