

INSTRUCTION MANUAL

-PLEASE read these instructions carefully before operating this appliance.
-The temperature is thermostatically controlled between the range of 50°C to 300°C (122° F to 572°F). A signal lamp adjacent to the thermostat indicates when the heating elements are energized.

IMPORTANT

- Check if voltage of your power system corresponds to the same specified on the machine label.
- These units are designed to operate on alternating current (A.C.) Only.
- DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
- Care should be taken when operating this appliance as **HOT SURFACES** may cause burns.
- Ensure that the power supply cord does not touch hot surfaces.
- Do not leave unit in operation without an attendant.
- When not in use for long period unplug the appliance.

OPERATION

- Turn thermostat knob to 180 °C (356°F) and you'll see pilot lamp flashes on. Keep the knob in this position until pilot lamp flashes off. At this point the desired temperature was reached. That is the moment to pour the dough on cavities (is recommended to butter both heating plates before pour the dough). When in use the thermostat will turn on and off automatically the heating elements, forcing the temperature to the adjusted point.
- The estimated time for preparing the waffle is about 5 minutes. Your may need to find the best time and temperature combination to get the result you want.
- To remove the product from plate use a knife or spatula while they still hot.
- To turn off the unit turn knob completely towards left.

RECIPE

- Ingredients: -1 Cup flour; - 3 Teaspoons baking powder; - 1/4 teaspoon salt; -1 tablespoon sugar; 2 eggs, separated; -1 cup milk; - 4 tablespoons oil; -1 teaspoon vanilla
- Preparation: 1. In a large bowl, whisk together flour, baking powder, salt, and sugar. Set aside.
2. Beat egg whites until stiff. Add milk and egg yolks to flour mixture. Stir until smooth.
3. Add oil and vanilla to batter and mix well.
4. Fold egg whites into the batter.

CLEANING PROCEDURE

- Always ensure that the appliance is disconnected from the main power supply before cleaning.
- After appliance has cooled clean cooking surface and body using only a damp cloth. Never use water jet or immerse appliance in water.
- Wipe off appliance with a dry cloth and wait at least half an hour before re-connecting to main power outlet.
- According to use, is normal the cooking surfaces to darken. There is no need to Clean it.



Since 1911

Belgium Waffle Baker

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Model: BWB-120



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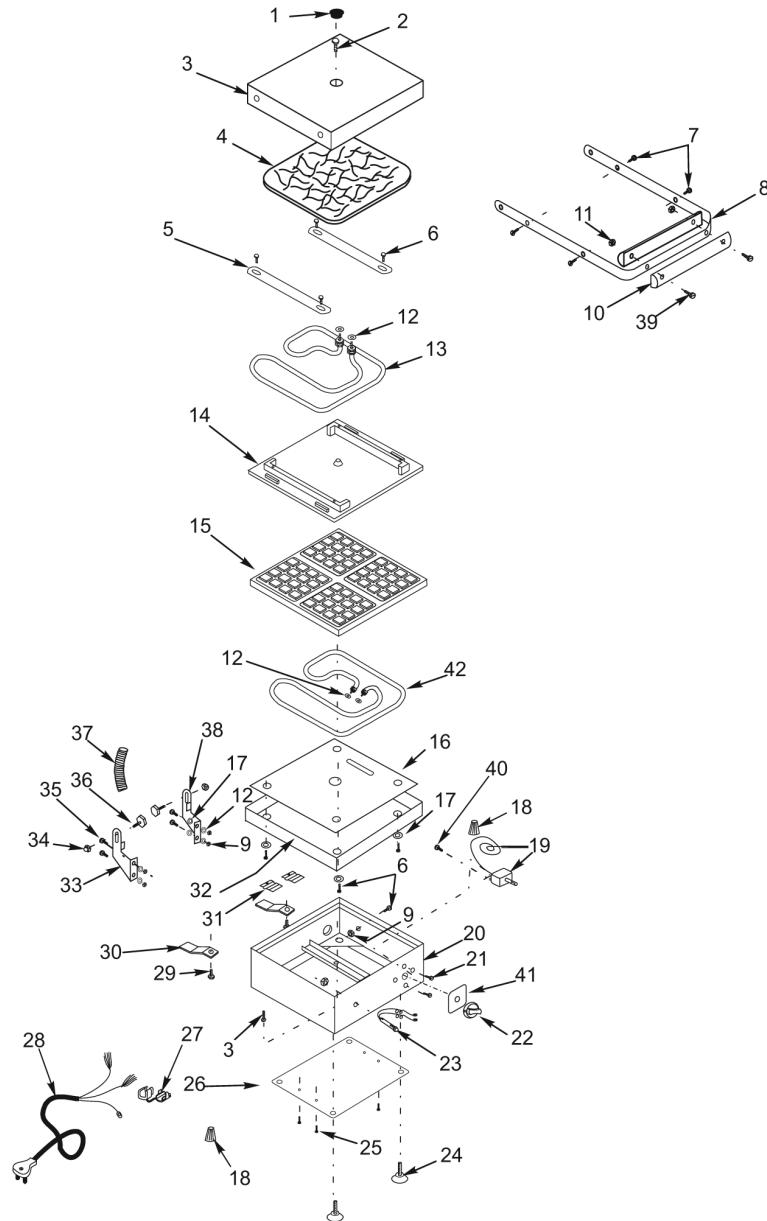
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Item	Part #	Description
1	N/A	Rubber Finishing
2	N/A	Screw (1/4")
3	N/A	Lid
4	N/A	Thermal Insulation
5	N/A	Heating Element Support
6	N/A	Screw (3/16")
7	N/A	Screw.(4,8)
8	04061	Handle Bar
9	N/A	Nut (3/16")
10	04018	Handle
11	N/A	Nut (5/32")
12	N/A	Washer(3/16")
13	04021	Heating Element 850W
14	N/A	Upper Heating Plate
15	N/A	Lower Heating Plate
16	N/A	Heating Element Protection Plate
17	N/A	Washer (3/16")
18	N/A	Wiring Connector
19	04028	Thermostat
20	N/A	Body
21	04005	Screw(Thermostat)
22	04029	Knob
23	04032	Pilot Light
24	04017	Foot
25	N/A	Screw (2,9)
26	N/A	Bottom Cover Plate
27	04097	Cord Retainer
28	04040	Plug & Cord
29	N/A	Screw.(3/8")
30	N/A	Metal Foot
31	04039	Thermostat Bulb Retainer
32	N/A	Heating Element Support Plate
33	04064	Right Hinge Support
34	N/A	Nut (1/4")
35	N/A	Screw.(3/16")
36	04020	Hinge's Pin
37	N/A	Wiring Protection
38	04065	Left Hinge Support
39	N/A	Screw (5/32")
40	04006	Screw (Thermostat Connection)
41	N/A	Plate
42	04023	Heating Element 1000W

Specifications	
Model	BWB-120
Volts	110
Watts	1850
Amps	16.8
Width Depth Height	11½" 15.4" 7½"
Ship Weight	15.8 lbs.

Wiring Diagram

