



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-WBA1001

THE CHEFS COMPANION



**THANK YOU FOR PURCHASING
AN ANVIL PRODUCT!**

REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- ☐ Full-Service restaurant
- ☐ Coffee Shop / Deli
- ☐ Fast Food Outlet
- ☐ Hotel
- ☐ Bed & Breakfast
- ☐ School Cafeteria

- ☐ Institutional Cafeteria
- ☐ Corporate Catering
- ☐ Private Use
- ☐ Franchisor
- ☐ Convenience Store
- ☐ Other



**ALL ANVIL EQUIPMENT COMES WITH A TWO
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.**

www.anvilworld.com

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties ,expressed or implied , statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded .The Seller shall in no event be liable for direct,indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped,transportation charges prepaid,to ANVIL.

This Warranty is not effective if damage occurs because of accident,carelessness,improper installation,lack of proper set-up,supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases,repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

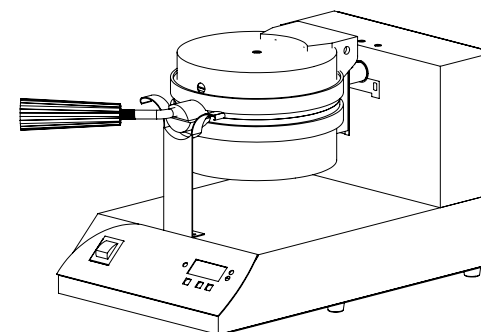
Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

BELGIAN WAFFLE BAKER



**INSTALLATION OPERATION AND CARE OF
BELGIAN WAFFLE BAKER
MODELS: WBA1001 R01/WBA1002 R00**

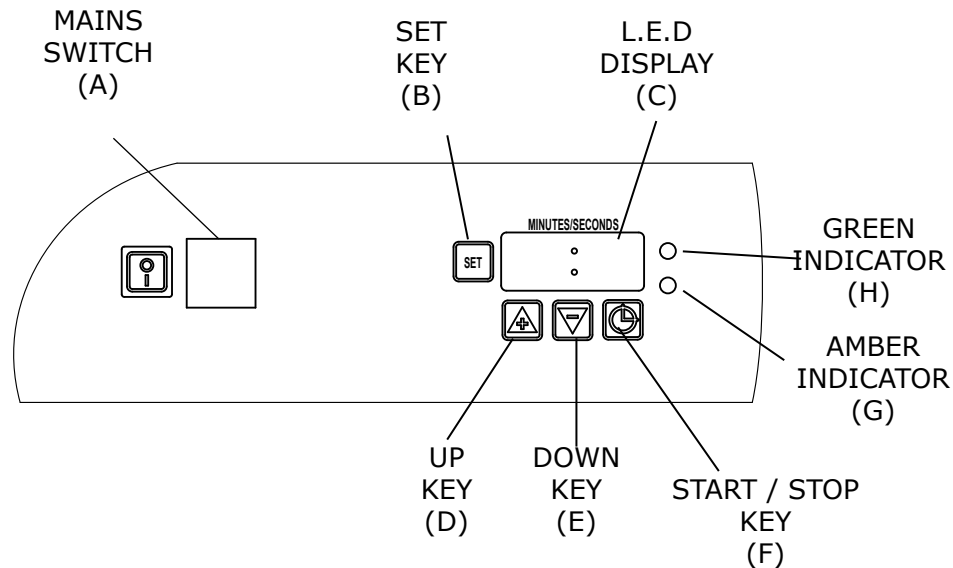
UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

