
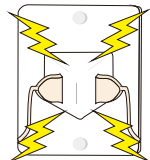

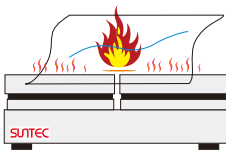
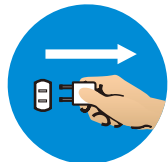
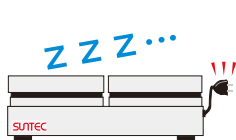

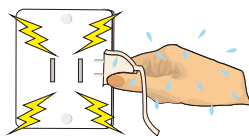

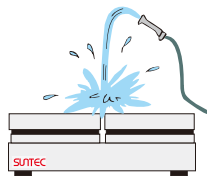



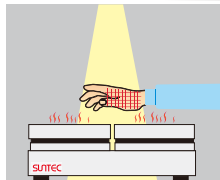

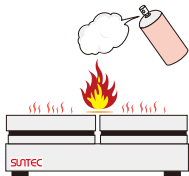


Instruction Manual




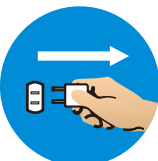
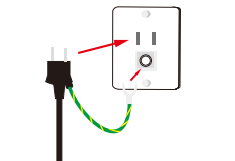
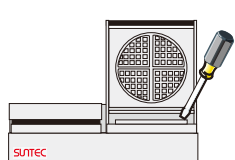

Chelky
(Croissant dounut / Croissant bar)
CA-100 CA-200 CA-300 CA-400
BA-100 BA-200 BA-300 BA-400

Thank you for purchasing our product.
In order to keep the product in good condition, please read the instruction manual before use.
Please keep this manual in a safe place.
<h2>Safety Precautions</h2>
Safety precautions prescribed here are categorized “Warning” and “Attention” .
“Warning” refers to matters that may lead to deaths or serious injuries through incorrect use.
“Attention” refers to matters that may lead to injuries or damage to the product through incorrect use.
Please follow the instructions regardless of the category. Matters discussed in the “Attention” category may lead to serious accidents depending on circumstances.


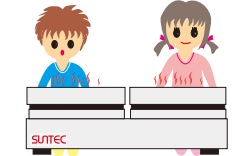
⚠ Warning

Please use special electronic circuits (special outlets) for products with power consumption below 1.0 KW.			It may heat up and cause fire.
Do not cover with a cloth or plastic bags when in use.			It may cause fire.
Make sure to turn the power off and unplug the power plug when not in use.			It may cause electrocution or fire.
Do not touch the power outlet with wet hands.			It may cause electrocution.
Do not wet the machine when cleaning.			It may cause electrocution or damage to some components.
Do not use outside, in the rain, or in wet areas.			It may cause electrocution.
Keep the work area brightly lit.			Working in dark areas may lead to accidents and burns.
Do not use in areas with liquids and gas that are flammable.			It may cause explosions and fire.

⚠ Warning

When switched on the plates and surrounds become extremely hot. Do not touch with bare hands.			It may cause burns.
Take care when opening and closing the lid during operation.			Take care when closing the lid. It may cause burns and injuries.
When moving the machine, unplug the power plug outlet and make sure that the machine has cooled before moving.			It may cause electrocution or burns.
Make sure to connect earth wires. (Never connect to gas pipes.)			It may cause electrocution when damaged or short circuiting.
Do not take apart, repair, or remodel the machine unless you are a service engineer.			Irregular operation may result in catching fire and cause injuries.
Wipe clean when the plug blades are dirty or dusty.			It may cause fire.

