

SEPHRA[®]

CATERING EQUIPMENT AND SUPPLIES

SEPHRA WAFFLE BAKER SYSTEM - PLUS OPERATING MANUAL

VERSION 1.0 MAY 2024

Sephra are your one-stop shop for Waffle Machines,
Consumables, Spare Parts and Repairs.

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IMPORTANT SAFEGUARDS

Before using this appliance please make sure that you have read through this manual and paid particular attention to the safeguards that are listed below.

- **IMPORTANT** – Do not use oil based lubricants on this machine. This will affect the longevity of the non-stick plates and excessive usage will result in the machine failing. Any machines with excessive oil build up will not be covered under warranty.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction.
- Children being supervised not to play with the appliance.
- The appliance must never be left without supervision during use.
- Do not use the appliance for anything other than the purpose, which is described.
- There is a risk of accidents if accessories are used that are not recommended by the manufacturer of this appliance.
- This appliance should always be plugged into its own individual electrical outlet which has proper supply voltage, properly grounded and one that can handle the wattage rating that is identified on the rating Plate (6) on the back of the unit.
- Check the power supply cable regularly in order to detect signs of deterioration.
- Do not connect nor use any appliance with a damaged plug or cable. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similar qualified persons in order to avoid a hazard.
- In case of failure, the examination and repair should be performed by a qualified technician.
- All maintenance must be performed by a qualified technician.
- The appliance is not designed to be switched on by an external timer or separate remote control system.
- If you need to use an extension lead, take care to unravel the whole length in order to avoid the cable overheating.
- Always connect or disconnect the cable to the power socket with the Thermostat (1) knob set at the off position.
- Do not place the appliance on a wet surface. Do not immerse cord, plug, or appliance in water or liquids to protect against fire, electrical shock and injury to persons. Do not handle the appliance with wet hands.
- Do not let the cord hang over the edge of a table or counter.
- Do not put the appliance or its cable on or near a hot surface (electrical hotPlate (6), hot gas burner, heated oven etc.).
- Disconnect the plug when the appliance is not in use and allow to cool before cleaning.
- The appliance must not be cleaned with a high or low-pressure jet.
- Do not bleach.
- Do not handle the appliance while hot.
- Do not touch the hot surfaces.
- Leave the appliance to cool prior to handling or cleaning it.
- Place the appliance on a dry and stable surface, and slightly back from the edge and at least 20 cm from any wall or element liable to be affected by heat.
- Take care: Do not insert a sheet of tin foil or any other material or object (risk of damage) between the Plate (6) and the frame (ventilation area).
- Ensure the ventilation louvres of the machine are clear at all times during operation.
- Caution: Do not use this device with wood, coal or other energy source than that for which it provides (electrical energy)
- We recommend you keep the original packaging in order to store the appliance.
- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Please make sure that you save these instructions whether for you intend to use the appliance for Domestic or Commercial purposes.

THE LEGEND OF SEPHRA

Woven among the threads of ancient Aztec legend lies the story of Sephra, an enchanting goddess whose beauty could be described only as the richness of the dark earth combined with the lustre and glow of pure gold. Her voice was softer than the most delicate flower, and her presence carried the aroma of sweet cocoa. It was Sephra who gave the ancient Aztecs the precious gift of the cocoa tree.

The legend reveals that the spirit of Sephra nourished the cocoa trees and lived within the priceless beans they produced. The Aztec kings named the cocoa tree “Theobroma Cacao,” meaning “food of the gods.” So valuable were cocoa beans that they were used to pay tribute to royalty and were given as sacred offerings to the gods.

Montezuma, the ruler of the wealthy Aztec Empire, was so enchanted by Sephra that he commissioned an elite force of skilled artisans and master craftsmen to construct a temple in her honour. As a special offering to the goddess, Montezuma built a magnificent fountain in the highest room of the temple and filled it with glistening spring water, which flowed from beneath its walls. He then surrounded the fountain with a splendid array of the most perfect cocoa beans, in hopes that Sephra would continue to bless the people with the unique and valuable crop.

So pleased was Sephra with Montezuma’s gift that she came to him in a dream and told him that her spirit would always live in the fountain he had given her. Moments later, Montezuma awoke to the sweet smell of cocoa lingering in the air. The aroma led him to the upper room of the temple where Sephra’s fountain stood.

To his astonishment, the fountain no longer flowed with water, but with the richest, purest chocolate... this was truly a gift from the gods.

For centuries, Sephra’s fountain remained hidden beneath the ruins of the ancient Aztec temple, waiting to be discovered. At long last it was, and with it was unveiled the secret of the pure, rich chocolate once coveted by gods and kings . . .

