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**Installation
and
Operating
Instructions**

2M-Z1200 Rev. -- 3/26/97

WAFFLE BAKER

MODEL R808

Model R808



INSTALLATION AND OPERATING INSTRUCTIONS

INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code.

Plug into A.C. wall outlet. Be sure the line is the same voltage as that shown on the nameplate. Be sure system is grounded. The case to be connected to a ground, such as a water pipe. Use A.C. current only.

LOAD

Full load 1550 Watts. Wire in receptacle must be heavy enough to carry this load, or waffle baker will be slow in performing. Have your power company or electrician check for proper voltage if you have difficulty.

TREATED GRIDS

Grids are treated with a special process to prevent sticking for the initial break in period, but it is advisable to give them additional treatment as follows:

OPERATING PROCEDURE

TO BREAK IN WAFFLE GRIDS

Connect waffle baker to outlet. Turn power on. When pilot light goes out, take brush and spread a good brand of fresh frying oil lightly on both grids. Waffle baker should then be closed for five minutes. The pilot light will go off and on during this time. This indicates the baker is maintaining temperature.

BAKING

Turn power on. When pilot light goes out, pour in batter to proper level, just enough to fill up the

lower grid. Set 0-5 minute bell timer to approximately 3-1/2 minutes. When bell rings, waffle will be finished. If darker waffle is required, set bell timer to longer time. **DO NOT** open grids during baking (while timer is running), as this will part the waffle and cause sticking. When the bell rings, the waffle is finished and should be removed from grids.

NOTE: After the bell rings, the waffle is removed and fresh batter is poured in. You will notice, it takes a little time before the pilot light goes back on again, as the heat is retained in the grids. The light will go on during the baking of the new waffle and will remain on until the new waffle is finished. During the idling period, leave grids closed to prevent drying out. The pilot light goes on and off while idling, indicating the baker is maintaining uniform temperature.

When you put your Toastswell waffle baker out of service for the day, turn the switch to "off" position. Leave the grids open until they cool. When putting baker in service again, be sure to preheat grids until pilot light goes out. You need the proper temperature to make waffles.

Season grids lightly with a good grade of cooking oil. Do not grease grids every time you make a waffle, doing so will build up a thick layer of carbon on the grids. This carbon cannot be removed easily. To prevent waffles from sticking, use shortening in the waffle batter. This will make waffles come out of the grids without sticking, provided the baker grids are at the proper temperature before the batter is put in.

Do not open baker until waffle stops steaming. Waffle is not done if steaming. If waffle baker lid is opened too soon, waffle will separate and stick to grids. Waffle baker uses 1550 Watts and it takes 10 minutes to preheat baker. Batter must never be put in baker until proper temperature of grids is reached. Starting from cold baker takes 10 minutes to preheat. Pilot light will go out when right temperature is reached. **ONLY** then should batter be put in baker. After baker is preheated and current is left on, only then can

batter be put in baker as soon as needed without waiting. After putting batter in lower grid, close top and be sure top grid is seated in bottom grid.

A thin, watery batter will take longer to cook than a thick batter, as a waffle is not done until the moisture is baked out. Therefore, to increase the speed of your baker, use a thicker batter. Do not fill grids with more batter than is needed to make a full waffle. If too much batter is used, you will make to thick a waffle, costing you more and taking longer to bake.

Do not store batter in refrigerator and expect same speed in baking, cold batter will be slow in baking. Thermostats will keep baker at proper temperature, ready for immediate serving if baker is allowed sufficient time to preheat first. If grids are not up to proper temperature, waffles will stick.

Do not press down on spring handle and let loose to shake out waffle. Doing so will damage thermostat and elements. Waffle will never stick if baker is at proper temperature when baking and batter has enough shortening in it.

CLEANING

On bakers that do NOT have teflon coated grids, in order to remove carbon from grids, disconnect waffle baker from current, place cloth over bottom grid, soak with ammonia, close lid and leave over night. Next day, wire brush top and bottom grids to remove carbon. Then heat and season grids. This should not be done on teflon coated grids.

SERVICE

If the waffle baker does not heat, check the cord and plug and wall receptacle for proper contact. Do not slam lid down or let loose of spring handles under tension as this may cause damage.

