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Mod: **GEV-4P**

Production code: **GES 70**



Diamond
catering equipment

User's manual for Waffle-irons

Presentation of the waffle - iron

These waffle irons are fitted with spring counter-balanced top plates. The mica heating elements are spreading the heat homogeneously and are ensuring a quick temperature rising (300°C). Thermosetting handles allow a secure use of the appliances.

Equipment: cast iron plate, removable drip tray, insulating handles, regulation thermostat up to 300°C linked to a pilot light, on/off pilot light, on/off switch.

BRUSSELS Simple model (GES10) or double (GED10) supplied with cast iron plates with big squares (3x5 squares).

LIEGE Simple model (GES20) or double (GED20) supplied with cast iron plates with small squares (4x6 squares).

ROUND Simple model (GES70) or double (GED70) supplied with cast iron plates round.

CONE Simple model (GES40) or double (GED40) supplied with cast iron plates for ice-cream cones.

These waffle irons are available in single or double. These appliances are for professional use and should be operated by qualified staff.

Technical datas

Appliance	Power	Number of heating elements	Dimensions	Dimension of cooking zone	Weight
GES 10	1600 W	2	300*480*280	184*100 (x2)	19
GES 20	1600 W	2	300*480*280	152*96 (x2)	19
GES 70	1600 W	2	300*480*280	194x194	19
GES 40	1600 W	2	300*480*280	250x250	19
GED 10	3200 W	4	580*480*280	184x100 (x4)	38
GED 20	3200 W	4	580*480*280	152x96 (x4)	38
GED 70	3200 W	4	580*480*280	194x194 (x2)	38
GED 40	3200 W	4	580*480*280	250x250 (x2)	38

Operating instructions

Be Careful : Before plug in your waffle iron, check if the voltage mentioned on the nameplate is the same as your installation.

Before the first use, it is important to remove using detergent, the anti-rust coating spread on the cast iron plates. You should then use oil for the waffle cooking. Then proceed to the cleaning of the cast iron plates:

- Plug in the waffle iron and switch it on, the green pilot light stays alight during the use.
- Turn the thermostat to the maximum setting :the re pilot light goes on.
- Grease the plates with oil
- Close the upper plate and let the waffle iron work during 30min
- The two first waffles will be very bad looking, enabling to clean the plates.
- After these seasoning, re-oil the plates.

Temperature is controlled by a regulation thermostat. To preheat the plates, set the thermostat on the maximum setting until the red pilot light switch off. The preheating time should be about 15 min. You should rise waffles at about 220°C for about 2-3min. Check the quality of the first waffle to eventually modify the cooking temperature or time. To take off the waffles, you can use a fork for instance. At the end of the cooking, let the waffle iron work, thermostat set on maximum, in order to burn the rest of oil and batter. Which you can then take to a metallic brush or a wet cloth.

Installation

Appliance	Power	Supply	Minimum Current of the network		
			Ph 1	Ph 2	Ph 3
GES 10	1600 W	230 V	7 A		
GES 20	1600 W	230 V	7 A		
GES 70	1600 W	230 V	7 A		
GES 40	1600 W	230 V	7 A		
GED 10	3200 W	230 V	13 A		
GED 20	3200 W	230 V	13 A		
GED 70	3200 W	230 V	13 A		
GED 40	3200 W	230 V	13 A		

The electric connection should be achieved by qualified staff.

Explanation for the wire colors

Live	Brown or Black
Neutral	Blue
Earth	Yellow-Green

Maintenance

Before any maintenance, make sure the waffle iron is disconnected and gets cooler. External surfaces should be cleaned regularly with hot water, some washing liquid and soft sponge.

Do not wash your waffle iron under water as this could seriously damage the electrical parts. There is a drip tray all around the bottom cast iron plate to collect the excess of batter. This tray can be easily removed to ease the cleaning (see drawing).

Safety indications

Do not move the waffle-iron during the use. Use the insulated handles to move the cast iron plates.

What is a waffle ?

The origins of the waffle date back to the 14th century. At the time, it was customary in Belgian villages for poor people to celebrate the end of the harvests cooking a batter in an iron made with simple products : flour, eggs, milk, fat and sugar. The type and size of the waffle depended on the wealth of the village and also of the products cultivated in the area. In the past, waffles were only eaten twice a year: on Shrove Tuesday and New Year's.

The Liège waffle takes its name from the city in the Eastern Belgium. It first appeared in the 19th century. The dough of the Liège waffle features Pearl sugar, a special type of sugar extracted from beet which caramelises the entire waffle during the baking.

The Brussels waffle is made from a batter rather than from dough. This batter has low sugar content (less than 1%) making it ideal as a base for a wide range of recipes, depending on the garnish.

Some basic recipes :

Brussels waffles

- Ingredients :
- 1/2L of milk
 - 6 eggs (which white has to be beaten up)
 - 250g of butter
 - 500g of flour
 - 1/2L of water
 - 25g of baker's yeast
 - salt

Make the butter melt in a saucepan. In a bowl, pour the milk. Mixing, add the flour, the yellow of the eggs and the baker's yeast (mixed before with a little warm milk). Then, add the melted butter. Beat the white up with the salt. Mix it with the batter. Add the water little by little.

Liège waffle

Ingredients 1kg of flour
 400g of butter
 500g of sugar
 3 eggs
 100g of fresh baker's yeast
 vanilla sugar or cinnamon

Make the butter melt in a saucepan. In a bowl pour the flour. Add the baker's yeast (mixed before with a little warm milk). Then add the eggs, the melted butter, the vanilla sugar and sugar. If the dough is hard to mix, add some milk. Let the dough rise, divide it in some small patties. Let the patties rise.

Ice cream Cone

Ingredients 1kg of flour
 500g of butter
 500g of brown sugar
 10 eggs
 1/2L of milk
 200g of glucose
 salt
 flavour on choice

This dough has to be prepared the day before. In a bowl pour the flour. Mixing, add the eggs, the sugar, the melted butter, the glucose, salt and flavour. Pour the milk little by little to make the dough thinner. Let it rise. After the baking, roll up the waffle with a wooden cone to obtain an ice cream cone.

Approximate cooking times

	Dough volume	Cooking times
Brussels	300 ml	3 mn
Liège	250 ml	2,30 mn
Round	100 ml	2 mn