

apuro

Waffle Maker


Instruction manual



Model:
DK229-A

Safety Instructions

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Apuro product.

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - Wiring Regulations
 - Building Regulations
- **Caution! Hot surface!** 
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT carry when hot.
- DO NOT leave the appliance unattended during operation.
- DO NOT obstruct or cover the appliance in any way when in use.
- Not suitable for outdoor use.
- Always switch off and disconnect the power supply to the appliance when not in use.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Apuro recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.
- Always use the black handles to lift the plates.
- The appliance should never be used in the open position.

Introduction

This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Pack Contents

The following is included:

- Apuro Waffle Maker
- Instruction manual
- Batter collecting tray
- Handles and mounting kit

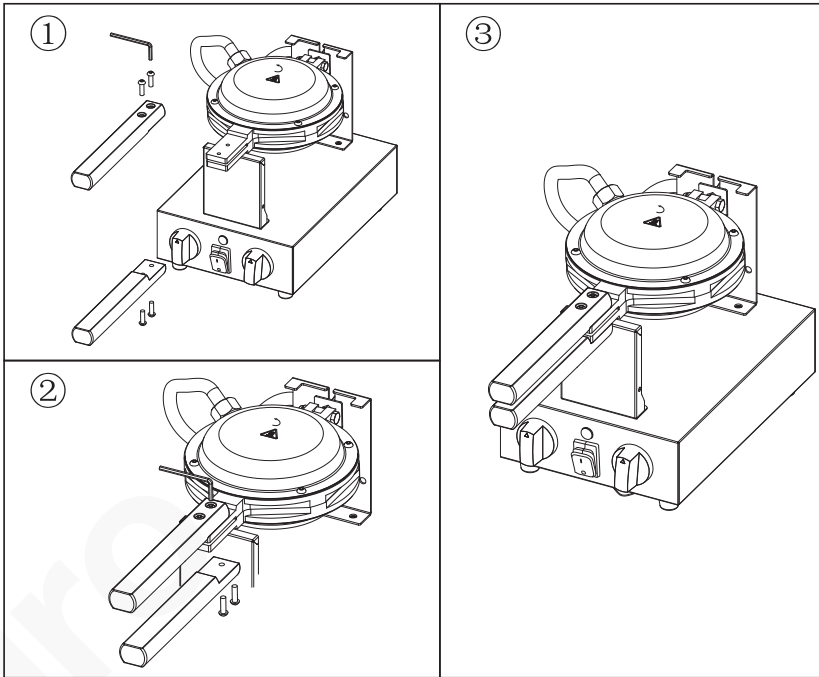
Apuro prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

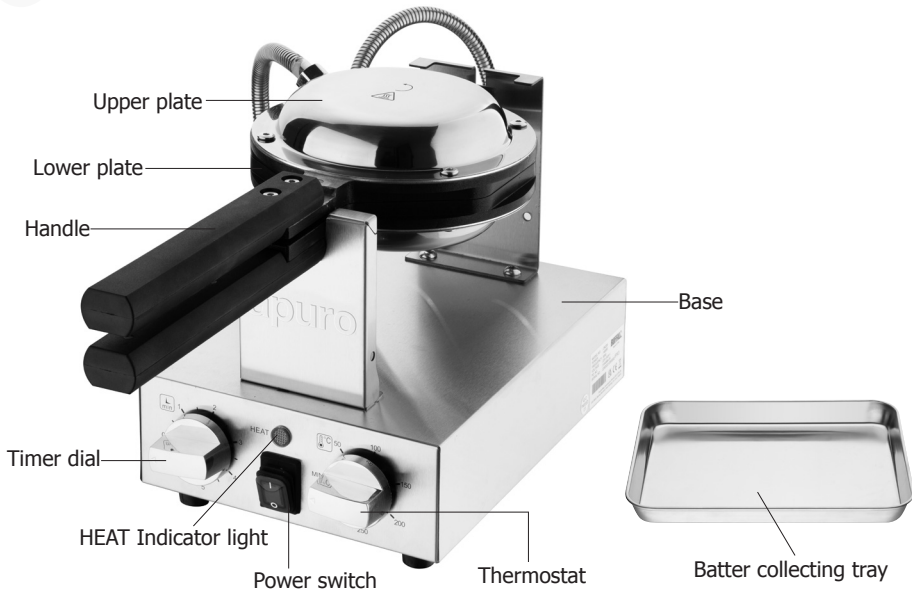
Installation

- Place the unit on a heat-resistant surface. Avoid placing it on or close to flammable materials. Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation.
- Keep the unit away from splashing water and countertop's edge.
- **Note: Before using for the first time, clean the appliance with warm soapy water. Let dry completely.**

- Install the handles as illustrated below.



