

COLORATO

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INSTRUCTION MANUAL COMMERCIAL WAFFLE MAKER



MODEL: CLWM-12DT1

Read carefully these instructions before using the appliance and
save them for future reference

General Instructions

- To ensure the integrity of the machine, remove the packing first. If you have any doubts, please consult an expert before using the appliance. To avoid danger, don't put packing materials where children can reach.
- This device should be operated only by people who are familiar with it.
- Turn off the machine when it is not in use or when the operator is not present in order to avoid danger.
- Maintenance/service should be carried out by professionals, always using the original parts.
- The appliance is only for commercial use. Any other use could be dangerous and thus should be avoided.

Basic parameters

Model	Description	Voltage	Power	Dimensions
CLWM-12DT1	Electronic waffle maker	230V/ 50 Hz	1,3KW	225 x 440 x 320 mm

Transportation and storage

This appliance should be handled carefully, preventing violent vibration in the course of carriage. It should not be stored for long outdoors or placed upside down. It should be stored in well ventilated warehouse without corrosive gas. In case it has to be stored or used outdoors, you should make sure that it does not have any contact with the rain.

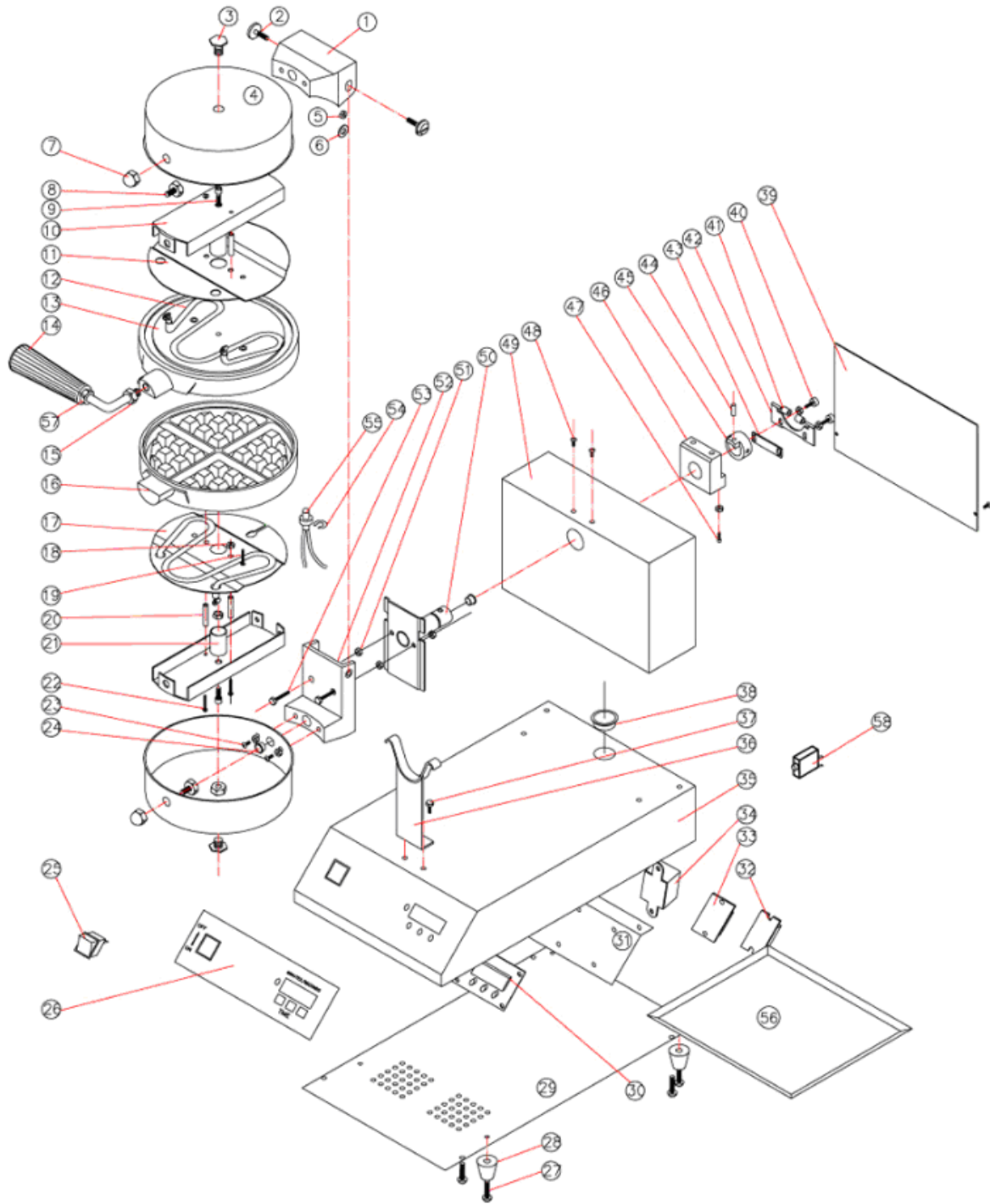
Note

1. Voltage: The voltage of power supply should be the same as the voltage of the appliance and the voltage fluctuation is plus or minus 10%.
2. The users have to install a suitable power switch of fuse protector (10A) and earth leakage protective device ($\leq 30\text{mA}$) near the appliance.
3. The temperature range is from 0 to 240°C and fluctuation is plus or minus 5%.
4. The appliance comes with time setting device from 0 to 9 minutes 59 seconds. It has nothing to do with heating control.
5. Before operating the appliance check if all parts have been connected properly, the power supply connection is suitable and the earth ground is reliable.

Technical Characteristics

- Power: 1,3KW
- General switch ON/OFF
- Rotating 180°
- Diameter of the waffle: 18cm
- Stainless steel tray for easy cleaning
- Dimensions: 225x440x320mm
- Weight: 11Kg

