

Instructions for using Waffle Iron on Gas

- 1) **unpack the waffle iron and check the machine for possible transport damage.**
 - a) **transport damage must be reported within 24 hours.**
 - b) **take any photos of the damage of both the waffle iron and the packaging.**
- 2) **remove any excess foil and packaging material of the waffle iron.**
- 3) **place the waffle iron on a flat and stable surface.**
(Nettuno Standalone Food Systems cannot be held liable for improper connections of the waffle iron on gas)
- 4) **pull the sledge toward you and open the waffle backing plates**
- 5) **before baking you must grease both waffle backing plates with vegetable oil or butter.**
Turn on the gas and light the burner by pressing the RED button.
The flame will ignite automatically
- 6) **close the waffle backing plates and slide the sleigh above the burner**
- 7) **turn the waffle backing plates every 5 minutes , until the desired temperature of 220-250 degrees Celsius is reached.**
- 8) **now for the first time, we gone to bake the waffle.**
- 9) **We strongly advise you not to consume this first waffle, there is still residual industrial oils and greases present.**
- 10) **You will possibly find out, that the waffle is sticking to the waffle backing plate. In this case, go back to step 8 until the waffle is not sticking anymore.**
- 11) **your waffle iron is ready for use**
 1. **Cleaning your waffle iron**
clean the backing plates only manually with a wire brush (only cast iron backing plates) and / or paper towels. Never use water or other liquids such as cleaning resources.
 - 2) **After cleaning the waffle backing plates you there is a possibility that you need to re-greasing the plates.**
 - 3) **Clean the chassis only with cleaning agent, which is suitable for stainless steel (SS) or use a dry cloth.**
 2. **Advice for your waffle iron on gas:**
 - a) **use a approved gas hose and check it for damage**
 - b) **When you are not baking, it is wise not to leave the backing plates above the burner. This prevents the plates from overheating.**
 - c) **to measure the right temperature of the backing plates , we recommend a digital temperature / thermometer with laser.**