



# **6 Sticks Waffle Stick Maker**

## **User manual**

### **WEJ6**

Thanks for your purchasing and using 6 Sticks Waffle Stick Maker. For making full use of function of this product and reducing unnecessary damage and injure. Please read this manual carefully before using this machine and keep it well for future reference.

**Warning !** Any refitting and wrong installation, adjustment and maintenance can lead to property loss and causality. Please contact the supplier if user needs to adjust it and all these should be done by trained special professionals.

**Warning !** For your safety sake, do not put or store any flammable liquid, gas or other objects around the product.

**Warning !** The shell of this equipment must be grounded for Safety sake. Thanks for your cooperation!

**6 Sticks Waffle Stick Maker** is designed and developed by the company with combination of the advantage of both foreign and domestic similar products and achieves advantages such as fashionable design, reasonable structure and convenient operation and maintenance and durability. The temperature of the heating panel can be regulated in a certain scale according to different cooking requirements. Mainly used for baking food , it is the first choice for the food industry enterprises such as western food restaurants, fast food restaurants, hotels and supermarkets and etc.

## 1. Product features:

This product is designed by our company absorbing the advantages of similar foreign products. It has the characteristics of novel style, reasonable structure, convenient operation, fast heating speed, uniform temperature, and energy saving. It is suitable for hotels, shopping malls, supermarkets, and places with large passenger flow.

### 1.1 technical data sheet:

Name	Model	Voltage	Power	Temperature controller number	Temperature range	Product outer Dimension: mm	Net weight
<b>6 Sticks Waffle Stick Maker</b>	<b>WEJ6</b>	220 ~ 240V	1.55KW	1	50~300°C	390*340*245	9.5KG

## 2. Instructions:

- Please unwrap completely the power cord.
- Plug in socket, green indication light on, turn on thermostat clockwise, green indication light is on, yellow indication light is on as well, means equipment starts to heat. When temperature goes up to setting temperature, the equipment stops heating automatically. When temperature drops down to certain temperature data, the equipment restarts to heat. It runs repeatedly in this way to make sure temperature is constant within working temperature range. It needs several minutes from pressing power switch to the temperature of oven goes up to its maximum 300°C. When temperature of this equipment goes up to 300°C, the device will stop heating.
- Adjust the timer on right side (the range of setting time is 0~15 minutes, operator can set time with their own). When time is to the setting one, the oven will give out a sound “Ting” to point out operator that time is up, the production is finished. Then operator can make other food. When all food is finished, operator should cut off electricity. Timer shows only working time and does not affect into electric functions of the device.
- Please keep the grids closed during heat-up.
- Open the lid, insert the stick into the groove and pour dough onto the centre of the lower grid and place the hot-dog sausage into it. Please do this procedure rather fast, because otherwise the products will not become evenly brown.
- You can choose the required baking temperature with the controller. If the products are too dark please turn the controller to a lower level.
- User can make time setting according to his own preferences. Generally, the more time lasts, the darker products will be. However, products will be usually

brown when the heating control lamp will turn off again. Power control lamp will still be turned on.

- Open the lid and take out the baked products. Do not use sharp or cutting tools, to prevent damages of the grids.
- If necessary, lubricate the grids with cooking spray or vegetable oil again.
- When baking is completed, please always close the grids, until the next baking procedure.
- If you want to stop operating, please pull off the plug (pull the plug, not the cable) out of the socket. The indication light will go off.

### **3. Transport and storage:**

During transportation, this product should be handled with care to prevent severe vibration.

The packaged product should generally be placed in a well-ventilated place to avoid long-term open storage. It should be stored in a warehouse without corrosive gas. For temporary storage, rain-proof measures should be adopted. Do not invert or stack the product to prevent damage to the product.

### **4. Safety precautions and use environment and use requirements:**

- 4.1 This product should be placed in a stable place, the left and right sides should be more than 10cm away from incombustible materials, and the back should be more than 20cm away from incombustible materials (such as brick walls).
- 4.2 This equipment must be safely grounded before use. Before starting the machine, check whether the wiring is loose, whether the voltage used is correct, and whether the safety ground connection is reliable. The shell of this machine must be grounded to ensure safety. Thank you for your cooperation!
- 4.3 Whether the electrical components of the product are firmly connected and whether the safety grounding is reliable.
- 4.4 If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
- 4.5 The installation and maintenance of the electrical connection of this product should be performed by professionals with electrician operation certificates.
- 4.6 The power cord should be an oil-resistant sheathed cable, not lighter than ordinary neoprene or other equivalent synthetic rubber sheathed cord H05RN-F.
- 4.7 The equipment cannot be stored and used in the open air, and cannot be used in places where it is particularly humid or dripping with water.
- 4.8 The equipment must be fixed and placed before use to prevent the equipment from moving during use.

4.9 If the appliances are placed close to walls, partitions, kitchen equipment, decorations, etc., it is recommended that these equipment and facilities be made of non-combustible materials, otherwise they should be covered with suitable non-combustible insulation materials, and pay close attention to fire protection regulations.

4.10 should be operated by designated personnel, and be proficient in the use of machinery and equipment.

