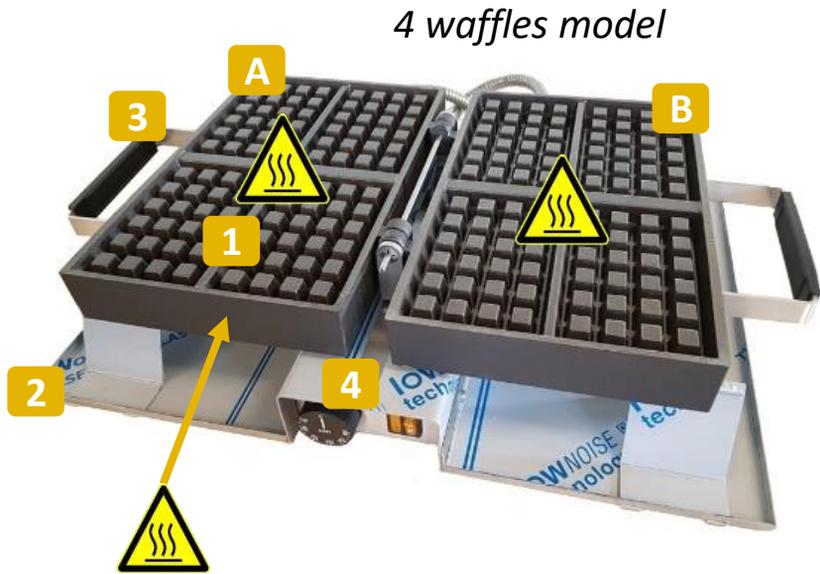
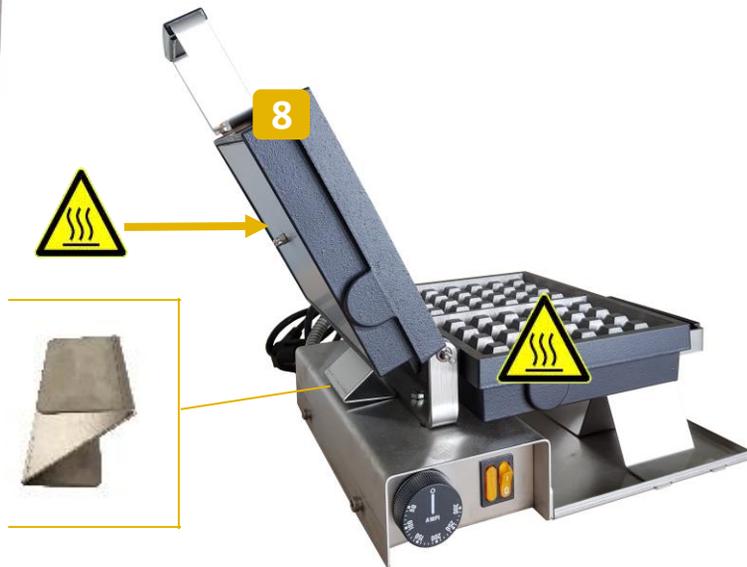
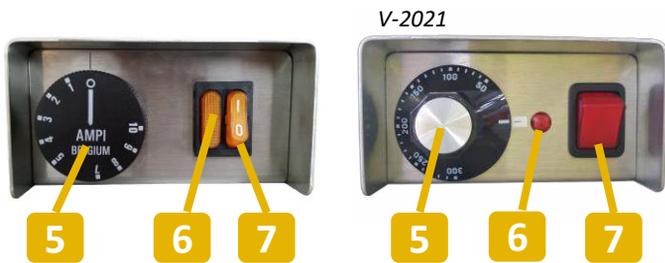


2 waffles model



4 waffles model



DESCRIPTION OF ELEMENTS

1. Baking plates in cast iron
2. Stainless steel frame with removable drip trays
3. Handles
4. Electrical box
5. Heating indicator button
6. Power light indicator

7. Switch ON / OFF
8. Accessory « Z » - Opening blocking
- A : Baking plates A
- B : Baking plates B



DANGER : Hot surfaces ! Don't touch it!

1. SAFETY PRESCRIPTIONS

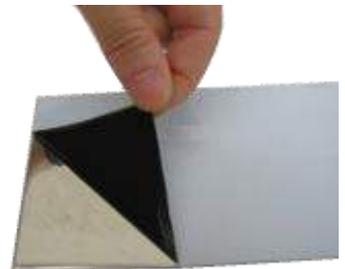
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children have to be supervised to ensure that they do not play with the appliance.
- Never leave unattended during using.