Operation



Baking waffles

1. Close the plates. Then connect the appliance to the mains power supply. (If necessary, the batter collection tray can be laid on the base to catch any dripping batter.)
 - **Note: It may be necessary to slightly grease the plates with cooking oil before baking depending on the foodstuff.**
2. **Turning on:** Set the power switch to **I** position.
3. Set the thermostat to the desired temperature. The HEAT indicator light turns on.
4. When the set temperature is reached, the HEAT indicator light turns Off. (**Note: During use, the HEAT indicator light keeps on and off, indicating the set temperature is being kept.**)
5. Lift the upper plate and pour the waffle batter on the bottom plate. Then close the upper plate.
6. Turn the both plates clockwise 180 degrees using the handles until locked into place again. This ensures even spreading of the batter on both plates.
7. Set the timer dial to the desired baking time.
8. When the cooking time expires, the appliance gives an audible beep.
9. Turn the appliance to its original position and lift the upper plate. Remove the baked waffles with a heat-proof wooden/plastic spatula.
10. **After use:** Set the thermostat to **MIN** and power switch to **O**. Then disconnect from the power supply.

Tips for baking waffles

- Do not pour too much batter as excess batter might drip out of the plates during baking.
- Ideal baking time depends on many factors, like batter amount, batter thickness, ingredients, etc.
- Browning level also depends on many factors, like batter ingredients, baking time, room temperature, etc. Sugary batter, for example, will turn brownish faster.
- Avoid opening the plate repeatedly during baking, otherwise the waffles may stick on the plates or not bake at all.

Overheating protection

This appliance is featured with an overheat protection. Should the temperature exceed safe levels the appliance will automatically cut off power.

The thermal Cut-out switch is located on the rear of the appliance. To reset the appliance after a sufficient cool-down period:

1. Unscrew the reset switch cover.
2. Press the small reset switch down until it clicks, using a blunt pointed instrument.
3. The appliance is now reset and can be used as normal.

Cleaning, Care & Maintenance

If grease is permitted to accumulate, it will begin to carbonise into a hard substance that is extremely difficult to remove. To prevent this, follow the cleaning steps below:

- **Always turn OFF the appliance and disconnect from the power supply before cleaning.**
- Allow the appliance to cool before cleaning, but for best results clean the plates when they are still slightly warm.
- Use warm, soapy water and a damp cloth to clean the exterior of the appliance.
- Take care when using scrapers to remove cooking residues as they can damage the cooking surface.
- Dry thoroughly after cleaning.



Warning: Do not use steel wool as it may leave shards that could Contaminate food.

Troubleshooting

A qualified technician should carry out repairs if required.

Fault	Probable Cause	Solution
Unit not working	Unit not switched on	Check unit plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
Unit heats up but indicator light does not come on	Indicator light has expired	Replace indicator light, part no AJ264
Power indicator light comes on but appliance does not heat up	Faulty element	Replace element, part no AL180 & AL184
	Faulty thermostat	Replace thermostat, part no AL179
	Thermostat set incorrectly	Check thermostat
No power	Thermal cut-out switch is activated	Wait until the unit cools down. Please check your machine is safe with no obvious damage and then press the re-set switch
HEAT indicator light keeps On and Off	Set temperature is being kept	No issue, the appliance is working normally

Technical Specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Voltage	Power	Current	Dimensions H x W x D mm	Net Weight	Cooking surface diameter
DK229-A	220-240V~, 50Hz	1400W	6A	275 x 225 x 540	6.5kg	199mm

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E



This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Apuro parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Apuro products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Apuro. Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

- Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
- Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo	Model • Modèle • Modell • Modello • Modelo
Bubble Waffle Maker	DK229-A
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo	Electrical Safety IEC 60335-1:2010 +A1:2013 +A2:2016 IEC 60335-2-38:2002 +A1:2008 +A2:2017 Electro-Magnetic Compatibility (EMC) EN IEC 55014-1: 2021 EN IEC 55014-2: 2021 EN IEC 61000-3-2: 2019+A1: 2021 EN 61000-3-3: 2013+A2: 2021
Manufacturer Name • Naam fabrikant • Nom du fabricant • Name des Herstellers • Nome del fabbricante • Nombre del fabricante	Apuro

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Date • Data • Date • Datum • Data
• Fecha

Signature • Handtekening • Signature
• Unterschrift Firma • Firma

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo

Position • Functie • Fonction • Position • Qualifica • Posición

Manufacturer Address • Adres fabrikant • Adresse du fabricant • Adresse des Herstellers • Indirizzo del fabbricante • Dirección del fabricante

16th Dec 2024	
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