


maxima 09365100 Waffle Maker



## maxima 09365100 Waffle Maker User Manual

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**maxima 09365100 Waffle Maker**



## Specifications

Product Code	Model	Voltage	Power	Dimensions (LxWxH)	Weight	Temperature Range
09365100	Single Heart	220-240 V 50 Hz	1000 W	255 x 380 x 270 mm	5.5 kg	N/A
09365101	Double Heart	220-240 V 50 Hz	2x 1000 W	520 x 380 x 270 mm	11.0 kg	N/A

## General Safety Regulations

This machine may only be used for the purpose for which it was designed and intended. The manufacturer and supplier are not liable for any damage caused by incorrect operation and improper use.

## First Time Use

### Installation

1. The machine must be positioned on a flat and stable surface.
2. Choose a surface away from direct sunlight or heat sources.
3. Maintain a distance of 10cm from walls for ventilation.
4. Ensure the plug is always accessible.
5. Install any required parts & accessories.
6. Plug into a grounded socket.

### Operation

1. Preheat the waffle maker.
2. Pour the waffle batter onto the preheated grid.
3. Close the lid and wait for the waffle to cook as per recipe instructions.
4. Once cooked, use tongs to remove the waffle(s).

## Guarantee

We provide a 12-month warranty from the purchase date. Warranty covers free parts for device faults or quality problems under correct operation.

## FAQ

- **What should I do if my waffle maker is not heating up?**

If your waffle maker is not heating up, check the power source and ensure it is plugged in correctly. If the issue persists, contact customer support.

- **Can I use metal utensils with the waffle maker?**

Avoid using metal utensils as they can damage the non-stick coating. It is recommended to use silicone or wooden utensils.

- **How do I clean my waffle maker?**

Allow the waffle maker to cool down, then wipe the plates with a damp cloth. Avoid immersing the appliance in water. Refer to the user manual for detailed cleaning instructions.

## WAFFLE MAKER



## USER MANUAL

BEFORE USING THIS PRODUCT YOU SHOULD READ THIS USER MANUAL PROPERLY

## Introduction

- Thank you for purchasing this Maxima product. To ensure optimal and safe use, please read these instructions completely before attempting to install or use this product
- All Maxima products are manufactured with great care and are CE certified. As a result, our products meet the legal requirements within the European Union with regard to safety, health and the environment. In addition, our products are tested and inspected prior to shipment to ensure product quality and safety.
- The Maxima Waffle Maker series consist of commercial grade waffle makers. They are available in several

shapes and sizes, low maintenance and easy to clean.

- At Maxima we are very proud of our products and are completely committed to providing you with the best products and service possible. Your satisfaction is our number one priority.
- We trust you will enjoy using this product and Thank You for choosing Maxima Kitchen Equipment as your supplier. We hope you will consider Maxima for your future purchases.

## Specifications

MAXIMA WAFFLE MAKER						
Product Code	Model	Voltage	Power	Dimensions (LxWxH)	Weight	Temperature Range
09365100	Single Heart	220-240 V 50 Hz	1000 W	255 x 380 x 270 mm	5.5 kg	50 – 300 °C
09365101	Double Heart		2x 1000 W	520 x 380 x 270 mm	11.0 kg	
09365105	Classic Single		1500 W	300 x 380 x 270 mm	10.0 kg	
09365106	Classic Double		2x 1500 W	630 x 380 x 270 mm	18.0 kg	
09365107	Classic Triple		1500 W	380 x 270 x 235 mm	9.5 kg	
09365120	Bubble		1400 W	225 x 420 x 290 mm	7.0 kg	
09365125	Lollipop		1750 W	305 x 410 x 240 mm	14.0 kg	
09365135	Cone		1000 W	255 x 380 x 270 mm	7.0 kg	
09365136	Cone Double		2x 1000 W	520 x 380 x 270 mm	13.0 kg	
09365140	Corn & Hot Dog		1500 W	390 x 430 x 245 mm	9.3 kg	
09365141	Hot Dog		1500 W	390 x 430 x 245 mm	9.5 kg	

## General Safety Regulations

This machine may only be used for the purpose for which it was designed and intended. The manufacturer and supplier are not liable for any damage caused by incorrect operation and improper use.

- This is a commercial product and must only be used by a trained professional who has read and fully understands this manual. It must not be used (without supervision) by children or persons with reduced physical, sensory or mental capabilities.
- This device is intended for indoor use only.
- **WARNING!** Keep the machine and electrical plug away from water and other liquids. If either is exposed to a liquid, immediately disconnect the power supply and have the machine checked by a certified technician. Not following these instructions may cause electric shock, or even death.
- Do not use the machine after it has fallen or is damaged in any other way. Have it checked and repaired by a certified technician.
- Do not move the appliance while operational.
- Never try to move or carry the machine by the power cord.

- Do not place or move the machine on its side, upside-down or tilted (more than 45°).
- **ATTENTION!** Do not try to repair the machine yourself (unless instructed). This may void warranty or cause hazardous situations.
- Do not try to open the casing of the machine unless instructed.
- Do not insert any objects in the casing or openings of the machine.
- Do not use any extra devices or accessories that are not supplied along with the machine.
- Never put your hands or other body parts near the moving parts of the machine while operational.
- Always keep an eye on the machine when in use.
- Keep all packaging away from children and dispose of packaging in accordance with local, state and national regulations.
- Avoid overloading the machine.
- The electrical installation must satisfy the applicable local, state and national regulations.
- Switch off the machine before pulling the power plug out of the socket.
- Always disconnect the power supply when the machine is not in use. To pull the plug out of the socket, always pull on the plug and not on the cable.
- Do not touch the power plug with wet or damp hands.
- Keep the power cable away from operating range and do not cover the cable.
- Make sure the power cable does not come in contact with sharp or hot objects and keep away from open fire.
- **ATTENTION!** As long as the power plug is in the electrical socket the machine is connected to the electric grid.

