
RELEASE AGENT CAUTION

IF YOU FIND IT NECESSARY TO USE A RELEASE AGENT TO KEEP WAFFLES FROM STICKING, YOU SHOULD NEVER SPRAY DIRECTLY ONTO THE GRIDS. RELEASE AGENTS SHOULD ALWAYS BE BRUSHED ON BECAUSE SPRAYING WILL OVER-SATURATE THE GRIDS AND THE EXCESS HAS THE POSSIBILITY OF BUILDING UP INSIDE THE BAKER AND CAUSING DAMAGE TO THE BAKER. SPRAYING ALSO USES FAR TOO MUCH RELEASE AGENT AND IS MUCH MORE \$\$\$ THAN BRUSHING ON RELEASE AGENT. IF YOU ONLY HAVE A SPRAY TYPE RELEASE AGENT, THEN SPRAY INTO A CONTAINER AND THEN USE THE CONTENTS WITH A PASTRY BRUSH.

INSTALLATION: PLUG THE UNIT INTO A PROPER VOLTAGE AC ONLY WALL OUTLET. A THREE PRONG PLUG IS PROVIDED WITH THE UNIT. IF AN ADAPTER IS USED BE SURE A GOOD GROUND IS PROVIDED.

LOAD: THE RATED LOAD IS ON THE NAMEPLATE. THE LINE IN THE WALL OUTLET MUST BE HEAVY ENOUGH TO CARRY THIS LOAD, OR THE WAFFLE BAKER WILL BE SLOW IN PERFORMANCE.

TREATED GRIDS: THE GRIDS ARE TREATED WITH A SPECIAL PROCESS TO PREVENT STICKING BUT IT IS ADVISABLE TO GIVE THEM AN ADDITIONAL TREATMENT AS FOLLOWS:

TO BREAK IN GRIDS : TURN THE POWER ON AND WHEN THE LEFT-SIDE PILOT LIGHT GOES OUT THE UNIT IS UP TO PROPER TEMPERATURE. NOW TAKE A PASTRY BRUSH AND SPREAD VEGETABLE OIL, BUTTER, OR GRID RELEASE AGENT ON BOTH GRIDS. THE WAFFLE BAKER SHOULD THEN BE CLOSED FOR FIVE TO TEN MINUTES. THE BAKER IS NOW READY FOR USE. FOR PROPER RELEASE OF WAFFLES IT IS VERY IMPORTANT THAT THE BATTER CONTAINS THE PROPER AMOUNT OF SHORTENING.

MAKING WAFFLES

ONCE THE BAKER IS UP TO PROPER TEMPERATURE AND THE LEFT-SIDE PILOT LIGHT HAS GONE OFF AT LEAST ONE TIME, YOU CAN PROCEED AS FOLLOWS:

1. PRE-SET TIMER TO 3 1/2 TO 4 MINUTES FOR WB-280, (ALL TIMES DEPENDANT ON MIX TYPE AND TEMPERATURE).
2. POUR IN MIX. CLOSE THE TOP LID.
3. SET TIMER TO DESIRED TIME.
4. FOR NEXT WAFFLE REPEAT STEPS 2 THRU 4.

NOTE: DURING LONG SLACK PERIODS OF THE DAY, TURN OFF THE BAKER. DURING SHORT SLACK PERIODS, LEAVE GRIDS CLOSED. THE PILOT LIGHT WILL GO ON AND OFF WHILE IDLING, INDICATING THAT THE BAKER IS MAINTAINING A UNIFORM TEMPERATURE. A BELGIAN WAFFLE BATTER SHOULD BE THINNER THAN A REGULAR WAFFLE BATTER MIX. DO NOT STORE BATTER IN THE REFRIGERATOR AND EXPECT THE SAME SPEED IN BAKING. COLD BATTER WILL BE SLOWER IN BAKING. ON BAKERS THAT DO NOT HAVE TEFLON COATED GRIDS: IN ORDER TO REMOVE CARBON FROM THE GRIDS, DISCONNECT WAFFLE BAKER FROM CURRENT, PLACE CLOTH OVER THE BOTTOM GRID, SOAK WITH AMMONIA, CLOSE THE LID, AND LEAVE OVERNIGHT. THEN CLEAN OFF THE RESIDUE AND SEASON THE GRIDS AS DESCRIBED ABOVE. THIS SHOULD NOT BE DONE ON TEFLON-COATED GRIDS. IF CARBON BUILD-UP PERSISTS, YOU CAN ORDER A GRID CLEANING KIT WHICH WILL REMOVE EVEN THE HEAVIEST CARBON BUILD-UP.

