

CONTENDER

STEP UP TO THE PLATE



OPERATION MANUAL FOR CONTENDER WAFFLE MAKER

GWDO09 | GWDO10 | GWDO11 | GWDO12



CONTENTS

1. INTRODUCTION	3
2. WARNINGS	3
3. DESCRIPTION & PURPOSE OF THE PRODUCT	3
4. SAFETY DETAILS	3
5. USING THE DEVICE	4
6. CLEANING & MAINTENANCE.....	6
7. TROUBLESHOOTING	7
8. TECHINCAL SPECIFICATIONS.....	7
9. WARNING SIGNS	7
10. PRODUCT POSITION	8
II. WARRANTY TERMS.....	9

I. INTRODUCTION

THANK YOU FOR CHOOSING OUR PRODUCT AND TRUSTING IN US. OUR PRODUCT IS MANUFACTURED ACCORDING TO INTERNATIONAL STANDARDS. WE KINDLY REMIND YOU TO READ THE USER MANUAL CAREFULLY TO HAVE THE BEST PERFORMANCE MEETING YOUR EXPECTATIONS FROM THE PRODUCT AND USING IT FOR A LONG TIME, BE SURE THE OTHER USERS READ IT. PLEASE CARE ABOUT THE RULES WRITTEN BELOW BEFORE CALLING THE SERVICE.

2. WARNINGS

PLEASE READ THIS MANUAL CAREFULLY AND BE SURE THE OTHER USERS READ IT BEFORE THE PRODUCT IS INSTALLED AND OPERATED FIRST. IF YOU OPERATE THE DEVICE WITHOUT READING THE USER MANUAL, THE PRODUCT WILL BE OUT OF WARRANTY. THE USER MANUAL SHOULD BE READ CAREFULLY TO INSTALL, USE AND THE MAINTENANCE OF THE PRODUCT THAT YOU HAVE BROUGHT. THE ELECTRICAL CIRCUIT YOU PLUG YOUR PRODUCT INTO SHOULD BE SUITABLE FOR THE LEGISLATION. THE FAULTS OCCURRED BY YOUR ELECTRICAL CIRCUIT ARE YOUR RESPONSIBILITY. PLEASE CALL THE AUTHORISED SERVICE TO KNOW MORE ABOUT THE SUBJECTS YOU DOUBT OR MISUNDERSTAND

3. DESCRIPTION & PURPOSE OF THE PRODUCT

THE DEVICE IS USED FOR COOKING WAFFLES IN THE KITCHENS OF INDUSTRIAL SERVICE FACILITIES (SUCH AS CATERING ESTABLISHMENTS, RESTAURANTS, TOURISTIC FACILITIES, BUFFETS, ETC.). SINCE THE DEVICE IS INTENDED FOR INDUSTRIAL USE, IT SHOULD ONLY BE USED BY TRAINED AND QUALIFIED PERSONNEL WHO HAVE READ THIS MANUAL.

DO NOT USE FOR OTHER THAN THE INTENDED USE. THE PRODUCT SHOULD BE USED BY PERSONS WHO KNOW THE SAFETY AND TECHNICAL CONDITIONS AND HAVE READ THIS USER MANUAL.

4. SAFETY DETAILS

PLEASE READ THE USER MANUAL CAREFULLY BEFORE INSTALLING AND USING THE DEVICE AND MAKE SURE THAT OTHERS WHO USE THE DEVICE READ IT. IF YOU OPERATE THE DEVICE WITHOUT READING THE MANUAL, THE DEVICE WILL BE OUT OF WARRANTY. PLEASE OBTAIN THE NECESSARY INFORMATION FROM OUR TECHNICAL SERVICE FOR THE ISSUES YOU DO NOT FULLY UNDERSTAND.

ENSURE THAT THE NECESSARY ELECTRICAL, GAS AND SANITARY INSTALLATIONS SPECIFIED IN THE MANUAL OR COMMUNICATED TO YOU AND IN ACCORDANCE WITH LEGAL REGULATIONS ARE SAFELY PREPARED BY QUALIFIED PERSONNEL.

