

# *Neumärker*

## Operating Manual

### Waffle Makers

**\*308.070** (12-40701)

**\*308.071** (12-40702)



**EMGA**

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## TECHNICAL DATA

### Waffle machines - cast iron plates

Ice Waffle Iron	art.-no. 1 2-40710DT	230 V / 2,2 kW
Waffle Iron Hearts on a Stick	art.-no. 1 2-40711DT	230 V / 2,2 kW
Lorraine Waffle Iron on a Stick	art.-no. 1 2-40712DT	230 V / 2,2 kW
Waffle Iron Cream Waffle on a stick	art.-no. 1 2-40713DT	230 V / 2,2 kW
Kant Waffle Iran	art.-no. 1 2-40714DT	230 V / 2,2 kW
Brussels Waffle Iron	art.-no. 1 2-40715DT	230 V / 2,2 kW
Greek Waffle Iron	art.-no. 1 2-40716DT	230 V / 2,2 kW
Heart Shaped Waffle Iron small	art.-no. 1 2-40719DT	230 V / 2,2 kW
Heart Shaped Waffle Iron large	art.-no. 1 2-40720DT	230 V / 2,2 kW

### Waffle machines -aluminium coated plates

Pancake Waffle Iran	art.-no. 12-40717DT	230 V / 2,2 kW
Sandwich Waffle Iron	art.-no. 12-40718DT	230 V / 2,2 kW
Americano Waffle Iron	art.-no. 12-40721DT	230 V / 2,2 kW
Baguette Waffle Iran	art.-no. 12-40722DT	230 V / 2,2 kW
Pizza Pocket Waffle Iran	art.-no. 12-40723DT	230 V / 2,2 kW
Balls Waffle Iran	art.-no. 12-40724DT	230 V / 2,2 kW
Blinis Waffle Iran	art.-no. 12-40725DT	230 V / 2,2 kW
Waffle Iran Bears on a Stick	art.-no. 12-40731DT	230 V / 2,2 kW
Dony Donut Waffle Iron	art.-no. 12-40761DT	230 V / 2,2 kW

### Data Plate

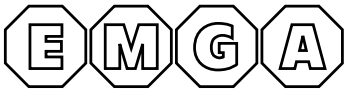
The data plate is fitted on the cable outlet side of the unit. The units described in these operating instructions are provided with the CE-label, and they comply to the EC regulations no. 73/23/EWG and 89/336/EWG.

### Installation

The units with 230 volts are ready to be plugged into sockets which have been secured with max. 16 A. Important: It is only allowed to connect max. 3,6 kW or 16 A. to each phase. If more than 3,6 kW has been connected, the fuse will immediately disconnect the power supply.

### Mounting

The unit has to be positioned on a place to enable the subsequent electrical installation and maintenance of the unit. The appliances are neither suitable for Integration into a kitchen unit nor for mounting in line.



If the unit has to be set-up close to walls, partition panels, kitchen cabinets, decorative edgings, etc. you have to make sure that these have not been made from inflammable material. Otherwise they have to be insulated with a heat-resistant and non-inflammable covering. Please adhere to the fire prevention regulations.

## **BEFORE FIRST USE**

- Please read the Operation manual carefully.
- Check the unit if any visible damages.
- If any damages found please contact your customer Service immediately.

There may not be damages at the power cord or plug. In this case please contact your customer service to check the unit before using it.

Remove carefully the protective foil from the outside panels in order to avoid glue residues remaining on the unit. Eventual glue residues may be removed by using an appropriate thinner.

## **FUNCTION CHECK**

Switch on the unit according to our following operating instructions. Explain to the Operator how to set the unit into work as well as its function by using our operating instructions.

## **MAINTENANCE**

Before carrying out any maintenance work, make sure that the unit has been disconnected from the power supply and wait until the unit has cooled down. We recommend to let the unit be inspected regularly by a specialist (at least once a year).

## **INSTRUCTIONS FOR THE USER**

Please study carefully our operating instructions as they give you important advices regarding to your safety during installation, Operation and maintenance. Pass on these operating instructions to any further user of this unit. Contact only an authorized technical service for carrying-out repairs and insist on using original spare parts. Failure to observe our above instructions may affect your safety when operating the unit.

### **Never clean the unit by a water-jet!**

The unit is only made for Professional use and may only be operated by qualified staff.

## OPERATING INSTRUCTIONS

The baking plates or cast plates become very hot during Operation. Use the unit only for the explicit purposes, i.e. for baking and cooking cake mixtures (with wheat flour, potato flour or wholemeal flour). We strictly advise against inappropriate use.

Do not use the baking plate for heating up pots or pans. Never cover the baking plates with aluminium foil and never place plastic basins onto the baking plate.