CORD PLUG AND GROUNDING INSTRUCTIONS

FOR YOUR PROTECTION, THIS APPLIANCE IS EQUIPPED WITH A THREE CONDUCTOR CORD, HAVING A GROUNDING TYPE PLUG. IF YOU USE AN ADAPTOR BE SURE YOUR SYSTEM IS GROUNDED. THEN CONNECT THE GREEN WIRE OF THE ADAPTOR TO A MOUNTING SCREW OF THE RECEPTACLE. FOR UNGROUNDED SYSTEMS, ATTACH THE GREEN WIRE OF THE ADAPTOR TO A KNOWN PERMANENT GROUND.

WARRANTY

TOASTSWELL WARRANTS TO THE PURCHASER OF EACH NEW COMMERCIAL APPLIANCE THAT ANY PART WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN ONE YEAR FROM THE DATE OF PURCHASE, WILL BE REPAIRED OR REPLACED FREE OF CHARGE. ANY DEFECT SHOULD BE BROUGHT TO THE ATTENTION OF THE TOASTSWELL COMPANY. THE TOASTSWELL COMPANY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SUCH AN APPLIANCE. THIS WARRANTY DOES NOT APPLY, AND NO WARRANTY EITHER EXPRESSED OR IMPLIED SHALL BE APPLICABLE TO THE INSTALLATION OF APPLIANCE OR DAMAGE RESULTING FROM ACCIDENT, ALTERATION, MISUSE OR ABUSE. THIS WARRANTY DOES NOT INCLUDE THE CORD, PLUG, OR PLASTIC PARTS. WARRANTY DOES NOT COVER CONCEALED DAMAGE. FILE A CLAIM WITH THE CARRIER. DO NOT DESTROY THE ORIGINAL PACKAGE. BEFORE RETURNING, WRITE THE FACTORY FIRST, GIVING NATURE OF TROUBLE, SERIAL NUMBER, MODEL NUMBER AND VOLTAGE USED ON. WE MUST HAVE WARRANTY CARD WITHIN 15 DAYS, WHEN APPLIANCE IS FIRST CONNECTED AND USED, OTHERWISE WARRANTY IS VOIDED.

WARNING: GROUND FRAME OF APPLIANCE

TROUBLE-SHOOTING GUIDE AND PREVENTIVE MAINTENANCE

<u>TROUBLE</u>	<u>CAUSE</u>	<u>REMEDY</u>
BAKES WAFFLE TO SLOW	BATTER TO COLD TEMPERATURE SET TO LOW	ALLOW BATTER TO COME TO ROOM TEMP. ADJUST OR REPLACE THERMOSTAT. GRID TEMPERATURE SHOULD BE 380 TO 420 AFTER TWO CYCLES WITH GRIDS OPEN.
LIGHT DOES NOT GO ON OR UNIT DOES NOT HEAT	DEFECTIVE LIGHT OR ON-OFF SWITCH	REPLACE THE LIGHT OR SWITCH
WAFFLES STICK TO GRIDS	GRIDS NOT SEASONED PROPERLY MIX OR BATTER NOT A GOOD MIX.	SEASON GRIDS WITH OIL, BUTTER OR RELEASE AGENT. EXPERIMENT WITH A DIFFERENT MIX. ADD SOME SHORTING TO BATTER.
WAFFLE NOT COMPLETE	BATTER TO THICK OR TO COLD	ADD MORE LIQUID (SAME LIQUID AS ORIGINAL) TO THIN BATTER

PREVENTIVE MAINTENANCE

1. TO CLEAN BAKER SEE PROCEDURE ON FORM 125 B
2. IF YOU USE A COMMERCIAL CARBON REMOVER, MAKE SURE IT IS SAFE FOR ALUMINUM.
3. TO KEEP CARBON FROM BUILDING UP DO NOT USE A SPRAY GRID RELEASE BUT ONE THAT YOU CAN USE WITH A PASTRY BRUSH.