4.1. SAFETY IN INSTALLATION

- i** ALWAYS READ THE INSTRUCTIONS BEFORE INSTALLING, WIRING AND USING THE DEVICE.
- i** THE FACILITY WHERE THE DEVICE WILL BE INSTALLED MUST COMPLY WITH THE CURRENT REGULATIONS.
- i** IF THE APPLIANCE WORKS WITH A CYLINDER, THE DISTANCE BETWEEN THEM MUST BE AT LEAST 50 CM AND THIS DISTANCE MUST BE MAINTAINED AT ALL TIMES.
- i** THE DEVICE MUST BE OPERATED UNDER A HOOD WITH AN EFFECTIVE VENTILATION SYSTEM.
- i** FLAMMABLE SOLID OR LIQUID SUBSTANCES SHOULD NOT BE KEPT IN THE AREA WHERE THE DEVICE OPERATES. (WOOD AND PLASTIC MATERIALS, PETROLEUM AND CHEMICAL PRODUCTS, FABRIC PARTS SUCH AS CURTAINS AND CLOTHES, ETC.).

4.2. SAFETY IN USE

- i** SINCE THE DEVICE IS INTENDED FOR INDUSTRIAL USE, IT SHOULD ONLY BE USED BY TRAINED AND QUALIFIED PERSONNEL WHO HAVE READ THIS MANUAL.
- i** OIL SPILLED ON THE FLOOR DURING USE MAY CREATE A SLIPPERY FLOOR, SO IT MUST BE CLEANED IN A TIMELY MANNER.

4.3. CLEANING AND SAFETY

- i** PRESSURISED WATER SHOULD NEVER BE USED WHEN CLEANING THE DEVICE.
- i** THE DEVICE SHOULD BE CLEANED IN CLOSED POSITION AND IF FLAMMABLE CHEMICALS ARE USED IN SURFACE CLEANING, CARE SHOULD BE TAKEN TO ENSURE THAT THIS CLEANING AGENT ON THE SURFACE IS COMPLETELY DRIED BEFORE OPERATING THE DEVICE.
- i** THE DEVICE SHOULD NOT BE INTERVENED EXCEPT BY OUR AUTHORIZED SERVICE AND TECHNICALLY QUALIFIED PERSONNEL.



WARNING: THE BUILDING, FACILITY AND SIMILAR PLACES WHERE THE DEVICE WILL BE CONNECTED MUST HAVE AN INSTALLATION IN ACCORDANCE WITH THE "ELECTRICAL INTERNAL INSTALLATIONS" REGULATION PUBLISHED IN THE OFFICIAL GAZETTE DATED 4/III/1984 AND NUMBERED I8565 AND ALL NECESSARY MEASURES MUST BE TAKEN TO ENSURE THE SAFETY OF LIFE AND PROPERTY. OTHERWISE OUR COMPANY WILL NOT ACCEPT RESPONSIBILITY.

5. USING THE DEVICE

5.1. FIRST USE

- THE FIRST TIME THE DEVICE IS USED, THE TEMPERATURE SETTING IS MAX AND RUN IT IDLE FOR 30 MINUTES. SOME ODOR AND SMOKE MAY OCCUR DUE TO THE INSULATING COATING MATERIAL DURING OPERATION. IT WILL THEN DISAPPEAR.
- REMOVE THE PROTECTIVE NYLONS ON THE PANELS.

5.2. OPERATION

- PLUG THE CONTACT WAFFLE MACHINE INTO THE SOCKET.
- SET THE THERMOSTAT SWITCH TO THE DESIRED TEMPERATURE FOR THE WAFFLE MACHINE TO WORK.
- TURN THE ON / OFF SWITCH (SOME MODELS HAVE)
- BY TURNING THE THERMOSTAT SWITCH, THE HEATERS START TO WORK AND THE INDICATOR LAMP (SIGNAL LAMP) ON THE THERMOSTAT LIGHTS UP AS LONG AS IT IS WORKING.
- WHEN THE GRILL TEMPERATURE REACHES THE INDICATOR TEMPERATURE, THE HEATERS (RESISTORS) ARE DISABLED (SIGNAL LAMP GOES GREEN).
- THE UNIT IS NOW READY TO OPERATE. POUR THE MIXTURE INTO THE BASE PLATE AND CAREFULLY DROP DOWN THE TOP COVER TO START COOKING.

