



WAFFLE MAKER



Intertek
5025815



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5025815

CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

#348WBMX1A • Single Belgian
#348WSMX1A • Single Standard
#348WCMX1A • Single Cone

#348WBMX2A • Double Belgian
#348WSMX2A • Double Standard
#348WCMX2A • Double Cone

INTRODUCTION

Congratulations on your purchase of Estella Equipment. Estella Equipment takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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SERIAL PLATE

Serial plate containing important electrical data, certifications, and warnings is located on the back of the unit.

ITEM: 348WBMX1A



PRODUCT DESCRIPTION:
 BELGIAN, ROTATING, SINGLE WAFFLE MAKER,
 NON-STICK, DIGITAL

VOLTAGE: 120V | **WATTAGE:** 1340W


PHASE: 1 Phase | **HERTZ:** 60 Hertz

AMPERAGE: 11.2A | **PLUG TYPE:** 5-15P

SERIAL NUMBER:

CONFORMS TO UL STD. 197,
 CONFORMS TO NSF/ANSI STD. 4



WARNING! Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment. Commercial use only. **WARNING!** Disconnect from electric supply before adjustment, alteration, servicing, or maintenance. Do not immerse in water. **MADE IN CHINA**

UNBOXING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands, and follows these instructions.

If you have questions concerning the installation, operation, maintenance, or service of this product, visit Estella Equipment www.estellaequipment.com.

SAFETY PRECAUTIONS



WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE UNIT'S COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY



WARNING

Potential hazard or unsafe practice, which could result in serious injury or death.

- SHOCK HAZARD - Turn OFF all power to equipment before cleaning the equipment.
- FIRE HAZARD - For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliances. Keep the area free and clear of combustible materials. (See ANSI Z83. 14B, 1991).
- Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.
- A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.
- An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.



CAUTION

Potential hazard or unsafe practice, which could result in minor or moderate injury or product/property damage.

- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



NOTICE

Information that needs special attention or must be fully understood, even though not dangerous.

- This product is intended for commercial use only. Not for household use.
- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.
- The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981-Commercial Cooking Appliances. Do not use unit if the appliance malfunctions or if the appliance, cord, or plug has been damaged in any manner.

SAFETY PRECAUTIONS

The following safety precautions must be observed when using this product:

1. Read the relevant instructions carefully before using this product.
2. DO NOT share the same power source with other high-power appliances to avoid excessive power load and other dangers.
3. The surface temperature of this product is very hot during operation. Burns may be caused by contact with hot parts.
4. Keep machine away from children and non-authorized personnel. DO NOT permit them to go near the machine or its working area.
5. DO NOT allow this product to be used unattended.
6. DO NOT touch the power cord with sharp objects or high-temperature surfaces to avoid damage to the power cord.
7. ALWAYS check that the machine is not damaged prior to each use. Frequently check whether the power cord and plug aren't damaged. Carefully check that all safety devices are working, that the removable parts are not blocked, there are no parts damaged, that all the parts have been set up correctly, and that all conditions that could influence the regular function of the machine are in working order. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.
8. After use, press the power button to close and pull out the plug from the socket to avoid leakage or shock due to aging insulation.
9. DO NOT submerge or saturate with water. Unit is not waterproof. DO NOT steam clean or use excessive water on unit. DO NOT use a pressure washer. DO NOT operate if unit has been submerged or saturated with water. ALWAYS unplug the power cord and remove, check, or clean the product after it has cooled completely.
10. DO NOT plug or unplug the power cord with wet hands to avoid electric shock.
11. DO NOT use this unit for other than its intended use.
12. DO NOT use outdoors.
13. ALWAYS cook on a firm, dry, and level surface.
14. High temperatures will cause scalding. DO NOT touch the outer grid or grid while in operation.
15. DO NOT modify unit. This may void the warranty.

NOTES FOR FIRST TIME USE

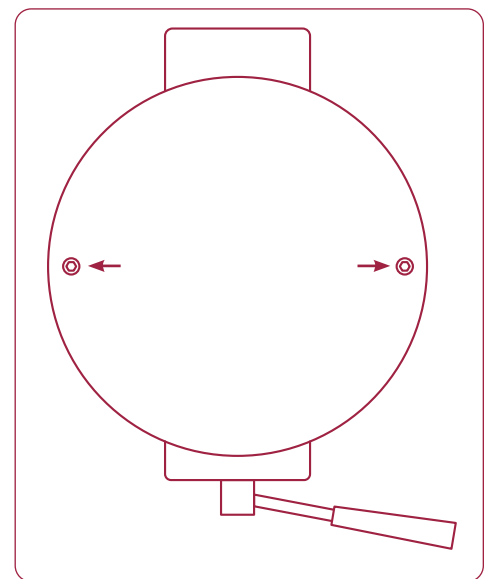
Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