4.11 The machine should not be touched by customers when it is working to avoid burns.

4.12 Be cautious when moving the machine, look for faults carefully, and do not knock.

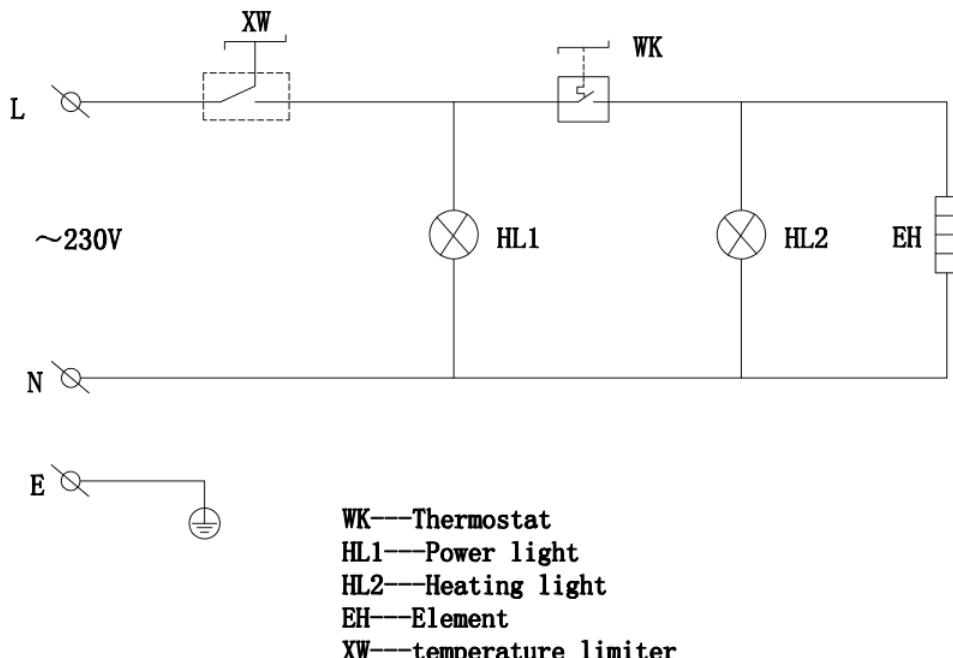
## 5. Cleaning and maintenance:

5.1 During cleaning and maintenance, the power supply should be cut off to prevent accidents.

5.2 After working every day, use a wet towel that does not contain corrosive detergents to clean the surface of the body and the surface of the power lead. It is strictly forbidden to rinse with water to avoid damage to the electrical performance. Cause a leakage accident.

5.3 Note: Appliances must not be cleaned with water jets or immersed in water to prevent electrical leakage caused by splashing.

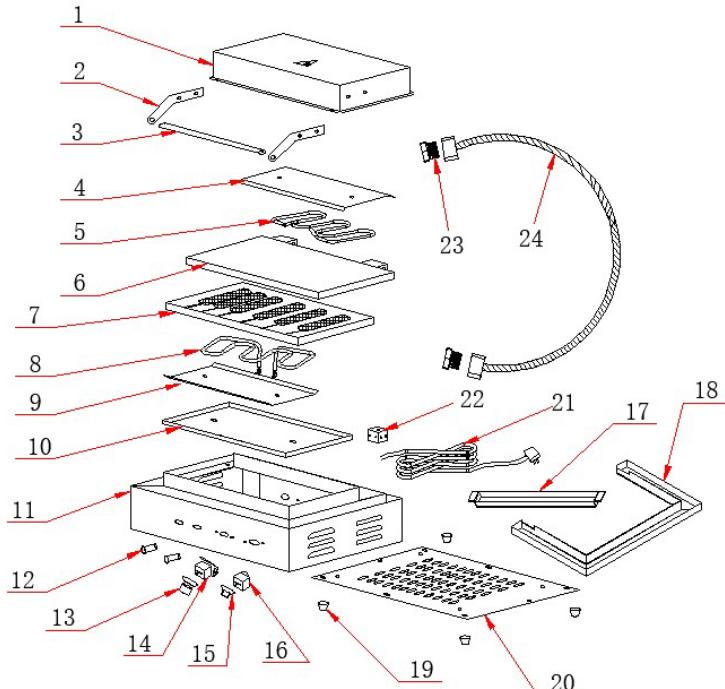
## 6. Product electrical schematic diagram:



## 7. General troubleshooting methods:

Fault phenomenon	The reason	Elimination method
1、Power on, the green indicator light is off	1、Power supply switch fuse is broken 2、Poor contact of the power cord	1、Check the cable 2、Fix the cable
2、The orange indicator light does not go out, and the temperature rise is not controlled	1 、 Thermostat malfunction	1、Change thermostat
3、The orange indicator light is off, and the temperature control is normal	1 、 Bad connection of indicator light 2、Burn out of indicator light	1、Fix the wire 2、Change indicator light
4、orange indicator light is on, but not heating	1、Wrong indicator wiring 2、Heating tube is broken	1、Correct the wire 2、Change heating tube
5.When the machine suddenly stops heating in use,The power and green indicator light all are off	1.The Temperature limiter over temperature protection 2.Temperature limiter is damaged	1.Turn off the thermostat,wait for the surface temperature of the machine template drops tens of degrees, the temperature limiter will automatically restore power ,then turn on the thermostat again, the machine will resume to work. 2.Change the Temperature limiter

## 8. Product exploded drawing



**WEJ6**

No.	Spare parts name
1	Upper cover plate
2	Handle retaining strip
3	Handle
4	Upper heating pipe pressure plate
5	Upper heating tube
6	Top plate
7	Bottom plate
8	Delivery heat pipe
9	Heat pipe pressure plate
10	Sealing plate
11	Chassis
12	Indicator light
13	Thermostat knob
14	300° dial
15	300° thermostat
16	Timer knob
17	Timer
18	Rear oil box
19	Oil box
20	Undercarriage
21	Bottom sealing plate
22	Power cord
23	Five-eye terminal
24	Core screw
25	Shower hose

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