OPERATION INSTRUCTIONS

SUBJECT: OPERATING WAFFLE BAKER



NUMBER: WB-0007

MODEL: BELGIAN WAFFLE BAKER

DATE: 8/27/96



OPERATING WAFFLE BAKER:

1. Turn waffle baker on and allow grids to heat, indicator light will go off when unit is properly heated (HEATING TIME APPROXIMATELY 15 MINUTES).
2. Spray waffle release agent such as *Waffle Off*™ onto cooking grids.
3. Pour approximately 6 oz. of waffle batter in the center of the bottom cooking grid.
4. Close top cooking grid and wait 10 seconds.
5. Rotate cooking grids clockwise  180° until locked against front support.
6. Set the bell timer to 3 1/2 minutes.
7. When bell timer rings/dings cooking is finished. Rotate cooking grids back counterclockwise  180° to original position and remove waffle.
8. For continuous use, repeat steps 2 - 7.

HELPFUL HINTS:

- During non-use periods, the grids should remain closed.
- If storing batter in the refrigerator - the batter may take longer to cook.

SEE SEPARATE CLEANING INSTRUCTIONS


WB-0004 CARE FOR NON-COATED WAFFLE GRIDS
WB-0005 CARE FOR NON-STICK COATED WAFFLE GRIDS

NOTE: *WAFFLE OFF*™ (PART NO. 09-WB-2002) CAN BE PURCHASED THRU OUR CUSTOMER SERVICE DEPARTMENT (1-800-633-2608).



The Toastswell Company
640 Tower Grove Ave • St. Louis, Missouri 63110
(314) 371-2732 • FAX (314) 371-2700

12-WB-0025

 a Standex company

SUPPLEMENTAL INSTRUCTIONS

SUBJECT: CARE FOR NON-COATED WAFFLE GRID

NUMBER: WB-0004

MODEL:

DATE: 8/27/96



DO NOT IMMERSE APPLIANCE IN WATER!

NOTE: The waffle grids will darken with use and do not require cleaning unless there is carbon build-up.

CLEANING LIGHT CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, move it to a well ventilated area.
3. Soak a cloth with ammonia and place onto bottom waffle grid, making sure the total grid is covered.
4. Close top lid and place a plastic bag around the appliance. Seal the bag and let sit overnight.
5. Remove bag and sponge off carbon.
6. Rinse grids with hot water and allow to dry.

CLEANING NORMAL CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, sweep waffle grids with a Grid Cleaning Brush (Part No. 09-07-0036), available locally by calling parts distributor.
3. Scrub grids with a cleanser and scouring pad or steel wool, then rinse with hot water and allow to dry.

CLEANING HEAVY CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, clean waffle grids with Grid Cleaner "SOKOFF®" (Part No. 09-WB-2001), available locally by calling parts distributor.

NOTE: ALWAYS FOLLOW MANUFACTURER'S INSTRUCTIONS ON GRID CLEANER CONTAINER.

