



Commercial Jaffle Iron Users Manual



**IMPORTANT: ALWAYS FOLLOW SAFETY INSTRUCTIONS
ALWAYS BE AWARE OF HOT SURFACES
FOLLOW SAFE WORK METHOD STATEMENTS / JOB SAFETY ANALYSIS FOR
THESE TASKS**

SET UP INSTRUCTIONS

Remove iron from box and remove all packaging

Peel off protective plastic from steel surfaces

Using a damp warm cloth clean off cooking surface of plates

COOKING INSTRUCTIONS



Turn on the unit and select desired temperature (generally around 200 degrees Celsius). When the orange light is on, the machine is heating. When the light turns off, the plates have reached the temperature that is set on the thermostat.

Select the desired cooking time by pressing and holding the up or down arrow on the timer until the desired time is reached.

TIP: To get the best finish to your Jaffle spread butter or margarine to the outside of the bread, this will help to prevent it from sticking to the iron and also produce a nice golden colour.

NOTE: If you are not using butter or margarine it is recommended you apply a non-stick spray prior to this to prevent product from sticking.

Place the product on the lower cooking surface and lower the top lid

Press start on the timer and wait for the audible beep.

Gently remove the product from the iron.

DO NOT USE METAL OR SHARP UTENSILS as this will damage the coating on the plates.

Use a paper towel or a damp cloth to wipe any residue from the cooking surface, this will make cleaning at the end of the day much easier and help to avoid any build up throughout the day. BE CAREFUL OF HOT SURFACES, complete JSA or WMS for this task.

When machine is not cooking, but is turned on, it is recommended to leave top plate open.

CLEANING INSTRUCTIONS

Cleaning should preferably be done while the plates are still warm, without allowing them to get cold in the process, as this makes removing any build up easier.

Turn the thermostat down to 50 degrees and ENSURE THE TEMPERATURE HAS DROPPED TO 50 DEGREES before commencing with cleaning

Spray Perfect Fry Fryer & Grill Cleaner onto the plates and allow to stand for 10-15 minutes.

(Note cleaner will continue to work on build up if left for up to 30 minutes if required).

Using either a brush or damp cloth scrub the plates until all build up and residue has been removed.

Repeat if necessary.

IMPORTANT: Only use a soft brush or damp cloth and avoid any abrasive cleaners so as not to damage the surface.

It is advised that cleaning of the plates is done immediately after the close of trade on a daily basis, or dependent on use, more frequently during the day.

Avoid any residue from building up on plates over prolonged period as it will become harder to clean.

Be careful to avoid using excessive liquid and do not allow the liquid to get into controls as this can cause issues with electrical components.

Damage to plate surfaces or/and excessive build up on plates, or water damage to unit is not covered by warranty.

For more information or service enquiries please contact us on:

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