



LOLLY WAFFLE MAKER

USER MANUAL

MODEL NO: HX8952

SAFETY INSTRUCTIONS

- For your safety sake, do not put or store any flammable liquid, gas or other objects around the product.
- Handle the waffle maker carefully and cautiously in transportation and do not turn it upside down to prevent any damage to the shell and interior.
- The waffle maker should be stored in the storehouse ventilation and non-corrosive gas. Any weatherproof measures should be applied when temporary storage.
- The waffle maker is equipped with a temperature limiter located in the bottom box. The action temperature is set at 130°C, and the reset temperature is below 40°C. If the temperature exceeds the set limit, the protective button will activate to prevent overheating. To use the equipment again after this happens, press the protective button to reset it.
- For your safety, ensure that the shell of this machine is properly grounded

TECHNICAL SPECIFICATION

Model	HX8952
Voltage (V)	220~240V
Power (KW)	1.5KW
Frequency (Hz)	50/60
Temperature Controlled (C)	1
Temperature Range	50~300°C
Dimension	340×390×245 (mm)
Weight	8kg

OPERATION

- Ensure the power supply installation is correct and the supplied voltage matches the equipment's requirements.
- Plug the equipment into the socket and turn on the power.
- Turn the temperature controller clockwise to the desired temperature. The yellow indicator will light up, indicating that the heating wire is active and the upper and lower griddles are heating up.
- The temperature can be adjusted between 180°C and 250°C depending on the food. It takes approximately 8 minutes to reach 250°C.

Using the waffle maker

- Once the temperature reaches 250°C, lift the upper module plate using the operation handle.
- Apply a thin layer of edible vegetable oil to the lower module plate and place the food on it. Close the plates and press the handle lightly.
- Monitor the food until it is cooked to the desired level.
- When the set temperature is reached, the temperature controller will automatically cut off the power supply. The yellow indicator will turn off and the green indicator will turn on, indicating that the heating tube has stopped working temporarily.
- The oil tray, located at the lower front of the lower module, will collect substantial vegetable oil and fat from the grilled meat.
- Lift the upper module plate to remove the cooked food, such as sandwiches and other items.
- When the temperature drops slightly, the temperature controller will reconnect the power supply automatically, and the heating tubes will restart to heat the module plates.
- To turn it off, turn the temperature controller to the "off" position. Unplug the equipment to cut off the power supply.

CLEANING & MAINTENANCE

- Ensure the power supply is disconnected before cleaning to prevent accidents.
- Use a wet towel with a non-corrosive cleanser to clean the module plate, the surface of the equipment, and the power cord.
- Do not wash the equipment directly with water to avoid damaging its functions.
- If the equipment is not in use, turn off the temperature controller and the main switch.
- After cleaning, store the equipment in a ventilated area free of corrosive gases if it will be out of use for an extended period.

TROUBLESHOOTING

NO.	Fault	Probable Cause	Solution
1	Module plates not heating when both power and heating indicators are on	<ol style="list-style-type: none"> 1. Temperature controller is malfunctioning. 2. One or more heating wires are burned out. 3. Temperature protector has been activated. 	<ol style="list-style-type: none"> 1. Replace the temperature controller. 2. Replace the burned heating tube. 3. Remove the bottom plate and manually reset the temperature protector.
2	Temperature cannot be controlled when power is on and heating indicator is lit	<ol style="list-style-type: none"> 1. Temperature controller is faulty. 	<ol style="list-style-type: none"> 1. Replace the temperature controller.
3	Indicator light not on when power is on, but heating process is normal	<ol style="list-style-type: none"> 1. Indicator light is defective. 	<ol style="list-style-type: none"> 1. Replace the indicator light.
4	Indicator light malfunctions when power is on	<ol style="list-style-type: none"> 1. Abnormal power supply or power supply is cut off. 2. Fuse is burned out. 	<ol style="list-style-type: none"> 1. Check and normalize the power supply and connections. 2. Replace the fuse.