5.3. SHUTDOWN

- AFTER THE COOKING PROCESS IS FINISHED, TURN THE THERMOSTAT TO THE 0 (ZERO) POSITION (COUNTERCLOCKWISE) AND CLOSE IT COMPLETELY.
- FOR YOUR SAFETY, IT IS RECOMMENDED TO UNPLUG THE DEVICE.
- COOKING SURFACES SHOULD BE CLEANED WELL AFTER THE END OF USE. OTHERWISE, DIRTY LAYERS AND HYGIENE PROBLEMS CAN OCCUR ON THE COOKING SURFACES.

5.4. SERVICE LIFE

- THE SERVICE LIFE OF THE DEVICE IS AROUND 7 YEARS.

5.5. TRANSPORTATION & RELOCATION

- THE DEVICE CAN BE TRANSPORTED BY HAND OR BY MEANS OF PALLET TRUCKS, ETC. IT SHOULD BE CARRIED UPRIGHT AS IN THE OPERATING POSITION.
- IT SHOULD BE MOVED IN A BALANCED MANNER AND SHOULD BE MOVED SLOWLY TO AVOID SHAKING.
- CARE MUST BE TAKEN NOT TO DROP THE DEVICE AND NOT TO HIT ANYTHING DURING TRANSPORTATION. IN ORDER TO RELOCATE THE APPLIANCE, THERMOSTATS FOR THE PRODUCT SHOULD BE TURNED OFF AND THE DEVICE SHOULD BE UNPLUGGED, AND IF IT IS HOT, IT MUST BE ALLOWED TO COOL DOWN.
- AFTER REASSEMBLY, GROUNDING AND OPERATION OF THE APPLIANCE MUST BE CHECKED.

5.6. ASSEMBLY

PREPARATIONS BEFORE INSTALLATION:

- PARTITIONS AROUND THE DEVICE LOCATION SHOULD BE AT LEAST 5 CM FROM THE WALLS IF THEY ARE MADE OF NON-COMBUSTIBLE MATERIAL, OTHERWISE AT LEAST 20 CM.
- FIRE PROTECTION RULES MUST BE OBSERVED.
- THE NECESSARY ELECTRIC INSTALLATION MUST BE READY AT THE PLACE WHERE THE DEVICE WILL BE INSTALLED.

ASSEMBLING:

- THE FLOOR ON WHICH THE DEVICE WILL BE PLACED MUST BE SMOOTH AND LEVEL. IF THE UNDER-SET IS TO BE PLACED ON A BENCH, THE BENCH LEGS MUST BE ADJUSTABLE AND THE BALANCE MUST BE ENSURED. THE COUNTER TOP SURFACE MUST BE MADE OF NON-FLAMMABLE MATERIAL.
- SAFETY DETAILS AND INSTALLATION CONDITIONS MUST BE CHECKED BEFORE INSTALLATION.
- THE ELECTRIC CONNECTION TO THE DEVICE IS MADE BY MAKING SURE THAT THE INSTALLATION IS SUITABLE FOR THE VOLTAGE AND POWER SPECIFIED ON THE LABEL ON THE DEVICE.
- IF PARTS OTHER THAN ORIGINAL PARTS ARE USED, THE DEVICE IS OUT OF WARRANTY.

6. CLEANING AND MAINTENANCE

6.1. CLEANING

- BEFORE USING THE DEVICE FOR THE FIRST TIME, CLEAN THE ENTIRE OUTER SURFACE AND COOKING MOLD WITH A SPONGE AND LIQUID CLEANING MATERIAL.
- AFTER EACH USE OF THE DEVICE, THE BURNT CRUMB IN THE COOKING MOLD AND THE LIQUIDS FORMED AS A RESULT OF OVERFLOW MUST BE CLEANED.
- UNCLEANED OILS AND CRUMBS MAY CAUSE ODOR AND HARBOR BACTERIA.
- DO NOT USE CHEMICAL CLEANING MATERIALS SUCH AS SALT SPIRIT, CIF ETC. DURING CLEANING.