PREVENTATIVE MAINTENANCE

Clean outside of baker every day that it is in use. Do not clean grids unless a buildup of carbon forms. 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 buildup persists, You can order a grid cleaning kit which will remove even the heaviest carbon buildup.

REPAIR INSTRUCTION

This unit is of the simplest design. The only repairs ever required are, replacement of thermostat, wires, cord, or bottom element which can all be reached by removing bottom plate. The top element can be reached by removing one center screw on top of grid. Before any repair is made, disconnect cord from power supply to prevent shock.

CORD PLUG AND GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor load cord, having a grounding type plug. A special grounding adaptor is available to permit the use of this appliance with conventional 2-wire receptacles on 115V only. To use the adaptor, first determine if this system is grounded. For grounded electrical systems, connect the green wire of the adaptor to a mounting screw on the receptacle. For ungrounded electrical systems, attach the green wire of adaptor to a known permanent ground.

MAINTENANCE AND REPAIRS

Contact the factory or one of its representatives or a local service company for service or maintenance if required.

WAFFLE BAKER
TROUBLE SHOOTING GUIDE

TROUBLE

Bakes waffle too slow

CAUSE

Mix or batter too cold - just out of refrigerator

REMEDY

Allow mix to come to room temperature before baking

Temperature set too low

Adjust thermostat or replace thermostat grid. Thermostat should be 400 to 420 after 2 cycles with grids open