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DEAR SEPHRA CUSTOMER

Thank you for choosing one of our appliances. It is very easy to use and we do strongly recommend that you carefully read these instructions which include advice on how to use and install your appliance in order to obtain optimum results.

RECEPTION AND UNPACKING

Any product discrepancy or damage due to transport must be reported to your place of purchase or dealer within 24 hours of receiving your appliance. Please include a photo and description of the damage noticed on delivery.



ORDERING AND CONTACTING (240V)

You can order all you need for your appliance by contacting us on +44 (0)1592 656 737.

Purchase online by visiting our company website: <http://www.sephra.com>.

Any direct queries can be sent to: info@sephra.com.

Our mission is to help you make your Sephra appliance a very profitable aspect of your business and we look forward to assisting you.

Thank you for choosing Sephra!

The Sephra team



ORDERING AND CONTACTING (120V)

You can order all you need for your appliance by contacting us on +1 858 675 3088.

Purchase online by visiting our company website: <http://www.sephrausa.com>.

Any direct queries can be sent to: info@sephrausa.com.

TECHNICAL DESCRIPTION

These models are designed for professional use. Strong and reliable, they are convenient to use thanks to the constant temperature, even and fast cooking.

CHARACTERISTICS

Fixed Cast Iron Plate Models

- Stainless Steel Casing
- CE, ROHS CERTIFIED
- WEEE DE61709673
- Thermostat 50-300°C
- 230 V / 2,2 Kw
- Digital Timer
- Pilot Light

APPLIANCE INSTRUCTIONS

WORK SURFACE

Choose an easy-to-clean work surface on which to install the appliance. The appliance must be at least 20cm from any vertical surfaces that are not heat-resistant in order to prevent damage by heat radiating from the plates. To ensure maximum ease of use, the top of the irons should be between 85cm and 95cm from the ground.

ELECTRICAL CONNECTION

The units with 230 volts are ready to be plugged into sockets, which have been secured with max. 16 A.

Important: It is only allowed to connect max. 3.6 kW or 16 to each phase. If more than 3.6 kW has been connected, the fuse will immediately disconnect the power supply.

USING THIS APPLIANCE

The baking plates or cast plates become very hot during operation. Use the unit only for the explicit purposes, i.e. for baking and cooking cake mixtures (with wheat flour, potato flour or wholemeal flour). We strictly advise against inappropriate use. Do not use the baking plate for heating up pots or pans. Never cover the baking plates with aluminium foil and never place plastic basins onto the baking plate.

INSTALLATION OF WAFFLE MACHINES WITH CAST IRON PLATES. (SEASONING)

Installation of waffle machines with cast iron plates: Switch on the unit and heat it up with opened plates for approx. one hour at 180°- 200°C. Smoke might escape during this procedure as the industrial grease cover is burnt away. During this time please spray the baking plates with Sephra Releasing Agent approx. 3-4 times at time distances of approx. 10 minutes. Through this procedure the rough pores of the cast iron plates will be closed and kind of coating will be developed.

INSTALLATION OF WAFFLE MACHINES WITH ALUMINIUM COATED PLATES

Switch on the unit and heat it up with opened plates for approx. 30-45 minutes at 180° C. Smoke might escape during this procedure as the industrial grease cover is burnt away.

IMPORTANT

The units become very hot although they do not appear to be. Therefore, we advise you to be very carefully when placing anything onto the cast plate. Take care at filling the dough into the mould that the upper plate has been opened as far as the stop. After filling the dough onto the lower plate, the unit is closed by lowering the upper baking plate. Then adjust the timer to the demanded minutes.

When the timer is over, the timer beeps and the waffle is ready.

We advise you to dispense exactly the recommended quantity of dough onto the plate. Otherwise the residual liquid dough would be pressed out of the sides of the plates and will smudge your device. During the baking procedure it might happen that steam escapes from the unit. Avoid dose contact with the steam otherwise it might cause burnings. For this reason the unit should only be opened and closed by means of the insulated handle. Remove the finished baking products only by using the appropriate Utensils such as long forks or spatula. Never touch the plates with bare hands.

Only clean this unit with a Sephra Soft Brush or similar one.

NEVER use abrasive detergents or sharp things

SEPHRA READY MIX

Sephra Waffle Mix comes in convenient 3Kg bags. All you need is water for this simple and easy recipe. 3Kg of this Waffle Mix will make approximately 75 waffles. With a super quick bake time - Lolly Waffles will bake in only 2 minutes, this mixture is perfect for high output stores. It is as convenient, easy to use and delicious as any home made mixture.

