



SILEX WAFFLE/CONE BAKER INSTRUCTIONS

Installation

The waffle/cone baker should be placed on a stable workplace. It is essential that all parts of the appliance are easily accessible, even when the plates are opened and no contact with hot surface can occur as a result of carelessness.

Description of appliance

The appliance is a unit with an adjustable tilting facility. Improper handling may give rise to risk of pinching and crushing between the movable appliances. Components also give rise to danger of burn injuries on the hot surfaces. Care must be taken when handling and operating the appliance.

Description of control elements

1. Press-button for switching on the acoustic baking timer with integrated control lamp (T class) or via electronic control pad (GTT).
2. The baking timer does not regulate the temperature of the plates of the waffle/cone baker. It is solely an audio signal which indicates the set baking time. It has no exact division in minutes, only guide figures.
3. Temperature control device with regulating range from 0° to 300°. The temperature control device has no exact temperature scale, only guide figures.
4. Control lamp to show that the heating process is activated.
5. Feet for adjusting the appliance horizontally.
6. Type plate.

Connecting to the power mains

The power supply to the appliance is by the way of connecting the mains plug with a standardised 10A socket which has been previously checked by a qualified electrician. The connection procedure for the single and double appliances is different.

Connecting the single-unit waffle/cone baker

Attach the mains plug fitted by the manufacturer to a 10A socket. The mains plug should be accessible at all times. Make sure that the connecting point is not overloaded.



Connecting the double-unit waffle/cone baker

Connect the double unit via 2 x 10A socket connection to the mains power as installed by a qualified electrician.

Working with waffle/cone baker

1. Switch the respective plates on by pressing the blue on/off button/switch.
2. Set the required temperature by using the thermostat knob (T class or electronic control pad on the GTT).
3. Set the required time by user the electronic timer touchpad
4. Spray the surface well with SILEX baking spray and close the appliance.
5. Wait until the control lamp switches off, showing that the set temperature has been reached.
6. Set the required baking time using the timer.

Please take into consideration that the scale division on the timer is only a guideline. The exact times must be determined in the practice.

7. Pour a portion of the prepared mixture onto the plates and close the lid.
8. Activate the timer by pressing the Start button.

For the T class the control lamp in the push-button will light until the set time has expired. Once the baking time is up an acoustic signal can be heard and the control lamp goes off. For the GTT set the electronic timer via the touch pad.

9. Remove the waffle/cone with a suitable utensil e.g. a fork, spatula or similar.
10. You can now continue with the next baking cycle without readjusting the temperature or the timer, simply by repeating steps 6 and 7.

The quality of the baked waffle / cones should be checked after the initial baking process so that any required temperature or timing adjustments can be made. The very first waffles / cones should not be eaten.

If the appliance is always in stand-by operations, the temperature should be set at 250°.

11. After finishing work with the waffle/cone baker, please turn off to allow to cool down. *The appliance is not disconnected from the mains supply.*
12. If the appliance is no longer in use disconnect it from the mains power source.

After use, the waffle/cone baker should be cleaned as described in the next section.



Cleaning

After the appliance is on cleaning mode or off and cooled down, remove burnt and incrustated baking using a cloth and the brush included with the unit.

Once the machine has cooled down the base of the machine including under the plates can be wiped down with a cloth and soapy water. If there is excess mix or cooking residue, this can be gently scraped with a spatula of some sort. Please note the unit cooks at a high temperature so ensure it is cool before commencing any cleaning.

Brown residues may appear on the baking plates as a result of burnt sugar and fat from the waffle/cone mixture. If these encrustations are not removed they will result in the waffles/cones sticking to the baking surfaces.

If, in time a build-up of oil/fats(carbon) residue appears to be baked on and the regular cleaning procedure does not suffice, please use the Silex Cleaning Gel diluted with water and spray with a vaporizer onto the plates to assist cleaning. This is formulated for Silex machines. Please do not use any other harsh oven cleaning products on the plates.

The baking surfaces should be sprayed lightly with baking spray after cleaning.