Explosion view of spare parts

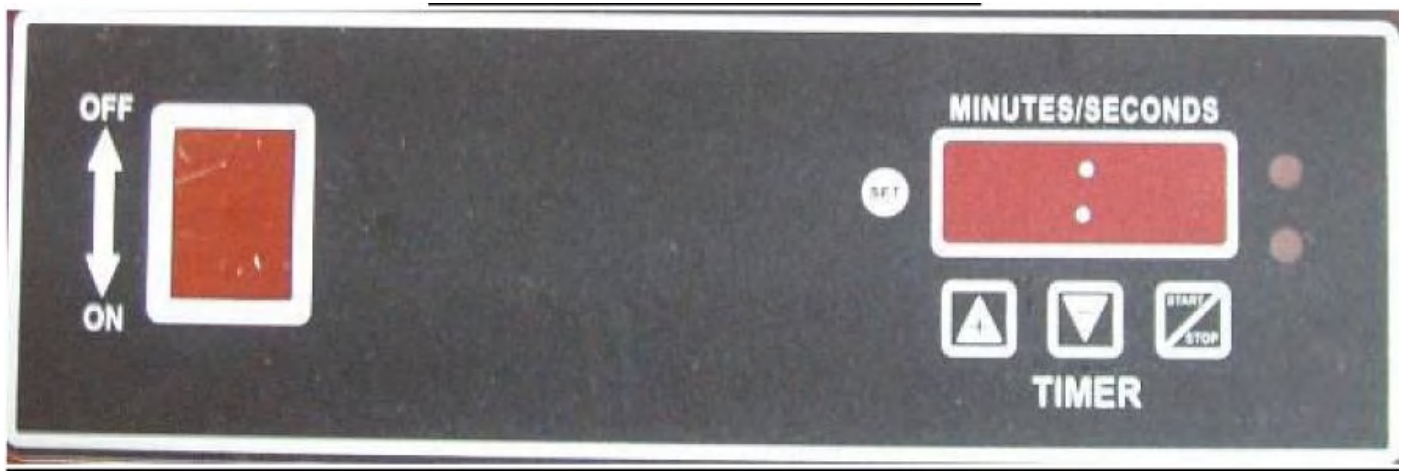


N°	NAME	SPECIFICATION	pcs
1	Top rotation hand	aluminum	1
2	Top rotation hand screws	stainless steel	2
3	Cover up-screw	stainless steel	2
4	Top & down cover		2
5	Top rotation hand nuts	stainless steel	2
6	Top rotation hand gaskets	stainless steel	2
7	Cover front-nut	stainless steel	2
8	Cover front-screw	stainless steel	2
9	Screw of cross beam	stainless steel	2
10	Cross beam		2
11	Heater cover		1
12	Heater		2
13	Waffle molder	aluminum	2
14	Handle		1
15	Handle nut		1
16	Waffle molder	aluminum	1
17	Heater cover		1
18	Down-nut	stainless steel	2
19	Down-screw		2
20	Cross beam S-TUBE		4
21	Cross beam B-TUBE		2
22	S-TUBE screws		2
23	Down rotation hand screws		2
24	Down rotation hand nut		1
25	Switch		1
26	PVC plate		1
27	Feet screws		4
28	Feet	rubber	4
29	Bottom plate		1
30	Control PCB		1
31	Parts-fixing plate		1
32	Relay		1
33	Terminal block	ceramic	1
34	Transformer		1
35	Bottom body		1
36	Front supporter		1
37	Front supporter screws	stainless steel	2
38	Tube jacket		1
39	Back board		1
40	Screws for bracket		2
41	Collision bead		2
42	Bracket for collision bead		1
43	Fixing board		1
44	Spacing pin (used with collar)		1
45	Angle spacing sleeve (this is the collar)		1
46	Bearing bracket		1
47	Bearing bracket screws	stainless steel	2
48	Top-screws	stainless steel	2
49	Back board (Upper back frame)		1
50	Rotating Shaft		1
51	Rotating Shaft fixing nuts	stainless steel	2
52	Bottom rotation hand	aluminum	1
53	Bottom rotation hand screws	stainless steel	2
54	Shaft Cir-clip	stainless steel	2
55	Probe and heating wires		1
56	Crumb tray		1
57	Handle nut		1
58	Circuit over-current protector	8A	1

Notes for use

1. Warning! The grill is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.
