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› CGOLDENWALL NP-536 Commercial Belgian Waffle Maker Instruction Manual

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CGOLDENWALL NP-536 Commercial Belgian Waffle Maker Instruction Manual

Model: NP-536

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the appliance. Retain this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (220V).
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep hands and utensils away from the cooking plates during operation to prevent burns. The surfaces become very hot.
- Always unplug the appliance from the power outlet when not in use and before cleaning.
- Allow the appliance to cool completely before cleaning or storing.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use the appliance only for its intended purpose.

2. PRODUCT OVERVIEW

The CGOLDENWALL NP-536 is a commercial-grade Belgian waffle maker designed for efficiency and durability. It features non-stick cooking plates and precise temperature and timer controls.



Image 2.1: Front view of the CGOLDENWALL NP-536 Waffle Maker, showing the stainless steel body, control panel with power switch, temperature knob, and timer knob.

Key Features:

- Classic Liège waffle mold type, producing 4 waffles per batch.
- Non-stick cast aluminum cooking surface for easy release and cleaning.
- Durable stainless steel construction for extended product life.
- Integrated timer control with automatic mode, typically 3-5 minutes per batch.
- Adjustable thermostat with a temperature range of 50 to 300 degrees Celsius.

3. SETUP

1. **Unpacking:** Carefully remove the waffle maker from its packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the appliance on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the unit. Do not place near flammable materials.
3. **Initial Cleaning:** Before first use, wipe the exterior with a damp cloth. Open the waffle maker and wipe the non-stick cooking plates with a clean, damp cloth. Dry thoroughly. A light coating of cooking oil can be applied to the plates for the very first use to season them, then wipe off any excess.
4. **Power Connection:** Ensure the power switch is in the "OFF" position. Plug the power cord into a grounded 220V electrical outlet.

4. OPERATING INSTRUCTIONS

1. Preheating:

- Turn the power switch to the "ON" position. The power indicator light will illuminate.
- Set the desired cooking temperature using the temperature control knob. For Belgian waffles, a common temperature range is between 180°C and 220°C.
- Allow the appliance to preheat. The heating indicator light will turn off when the set temperature is reached. This typically takes several minutes.

2. Preparing Waffles:

- Once preheated, open the waffle maker.
- Pour or ladle your waffle batter evenly onto the lower cooking plates. Do not overfill, as the batter will expand.

- Gently close the top plate.

3. Cooking:

- Set the cooking time using the timer knob. A typical cooking time for Belgian waffles is 3-5 minutes, depending on desired crispness and batter type.
- The timer will count down and emit an audible signal when cooking is complete.
- Carefully open the waffle maker. Use a heat-resistant, non-metallic utensil (e.g., wooden or silicone spatula) to remove the cooked waffles. Do not use metal utensils, as they can damage the non-stick coating.

4. **Continuous Operation:** For subsequent batches, repeat steps 4.2 and 4.3. The appliance will maintain the set temperature.

5. **Finishing:** When finished cooking, turn the power switch to the "OFF" position and unplug the appliance from the power outlet. Allow it to cool completely before cleaning.

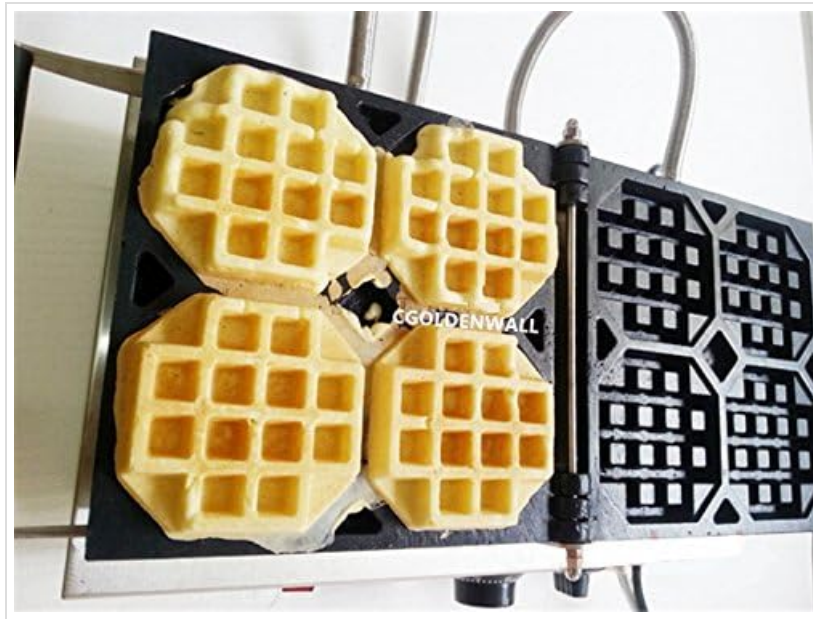


Image 4.1: Four freshly cooked Belgian waffles in the open waffle maker, demonstrating the capacity of the NP-536 model.



Image 4.2: A cooked Belgian waffle with a measuring tape indicating its approximate length of 9 cm.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your waffle maker.

1. **Cool Down:** Always ensure the appliance is unplugged and completely cool before attempting any cleaning.
2. **Cleaning Cooking Plates:**
 - Use a soft, damp cloth or sponge to wipe the non-stick cooking plates. For stubborn residue, a small amount of mild dish soap can be used.
 - Do not use abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick coating.
 - Ensure all soap residue is wiped away with a clean, damp cloth.
 - Dry the plates thoroughly before closing the unit or storing.
3. **Cleaning Exterior:** Wipe the stainless steel exterior with a soft, damp cloth. For a polished finish, use a stainless steel cleaner.
4. **Storage:** Store the waffle maker in a clean, dry place. The cord can be wrapped around the base if a cord wrap feature is present, or neatly coiled.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; no power from outlet.	Ensure plug is securely in a working 220V outlet. Check power switch. Test outlet with another appliance.
Waffles stick to plates.	Plates not properly seasoned; not enough oil/butter in batter; plates not hot enough.	Ensure plates are clean and lightly oiled before each use. Verify preheating is complete. Adjust batter recipe.
Waffles are not evenly cooked.	Uneven batter distribution; incorrect temperature setting.	Distribute batter evenly. Ensure appliance is fully preheated. Adjust temperature setting.
Smoke or unusual odor during first use.	Protective oils burning off.	This is normal for initial use. Ensure good ventilation. If smoke persists, unplug and contact support.

7. SPECIFICATIONS

Model:	NP-536
Voltage:	220V
Power:	2900 Watts
Material:	Stainless Steel (body), Cast Aluminum (non-stick plates)
Temperature Range:	50 - 300°C
Net Weight:	12 kg
Gross Weight:	14 kg
Dimensions (L x W x H):	410 x 280 x 230 mm

8. WARRANTY AND SUPPORT

For warranty information or technical support, please contact your retailer or the manufacturer directly. Keep your purchase receipt

as proof of purchase.

For further assistance, you may visit the [CGOLDENWALL Store on Amazon](#).

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