Line voltage too low

Have line voltage checked

Pilot light does not go on or unit does not heat

Defective pilot light switch or defective switch

Replace pilot light or switch

Defective cord or defective internal wire

Check cord and wiring -- replace if necessary

Waffle sticks to grids

Grids not seasoned correctly

Season grids with cooking oil

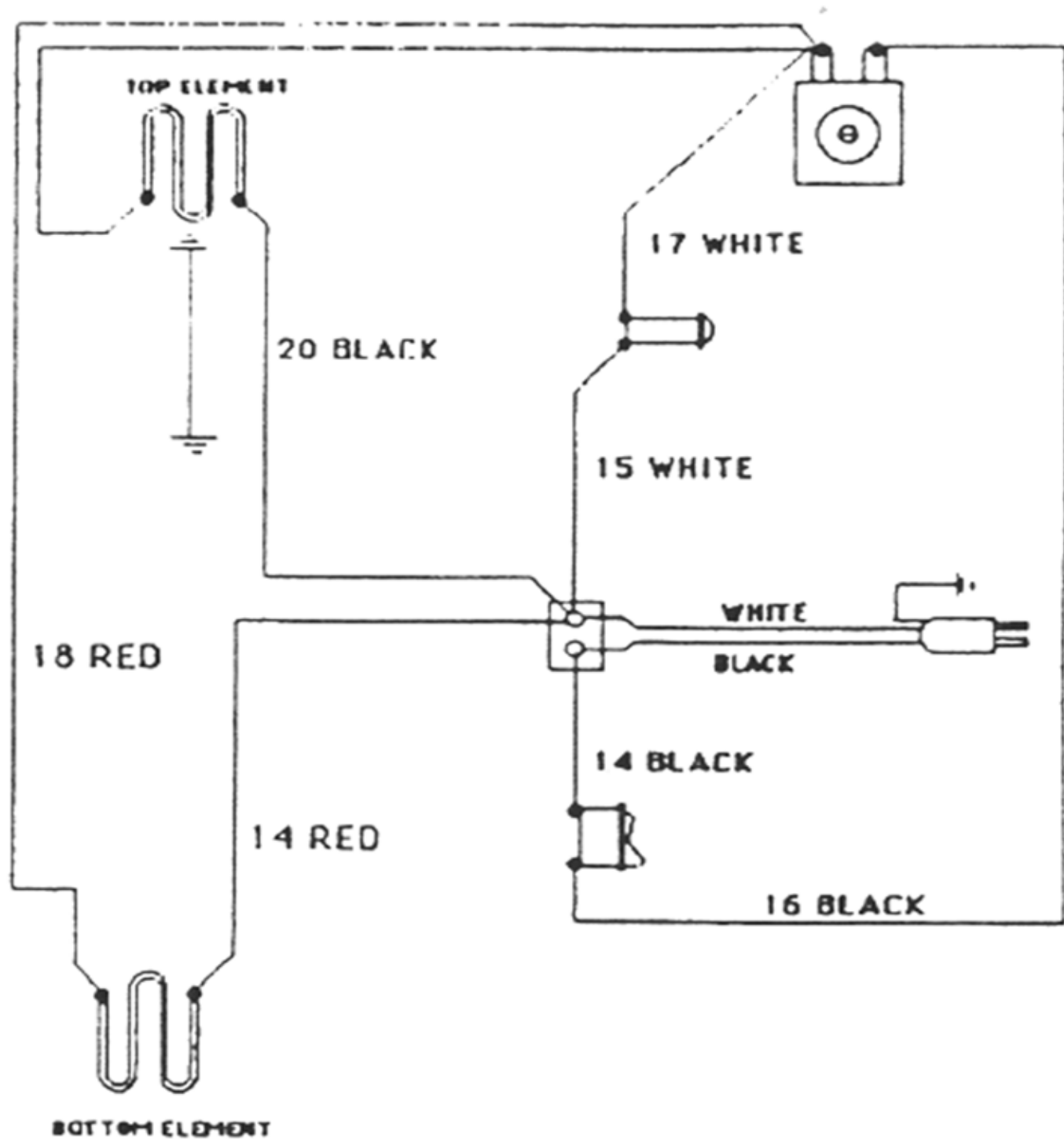
Mix or batter **not a good mix**

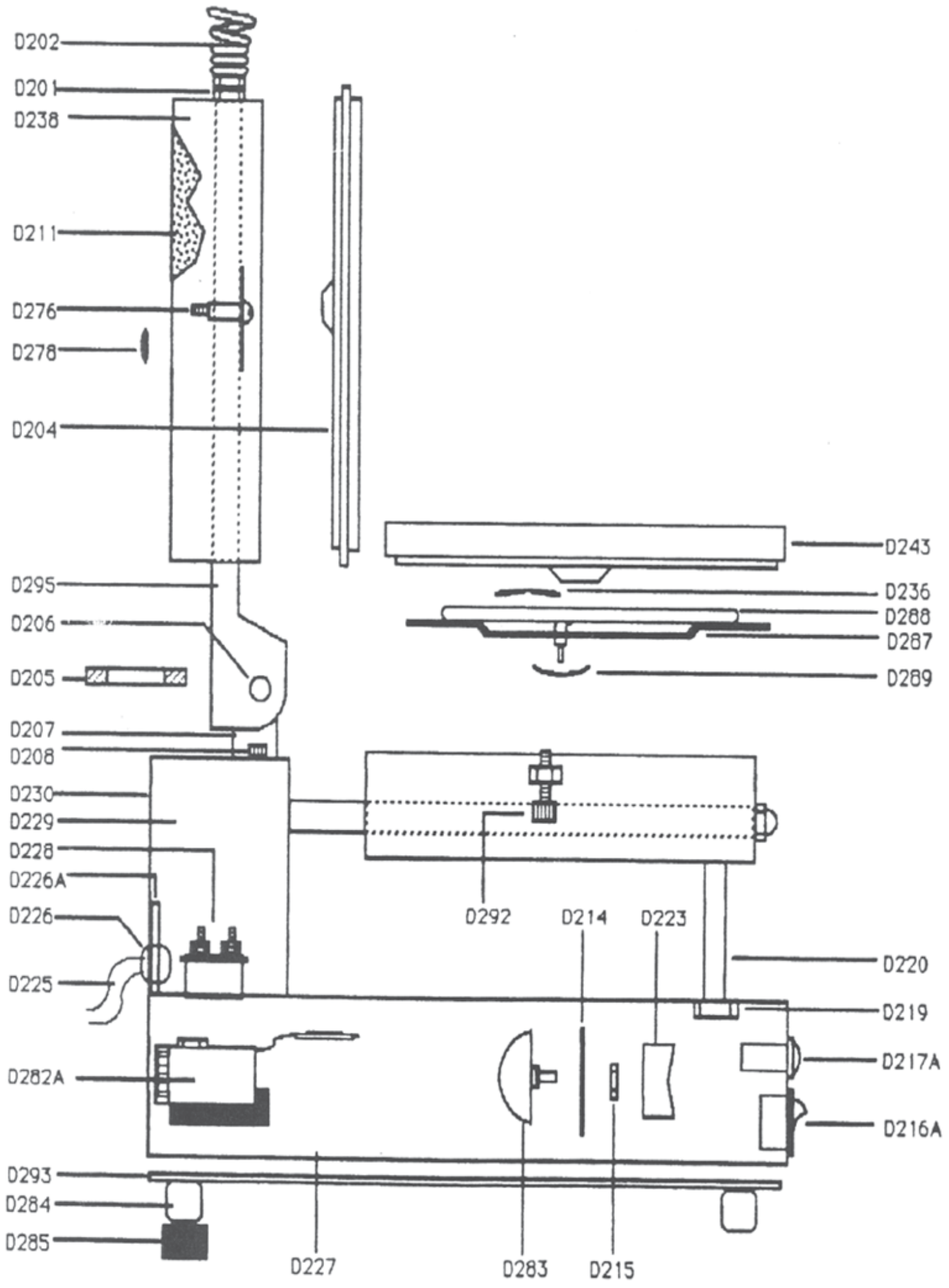
Experiment with different mix. Add some shortening to mix.

