


GRIDDLE GRILL
WAFFLE MACHINE

Thank you for purchasing this high-quality appliance, original MILANTOAST, made in Italy.

Please read the instructions carefully before using it.

Follow the safety instructions and keep the manual for future reference.



CODE	UK20000RHH
VOLTAGE	220-240Va.c. 50-60Hz
POWER	1500W
WEIGHT	15,8Kg
DIMENSIONS	30x38x19Cm(WxDxH)



1	Thermostat
2	On / Off switch with indicator light
3	Tray
4	Handle's lid bracket
5	Bottom fixed plate
6	Upper adjustable plate
7	Timer 15min.

1 PRELIMINARY OPERATIONS

Carefully remove the product from the packaging and keep the original packaging for any return of the product. Remove all plastic, cardboard, any other protective element, accessories must be removed.


The adhesive plastic film covering the stainless-steel parts must be removed before putting into operation unit. Remove any adhesive residue with an available stainless-steel cleaner on the market.

Data sheet and warnings must not be removed! The packing items should not be left within the reach of children. If the appliance shows signs of damage contact the seller.


2 IMPORTANT SAFETY INSTRUCTIONS

The safety instructions of this appliance comply with the recognized rules of technology. Nevertheless, we draw your attention to the following safety instructions:

- Connect the device only to a power source whose voltage corresponds to the information on the nameplate and complies with the applicable standards.
- Make sure that the supply voltage of the distribution network corresponds to that indicated on the appliance plate. The plate is located on the side of the appliance.
- Make sure that the power outlet is equipped with earth contact and that the electrical system follows current regulations.
- In case of incompatibility between the socket and plug of the appliance, have the socket replaced with another of a suitable type by professionally qualified personnel.
- Do not use single or multiple extension cords and adapters. If it is not possible to avoid its use, choose only adapters or extensions that comply with the safety standards in force, without exceeding the indicated load limits.
- Always unplug it after each use, before cleaning it and before storing it. Never remove the plug from the socket for the connection cable.
- Do not let the connecting cable hang down.
- Make sure that the connecting cable does not come into contact with the hot device.
- It is recommended that the power outlet is protected by a 0.03 A (30mA) differential switch. We recommend connecting an equipotential bonding

conductor to the M5 clamp located nearby input of the appliance power cable. The clamp, if present, is identified with the symbol 

- If the appliance is placed near walls, kitchen furniture, decorative finishes, etc. it is recommended that these are made of suitable and non-combustible materials. The utmost attention must be paid to fire prevention standards. We also recommend keeping the appliance at one minimum distance of 20 cm from the surrounding walls and at a large distance from the ceiling upwards. Do not cover the device: risk of fire!
- During use, be careful not to obstruct the ventilation openings of the appliance.
- In the event of damage, the power cable must be replaced with an original cable only by competent personnel.
- Never use this device if it has been dropped or shows visible signs of damage. Have repairs to this device carried out by competent personnel only.
- Keep adequate space to place the machine.
- The support surface must be stable and adequately resistant to the heat given off by the appliance and its weight.
- Once the machine is installed, make sure that the plug is always accessible and the data sheet clearly visible.
- Any use of the plate for purposes other than those described in this manual is to be considered improper and therefore dangerous.
- Do not use the lever (4) as a carrying handle.
- The bottom may suddenly tip over and cause injury.
- Always use the device with the fat collection box in the position as shown in the figure.
- Do not leave the appliance unattended during use.
- Do not use outdoors.
- Do not let children or disabled people use it.
- Do not use in humid environments.
- Do not immerse or bathe in water or other liquid.
- Do not place the device on hot surfaces or near flames.
- Always keep the device in a dry and frost-free place.
- The appliance is not water jet proof and therefore must not be cleaned with this system.
- Do not cover the appliance as there might be a fire hazard.
- Disconnect the plug when not in use.
- Disconnect the plug before moving it.

- Do not pull on the power cord or the appliance itself to remove the plug from the socket.
- Prevent the power cord from getting in contact with the appliance.
- Make sure children do not pull on the cord and cannot break the device or be crushed by it.
- Also inform other users about possible dangers.
Close the movable plate accompanying the movement. **Crushing hazard.**
- **Danger of burns**  . **Do not touch the hot surfaces of the appliance.**
- When the device is started, high temperatures are generated which cause burns to the touch!
- Even after switching off, the device is still very hot for a long time. There is a risk of burns!
- The temperature of the cooking surfaces and all metal parts can be very high when the appliance has been running or stopped for less than an hour.
- Always use the handles and control knobs.
- Before moving the appliance, let it cool down.
- Do not use if it has been exposed to temperatures below 0 ° C in the Previous 24 hours.
Use the device only for the purpose described in this operating manual. If the device is used improperly or used incorrectly, no liability can be accepted for any damage.

3 DEVICE CONNECTION, USAGE AND OPERATION

Griddle for commercial use only. The waffle iron is an appliance with fixed and movable heating surfaces intended for cooking waffles. **Any other use is to be considered improper and therefore dangerous.**

The plate is intended for indoor use only.

With the plates closed, insert the power plug into the socket. Increase the temperature of the heating surfaces by turning the thermostat knob (1) clockwise. Reduce the temperature by turning the thermostat knob (1) anticlockwise.

The temperature is kept constant at the set value once the steady state condition is reached.

The turning on of the orange light (2) displays the period of operation of the heating elements.

Set the temperature (1) to approximately 200/225 ° C.

Carefully lift the upper mobile part using the handle (4) and spread a thin layer of oil evenly with the help of a small kitchen brush.

Close the plate carefully.