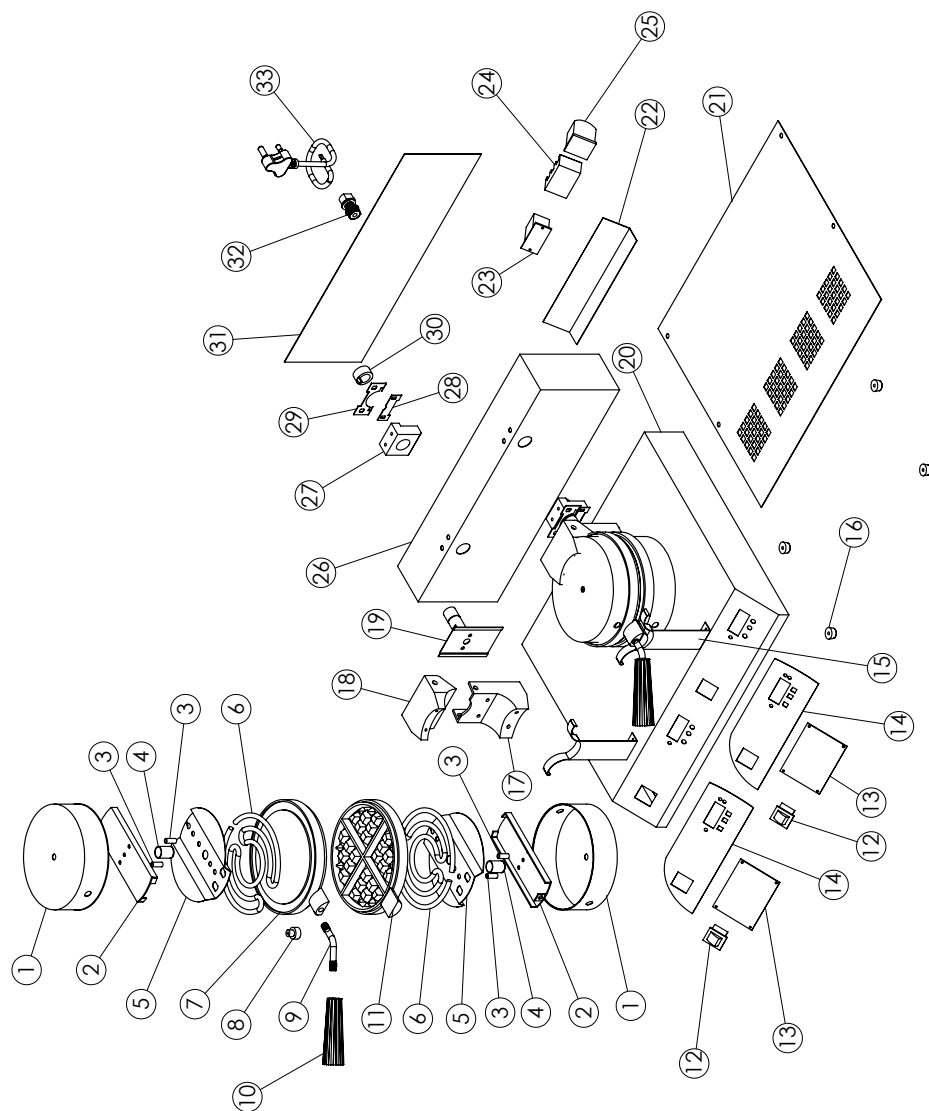
GENERAL INSTALLATION AND OPERATION INSTRUCTIONS



MODEL: BELGIAN WAFFLE BAKER MODE CODE : WBA1002 R00

Part No.	Description
1	LID/BASE PRESSING
2	LID CLAMPING PLATE
3	SMALL LID SPACER
4	LARGE LID SPACER
5	ELEMENT CLAMPING PLATE
6	115V 500W ELEMENT
7	TOP WAFFLE BAKER CASTING
8	TEMPERATURE PROBE
9	HANDLE EXTENSION
10	WAFFLE BAKER HANDLE
11	BOTTOM WAFFLE BAKER CASTING
12	NON-ILLUMINATED ROCKER SWITCH
13	CONTROL PC BOARD
14	CONTROL FACIA
15	PIVOT REST
16	RUBBER FOOT
17	BOTTOM PIVOT CASTING
18	TOP PIVOT CASTING
19	PIVOT AXLE
20	OUTER ENCLOSURE
21	BOTTOM COVER PLATE
22	COMPONENT MOUNTING PLATE
23	CONTACTOR
24	CERAMIC CONNECTOR BLOCK
25	TRANSFORMER
26	BACK POST
27	BRASS PIVOT BUSH
28	SMALL PIVOT BRACKET
29	LARGE PIVOT BRACKET
30	PIVOT LOCKING BUSH
31	BACK PLATE
32	CABLE GLAND
33	POWER CORD

**EXPLODED DIAGRAM
BELGIAN WAFFLE BAKER DOUBLE
MODEL: WBA1002 R00**



1. Install the Waffle Baker in the most convenient location for ease of cleaning, maintenance and general operation. If the appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of a non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Switch power on via "Mains" rocker switch (A). The buzzer will sound three times The LED display will appear with the set baking time.

