



WAFFLE ON A STICK MACHINE OPERATING INSTRUCTIONS

Fun waffles, made easy!



OPERATING INSTRUCTIONS



1 PLUG IN & POWER ON

Plug in machine and turn power switch on.
Green light will illuminate.



2 SET TEMPERATURE

Set thermostat to 250 degrees.
Red light will illuminate.



3 READY TO COOK

Once 250 degree temperature is reached the red light will switch off indicating that the waffle iron has reached temperature and is ready.



4 OIL THE MOULDS

Give the iron moulds a light wipe of cooking oil (please be cautious as iron is extremely hot) Spray and cooked is advised for best results.



5 ADD BATTER

Place waffle sticks in grooves and pour waffle batter over sticks just enough to fill moulds.



6 DON'T OVERFILL

Using too much batter will cause overflow and waffles will stick together.



7 COOK TIME

Set timer if required to 3 minute, we advise checking after 2. If waffles are golden in colour then remove and serve.



8 BATTER MIXING INSTRUCTIONS

Mix 1kg of supplied waffle mix with 1 litre of water on a slow speed for 1 minute, scrape down mixing bowl whisk on fast speed for 10 minutes.

CLEANING



Please wipe down waffle machine with a damp cloth once cooled and remove any excess batter, please do not use any abrasives on the machine as this will remove the Teflon coating. Our Caterkid cleaning team will do the rest.

NEED A HAND?



If you have any queries please do not hesitate to give us a call.
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www.caterkid.co.za
"Thank you for choosing Caterkid" as your fun food supplier"

MACHINE OVERVIEW



WAFFLE DIMENSIONS



MACHINE SPECIFICATIONS



POWER SUPPLY:
220V / 50Hz



POWER CONSUMPTION:
1.75Kw



DIMENSIONS:
410mm (W)
305mm (D)
240mm (H)



WEIGHT:
12 Kg