6.2. MAINTENANCE

- THIS PERIODIC MAINTENANCE MUST BE CARRIED OUT BY A TECHNICAL STAFF.
- DEPENDING ON THE FREQUENCY OF USE, WE RECOMMEND MAINTENANCE AT LEAST EVERY 6 MONTHS.
- EVEN IF IT IS WITHIN THE WARRANTY PERIOD, THE MAINTENANCE OF THE DEVICE BY OUR TECHNICAL SERVICE STAFF IS SUBJECT TO A FEE IN CASE OF MALFUNCTIONS CAUSED BY PERIODIC MAINTENANCE AND NON-MAINTENANCE OR MISUSE.

6.3. SERVICE AND EXPERT POINT

TO SPEAK TO AN ADVISOR OR TO FIND OUT MORE INFORMATION PLEASE CONTACT:

WWW.ECATERING.CO.UK, TEL: 0333 358 3678, SALES@ECATERING.CO.UK



7. TROUBLESHOOTING

ISSUE	CAUSES	SOLUTIONS
THE DEVICE DOES NOT OPERATE	THE DEVICE MAY NOT BE RECEIVING ELECTRICITY	CHECK THE ELECTRIC CONNECTION
	CIRCUIT BREAKER MAY NOT BE OPEN	CHECK THE FUSE BOX CONNECTION
THE DEVICE DOES NOT COOK WELL	TEMPERATURE ADJUSTMENT BUTTON IS NOT WORKING OR TEMPERATURE SETTING MAY BE WRONG	CHECK THE TEMPERATURE SETTING
THE DEVICE HAS STOPPED WORKING	THE DEVICE MAY STOP DUE TO LOW VOLTAGE	CHECK THE VOLTAGE