Installation of waffle machines with cast iron plates:

Switch on the unit and heat it up with opened plates for approx. one hour at 180°/200° C. Smoke might escape during this procedure as the industrial grease cover is burnt away. During this time please spray the baking plates with our anti-adherent spray PRO 100 for approx. 3-4 times at time distances of approx. 10 minutes. Through this procedure the rough pores of the cast iron plates will be closed and kind of coating will be developed.

### **Important:**

The units become very hot although they do not appear to be. Therefore, we advise you to be very carefully when placing anything onto the cast plate.

Take care at filling the dough into the mould that the upper plate has been opened as far as the stop. After filling the dough onto the lower plate, the unit is closed by lowering the upper baking plate. Then adjust the timer to the demanded minutes. When the timer is over, the timer beeps and the waffle is ready.

### **Important:**

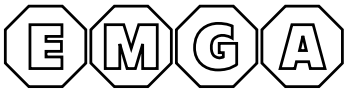
We advise you to dispense exactly the recommended quantity of dough onto the plate. Otherwise the residual liquid dough would be pressed out of the sides of the plates and will smudge your device. During the baking procedure it might happen that steam escapes from the unit. Avoid close contact with the steam otherwise it might cause burnings. For this reason the unit should only be opened and closed by means of the insulated handle. Remove the finished baking products only by using the appropriate Utensils such as long forks or a spatula. Never touch the plates with bare hands.

Installation of waffle machines with aluminium coated plates:

Switch on the unit and heat it up with opened plates for approx. 30-45 minutes at 180° C. Smoke might escape during this procedure as the industrial grease cover is burnt away. After finishing this procedure, grease the plates once again with salad oil or with anti-adherent spray PRO 100 to remove the industrial grease from the plates.

### **IMPORTANT:**

- remove the waffle only with a wooden stick
- clean the unit only with the attached brush or a similar one
- **NEVER** use abrasive detergents or sharp things



## THERE IS NO GUARANTEE ON THE COATING!

### Operating knobs/Temperature setting:

The desired temperature of the baking plates is set by the regulators.

By turning the knob the pilot light will go on which means that the unit is switched on.

### REMEMBER:

- |                          |                                      |
|--------------------------|--------------------------------------|
| the pilot light goes on  | - the unit is being heated           |
| the pilot light goes off | - the selected heat has been reached |

### SAFETY AT WORK

Always make sure not to touch the hot units with bare fingers or hands. For hygienic and safety reasons we recommend you to use wrist covering gloves. NEVER touch the hot food with bare hands. Danger of burnings!

### DANGER OF BURNINGS AND INJURIES:

Even if the upper plate has been opened until the stop, we advise you to use always one hand for handling with a fork, spatula, etc. while the other hand is holding the handle of the upper plate. Otherwise, by inattentiveness, the upper plate may happen to fall down.

### CLEANING

Disconnect unit from power supply and wait until the unit has cooled down before you begin with any maintenance or cleaning procedures.

Food residues or spots on the surfaces have to be cleaned immediately (make sure not to burn yourself as the units could still be hot) or at the latest before Operation.

Use a dry cloth for cleaning if only slight residues have to be removed. If this is not sufficient, please wait until all parts of the unit have become cold, and clean with an appropriate, non-abrasive detergent.

The Installation (only at not plug-in units) and any maintenance may only be done by authorized technicians. **Never clean the units by a water-jet!**

## FAULTS - REPAIRS

### **Thermostat faults:**

If the control lamp remains on, the regulator might be defect. In this case the unit will be heated continuously for a period longer than 30 minutes.

### **Heating element faults:**

The pilot light is switched on for more than 30 minutes, but the unit does not become hot.

In these two cases, please disconnect the unit from the power supply/pull out the plug. Contact our Service department and never try to repair the unit by yourself.

## FOR YOUR SAFETY

All units described in these operating instructions become hotter than 60 °C. Please adhere to our following instructions in order to avoid burning yourself.

### **Baking plates:**

Operate the unit at an appropriate distance and make sure that your arm or your hands do not come into contact with the cast plates. Make sure to lock or at least to dose the plates while the unit is not operated. Otherwise we advise you to hold the handle of the upper plate with one hand. Do not pour water onto the hot plates. Never place any pots onto the plates.

## GENERAL FEATURES

### **Pre-heating times:**

To reach the desired temperature, the pre-heating process takes a few minutes (max. 20 minutes).

Always use protective gloves. Use Utensils for example a fork, sausage tongs etc. Wear an apron and adequate footwear.

## FINALLY

We recommend you to adhere to the safety precautions which are specified by the law of the respective county.