1. Read the manual carefully.
2. Check that all switches are in the OFF position.
3. Check all the accessories are complete.
4. Remove the protective film on the surface of the product, then wipe clean the rust-preventing oil on the surface of the product with a dry cloth.
5. The supply voltage must match the voltage specified on this machine.
6. Smoke is normal during first use, as it's caused from the oil inside the machine which helps to protect it from rusting during transit.
7. These units are suitable for installation on non-combustible surfaces only. Do not install near any combustible surfaces or any other equipment. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.

CHANGING GRIDS

Additional grid styles are available. See product page for more details.

1. To remove the top grid, use the included wrench to remove the (2) bolts. Carefully remove the grid without damaging the heating elements or other components.
2. To install the new grid, align the bolt holes, then tighten the bolts gently. **DO NOT** over tighten.
3. Rotate the handle 180° and repeat for the bottom grid.

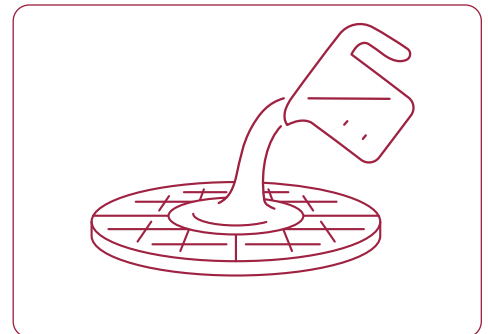
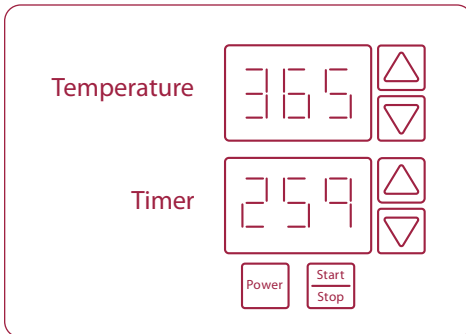


OPERATION INSTRUCTIONS

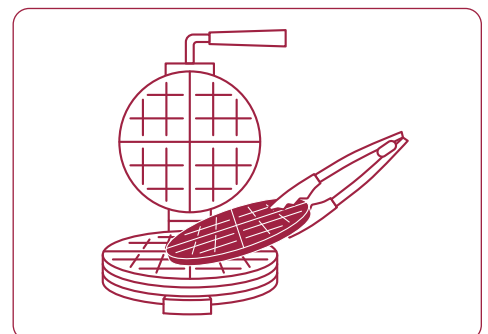
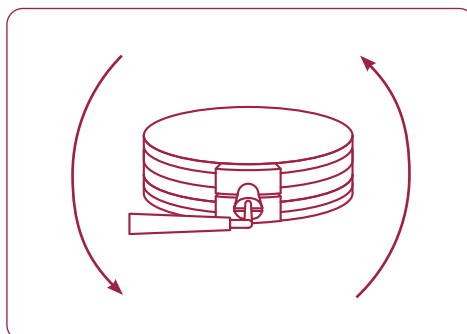
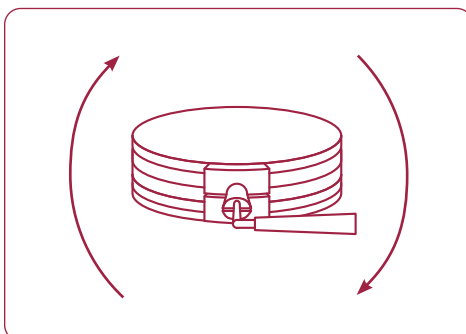
Note: The temperature display will show both the set point and the current temperature reading. When cold batter is added to a plate, there will be a drop in temperature difference between the set point and current temperature reading. This is normal and will not affect baking. Under normal conditions, please allow 15-25 seconds for current temperature to recover to set point.

Note: DO NOT use metallic utensils as they will damage the non-stick coating. It is recommended to use a soft-bristled, high-heat brush to remove any residue and crumbs from the grids to prevent burning.

Note: For waffle cones, we recommend adjusting cook time to 1 minute.