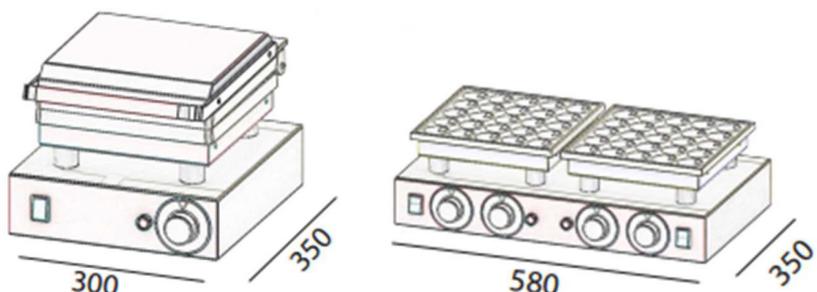
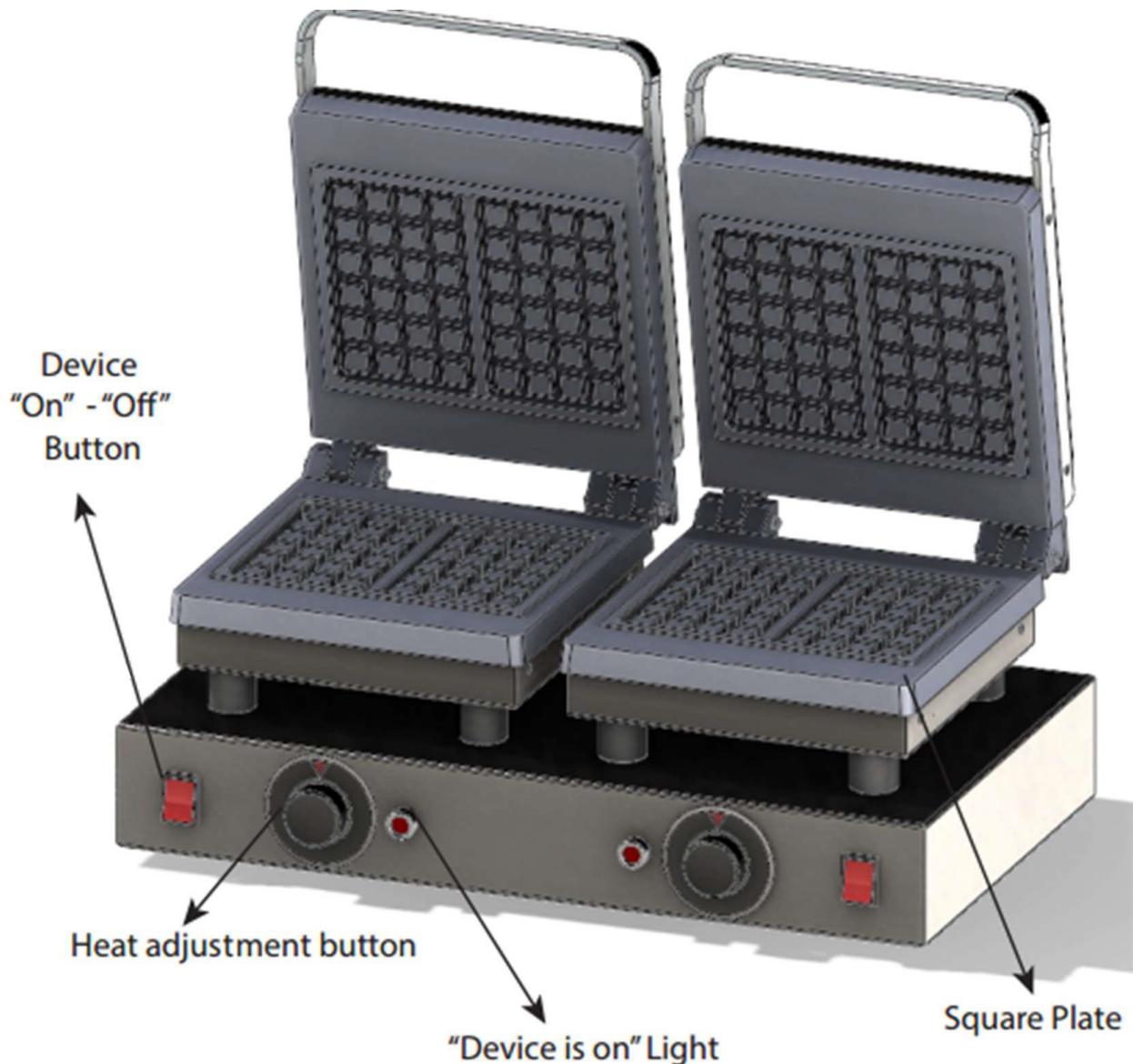
8. TECHNICAL SPECIFICATIONS

SKU/MODEL	POWER	ELECTRICAL INPUT	CABLE
GWDOIO	1.3 KW	230V	3 X 1.5
GWDOII	1.3 KW	230V	3 X 1.5
GWDO09	1.3 KW	230V	3 X 1.5
GWDOI2	1.3 KW	230V	3 X 1.5

9. WARNING SIGNS

	WARNINGS ABOUT DANGEROUS SITUATIONS RELATED TO THE SAFETY OF LIFE AND PROPERTY.
	WARNING: RISK OF ELECTRICAL SHOCK
	WARNING: HOT SURFACE
	WARNING: HIGH TEMPERATURE - DO NOT TOUCH WHEN IN USE
	IMPORTANT INFORMATION AND USEFUL TIPS FOR USING THE DEVICE. THIS DEVICE MUST BE INSTALLED IN ACCORDANCE WITH REGULATIONS AND SHOULD ONLY BE USED IN A WELL-VENTILATED AREA. CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THE DEVICE.

10. PRODUCT POSITION



THE DISTANCE
BETWEEN THE
TUBE AND THE
DEVICE MUST BE MINIMUM
500MM. THERE SHOULD
BE A MINIMUM OF 200MM
BETWEEN THE DEVICE AND
THE SIDE WALLS.

II. WARRANTY TERMS

DOCUMENTS WITHOUT SALES DATE, FACTORY AND SELLER COMPANY APPROVAL ARE INVALID. IN ORDER TO BENEFIT FROM THE WARRANTY, THE SALES (INVOICE, ASSEMBLY REPORT, ETC.) DOCUMENT MUST BE SHOWN.