3. Rinse grids with hot water and allow to dry.
4. After cleaning, coat grids with a thin layer of cooking oil.

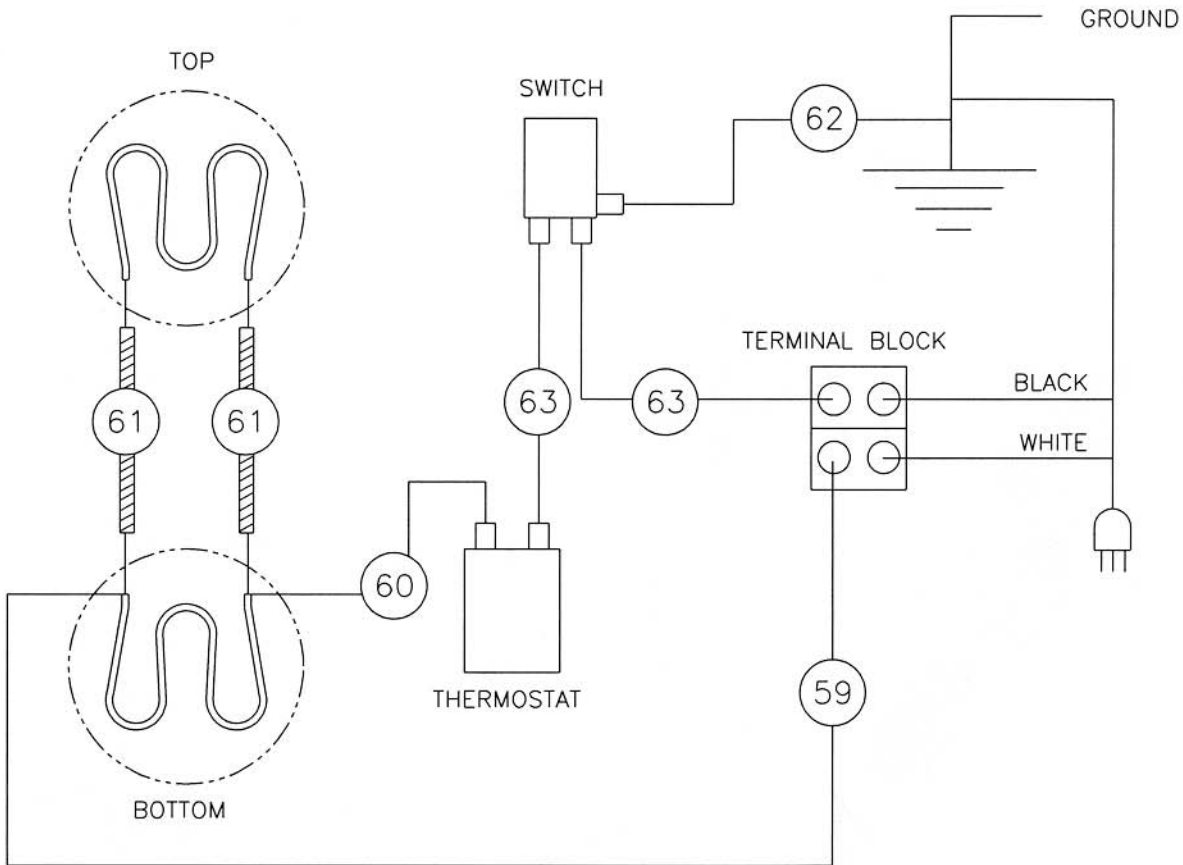


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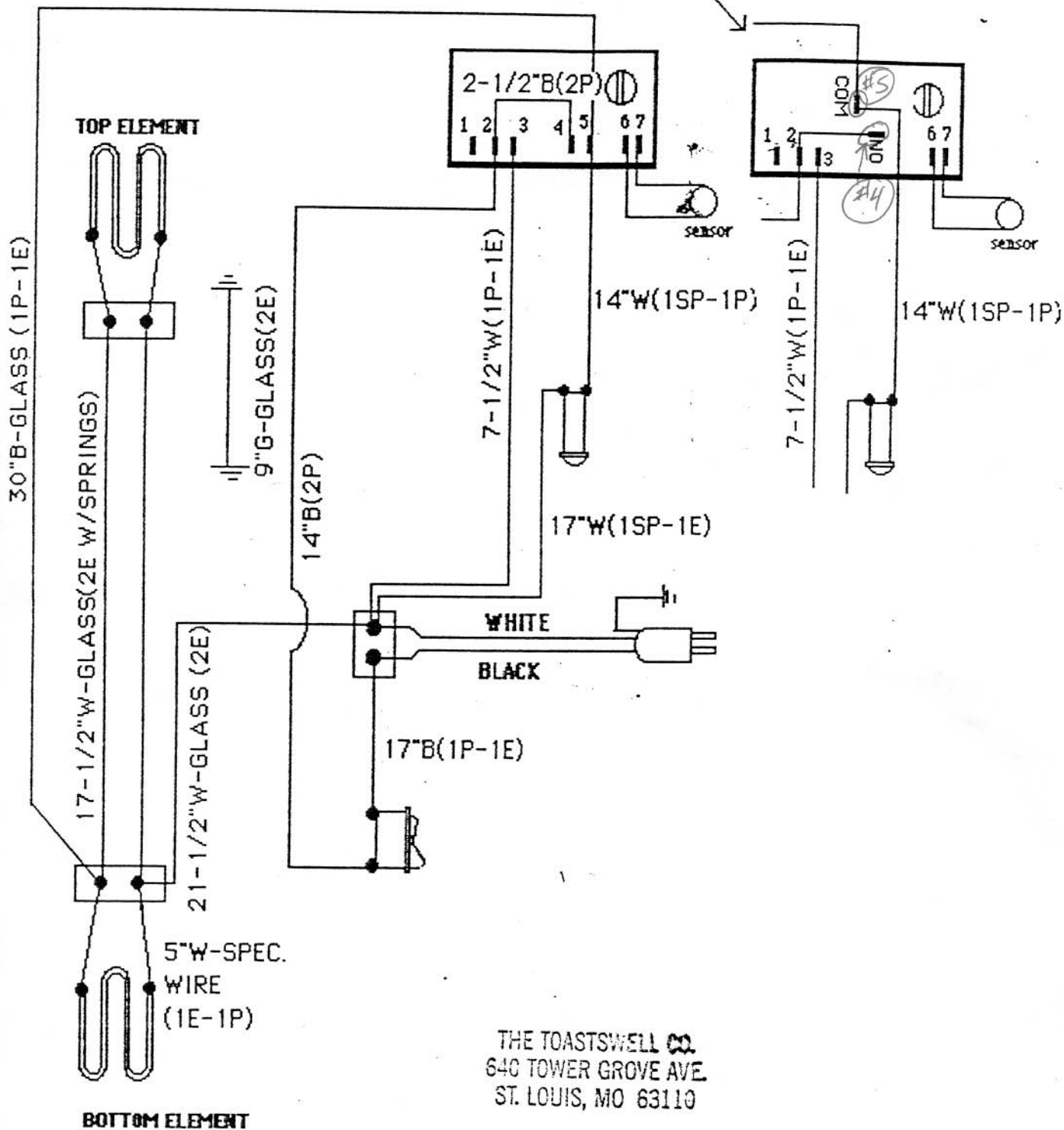


