



Commercial Waffle Iron Users Manual



**IMPORTANT: ALWAYS FOLLOW SAFETY INSTRUCTIONS
ALWAYS BE AWARE OF HOT SURFACES
FOLLOW SAFE WORK METHOD STATEMENTS / JOB SAFETY ANALYSIS FOR
THESE TASKS**

SET UP INSTRUCTIONS

Remove iron from box and remove all packaging

Peel off protective plastic from steel surfaces

Using a damp warm cloth clean off cooking surface of plates

CAST IRON

Before you start to use your Waffle Iron Cast Iron Plates you will need to season the plates

Turn the waffle iron on and set to 50 degrees, apply a thin coating of oil and let it soak for 10-15 minutes

Next set the temperature to 100 degrees, apply more oil and let it soak for 10-15 minutes

Repeat the above process with the waffle iron set at 150 degrees and then again at 200 degrees

Once complete wipe off the excess oil and your iron is now ready for use

COATED PLATES

Coated Plates SHOULD NOT be seasoned.

If you are unsure, please consult your equipment supplier or Meris Food Equipment.

COOKING INSTRUCTIONS



Turn on the unit and select desired temperature (generally around 200 degrees Celsius). When the orange light is on, the machine is heating. When the light turns off, the plates have reached the temperature that is set on the thermostat.

Select the desired cooking time by pressing and holding the up or down arrow on the timer until the desired time is reached.

It may be necessary to apply a non-stick spray prior to this to prevent product from sticking – see cooking instructions on consumable product **APPLY NON-STICK SPRAY TO BOTH THE TOP AND BOTTOM PLATES.**

If you do need to use non-stick spray, avoid using olive oil or rice bran oil, it is recommended to use a vegetable or canola spray.

Place the required amount of product / batter / mix on the lower cooking surface and lower the lid. Be mindful, waffle mix will rise and increase in volume, don't overfill.

Lower the top lid.

Press start on the timer and wait for the audible beep.

Gently remove the product from the iron.

For coated plates **DO NOT USE METAL OR SHARP UTENSILS** as this will damage the coating on the plates.

For cast iron plates, there is no coating so this will not be an issue.

Use a paper towel or a damp cloth to wipe any residue from the cooking surface, this will make cleaning at the end of the day much easier and help to avoid any build up throughout the day. **BE CAREFUL OF HOT SURFACES**, complete JSA or WMS for this task.

When machine is not cooking, but is turned on, it is recommended to leave top plate open.

CLEANING INSTRUCTIONS

Cleaning should preferably be done while the plates are still warm, without allowing them to get cold in the process, as this makes removing any build up easier.

Turn the thermostat down to 50 degrees and **ENSURE THE TEMPERATURE HAS DROPPED TO 50 DEGREES** before commencing with cleaning.

Spray Perfect Fry Fryer & Grill Cleaner onto the plates and allow to stand for 10-15 minutes.

(Note cleaner will continue to work on build up if left for up to 30 minutes if required)

Using either a brush or damp cloth scrub the plates until all build up and residue has been removed.

Repeat if necessary.

For Coated Plates: Only use a soft brush or damp cloth and avoid any abrasive cleaners so as not to damage the surface

For Cast Iron/Non-Coated Plates: It is possible to use a wire brush as well as a soft brush or damp cloth as this will not damage the surface.

Using a warm damp cloth, wipe the rest of the machine down and if desired use a stainless steel cleaner to shine the stainless and create a protective layer.

It is advised that cleaning of the plates is done immediately after the close of trade on a daily basis, or dependent on use, more frequently during the day.

Avoid any residue from building up on plates over prolonged period as it will become harder to clean.

Be careful to avoid using excessive liquid and do not allow the liquid to get into controls as this can cause issues with electrical components.

Damage to plate surfaces or/and excessive build up on plates, or water damage to unit is not covered by warranty.

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