PROGRAMMING OF BAKING TEMPERATURE

1. Press and hold down the "Set" key (B) and then press the "start /stop" key (F). The LED display will show the set baking temperature.
2. To change the temperature, scroll "Up" or "Down" using the keys (D) and (E) on the keypad until the required temperature is reached.
3. Once the desired temperature has been reached, press the "Set" key(B) to store the setting.
4. To check the set temperature repeat step 1

PROGRAMMING OF THE BAKING TIME

1. The timer can be set in minutes and seconds, as indicated on the LED display.
2. To increase the baking time, press and hold down the "Up" key, then press the "Start / Stop" key (F) repeatedly to set the required time.
3. To decrease the baking time, press the "Down" key, then press the "Start/ Stop" key (F) repeatedly to set the required time.
4. Press the "Set" key (B) to store the preset time.

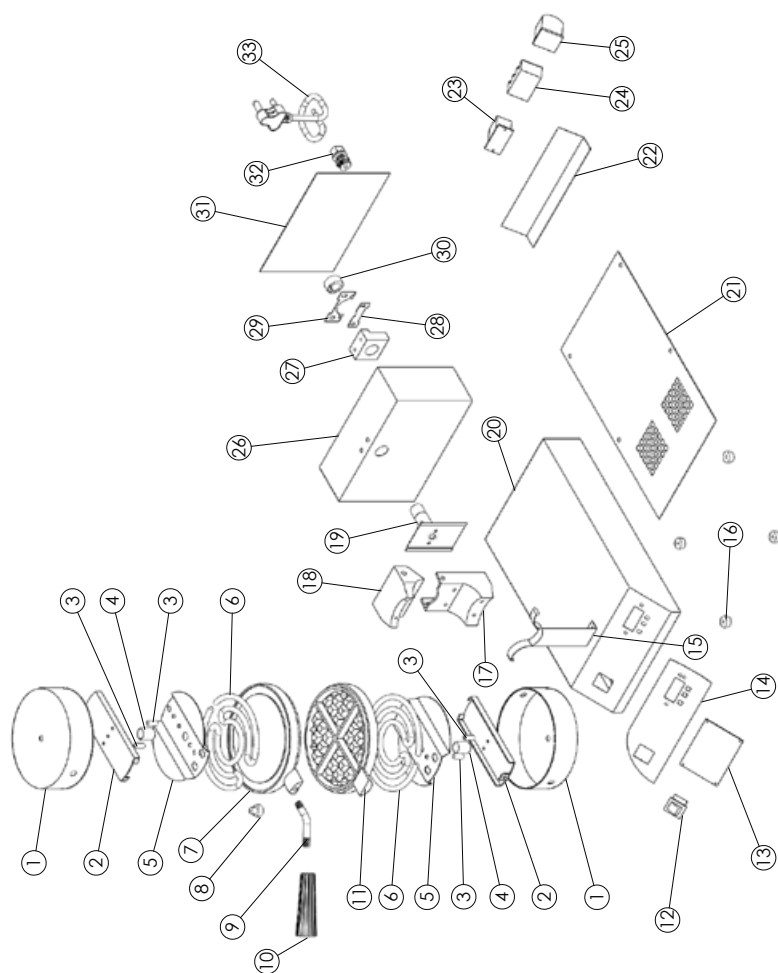
NB – Prior to applying batter, ensure that the plates are always well lubricated with "Spray and Cook", or a similar product, to ensure that product does not stick to the plates

1. Allow the unit to preheat to the set temperature. An amber light on the front panel will be illuminated while the unit is still preheating.
2. Once the green light illuminates on the front panel, the unit has reached the set temperature, and is ready for baking.
3. Generously apply "SPRAY AND COOK" or similar product onto the plates.
4. Place the desired amount of batter on the bottom plate, close the top lid using the handle provided, and turn the handle ***clockwise*** by 180 degrees.
5. To activate the rundown timer, press the "Stop / Start" key (F) once.
6. The rundown timer will now proceed to count down.
7. Once the baking cycle is complete, the buzzer will sound, alerting the user that the product is baked.
8. To reset, press the "Stop / Start" key (F) once.
9. To remove the product, using the handle provided, turn the handle "***counter clockwise***" by 180 degrees, open the unit and remove the product.
10. Before continuing with the next bake, ensure that the green light is illuminated, indicating that the preheat temperature has been attained.