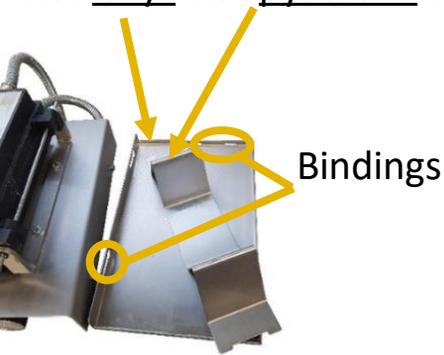
-  = ATTENTION : Burning danger! The temperature of the accessible surfaces can be high when the appliance is in operation.
- Only touch the handles to open or close the appliance.
- Never touch the parts mentioned  (see the first page). Even after switching off the appliance, some surfaces will remain hot for some times, causing the risk of burns. Let the appliance cool off entirely before moving, brushing or storing it.
- Never immerse the appliance, the power cord or the plug in water or any other liquid.
- If the power supply cord is damaged, it must be replaced only by the manufacturer or by an authorized service center to avoid risk.
- The device must be grounding.
- Remove the plug from the power point when the appliance is not in use or before cleaning or moving
- Always place the appliance on a solid and flat base, so that the appliance won't move or turn over. Keep away from wall and any items sensitive to heat.
- Handle with care stainless steel trays or wear gloves to avoid possible risks of cuts.
- Keep the appliance in a dry place and protected from moisture.
- Allergy: Trace of Peanut oil can perhaps be found in the iron.

2. BEFORE THE FIRST USE

- Take the appliance out of the box.
- Check if handles are strongly fixed.
- Remove the plastic and foam protection from trays and each stainless steel element.
- Check fixations of removable stainless steel trays (n° 2 - description of elements).



The trays and pyramids can be easily removed from their fixations.



- Check that the voltage indicated on the appliance is suitable for your installation.
- Additional option : insert Z system to block the opening to 115° (cf. schema – Description of elements – n°8).
- The baking plates A and B are not interchangeable.

3. STARTUP

This waffle iron has been protected by a food silicone to prevent the waffles from sticking. A residual odor can be noticed during the first cooking but will disappear quickly. For this reason, the first cooking of waffles should be discarded and not eaten.

4. CONDITIONS OF USE

- Based on your recipe, prepare your dough. This machine is only designed to cook waffles.
- The appliance is equipped with a thermostatic control :
 - With a graduation starting at 50°C/122°F where each line is = 10°C/50°F.
 - OR with 10 positions. Each level is a multiple of 30°C/86°F. Examples : 4 = 120°C/248°F ; 5 = 150°C/302°F
- Before cooking, preheat the appliance to the temperature requested
 - At least 15-20 minutes are necessary in order to obtain a temperature of +/- 180°C evenly on cooking plates.
- Switch button : when the waffle maker reaches the selected temperature, the indicator light goes out (n°6 - description of elements).
- Recommended temperature for cooking: between 150°C/302°F and 190°C/374°F. Recommended temperature also depending on the type of waffle.
- Recommended temperature for re-cooking : 80°C/176°F during max 30 sec. Only acceptable for Liège waffle.

5. TIPS

- A pastry release spray can be applied to quickly and evenly grease baking plates.
- When using a liquid dough like Brussels waffle :
 - When pouring the dough, fill the baking plate (A or B). Be careful to not overflow the dough over the edges of the baking plate.
 - After pouring the dough, close the waffle maker and do a complete 180° rotary of the machine. This distributes the dough and sugar evenly.
- When using a hard dough like Liege waffle, after half of the cooking do a complete 180° rotary of the machine. This distributes the dough and sugar evenly.
- To remove waffles from baking plates and to avoid burns, we advice to use a « waffle fork ».
- When there is too much caramel residues in baking plates, place a baking paper on the iron plate A or B and close the waffle maker : the sugar accumulated on the top plate will flow onto this paper. Repeat this action for the second plate.
- If a waffle sticks while it is being cooked, it may be due to the appliance which is too hot, too dirty or the coating food has disappeared. The solutions are :
 - The temperature should be turned down slightly and duration of the cooking increased
 - OR the appliance needs a cleaning (See n°5 - Clean a waffle maker)
 - OR it needs a new food coating (See n°5 – Cleaning of a waffle maker -> Coating application)

6. CLEANING OF A WAFFLE MAKER

Baking waffles causes a lot of residues (dough and caramel). This is why it is important to keep the waffle maker in a good state of cleanliness so that the appliance is always efficient. We therefore recommend the cleaning methods listed below.

