

SEPHRA[®]

The most trusted name in chocolate fountains[™]

WAFFLE MAKER
OPERATING MANUAL

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 luster 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 honor. 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 damage due to transport must be reported to the carrier by registered letter with acknowledgement of receipt, within 24 hours of receiving your appliance. You must also note your observations on the delivery note, describing in detail the damage noted on delivery.

Ordering and Contacting Us.

You can order all you need for your appliance by calling us toll-free with the USA at (877) 617-8803 or in Europe on +44 (0) 1592-656737 or you can also contact us by visiting our website at www.sephra.com or www.sephraeurope.com.

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

Thank you for choosing a Sephra!

The Sephra Team

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IMPORTANT SAFEGUARDS

- This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
- Close supervision is necessary when an appliance is used by children, or in their presence.
- 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.
- The appliance must be earthed.
- The appliance must be connected to the mains by means of a residual (differential) current device with a rated residual operating current of 30mA maximum.
- It is recommended to examine 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 power supply cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid any danger.
- 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 setting knob set at a minimum and 'off' position.
- In order to avoid electric shocks, do not immerse the cable, socket or body of the appliance in water or any other liquid. Do not handle with wet hands either.
- Do not let the cord hang over the edge of a table or counter.
- do not put the appliance nor its cable on or near a hot surface (electrical hotplate, hot gas burner, heated oven etc).
- Disconnect the plug when the appliance is not in use or 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.
- This device is prohibited outside.
- 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 and the frame (ventilation area).
- Do not block the ventilation holes of the plastic base, under the frame.
- Caution: Do not use this device with wood or coal to other energy source than that for which it provides (electrical energy)
- We recommend you keep the original packaging in order to store the appliance.

TECHNICAL DESCRIPTIONS

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 Plates
 - Stainless Steel Casing
 - CE, ROHS CERTIFIED
 - WEEE DE61709673
 - Thermostat 50-300°C
 - 230 V / 2,2 Kw
 - Digital Timer
 - Pilot Light
- Aluminium Cast Plates
 - 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 85 and 95 cm 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. After finishing this procedure, grease the plates once again with salad oil or with Sephra Releasing Agent to remove the industrial grease from the plates.

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.

Remove the waffle only with wooden stick

Clean the unit only with the attached brush or similar one

NEVER use abrasive detergents or sharp things

SEPHRA READY MIX

Sephra Waffle and Crepe Mix in a convenient 3KG bag. All you need is water for this simple and easy recipe. 3Kg of this Waffle Mix will make approx. 75 Waffles. With a super quick bake time - Lolly Waffles will bake in only 1 min, this mixture is perfect for high output stores. It is as convenient, easy to use and delicious as any home made mixture.

Waffles

1000 g Premix
600g Water

Mixing Method

Slowly add water to premix
Mix at a slow speed for 1 minute
Scrape down
Mix medium speed for 3 minutes
Heat Waffle maker to 200°C
Deposit as required
Bake on waffle maker for 1 minute
or until golden brown
Finish and Serve.

Crêpes

1000 g Premix
1300g Water

Mixing Method

Slowly add half the water to premix
Mix at a slow speed for 1 minute
Mix at medium speed for 2 minutes
Slowly add the rest of the water
Mix at a slow speed for 1 minute
Mix at medium speed for 2 minutes
Heat Crepe maker to 200°C
Deposit as required
Finish and Serve.

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) This product contains wheat, egg, milk and soya.

Ingredients

wheat flour; sugar; dextrose; vegetable oils (palm, rape) raising agents (E500, E541, E341) soya flour; skimmed milk powder; salt; emulsifier (E471) whole egg powder; flavouring.

MAINTENANCE AND CLEANING

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

- 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.

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!

FOR YOUR OWN SAFETY

For your 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 Burnings

Danger of burnings and injuries: Even if the upper plate has been opened until the stop, we advise you to use always one hand for handling with fork, spatula, etc. while the other hand is holding the handle of the upper plate. Otherwise, by inattentiveness, the upper plate may happen to fall down.

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.

GUARANTEE AFTER SALES

This appliance is guaranteed for two years.

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.

CONTACT OUR TEAM

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