1. Press the POWER button to turn ON the unit. The unit is preset to the recommended settings for waffles:
Preset cook time is 3 minutes.
Preset temperature is 365°F.
2. To change the temperature set point and/or cook time, press the UP (▲) or DOWN (▼) arrows next to the respective display.
3. With grids open, allow 30-45 minutes for unit to preheat.
4. While the unit is preheating, prepare the waffle mix according to the instructions on the product. For best performance, always use fresh batter and do not allow it to warm too much. Cook times vary based on the mix that is used.
5. Once the unit has come to temperature, it will beep once. Pour the desired amount of batter evenly into the center of the lower grid.
Note: Be careful not to overfill the grid with batter.



6. Close the top grid, then rotate handle 180° clockwise (the handle will now be on the left side). The timer will automatically start. DO NOT remove the waffle before the timer ends.
7. When the unit beeps and the timer display shows END, the waffle is ready. Rotate handle 180° counter-clockwise.
8. Open the grids and remove the waffle with tongs. Keep the grid closed between baking periods for best performance. Allow the unit to return to its target temperature before cooking the next waffle.

CARE & CLEANING

- DO NOT use a wire brush, stiff brush, or other corrosive liquids to clean the grids to avoid damage to the surface coating.
 - DO NOT use an abrasive cleanser or harsh pad.
 - DO NOT clean the product with a pressure washer or immerse the unit in water.
 - DO NOT place damp or wet grids back into the unit.
1. Unplug the power cable and ensure that the product is cooled completely before cleaning.
 2. Clean the grids with a soft cloth or sponge dampened in a mild detergent and warm water. ONLY use "safe for aluminum" cleaners or permanent damage may result.
 3. Rinse and wipe dry to ensure no detergent residue is left on the grids.
 4. For end of day or deep cleaning, remove the grids using instructions above. Then, soak grids in hot soapy water or mild detergent. Wash with soft plastic brush. Rinse thoroughly and wipe dry. Plates MUST be completely dry before reinstalling on unit.
 5. For daily exterior cleaning, wipe the frame of the unit with a non-abrasive cloth dampened in warm water and mild soap. Stubborn stains may be removed with a good stainless steel cleaner. Hard-to-reach areas should be cleaned with a small soft bristle brush. We recommend using Noble Chemical Excel Stainless Steel Cleaner for exterior cleaning.
 6. Remove the drip tray and clean with a soft cloth or sponge and mild detergent.
Note: The drip tray is dishwasher safe.

TIPS & MAINTENANCE

- Grids MUST be open when pre-heating. If closed, the temperature inside the grid is much higher than when open. Long periods of high temperature is not good for non-stick coating. Please allow 30-45 minutes for pre-heating from a cold start. 356-400°F is optimal operational temperature.
- If maker is not being used for periods of 20-30 minutes between use, we recommend either turning OFF the unit OR reducing the set temperature to 175°F.
- The unit is equipped with a temperature limiter, which will shut off the unit automatically if the temperature reaches above 554°F.
- DO NOT use any metal tool to remove waffle, use wooden or plastic utensils. It's recommended to use a high-temp soft bristle brush to remove crumbs in between uses to avoid burning.
- If black flakes appear on waffles or the surface, it's recommended to stop using the unit and not serve customers. This indicates the non-stick coating is damaged. Please replace the grids before continuing use.
- With non-stick grids, it's not necessary to use oil or non-stick spray directly on the grid. However, if sticking begins to occur, use a soft bristle or silicone brush to evenly coat grids with cooking oil.
- For high volume application, it may be necessary to replace waffle grids every 3-4 months. Waffle grids are not dishwasher safe.

TROUBLESHOOTING

Digital Board Errors

ERROR CODE	CAUSE	SOLUTION
E-1	Thermocouple open circuit	Check whether the thermocouple is in good contact
E-2	Thermocouple overheated	Check whether the heater temperature is normal
E-3	After heating 4 minutes, the temperature is below 158°F	Check whether the heating line is properly connected
E-4	NTC open circuit	Check whether NTC is damaged
E-5	NTC short circuit	Check whether NTC is damaged
E-6	EEPROM error	Replace IC

General Problems

PROBLEM	CAUSE	SOLUTION
Unit stops heating	High limit tripped	Unplug and let the unit cool for 10 minutes
	Circuit breaker tripped	Check circuit breaker
One side of grid assembly stops working	Heating element is broken	Contact customer service
	Loose/broken wire connection	
Black flakes in batter/waffle	Too much heat or abrasive utensil use has caused damaged to non-stick coating	Immediately stop cooking waffles and serving to customers. Replace grids before continuing.
Controls stop working	Buttons damaged or PCB damage	Contact customer service
Automatic timer stops working	Micro switch damaged	Contact customer service