Important : Never immerse an Ampì® waffle maker in water or any other liquid. Only removable stainless steel drip trays can be immersed, cleaned in water or in the dishwasher.

6.1. For the daily cleaning of the waffle maker

These operations should be performed as often as possible. The more you realize them, the appliance is keeping cleaned.

6.1.1. Ampì® scraper

The scraper is an accessory made specifically for commercial waffle makers AMPI®. The tool is designed to facilitate the cleaning of the waffle machine. It helps to collect residues (pearl sugar, dough and caramel) accumulated in the cooking plate.

We recommend it to perform these 3 functions:

- Re-centre pearl sugar and caramel between two bakings : Between two bakings we recommend to centre all the sugar in the middle of the baking plate (the most possible). Then after putting a ball of dough on your baking plate realize a a complete 180° rotary 180° of the machine in order to extract the sugar with the next waffles. The additional benefit is that it will give a crispy, crunchy and a golden coating to your waffles.

- Remove sugar and caramel : you can also extract directly the sugar from the waffle maker mold by using a wet towel.

- Clean the waffle iron mold : when you finish to work and the waffle maker is off but still lukewarm, wrap the scraper with a wet towel and realize a cleaning between the teeth to remove residues (pearl sugar, dough and caramel)

NB : Using scraper does not damage the massive cast iron. Our baking plates are designed to last despite the use of the scraper.

6.1.2. Potato starch (only for sugar or liege waffles)

Important: We don't recommend potato starch for waffle irons for Brussels waffles. This process removes a lot of fat, and the Brussels waffle may stick.

Use a dough made of potato starch + water. It easily removes residues of sugar, caramel and dough in the plates. Here's the procedure to be followed (estimated time: 10-15 minutes) :

1. Set the temperature of the waffle maker to 220°C-240°C (428°F-464°F) and let it reach.
2. Meanwhile mix ingredients : 120g of potato starch for 200ml of water. The mixture is liquid.
3. Open the waffle maker, pour the mix on baking plates A and B. Let the dough swell and thicken until no liquid is visible, then close the waffle maker during at least 10 minutes.
4. Open the waffle maker. Remove and throw away the potato starch dough which will have absorbed the residues from the baking plates.
5. Do not forget to grease the waffle maker when starting the next baking.

Note : We recommend that you do procedure when production is finished, before switching off the appliance. In this way, the machine will be in good condition to cook the next waffles.

Note : If there's a quiet time during the day and the waffle maker is clogged, we advice to execute this last procedure and do not wait until the end of service to carry out this very useful operation.

6.2. For the deep cleaning of the waffle maker

Perform these procedures when the cast iron plates remain dirty despite the maintenance and the two regular procedures described above.

6.2.1. Pyrolysis system

Important : This operation will create smoke, so be sure to carry out this operation in a well-ventilated room. Watch out for the smoke detector in the room.

1. When the waffle iron is still hot, turn the thermostat to maximum (position 10 - 300°C/572°F). When the temperature is reached, let the residues burn as long as smoke is released (more than 2 hours if necessary). This operation will burn and reduce to ashes all organic matters still present on the cooking plates.
2. Switch off the appliance and remove the plug from the socket.
3. While still slightly warm, brush the waffle iron with a brush, dry dish brush (or a **rotary nylon brush** if necessary) to completely clean the cast iron. Including between the teeth / pyramids.
4. Wait until the cast iron plates are cool. Then go to the "Coating application" step below.

6.2.2. Coating application

It's necessary to perform a heat treatment of the cast iron with grease.

Important : Ensure that you perform this task in a well-ventilated area. The appliance may produce smoke, which is normal. Watch out for the smoke detector in the room.

1. The waffle maker must be perfectly clean (without dough residues, caramel, etc.).
2. Turn on the switch and preheat the thermostat to 270C (position 9).
3. When the temperature is reached, using a silicone brush, grease with food-grade oil on all the studs and the inner edges of the cast iron.
4. Close the waffle iron with the handles and let it heat up for 15 minutes.
5. For 1 hour, grease several times (in thin layers), changing the closing side.
6. Turn off the waffle maker and leave it open to cool down. During this cooling, some surfaces may still be hot. Be careful to not burn yourself. This will cover the cast iron with a thin layer of grease.
7. Be sure to apply grease generously before each cooking (for the first 4-5 cooking). This will complete the coating of the cast iron and will gradually grease and protect the cast iron.