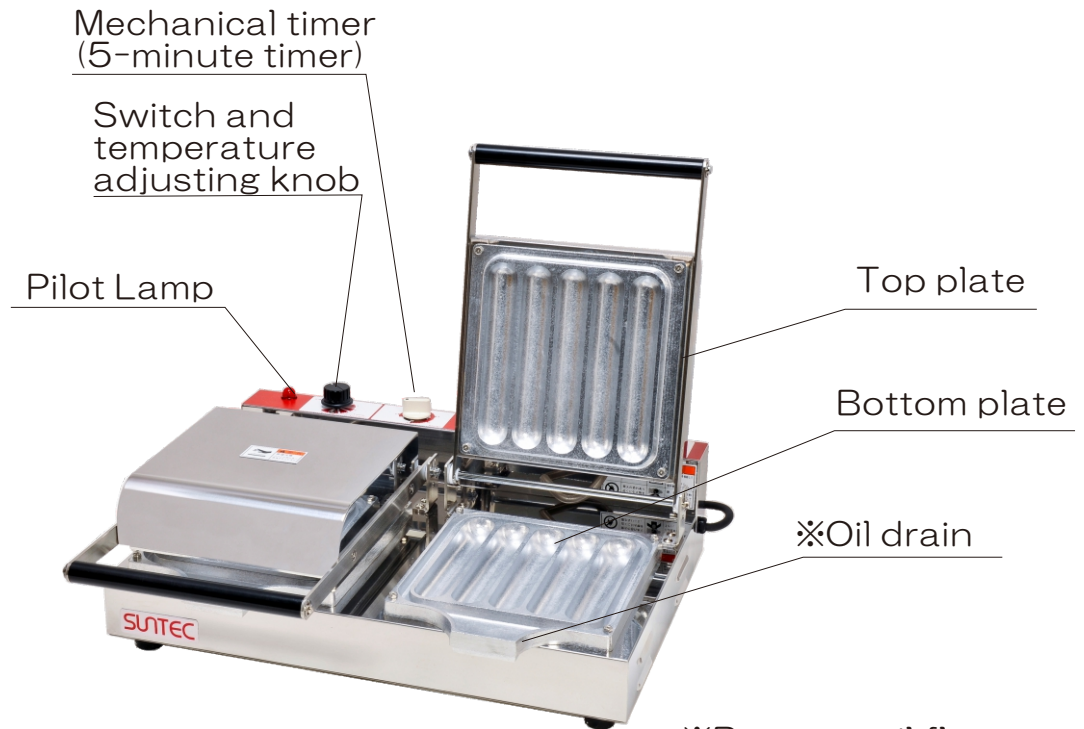
⚠ Attention

Do not allow non-workers to come closer to work areas or touch machines or cords.			It may cause injuries or burns.
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⚠ Attention

Always keep the machine clean.			It may prevent safe and efficient operation.
Perform regular inspections on machine cords and if damaged, request repairs to the agent where they were purchased.			It may cause fire from electrocution or short circuits.
Place on a flat and sturdy surface to prevent sliding.			Injuries and burns may be caused by falling machines.
Do not place in areas where water or oil splashes.			It may cause electrocution, fire, damage, or deformation.
Stop use when there are irregularities (e.g. smoke or odors).			To prevent damages and accidents, turn the switch off, unplug from the outlet, and contact the agent where it was purchased.
When handing this product over to others, make sure to include the instruction manual.			The new owner requires an instruction manual for safe and proper use.
Inspections and replacements of jumper wires must be regularly performed by placing requests to the manufacturer or the agent.			It may cause fire from electrocution or short circuits.

Product specifications and names of each part



※Because oil flows out of the oil discharge spout, place a hotel pan or tray below to catch it.

Model	Power	Electricity Consumption	Shape of the plate	Measurements (mm)
CA-100	110V 220V	910W 1090W	Ring Type	255(W)×455(D)×180(H)
CA-200	110V 220V	1820W 2180W	Ring Type	510(W)×465(D)×200(H)
CA-300	110/220V	1820W	Ring Type	330(W)×505(D)×215(H)
CA-400	220V	3640W	Ring Type	640(W)×505(D)×215(H)
BA-100	110V 220V	910W 1090W	Bar Type	255(W)×455(D)×180(H)
BA-200	110V 220V	1820W 2180W	Bar Type	510(W)×465(D)×200(H)
BA-300	110/220V	1820W	Bar Type	330(W)×505(D)×215(H)
BA-400	220V	3640W	Bar Type	640(W)×505(D)×215(H)

Before use

- Place on a flat and sturdy surface.
- Keep 5 cm of space between the machine and other equipment.
- Make sure to attach earth wires.
- Do not place in areas where water or oil splashes.