ALL CONTENDER PRODUCTS COME WITH A 24 MONTHS PARTS ONLY WARRANTY.

THE DEVICE IS GUARANTEED AGAINST MALFUNCTIONS CAUSED BY MATERIAL AND WORKMANSHIP DEFECTS IF IT IS ASSEMBLED AND USED AS DESCRIBED IN THE ASSEMBLY, USE AND MAINTENANCE MANUAL.

THE MANUFACTURER DETERMINES THE DETECTION, REPAIR METHOD AND LOCATION OF THE MALFUNCTIONS COVERED BY THE WARRANTY.

WARRANTY COVERAGE BELONGS ONLY TO THE GUARANTEED DEVICE IF THE INSTALLATION, USE AND MAINTENANCE MANUAL AND WARRANTY CONDITIONS ARE COMPLIED WITH, NO RIGHTS OR COMPENSATION CAN BE CLAIMED UNDER ANY OTHER NAME.

THE WARRANTY IS VOID IF THE INFORMATION ON THE WARRANTY CERTIFICATE OR ON THE WARRANTED DEVICE INDICATING THE TYPE, MODEL AND SERIAL NUMBERS OF THE DEVICE IS SCRATCHED, ERASED OR MODIFIED.

THE WARRANTY ONLY INCLUDES MAINTENANCE AND REPAIR AGAINST DEFECTS IN MATERIALS AND WORKMANSHIP THAT MAY OCCUR WITHIN THE VALID PERIODS. FAILURES AND PARTS WITHIN THE SCOPE OF THE WARRANTY ARE REPAIRED AND REPLACED FREE OF CHARGE.

DURING THE WARRANTY PERIOD, ONLY SERVICE PERSONNEL AUTHORIZED BY THE MANUFACTURER CAN INTERVENE IN MALFUNCTIONS. INTERVENTION OF UNAUTHORIZED PERSONS MAY EXCLUDE THE DEVICE FROM THE WARRANTY.

INSTALLATION MUST BE DONE AS SPECIFIED IN THE INSTRUCTIONS. IN CASE OF CHANGING THE ADDRESS OF USE OF THE DEVICE, IT MUST BE NOTIFIED IN ACCORDANCE WITH THE RELOCATION AND ASSEMBLY INSTRUCTIONS.

IN CASE OF ANY MALFUNCTION DURING USE, THE AUTHORIZED SERVICE SHOULD BE NOTIFIED.

ANY DAMAGES AND MALFUNCTIONS THAT MAY OCCUR DURING THE SHIPMENT PROCESS SUCH AS LOADING AND UNLOADING OUTSIDE THE RESPONSIBILITY OF THE MANUFACTURER WILL BE TREATED OUT OF WARRANTY. THE ELIMINATION OF DAMAGES AND MALFUNCTIONS CAUSED BY EXTERNAL FACTORS DURING THE USE OF THE DEVICE IS OUT OF WARRANTY.

IN THE BUILDING WHERE THE DEVICE WILL BE CONNECTED, THE INSTALLATION MUST BE IN ACCORDANCE WITH THE REGULATIONS, AND ALL NECESSARY MEASURES MUST BE TAKEN TO ENSURE THE SAFETY OF LIFE AND PROPERTY.

IF THE ABOVE IS NOT OBSERVED OUR COMPANY WILL NOT ACCEPT RESPONSIBILITY.



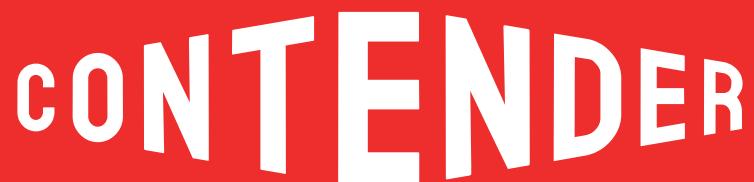


GWDO09 · CONTENDER BRUSSELS WAFFLE MAKER

GWDO10 · CONTENDER BUBBLE WAFFLE MAKER

GWDO11 · CONTENDER FLOWER WAFFLE MAKER

GWDO12 · CONTENDER LOLLY WAFFLE MAKER



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