120V

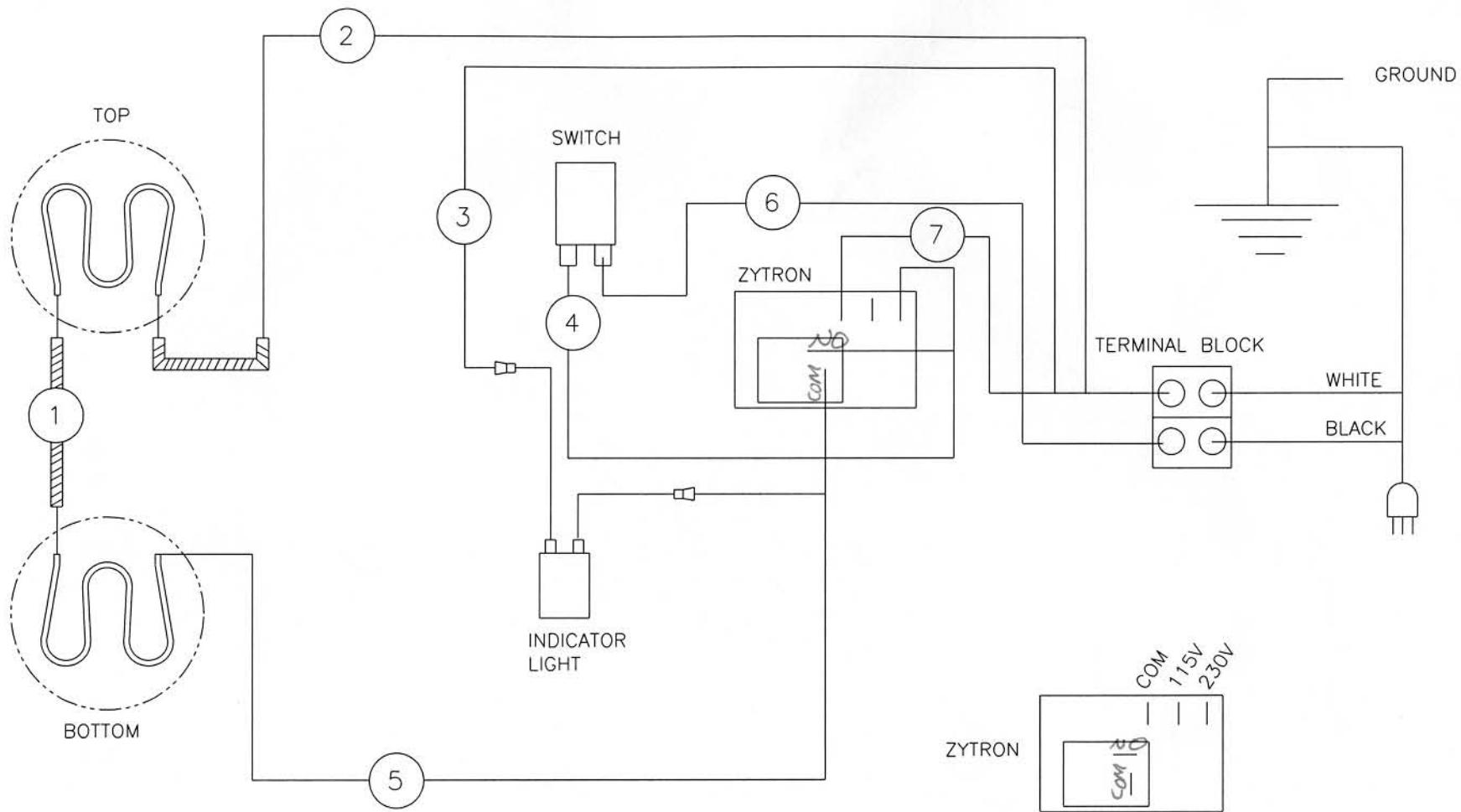
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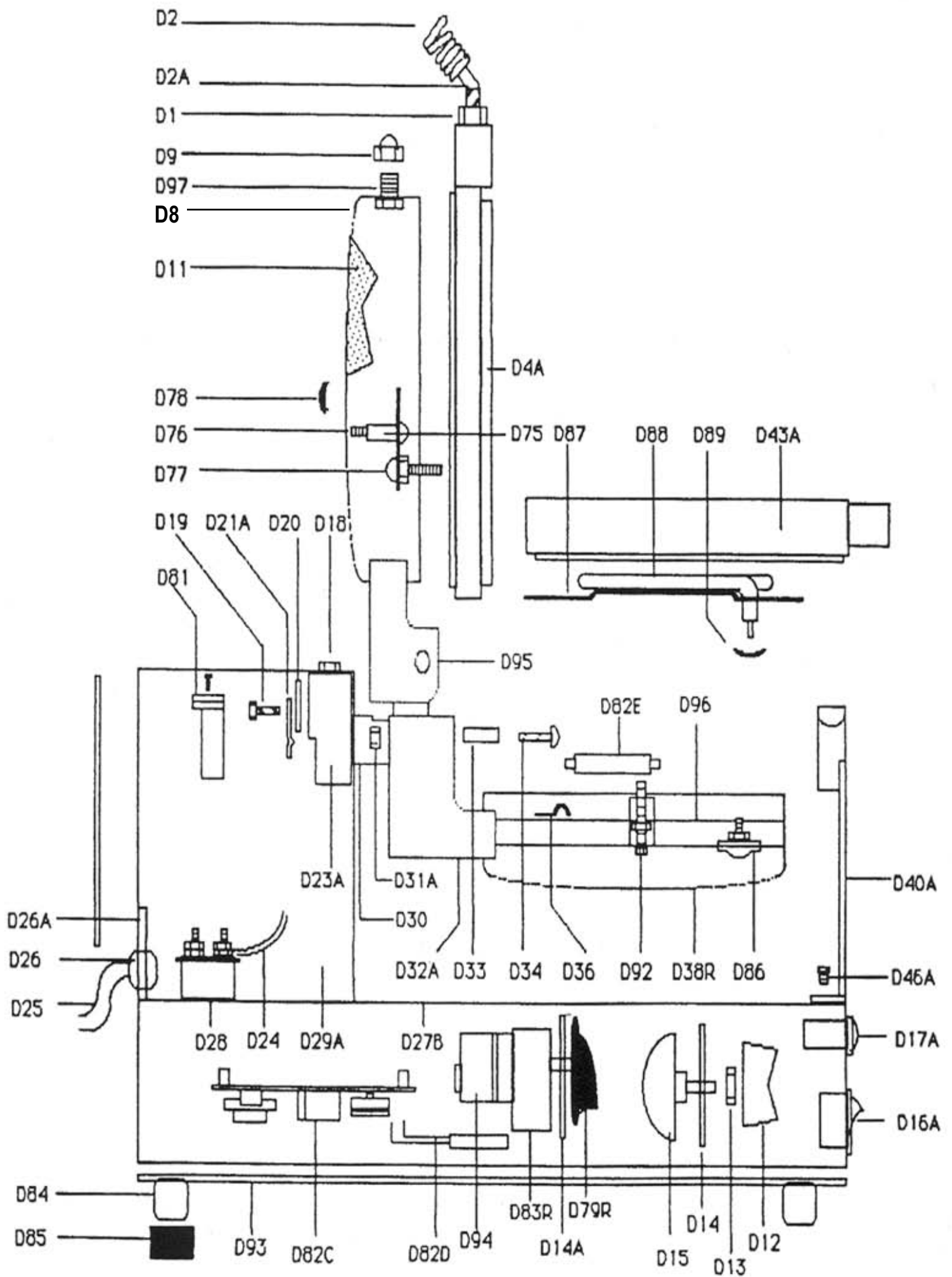
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THE TOASTSWELL CO.
640 TOWER GROVE AVE.
ST. LOUIS, MO 63110