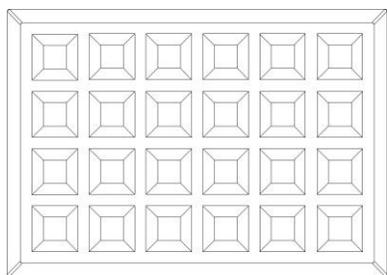
Important: after the coating has been applied, do not clean the baking moulds with potato starch! You risk removing the grease.

7. WAFFLE MAKERS & ACCESSORIES AVAILABLE

Appliances for 2 waffles :

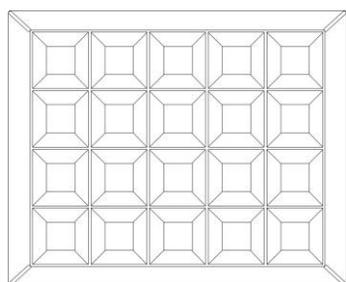
Waffle maker ref. 52126

Liege waffle (imprint 4x6)

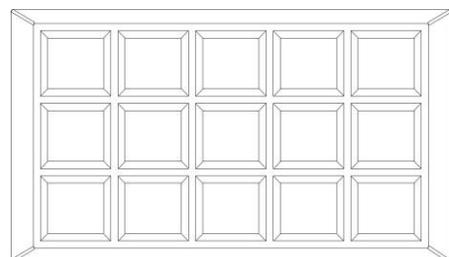


Waffle maker ref. 52123

Liege waffle (imprint 4x5)

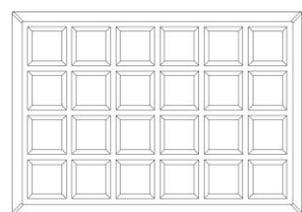


Waffle maker ref. 52119 – Brussels waffle (imprint 3x5)



Waffle maker ref. 52117

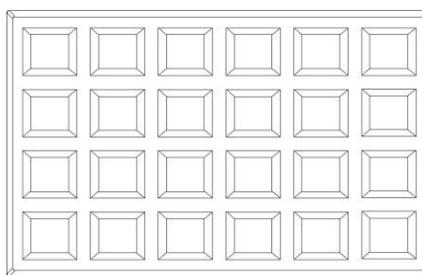
Fruits filled waffle (imprint 4x7)



Appliances for 4 waffles :

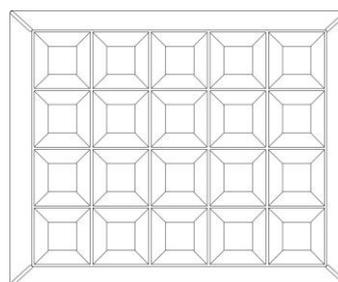
Waffle maker ref. 52222

Liege waffle (imprint 4x6)



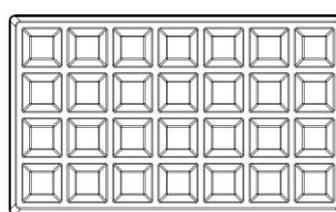
Waffle maker ref. 52223

Liege waffle (imprint 4x5)



Waffle maker ref. 52104

Buttermilk waffle (imprint 4x7)



Accessories

- Waffle fork
- Scraper (cleaning tool)
- Rotary nylon brush (cleaning tool)
- Accessory called Z – System to block the opening to 115°



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CE - DECLARATION OF CONFORMITY

We

Manufacturer: AMPI.be sprl
Address Z.I. Hannut
Rue des Combattants, 45
4280 Hannut
Belgium
www.ampi.be

declare that the DoC is issued under our sole responsibility and belongs to the following product:

Object Electric Waffle iron for commercial use / Professional use
Model 52101, 52102, 52104, 52111, 52114, 52116, 52117, 52119, 52120, 52122,
52123, 52126, 52200, 52222, 52223, 52226, 52314

The object of the declaration described above is in conformity with the relevant Union harmonisation legislation:

Low Voltage Directive (LVD) 2014/35/EU

The following harmonised standards and technical specifications have been applied:

IEC: EN60335-1(ed.5); EN60335-2-38 (ed.5)

Additional information :

Criteria for food contact: Presence of lead in cast iron : Pb ≤ 0.050%

Signed for and on behalf of:
Hannut, May2021

Sybille Stassen / Director



Document Number: DCC6Gv8