Precautions for safe handling

- It is very dangerous to wash the device in water. Never try this.
 - Keep the body clean all the time by wiping it with a dry cloth.
 - Please contact the retailer if the function of the plate is deteriorating. We can replace the hot plate for a fee.
 - Keep the warranty card because it includes a serial number. The card is required for repairs during the warranty period
- This warranty is valid only in Japan.
This warranty is invalid to use the product in other countries.

Instructions

1. Plug the power cable into an outlet used specifically for this machine.
 2. Turn the heat controlling knob (/power switch) all the way to the right (to Index 5). In the mean time, Take out the cleaning brush and Sun Clean (anti-sticking oil for preventing food from sticking to the plate) from the accessory box. Spread Sun Clean on with the brush on the top and bottom plate evenly.
 - ※ Models with Teflon -coated plates do not need this process, so Sun Clean and a brush are not included.
 3. Close the lid and heat for 30 minutes.
 4. The first waffle after heating should be tossed away because it will absorb oil. If oil is remaining on the surface, the baked waffle may end up looking light brown, instead of golden brown. Make sure to wipe the oil off before baking.
 - ※ The surface has become very hot, so take care not to burn yourself.
- • • This completes the cooking process. • • •
- ※ Please contact the store if you wish to purchase additional Tie-Brushes (cleaning brushes) and Sun Clean (anti-sticking oil).
 - ※ Please perform the procedure above every day before you are open for business. It also needs to be performed when the dough begins to stick to the plate. We recommend oiling the plate after you close for the day and turning on the power and warming the day after before the start of business.
 - ※ When you have some time between baking, keep the plate clean by cleaning it with the brush from the accessory box. This prevents dough from sticking to the plate.
 - ※ The jumper cable will wear out with use and needs to be replaced periodically. (A typical life span is 2-3 years, but it depends on usage.)
 - ※ The life span of Teflon coating varies, depending on the frequency and condition of use (amount of sugar and oil), but once the coating is damaged, the plate needs to be coated again for a fee. We do not provide a spare machine for the down time.

Baking frozen chelky dough



Figure1

1. Always keep the frozen dough at temperatures below -19 degree Celsius.
2. Take out just as much dough as needed, place it on a pan with enough space in between, and let it sit 30-60 minutes (depending on the season and room temperature) until the dough is fully thawed. (Figure 1)



Figure2

3. Once the dough is fully thawed, twist each piece (3-4 times), line them up on a pan with some space in between, and let them ferment for 30-45 minutes in a proofer (set the inside temperature at 32 degree Celsius and 75% humidity.) (Figure 2)



Figure3

- *For fermentation at room temperature without a proofer, cover the pan with a plastic wrap or bag to keep the dough from drying up. Natural fermentation takes 1.5-2.5 hours (depending on the room temperature and season) including time for Step 1.

4. Preheat the baker. Put the special coating sugar on the dough, adjust the shape of each piece and put them on the plate. Set the thermostat at 4.5 (approx. 180 degree Celsius) and bake for 3-4 minutes. (Figures 3 & 4)



Figure4

5. Take the chelkies out of the baker and let them cool down on a cake cooling rack. (Figures 5 & 6)

- ※When you use a ring type, Put the dough of making a ring shape like dough rut on a plate which is a same shape as plates.



Figure5



Figure6

After-sales services

The device comes with a warranty card.
(Re-coating of Teflon-coated plate is not covered by the warranty.)
Warranty does not cover the use of the device outside Japan.

■About warranties ———

- Keep the warranty card in a safe place after careful reading
- Warranty lasts a year after the date of purchase.

■When requesting repairs ———

- If you notice any abnormality with the device, contact our distributor to have it checked and repaired.
- Provide the warranty card with the device during the warranty period.
- When you send the machine for repair, please include a memo regarding the problem.

SUNTEC

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