2. Never touch the grilling surface while the power is on or the cooking surface is hot.
3. Never use pots and pans on the grill surface. The grill surface was been designed to cook waffle, not to heat pots.
4. Never place foil or plastic on the grill surface.
5. The waffle maker was designed to prepare food. Don't abuse it by using it for any other purpose.
6. Before using the waffle maker for the first time it should be "burned in". First wash the grill surface with soap and water and then dry it thoroughly.
7. Use the handle to raise and lower the top of the waffle maker to avoid injury.

Cooking Function Symbols



Operation

1. When the power is on, the buzzer will make a beep three times. At the same time, at the LED display will appear the previous setting time. Then the plates start heating.
2. If you press the «START/STOP» key, the time will countdown to zero according to the appeared time. When it reaches the setting time, the buzzer will make a beep three times. **ATTENTION: the plates continue to heat, the buzzer's beep is just a reminder.**
3. Time setting: during the setting period, press the "+" (or "-") and at the same time press the "START/STOP" key, in order to set the time. Do not release the "+" (or "-") and then press the "START/STOP" key to increase (or decrease) the working time.
4. Temperature setting: during the temperature setting period, press the "+" (or "-") in order to set the temperature. Press the "+" (or "-") key to increase (or decrease) the working temperature.
5. Time / Temperature setting change:
 - A. If the list is on the time setting, press "SET" key and "START/STOP" key at the same time. The setting list turns to temperature setting list.
 - B. If the list is on the temperature setting: press "SET" key and the setting list turns to the time setting list.