WAFFLES

1000g Premix

700g Water

INSTRUCTIONS BASED ON 1KG PREMIX

These instructions are intended as a guide and may require changes to fit individual baking conditions. Store in a cool dry place (max 21°C).

Allergen Information: This product contains **Wheat, Egg, Milk and Soya.**

MIXING METHOD

1. Slowly add water to the premix
2. Mix at a slow speed for 1 minute - scrape down
3. Mix at a medium speed for 3 minutes
4. Heat the Waffle Maker to 200°C
5. Deposit as required
6. Bake on waffle maker for 1 minute or until brown
7. Finish and serve

INGREDIENTS

Wheat Flour, Sugar, Dextrose, Vegetable Oils (Palm, Rape) Raising Agents (E450, E501, E341)

Soya Flour, Skimmed **Milk** Powder, Salt, Emulsifier (E471) Whole **Egg** Powder, Flavouring.

MAINTENANCE AND CLEANING

- Clean the frame with a sponge dipped in warm water and diluted liquid detergent
- Never use abrasive products or metallic brushes.
- Do not clean the appliance under flowing water.
- Do not immerse the appliance.
- Due to the high temperature of the appliance, it is normal for the stainless steel to turn brown in time.

Disconnect from power supply and wait until the unit has cooled down before you begin maintenance or cleaning procedures. Food residues or spots on the surfaces have to be cleaned immediately (make sure not to burn yourself as it could still be hot) or at the latest before operation. Use a dry cloth for cleaning if only slight residues have to be removed. If this is not sufficient, please wait until the unit is cool and clean with a non-abrasive detergent.

CLEANING GUIDE

Before cleaning your appliance, unplug it and let the plates cool down.
Read the general rules applicable to electrical equipment before any action on the appliance.

THE FRAME

1. Clean the frame with a sponge dipped in warm water and diluted liquid detergent.
2. Never use abrasive products or metallic brushes.
3. Do not clean the appliance under flowing water.
4. Do not immerse the appliance.
5. Due to the high temperature of the appliance, it is normal for the stainless steel to turn brown in time.

THE PLATES

Disconnect unit from power supply and wait until the unit has cooled down before you begin with any maintenance or cleaning procedures. Food residues or spots on the surfaces have to be cleaned immediately (make sure not to burn yourself as the units could still be hot) or at the latest before Operation.

Use dry cloth for cleaning if only slight residues have to be removed. If this is not sufficient, please wait until all parts of the unit have become cold, and clean with an appropriate, non-abrasive detergent.

The Installation (only at not plug-in units) and any maintenance may only be done by authorized technicians. Never clean the units by a water-jet!

HEALTH AND SAFETY

All units described in these operating instructions become hotter than 60 °C. Please adhere to our following instructions in order to avoid burning yourself.

BAKING PLATES

Operate the unit at an appropriate distance and make sure that your arm or your hands do not come into contact with the cast plates. We advise you to hold the handle of the upper plate with one hand. Do not pour water onto the hot plates. Never place any pots onto the plates.

DANGER OF BURNING

Even if the plates have been opened until completely level, we advise you to use only one hand for the removal of the Waffles (using tongs, spatula, fork etc) whilst the other hand is steadying the upper plate as to remove the risk of it falling down upon your hand or arm.

SAFETY AT WORK

Always make sure not to touch the hot units with bare fingers or hands. For hygienic and safety reasons we recommend you to use wrist covering gloves.

NEVER touch the hot food with bare hands.

AFTERSALES GUARANTEE

This appliance is guaranteed for one year. We pay great attention to ensuring that each of our appliances reaches the user in perfect operating condition. If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If you are confronted with faulty operation during the guarantee period, please contact your dealer. No damage due to incorrect use or failure to comply with the instructions is covered by the guarantee. Please do not hesitate to let us have your suggestions.

The symbol representing a waste-bin crossed out and shown on the product or its packaging indicates that this product must not be treated as ordinary household waste. It must be taken to the appropriate collection centre for recycling of electrical and electronic equipment:

- to a point of sale if an equivalent item of equipment is purchased.
- to a collection point made available in your neighbourhood (waste collection centre, selective waste collection, etc.).

By making sure that this product is disposed of in appropriate fashion you will help prevent any potentially negative consequences for the environment and human health. Recycling of the materials will help preserve natural resources.

For any further information concerning recycling of this product, you can contact your local authorities, waste collection centre or the shop where you purchased the product.

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CATERING EQUIPMENT AND SUPPLIES

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