Proper Handling Instructions:

Proper Starting Procedures:

At the beginning of each day or before first use:

- Make sure the baker is clean and ready to use.
- Double check to make sure the waffle baker is plugged into either the wall socket or a surge protector. For all international markets we recommend that the bakers be connected to a surge or power regulator to avoid shorts or fried motherboards that can occur with inconsistent burst of electricity.
- Turn the baker on by switching the on/off switch located on the left hand side of the frame box. When the bakers is turned on "LO" will appear on the digital time display located on the front of the frame box
- Make sure the waffle baker head is in the closed position while the baker is warming up. This will help the baker warm up evenly and a bit faster
- The baker should take approx 15 minutes to warm up
- When the baker has reached the set or predetermined temperature, the digital display will read "3:00" or whatever "TIME" the baker has been set to cook for.
- At that moment, open the waffle baker to the open/ resting position and allow to sit for 30 seconds.
- You are ready to cook waffles…

We recommend you tell your customers to mix the batter well before first use because the batter will slightly thicken over night. Also butter and oils tend to slightly separate while resting in the cooler or fridge. A good mixing before every waffle helps re-mix the butter/ butter substitute equally back into the waffle batter if it has separated. If the mix is very thick, you can add a little water to get the mix back to its smooth liquidly texture.

FOR BEST RESULTS: Make sure the waffle batter is at around room temperature before cooking a waffle. A good practice procedure is to remove the waffle batter from the refrigerator or cooler while the baker is warming up. This way by the time the baker is ready the batter has had a 10-15 minutes to reach room temperature.

Daily Cleaning

Please follow the below steps or read the BRUSH, RUB and Love section from our HANDBOOK *(NEXT PAGE).* At the end of use, while the baker is still plugged in:

- Take an approved brush with water and lightly scrub the waffle plate to help loosen any oils, grease and mix from the plate.
- Repeat again making sure all food and oils have been removed.
- After the plate has been thoroughly scrubbed take 5-6 pieces/squares of kitchen paper towel roll. Fold paper towel over to the size of the waffle plate and add water to the towel till it is completely wet. The damp towel should them be placed onto the open baker in between the 2 waffle plates.
- Close the lid of the baker and cook the towel as if you are baking a waffle. The towel will begin creating steam and the steam will help remove any oils, butters, etc that you cannot see. (STEAM CLEANING)
- When the baker has finished cooking, the towel will be dry and can be used to wipe clean the waffle plate and baker…You should be able to see the oils and food remnants baked into the towel. Throw away the towel and close the waffle baker. Store accordingly till next use.
- Repeat this process, every night for a clean baker.

At the very least, they need to use a damp rag or paper towel and every night while the machine is still hot, simply wipe away the access batter and remove all remaining food particles…If this is done every night correctly, then it helps promote a longer life for the waffle irons and the customer doesn't have to pay for waffle plate replacements as often.

Storage/ End of Use

Turn the waffle baker off by using the on/off switch. Avoid unplugging the baker if the baker has not been turn off. Let baker cool with head in the open position. Once cool, close waffle baker head and lightly wipe down the waffle baker and frame removing and batters, oils, etc.

We recommend the waffle baker to be stored with the head closed avoiding anything from falling into the baker overnight.

ATTENTION: The baker will be hot and does not instantly become cold – allow the appropriate time before you touch the waffle iron to move or store, etc..