

# Instruction Manual

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## Belgian Waffle Baker SBW-100 SBW-200

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.

### Safety Precautions


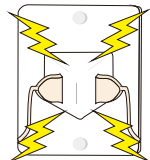

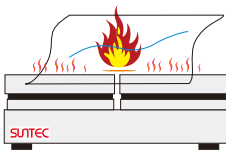
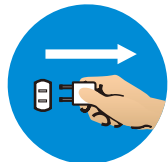
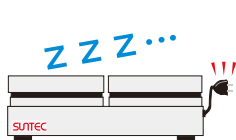

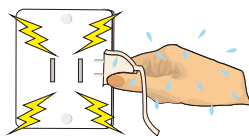

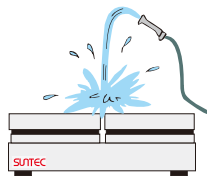



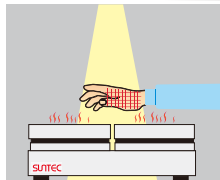

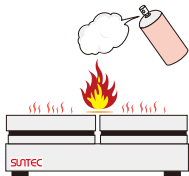
Safety precautions prescribed here are  
categorized “Warning” and “Attention” .

“Warning” refers to matters that may lead to  
deaths or serious injuries through incorrect use.




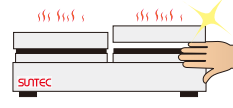
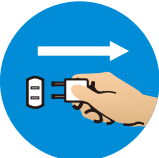
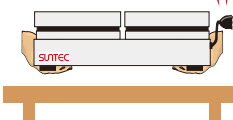

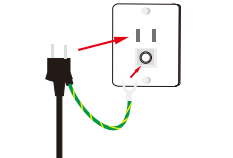

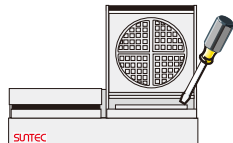

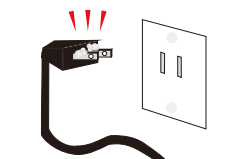
“Attention” refers to matters that may lead to  
injuries or damage to the product through  
incorrect use.

Please follow the instructions regardless of the  
category. Matters discussed in the “Attention”  
category may lead to serious accidents  
depending on circumstances.


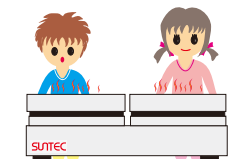
## ⚠ Warning

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.