230V



PARTS LIST

8D

MODEL BELGIAN WAFFLE BAKER MODEL NBWB-CL & NBWB-CH

Key Number	Part Number	Number Per Unit	Description
D1			Handle Lock Nut (no longer available)
D2	B9-70-WB-0009	1	Spring
D2A	B9-70-WB-0067	1	Rod for Spring Handle
D4A	2F-Z6667	1	Top Grid (cast aluminum)
D8	B9-51-WB-0028	1	Top Housing Cup
D9			Large Acorn Nut (no longer available)
D11	2I-09-WB-0002	2	Insulation, Top and Bottom
D12	2R-09-WB-0006	1	Bell Knob
D13	2C-08-WB-0008	1	Bell Nut
D14			Decal for Bell Timer, K-Mart only (no longer available)
D14A	2C-09-WB-0005	1	Bezel
D15	2P-09-WB-0007	1	Bell Timer
D16A	2E-Y6144	1	On/Off Switch
	2E-05-07-0030	1	On/Off Switch (120V) NBWB-A
D17A	2S-Z3823	1	Pilot Light (120V)
	B9-05-07-0006	1	Pilot Light (120V) NBWB-B
	2J-05-07-0010	1	Pilot Light (208/230V)
D18			Screw for Brass Housing (no longer available)
D19	2C-Y4041	1	Screw for Clamp Pad
D20	B9-04-WB-0055	1	Clamp Pad
D21A	B9-04-WB-0056	1	Bronze Tension Pad
D23A	B9-04-WB-0054	1	Brass Housing
D24	1N-E2075		High Heat Wire
D25	2E-05-07-0005	1	Lead-In-Cord (120V) / 2E-05-07-0052 (208V/230V)
D26	2K-05-07-0017	1	Cord Clamp / STRAIN RELIEF
D26A	B9-04-WB-0065	1	Plate for Cord Grommet
D27B			Tall Bottom Plate (no longer available)
D28			Terminal Assembly (no longer available)
D29A			Back Frame (no longer available)
D30	B9-30-WB-0102		Hinge Collar Assy
D30A	B9-30-WB-0086	1	Hinge Tube Assy
D31A	2C-08-07-0205	1	Nut
D32A	B9-51-WB-0003A5	1	Hinge
D33	B9-04-WB-0057	1	Hinge Spacer
D34	2C-08-07-0048	1	Screw
D36	B9-50-WB-0138	1	Clamp
D38R	B9-04-WB-0042	1	Bottom Housing Cup
D40A	B9-30-WB-0096	1	Flat Yoke Assembly
	B9-04-WB-0150	1	Yoke Base (no longer available) NBWB-B
D43A	2F-Z6668	1	Bottom Grid (cast aluminum)
D46A			Bolt for Yoke
D75	B9-04-WB-0066	1	Spacer
D76	2C-08-07-0205	1	Screw with Point
D77			Locating Screw (no longer available)
D78	2P-09-WB-0003	1	Button
D79R			Knob for Beeper Timer, K-Mart only (no longer available)
D81	B9-30-WB-0102	1	Collar
D82A	2T-05-WB-0055	1	Thermostat - Stemco w/o Bracket (vendor # CAP-380)
	B9-04-WB-0202	1	Bracket for Stemco Thermostat
D82B	2T-05-WB-0013	1	Thermostat - Robertshaw (vendor # K-547)

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**

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Some items are included for illustrative purposes only and in certain instances may not be available.



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PARTS LIST

8D

MODEL BELGIAN WAFFLE BAKER MODEL NBWB-CL & NBWB-CH

Key Number	Part Number	Number Per Unit	Description
D82C	2E-05-WB-0006	1	Thermostat - Zytron
D82D	2E-70-WB-0047	1	Probe for Thermostat - Zytron
D82E	B9-04-WB-0047	1	Tube for Probe - 1/4" machined
D83	2P-09-WB-0007	1	Electrical Timer
D83R	2P-05-WB-0031	1	Timer - Electrical (208/230V)
D84	Z1-70-07-0006	4	Metal Leg
D85	2A-09-07-0076	4	Plastic Cap for Metal Leg
D86	B9-40-WB-0046	1	Terminal Assembly for Front Arms
D87		1	Element Plate included with Key # D88
D88	B9-40-WB-0050	2	Element, Top and Bottom with Element Plate
D89	2C-08-07-0147	2	Element Clip
D90			Box and Pads (no longer available) (not shown)
D91	2Z-09-WB-2001		Grid Cleaner - SOKOFF [®] (1 Pint) (not shown)
D92			Screw & Grid Spacer Assy for new Diehl Timer (no longer available)
D93	B9-04-WB-0063	1	Bottom Cover
D94			Beeper (no longer available)
D95	B9-73010	1	Top Hinge - Casted Housing with Pin
D96	B9-70-WB-0115	1	Support Bar for 7" Cup
D97			Large Bolt (no longer available)
	2P-09-07-0002	1	Spring Cover for High Heat wires (not shown)
	2I-07-WB-0001		Gasket for Top and Bottom Housing Cup

NBWB-A

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