## Product Specific Safety Regulations

- This machine may only be used for its intended purpose: Making waffles or similar products.
- **WARNING!** High temperatures, handle with care.

## First Time Use

- Unpack and inspect your machine immediately after receipt. If there are any latent defects or damage to the machine then immediately contact your supplier. Save all packaging materials in case the machine needs to be returned or inspected by the freight carrier.
- Remove any protective film from all surfaces (if applicable).
- Read this instruction manual completely before attempting to install and operate this product. When in doubt, contact your supplier.
- If your machine is supplied with a factory fitted molded plug then you may plug the unit into a standard electrical outlet. Make sure that the voltage of the machine and the wall outlet are compatible. If your machine is not supplied with a factory fitted molded plug then a qualified electrical engineer must be contracted to wire the unit to the power supply.
- Before using the appliance for the first time, it is recommended to clean the appliance according to instructions (see chapter "Cleaning and Maintenance").

## Installation

1. The machine must be positioned on a flat and stable surface.
2. Choose a surface where the machine is not exposed to direct sunlight, or close to a direct source of heat such

as a cooker, oven or radiator.

3. When positioning the appliance, maintain a distance of 10cm (4 inches) between the appliance and walls or other objects for ventilation and ease of use.
4. Position the machine in such a way that the plug is accessible at all times.
5. Install the required parts & accessories (if applicable).
6. Plug the power plug into a grounded and compatible socket.

## Operation

- Switch on the appliance using the “ON/OFF” switch located at the front.
- Select the desired temperature using the temperature control dial.
- Allow the appliance to reach the selected temperature (do not close lid during pre-heating). The orange indicator will switch off when selected temperature has been reached.
- Add batter to the Waffle Maker by gently pouring it in the middle of the bottom plate. Make sure to cover the entire bottom grid with batter (when using the Lollipop Waffle Maker, place a heat resistant stick in the designated recess prior to adding the batter).
- Close the lid and set the timer as needed, using the timer control dial located at the front.
- Regularly rotate the cooking plates to ensure even cooking (Maxima Bubble Waffle Maker only).
- Once the timer is finished it will make a “ding” sound. Open the cooking plates and check your product. If cooked satisfactory, remove the waffle(s) using a pair of tongs, do not use your hands.
- Switch off the appliance when not in use. **ATTENTION!** The appliance will remain hot for a period after it has been switched off.
- If the appliance will not be used for a longer period, please remove the plug from the main socket. Clean the appliance according to instructions (see chapter “Cleaning and Maintenance”).

## Cleaning and Maintenance

- Maintenance and repairs should only be done by a certified technician.
- Regularly check and clean the appliance, its parts and accessories (if applicable).
- Regularly check the power plug and power cable for damage. If either is damaged do not use the appliance. Instead, have it repaired by a certified electrical engineer.
- Always switch off and disconnect the power supply before cleaning or maintenance.
- Make sure the appliance has cooled down completely before cleaning or maintenance.
- **ATTENTION!** Never use aggressive cleaning agents or abrasives. Do not use solvents or petrol based cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use a food safe detergent instead.
- **ATTENTION!** Do not use any scourer and sharp or pointed objects during cleaning, this may cause damage to the machine.
- **ATTENTION!** Never hose down the machine or immerse it in water or any other liquid, instead wipe the exterior with a damp cloth. Do not use a steamer to clean the appliance
- **ATTENTION!** Never let the power cable or power plug get wet or damp.
- Clean the base, drip tray and cooking grids using a damp cloth and warm water with a mild food safe detergent. Appliance and parts are not dishwasher safe, manual cleaning required. Always dry the appliance and accessories after cleaning using a soft cloth.

- If some batter residue is hard to remove, pour a small amount of cooking oil on it and wait a few minutes. This will soften the residue and make it easier to remove.

## Storage

- Make sure the appliance is cleaned properly before storage.
- Coil up the power cable and put it away.
- Store in a cool and dry place.

## Discarding

When discarding the appliance, do so in compliance with local, state and national regulations.

## Guarantee

- Thank you for using our products, our company will follow related provisions from our “Algemene Voorwaarden”, and provide you services when you can show us the invoice.
- We provide 12-month warranty from the date of purchase (invoice date). In the warranty period, our company is responsible for free parts if there is a device fault or quality problem of spare parts under correct operation.
- **The following is not included in the free service:**
  1. Damages result from transportation, installation, improper connections.
  2. Component damages caused by failing to provide power and voltage as required in technical data.
  3. Damages caused by disassembling products, adjust or change the mechanical and electrical structures without permission.
  4. Damage caused by improper operation, cleaning and maintenance.
  5. Non-man-made damage, such as damages from abnormal voltage, fire, building collapse, lightning, floods and other natural disasters, and damages from rats and other pests.
  6. Failure in following the manual when operating.
  7. Wearable and expendable parts.
  8. Altered invoice or without invoice.
- In line with our policy of continuous development, we reserve the right to alter the product, the packaging or the documentation without prior notice.

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## Documents / Resources



[maxima 09365100 Waffle Maker](#) [pdf] User Manual  
09365100 Waffle Maker, 09365100, Waffle Maker, Maker

## References

- [👑 Professional Catering Equipment from Maxima](#)
- [👑 Professional Catering Equipment from Maxima](#)
- [User Manual](#)

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