MODEL: BELGIAN WAFFLE BAKER
MODE CODE : WBA1001 R01

Part No.	Description
1	LID/BASE PRESSING
2	LID CLAMPING PLATE
3	SMALL LID SPACER
4	LARGE LID SPACER
5	ELEMENT CLAMPING PLATE
6	115V 500W ELEMENT
7	TOP WAFFLE BAKER CASTING
8	TEMPERATURE PROBE
9	HANDLE EXTENSION
10	WAFFLE BAKER HANDLE
11	BOTTOM WAFFLE BAKER CASTING
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33	POWER CORD

**EXPLODED DIAGRAM
BELGIAN WAFFLE BAKER SINGLE
MODEL: WBA1001 R01**



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

CLEANING

1. Always ensure that the appliance is disconnected from the main power supply before cleaning.
2. This appliance should not be cleaned with a water jet or immersed in water. use only a damp cloth or sponge dipped in soapy water. Failure to observe this instruction will invalidate the warranty
3. Wipe off the appliance with a dry cloth and wait at least half an hour before re – connecting to the main power outlet.
4. The plates are Teflon coated and should only be cleaned with a damp cloth. Under no circumstances should the plates be cleaned with abrasive wool as this will invalidate the warranty
5. Only use plastic or silicone utensils. Using metal or abrasive utensils will scratch and damage the coating and void warranty.



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

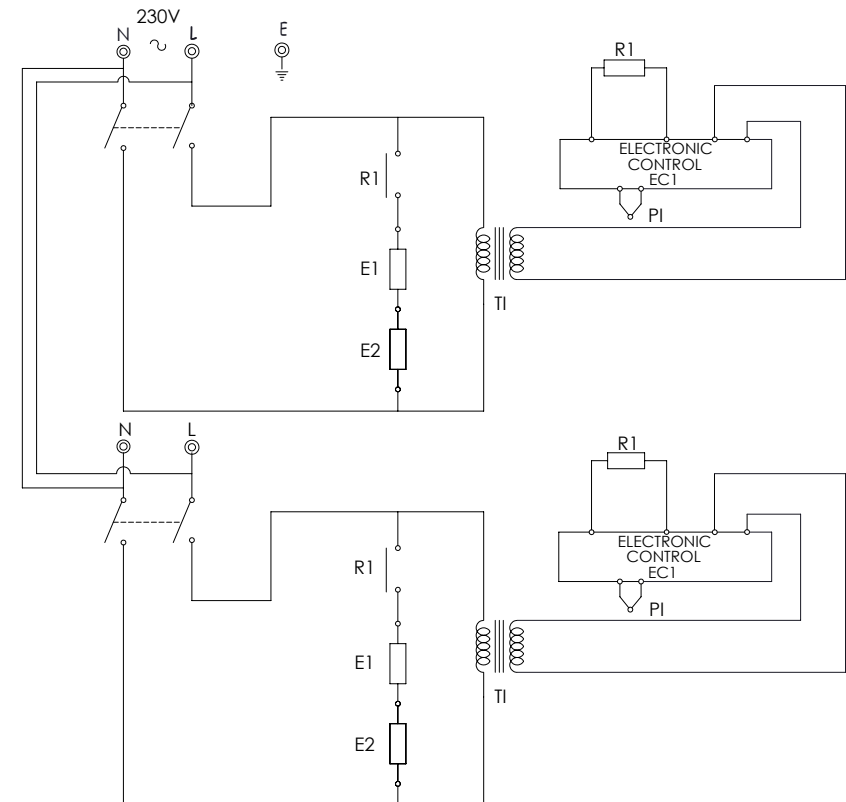
SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Use the appliance on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. Supervision is necessary when the appliance is used in close proximity to children.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
8. Use equipment in a flat level position.
9. Do not operate unattended.
10. The equipment may be hot, even though the pilot light is not on.
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

