

Delta Waffle & Cone Maker Operation Manual



ESM2–Waffle & Cone Maker
Please read these instructions carefully.

IMPORTANT SAFETY INSTRUCTIONS

NOTES FOR USE

- Warning! The Grill is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.
- Never touch the grilling surface while the power is on or the cooking surface is hot.
- Never use pots and pans on the grill surface. The grill surface was designed to cook waffles only.
- Never place foil or plastic on the grill surface.
- Before using the Waffle maker for the first time it should be “Burned In”. First, wash the grill surface with soap and water then dry it thoroughly.
- Use the handle to raise and lower the top of the waffle maker to avoid injury.

COOKING FUNCTION SYMBOLS

- **Power light**—When the light switch is on, the grill is supplied with power.
- **Thermostat Control Dial**—Turn the dial clockwise to set the desired grilling temperature.

COOKING WAFFLES

1. The waffle maker preheats in just minutes. To preheat the grill, simply set the desired cooking temperature and close the top. Your grill will be preheated and ready to start cooking in 2–3 minutes.
2. Waffles will usually take between 2–5 minutes to heat throughout. The cooking time depends upon the ingredients you have chosen for your waffle. Your Deli supervisor can determine the proper times and temperatures.
3. Most of your waffles will be grilled at temperatures between 250°C and 280°C.
4. Light pressure is all you need when lowering the top grill to assure a perfectly cooked waffle. Excessive pressure will not speed up the cooking process and product quality may be compromised.
5. To keep your grill clean between waffles, simply wipe the grill surfaces with a clean oiled paper towel.

CLEANING INSTRUCTIONS

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IF TROUBLE OCCURS

- If there is any unusual change in the operation of your waffle maker, turn it off and disconnect the power immediately. Have a qualified electrician perform any necessary repairs before using the waffle maker again.
- The waffle maker designed to allow the operator to place frozen foods directly on the heated grill surface without causing damage.