After about 12-15 minutes, when the orange light goes out, the plate is at temperature and ready to start cooking the waffle.

The turning on of the orange light (2) displays the period of operation of the heating elements.

The cooking time can be set by turning the timer knob (7) clockwise.

The sound indicates the end of the count but does not stop cooking.

After usage, always unplug it.

4 RECOMANDATIONS FOR USE

Always follow the requirements for safe use (CAP 2)

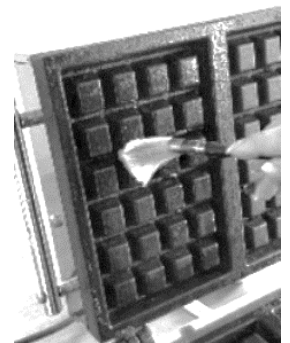
On the market there are more preparations for waffles with relative advice on their use.

The following are additional tips that Milantoast suggests to you in order to facilitate the making of your waffle maker.

Tip 1: Always spread a thin layer of oil or melted butter on the cooking plates , both the fixed one (5) and the mobile one (6) every time you start to heat the plate and before pouring the batter.

The purpose of this fundamental operation is to facilitate the detachment of the cooked waffle and for this reason it must always be repeated for each waffle that you want to cook.

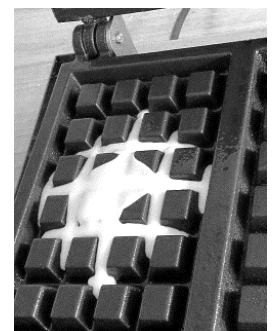
We recommend oil and in particular rice oil for the following reasons: it has a high smoke point and has a mild taste that does not interfere with the waffle maker.



Tip 2: Useful the first few times or when you change recipe, is to prepare a slightly thick batter at the beginning and then proceed to lengthen it if necessary later cooking tests.

For example, if the instructions on the preparation recommend using 140mL of water (or milk) start with 100mL, you will always have time to add the rest.

Do the first test by pouring a spoonful of batter over a small portion of the mold, in the center, as shown in the photo, then check the consistency and grade cooking after about 5 minutes with the thermostat set at 200/225 ° C.



Based on these tests you will become familiar with the plate and the density of the batter.

Tip 3: Pour the batter always starting from the center as shown in the figure, in this way you will have better control over the filling, limiting the risk of spills. It is also important that the whole mold is filled to cover the internal cones (you can help yourself with a ladle or a wooden spoon). Then close the plate carefully and wait for the end of cooking.

Tip 4: Look at some indicators. You can understand that the cooking time is over when the expelled steam is almost exhausted (on average it takes about 5 minutes with the thermostat set at 220/225 ° C but it can vary with the type of batter). Always at sight you can understand if the quantity of batter (or its density) is too high: The upper plate at the end of cooking is raised from the lower one more than 3-4 mm.

We also want to share these additional experiences:

- whipped egg white with a blender makes the waffle crisp but also much easier to stick to the plates (NB oil the plates) the same happens even with particularly liquid batters.
- with lower temperatures cooking times are lengthened.
- for our use 1 gram of butter corresponds to 1 mL of oil.
- always leave the cooking time to end before opening the plate.

5 CLEANING Always follow the requirements for safe use (CAP 2)

Before cleaning the device, unplug it and allow it to cool to room temperature. Allow the device to cool completely, then remove the drawer before moving it.

The plate is not jet-proof and therefore must not be cleaned with this system.


Do not immerse the device in water. Never put the device in the dishwasher. Clean only with a damp cloth. Do not use aggressive and abrasive detergents. Hold the lid firmly when cleaning the platen surfaces so that the device does not tip over. The surfaces of the plates have a special coating and are therefore easier to clean. In order to maintain these properties all surfaces must be cleaned regularly and thoroughly. Therefore, remove residual batter from the surfaces of the soleplate after each use. Empty the cooled drawer (3) after each use, then clean it with warm water, a mild detergent and a sponge or soft cloth. Finally, clean the surfaces of the plate with a clean cloth moistened with clean

water. After cleaning, carefully dry all parts of the device with a soft cloth. Store the clean plate in a dry and frost-free place.

6 MAINTENANCE

In case of fault, contact the manufacturer. Check regularly, if used frequently, at least one once a year the conditions of the device, the connection cable, the hinges, the screws, the thermostat and on / off switch with indicator light. Only original spare parts can be used.

7 DISPOSAL

The symbol  on the device and on the packaging indicates that this device should not be treated like ordinary household waste. Every consumer is legally obliged to dispose of old devices separately from household waste and e.g. be delivered to a collection point in your community / district. This ensures that old devices are properly recycled in order to avoid negative effects on the environment.

8 WARRANTY

- 1) The purpose of the warranty is to insure the buyer against any manufacturing defect.
- 2) The duration is one year from the documented purchase date. During this period, the warranty also covers spare parts and labor. The warranty is at the retailer's laboratory, therefore the transport costs that are charged to the customer. Any replaced parts become exclusive property of the retailer.
- 3) The warranty is valid in UK only.
- 4) The warranty does not cover the necessary interventions:
 - a) - breakage caused by knocks and falls
 - b) - connections to higher electric voltage than the indicated one.
 - c) - normal wear of the appliance.
 - d) - parts damaged by neglect and / or tampering.
- 5) Under this warranty, the manufacturer cannot be held liable responsible for material damage or accidents to people, resulting from an installation that does not comply with safety standards in force and for:
 - a) faulty power socket, absence of earth connection, etc.
 - b) unsuitability of the product for the use for which the buyer intends to use it.

Sulbiate

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