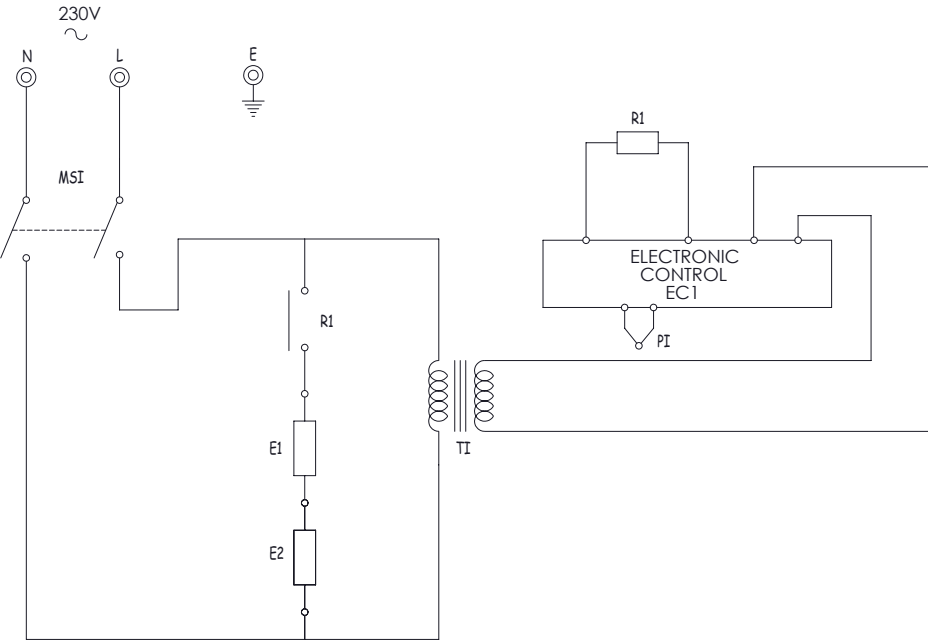
WIRING DIAGRAM BELGIAN WAFFLE BAKER DOUBLE MODEL CODE: WBA1002 R00

LEGEND	DESCRIPTION	PART NUMBER
MSI	MAIN SWITCH	RS-WBA1001
RI	12V RELAY	1-RELAY-WBA1001
E1/E2	ELEMENT 500W 115V	5-500W-WBA1001
P1	TEMPERATURE PROBE	1-TC-WBA1001
EC1	ELECTRONIC CONTROL	1-PCB-WBA1001
TI	TRANSFORMER 230V-12V	1-TRA-WBA1001