DAILY INSPECTION CHECKLIST

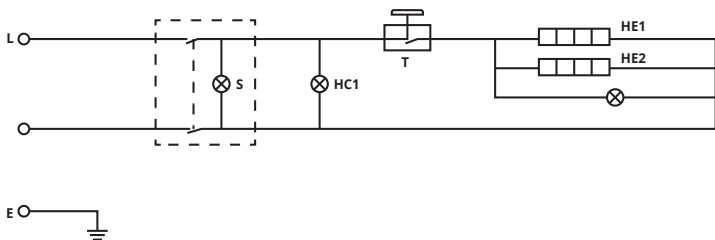
Before Using:

- Is the machine levelled/tilted?
- Is the power cord in good condition, free from wear, breaks, or damage?
- Is the control panel intact and undamaged?

After Using:

- Is there any unusual smell?
- Are the upper and lower module plates heating properly?
- Is there any unusual noise or irregularities when operating the machine lift?
- Regular checks are essential to prevent serious accidents.
- Immediately stop using the machine if any issues with the circuit or the machine itself are detected.
- Contact a qualified technician for inspection and maintenance as soon as possible.

ELECTRICAL DIAGRAM



S - POWER SWITCH

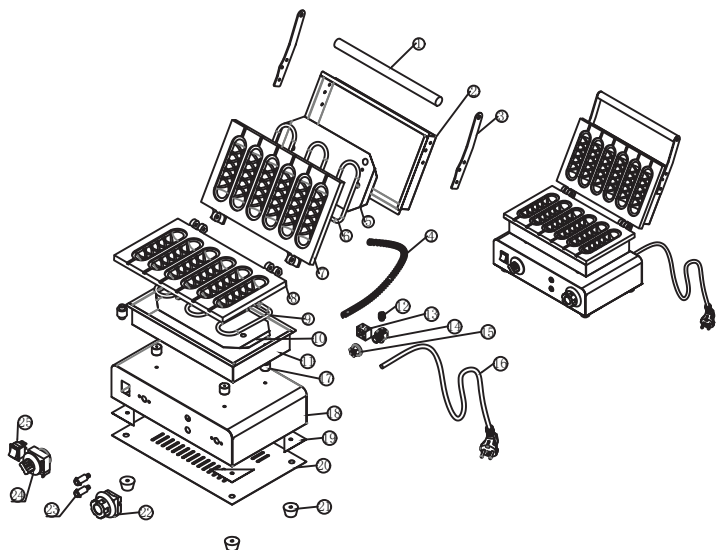
T - TEMPERATURE CONTROLLER

HC1 - POWER INDICATOR

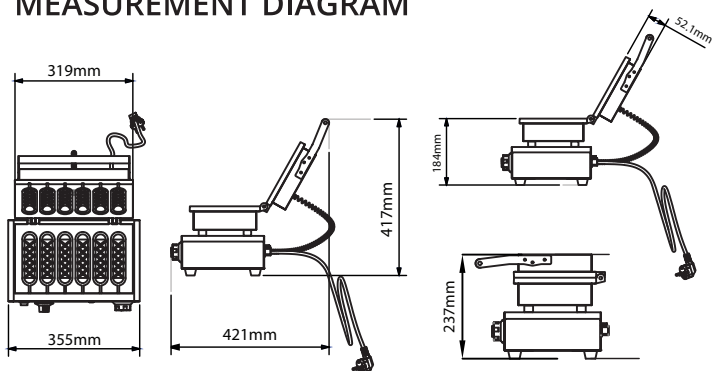
HC2 - HEATING INDICATOR

HE1, HE2 - HEATING WIRE

MACHINE DIAGRAM



MEASUREMENT DIAGRAM



NO.	ITEM	NO.	ITEM
1.	Upper Cover Handle	19.	Rubber Base Mounting Plate
2.	Upper Panel Cover Plate	20.	Bottom Sealing Plate
3.	Upper Cover Handle Fixing	21.	Rubber Base
4.	Wire Conduit	22.	Thermostat
5.	Upper Heating Tube Pressure	23.	Indicator Light
6.	Upper Heating Tube	24.	Timer
7.	Top Scraping Board	25.	Power Switch
8.	Lower Scraping Board		
9.	Lower Heating Tube		
10.	Lower Heating Tube Pressure		
11.	Bottom Panel Cover Plate		
12.	Line Card		
13.	Five Hole Screws		
14.	Power Checkpoint		
15.	Power Cord Clamp Nut		
16.	Power Cord		
17.	Lower Lifting Plate Cushion		
18.	Base Edge		

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