Bakes waffle only on one side

Element burned out

Replace element





MODEL **9B-R808**

Key Number	Part Number	Number Per Unit	Description
D201	Unknown - NLA	1	Handle Lock Nut
D202	B9-70-WB-0003	1	Spring Handle
D204	B9-30-WB-0053	1	Top Grid
D205	Unknown - NLA	1	Rob, 1/4-20
D206	Unknown - NLA	1	Large Acorn Nut, 1/4-20
D207	B9-70-WB-0005	1	Hinge Bracket
D208	Unknown - NLA	1	Socket Screw, 1/4-20
D211	B9-06-WB-0003	2	Insulation, Top or Bottom
D214	2C-09-WB-0005	1	Bezel
D215	2C-08-WB-0008	1	Nut for Bell Timer
D216A	2E-Y6144	1	On/Off Switch
D217A	2J-05-07-0025	1	Pilot Light (120V)
D219	Unknown - NLA	1	Nut for Stem Support
D220	B9-04-WB-0087	1	Support Stem
D223	2R-09-WB-0006	1	Knob for Bell Timer
D224	B9-04-WB-0009	3	Special High Heat Wire (per foot)
D225	2E-05-07-0005		Lead-In-Cord, Nema #5-15P (120V)
	2E-05-07-0052		Lead-In-Cord, Nema #6-15P (240V)
D226	B9-04-WB-0046	1	Cord Clamp
D226A	Unknown - NLA	1	Plate for Cord Grommet
D227	Unknown - NLA	1	Tall Bottom Plate
D228	Z1-50-07-0211	1	Terminal Assembly
D229	B9-30-WB-0112	1	Back Frame
D230	B9-04-WB-0081	1	Back Cover
D236	B9-50-WB-0138	1	Bulb Clamp
D238	B9-04-WB-0013	1	Top or Bottom Housing Cup
D243	B9-30-WB-0054	1	Bottom Grid
D276	Unknown - NLA	1	Screw with Point
D278	2P-09-WB-0003	1	Button
D282A	B9-40-WB-0155	1	Thermostat (Stemco type)
D282B	2T-05-WB-0013	1	Thermostat (Robertshaw type)
D282D	2E-05-WB-0006	1	Thermostat (Zytron type)
D282E	2E-70-WB-0047	1	Thermistor w/Leads
D283	2P-09-WB-0007	1	Bell Timer for Beeper
D284	2A-09-07-0076	4	Foot
D285	Unknown - NLA	4	Plastic Cap for Metal Leg
D287	B9-04-WB-0014	2	Element Plate, Top or Bottom
D288T	2N-05-WB-0023	1	Top Tubular Element (850W)
D288B	2N-05-WB-0022	1	Bottom Tubular Element (790W)
D289	2C-08-07-0147	2	Element Clip
D290	2G-12-07-0012	1	Box and Pads
D292	Unknown - NLA	1	Grid Screw and Space Nut
D293	B9-04-WB-0082	1	Bottom Cover
D295	B9-70-WB-0007	1	Top Hinge Arm
NI	2Z-09-WB-2001		Grid Cleaner

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

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OF 1

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



Star Manufacturing International, Inc.