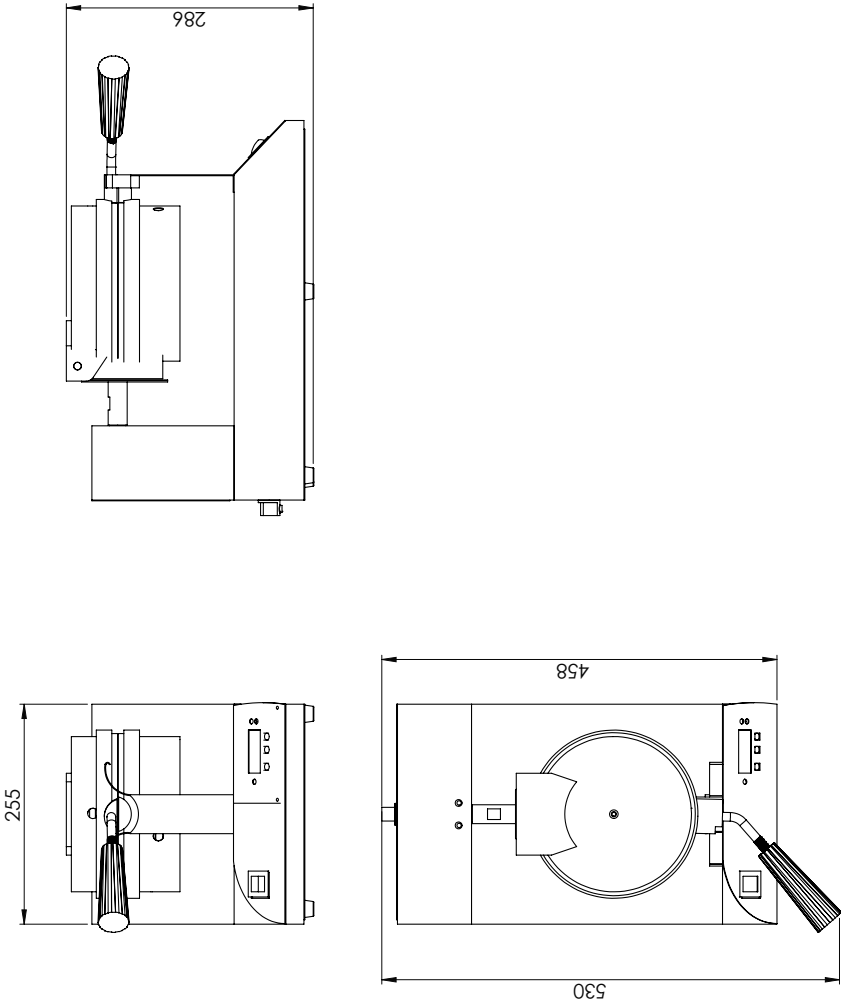


WIRING DIAGRAM
BELGIAN WAFFLE BAKER SINGLE
MODEL CODE: WBA1001 R01

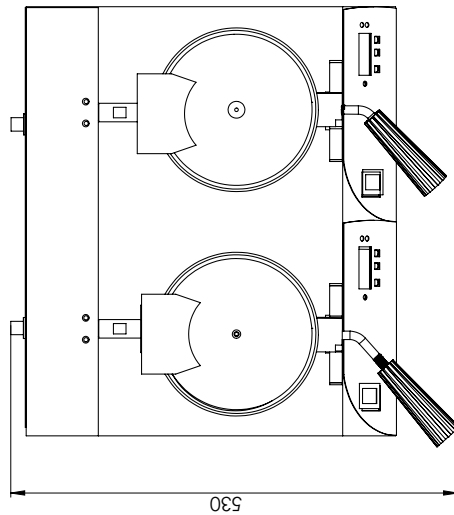
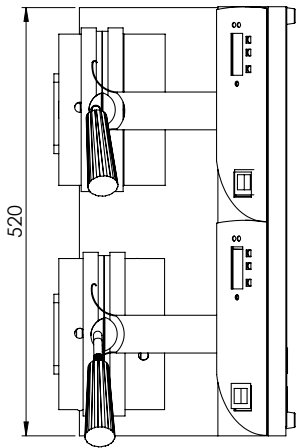
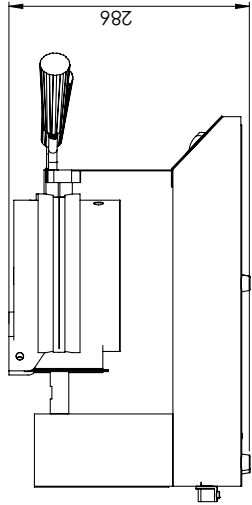
LEGEND	DESCRIPTION	PART NUMBER
MSI	MAIN SWITCH	RS-WBA1001
RI	12V RELAY	1-RELAY-WBA1001
E1/E2	ELEMENT 500W 115V	5-500W-WBA1001
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EC1	ELECTRONIC CONTROL	1-PCB-WBA1001
TI	TRANSFORMER 230V-12V	1-TRA-WBA1001



POSITIONING DIAGRAM
BELGIAN WAFFLE BAKER SINGLE
MODEL: WBA1001 R01



**POSITIONING DIAGRAM
BELGIAN WAFFLE BAKER DOUBLE
MODEL: WBA1002 R00**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
WBA1001	SINGLE BELGIAN WAFFLE BAKER	230/50	1000
WBA1002	DOUBLE BELGIAN WAFFLE BAKER	230/50	2000



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.