Waffle baking

- 1) Preparing the material to bake waffle. If you confect the powder by yourself, please don't forget to put some raising agent and emulsifier into the powder. You are advised to buy the powder from the market. Usually, the proportion is 200gr eggs, 200gr water and 400gr powder. Adding egg can increase the toughness of waffles, otherwise the shaped waffles will be torn when you open the upper plate.
- 2) Switch on the power, press switch and the light of power on will be on. The LED display shows the temperature of the plates. The temperature is stable at the beginning (the preset temperature is 200°C), and fluctuation is plus minus 5%. It takes about 10 minutes to reach 200°C starting from switch on the power and turn on power switch.
- 3) When the temperature reaches the temperature set, please put some edible vegetable oil on plate and then fill the material in lower plate. Cover the upper plate and rotate it for 3 to 5 times to make it even. (this machine can be rotated 180 degrees)
- 4) Pressing «START/STOP» the machine enters the countdown state. It will alarm when the time down to zero and prompts the operator that the waffle baking is ok and it should be taken out immediately so that it will not be burned, as the plates continue to heat. Press «START/STOP» key to reset the countdown for the baking time. Repeat the process described above to bake waffles continuously. Cut off power once baking is finished. The temperature can be adjusted according to different recipes of the material and consumer's favorite color or baking of the waffle.
- 5) Attention: When you take the waffle out of the appliance and before serving it to the customer, it should be placed on a perforated metal base in order to maintain it crispy.

Cleaning and Maintenance Instructions

- **ATTENTION:** Fill the lower part of the appliance with the waffle mix, using **ONLY plastic** scoop in order to avoid scratching the surface of the plates. *
- **ATTENTION:** Do not use any metallic sharp equipment to take the waffle out of the waffle maker, **ONLY a plastic fork.** *
- Do not add to the mix any other ingredients but those indicated by the recipe (sugar, chocolate etc).
- Keep the appliance clean and away from oil "throwing" appliances.
- Clean the plates of the appliance by placing 3 wet foils of kitchen paper, baking them like a waffle. The steam that comes out is cleaning the plates of all the residues. Follow this procedure right after you use the device.
- The stainless steel tray underneath the baking plates should be cleaned daily, from the oil and waffle residues.
- Use the proper, nonabrasive cleaning that you prefer for cleaning the stainless steel surface.
- Do not spray water in the grill or immerse it in water, as this will cause damage to the electrical components and might create a hazardous situation.
- When the appliance is on the standby mode, the top plate of the waffle maker should open and not closed. Otherwise, it can damage the plates and the damage is not covered by the guarantee, as they fall within the wrong use of the appliance.

*The damage of the metallic nonstick surface (Teflon) of the plates as a result of using sharp metallic objects is not covered by the guarantee.

If trouble occurs


If case there is an unusual change in the operation of your waffle maker, turn it off and disconnect the power immediately. Have a qualified technician perform any necessary repairs before using the waffle maker again.

The waffle maker is designed to allow the operator to place frozen food directly on the heated surface without causing damage.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
Switch on the power, press switch and the light on power switch is on but it doesn't heat	One of the heating tubes is burnt out	Replace the burnt out heating tube (there are 2 heating tubes 230V)
Switch on the power, press switch and the light on but temperature rise can't be controlled	The panel to control temperature is damaged	Change temperature control panel
Switch on the power, heating is normal but the light on power switch is not on.	The light on power switch is damaged	Change power switch
Switch on the power, press switch and the light on power switch is not on and it doesn't heat as well	Power supply is not normal or the fuse is burnt out	Check the power supply or replace the fuse to make the power supply normal

CE  **ROHS**

The symbol  on the product means that at the end of its life, the appliance has not to be considered a common waste. It is a special waste and has to be demolished in specific recovery and disposal area, as prescribed by the EC Directive 2002/96/EC (WEEE). By disposing this product correctly, you can avoid negative consequences for the environment and for the human health, due to the presence of potentially dangerous substances in the product.