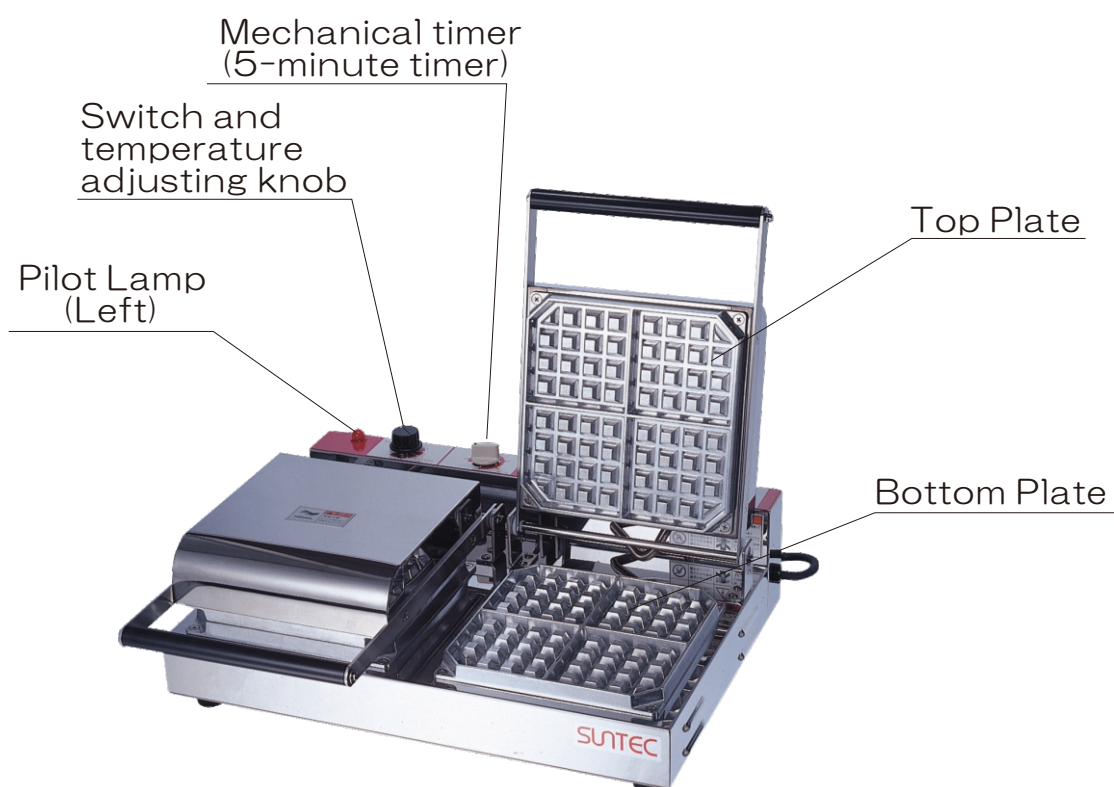
## ⚠ Attention

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



Model	Power	Electricity Consumption	Measurements
SBW-100	110V/220V	910W	225(W) × 445(D) × 180(H)
SBW-100-4	110V 220V	910W 1090W	225(W) × 445(D) × 180(H)
SBW-200	110/220V	1820W	510(W) × 445(D) × 180(H)
SBW-200-4	110V 220V	1820W 2180W	510(W) × 445(D) × 180(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.



## How to bake the Belgian Waffle

The dough will expand and double in size during fermentation so leave enough space between the dough for this.



The thermostat dial sets 5~Max.



1. Always keep the frozen dough at temperatures below  $-19^{\circ}\text{C}$ .

Note: Waffle Baker needs to be preheated for 10-15 minutes before use. Turn the power on well before baking.

2. When using frozen dough, just take as much as you need out of the container and let it thaw on a baking sheet. Leave space between each piece because they become twice as large after fermentation.

3. Frozen dough can be thawed in the refrigerator overnight or on a tree rack on the same day. (30-60 minutes at room temperature)

Note: Make sure that thawing is complete by pressing the dough lightly with a finger.

4. A Once thawing is complete, let it ferment in a proofer. Let the dough ferment for 30-45 minutes, keeping the proofer at  $32-35^{\circ}\text{C}$  with 70% humidity. (By fermentation the dough becomes twice as large.) In summertime (with outside temperature  $28-35^{\circ}\text{C}$ ), you can let dough ferment naturally without a proofer. For natural fermentation, spray water lightly on the dough and keep it moist by covering it with plastic wrap. (The dough becomes about twice as large within 30-60 minutes.)

Note: When using a proofer, check dough on each pan every time you open the door to prevent over fermentation.

5. When fermentation is complete, move the pan to the Waffle Baker, using rubber or plastic gloves, making sure not to press the dough down.

6. Lower the lid and set the timer. To bake waffles, set the thermostat (black knob) to Index 5-Max (approx.  $180-200^{\circ}\text{C}$ ) and set the timer to 2-3 minutes.

Note: Adjust the temperature and time to achieve the exact color of waffle you want. The result can vary to some extent, depending on each thermostat unit. If the color of waffles is not consistent between the left and right plates, adjust each thermostat (black knob) accordingly.

7. When baking is complete, take the waffles out with a meat fork and let them cool down on a cake cooling rack.



## How to Belgian Waffle Brussels Type

### ★Combine★

Belgium Waffle Mix • • • • • 1 kg  
Egg (M size) • • • • • 5 pieces  
Water or Milk • • • • • 800 cc  
Margarine or Butter • • • 300g

The thermostat  
dial sets 5.

### ☆Recipe☆



1. Beat the full amount of water and eggs in a bowl.

2. Add Belgian Waffle Mix Powder little by little and mix with an electric mixer until the dough is even and smooth.



3. Mix in the margarine and butter (dissolved in a bowl over hot water.) Bake after resting the dough for 30 minutes.

### ☆How to bake☆



1. Plug the cord into an outlet specifically used for this machine. Turn the heat controlling knob (/power switch) all the way to the right (to Index 5).

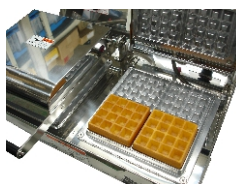


2. Spread Sun Clean (anti-sticking oil) on both the surfaces evenly with the heat-proof brush and then keep heating for 20-30 minutes. (A Teflon-coated model does not need this.)



3. When pre-heating is done, set the dial to 4.5-5. Wipe off Sun Clean. Then ladle the dough onto the plate.

※For an optimal result, quickly spread the dough with the bottom of the ladle and wait for about 45 seconds (until bubbles are formed in the dough) before putting the lid on the plate. Set the timer to 4-4.5 minutes. Swiftly take it out after baking, and let it cool on the cake cooler.



With our Belgian Waffle Mix Powder, your waffles will be crispy on the surface and fluffy inside. With no sweetness in itself, the dough brings out the true richness of syrup or cream, creating a classy harmony.







## 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

## SUNTEC CO., LTD

2-8-12Mukojima, Sumida-ku, Tokyo  
131-0033 Japan

Telephon No.81-3-6746-9797  
Facsimile No.81-3-6746-9669