

INSTRUCTION MANUAL

BELGIAN WAFFLE BAKER - MODEL: BW-100001 W9

- PLEASE** read these instructions carefully before operating this appliance.
- The temperature is thermostatically controlled between the range of 80°C to 200°C (176° F to 392°F). A signal lamp adjacent to the thermostat indicates when the heating elements are energized.

IMPORTANT:

- Check if voltage of your power system corresponds to the same specified on the machine label.
- These units are designed to operate on alternating current (A.C.) Only.
- DO NOT CONNECT TO DIRECT CURRENT (D.C.)**.
- Care should be taken when operating this appliance as **HOT SURFACES** may cause burns.
- Ensure that the power supply cord does not come into contact with hot surfaces.
- Do not leave unit in operation without an attendant.
- When not in use for long period unplug the appliance.

OPERATION

- Turn thermostat knob to 180 °C and you'll see pilot lamp to light. Keep the knob in this position until pilot lamp to turn off. At this point the desired temperature was reached. When in use the thermostat will turn on and off automatically the heating elements, forcing the temperature to the adjusted point. The estimated time for preparing the waffle dog is about 5 minutes. To remove the product from plate use a knife or spatula while they still hot.
- To turn off the unit turn knob completely towards left.

CLEANING PROCEDURE

- Always ensure that the appliance is disconnected from the main power supply before cleaning.
- After appliance has cooled clean cooking surface and body using only a damp cloth. Never use water jet or immerse appliance in water.
- Wipe off appliance with a dry cloth and wait at least half an hour before re-connecting to main power outlet.

RECIPE

- Ingredients: -1 Cup flour; - 3 Teaspoons baking powder; - 1/4 teaspoon salt; -1 tablespoon sugar; 2 eggs, separated; -1 cup milk; -4 tablespoons oil; -1 teaspoon vanilla
- Preparation: 1. In a large bowl, whisk together flour, baking powder, salt, and sugar. Set aside.
2. Beat egg whites until stiff. Add milk and egg yolks to flour mixture. Stir until smooth.
3. Add oil and vanilla to batter and mix well.
4. Fold egg whites into the batter.

CLEANING PROCEDURE

- Always ensure that the appliance is disconnected from the main power supply before cleaning.
- After appliance has cooled clean cooking surface and body using only a damp cloth. Never use water jet or immerse in water.
- Wipe off appliance with a dry cloth and wait at least half an hour before re-connecting to main power outlet.
- According to use, is normal the cooking surfaces to darken. There is no need to Clean it.

The pictures/drawings are illustrations. All data can be changed without notification.

EXCEL



BW

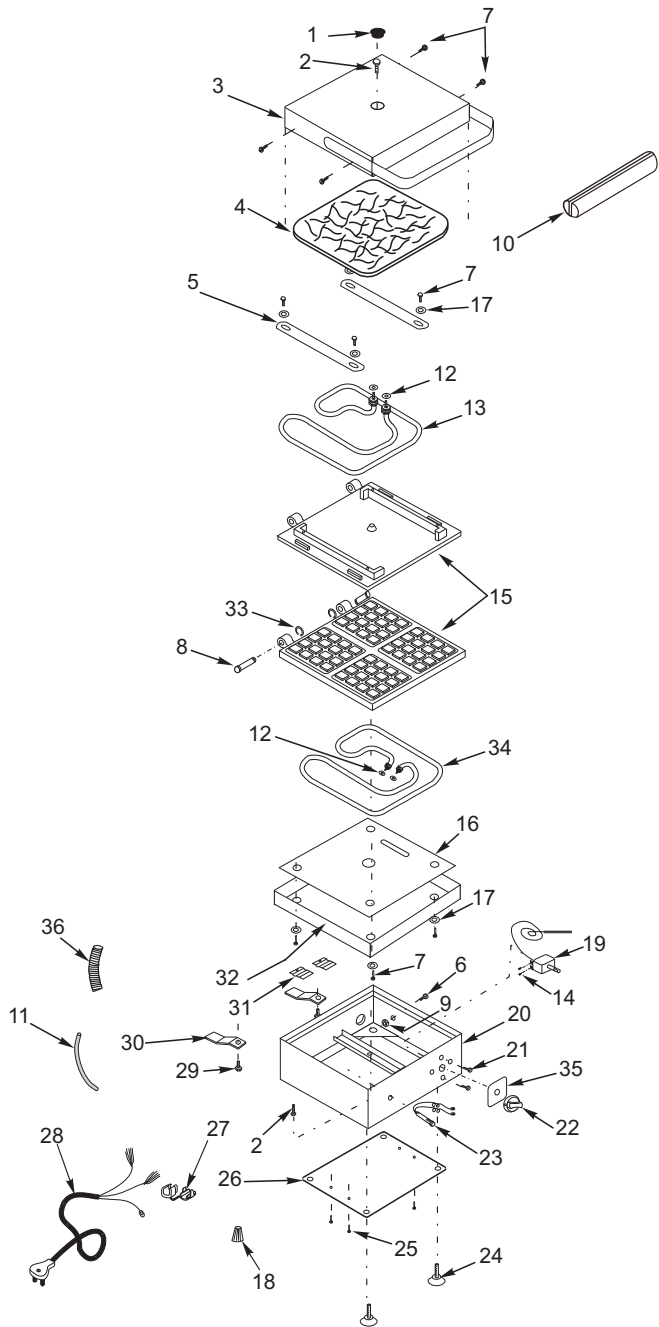
EXCEL

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BW-100001 W9

EXCEL BELGIAN WAFFLE BAKER (BW)

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Item	Code	Description
1	5.032-3	Rubber Finishing
2	397	Screw (1/4")
3	18.431-3	Lid
4	2.073-3	Thermal Insulation
5	2.036-3	Heating Element Support
6	385	Screw (3/16")
7	566	Screw.(4,8)
8	16.003-3	Pin
9	604	Nut (3/16")
10	15.000-3	Handle
11	2.117-3	Protection Sleeve
12	594	Washer(3/16")
13	15.104-3	Heating Element 850W
14	329	Special Screw
15	40.060-3	Heating Plate
16	15.008-3	Heating Element Protection Plate
17	643	Washer (3/16")
18	2.085-3	Wiring Connector
19	5.131-3	Thermostat
20	23.034-3	Body
21	330	Screw(Thermostat)
22	2.009-B	Knob
23	2.013-3	Pilot Light
24	14.119-3	Foot
25	552	Screw (2,9)
26	20.117-3	Bottom Cover Plate
27	9.413-3	Cord Retainer
28	2.082-3	Power Cord
29	356	Screw.(3/8")
30	15.021-3	Metal Foot
31	2.065-3	Thermostat Bulb Retainer
32	15.007-3	Heating Element Support Plate
33	515	Lock Ring
34	15.106-3	Heating Element 1000W
35	1.352-3	Plate
36	14.021-3	Wiring Protection

Technical Data

BW-100001 W9	
Voltage (V)	120
Power (W)	1850
Amperage (A)	14.5
Weight (kg/lbs)	7.2/15.8
Dimensions WxHxD (cm/in)	29/11.5 x 19/7.5 x 39/15.4

Wiring Diagram

