

PYY Bubble Waffle Maker



PYY Bubble Waffle Maker User Manual

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PYY

PYY Bubble Waffle Maker



Product Information

Specifications

- **Product Name:** Bubble Waffle Maker
- **Safety Precautions:** Read the manual before use
- **Power:** Electric
- **Materials:** Stainless Steel
- **Weight:** Varies
- **Dimensions:** Varies

Product Usage Instructions

Methods of Making Egg Waffles

1. Ingredient:

- 250g Self Raising Flour
- 80g Cornstarch
- 150g Granulated Sugar
- 340g Water
- 20g Milk Powder
- 80g Baking Oil
- 10g Double-Acting Baking Powder
- 2 Eggs

2. Cooking Progress:

1. Switch on the power.
2. Adjust the temperature control to preheat.
3. Pour in the egg waffle mixture and close to flip to the other position.
4. Turn to 180 Degrees.
5. Flip back to the original position to see if it is cooked.
6. Pick the food out with the food clip.

Reminders: Pour each 150~170g of the egg waffle mixture to the egg waffle machine, and bake at 180 Degrees for 3 minutes. (Temperature and baking time will be increased according to different climates in different regions.)

Troubleshooting

◦ Green Light Turn Off:

Cause: The machine meets the default temperature.

Solution: Turn the temperature control back and forward.

◦ Power indicator On, but machine not heating up:

Causes: Thermostat Damaged, Heating Plate Damaged, Incorrect Voltage.

Solution: Contact the after-sales team.

Cleaning Methods

1. ONLY clean with a soft cloth after daily use.
2. DO NOT use hard objects or wire brushes to clean to avoid damaging the surface.
3. SWITCH OFF the machine when not in use to avoid mold board dry burning to break.
4. NEVER use soybean oil as it will cause a chemical reaction to form black carbon.
5. DO NOT soak the machine in water to prevent water from ruining the upper cover.
6. DO NOT clean with cold water or immerse the hot machine in water.

Important Note

To maintain the appearance and increase the service life, clean and sanitize your equipment daily after use. Clean

before use if equipment has not been used for a while.

FAQ









- **Q:** What should I do if the green light turns off?
 - **A:** If the green light turns off, it is likely that the machine has reached the default temperature. Simply turn the temperature control back and forth to reset it.

WARNING

Please follow and read carefully to the following safety notice before using the product:

1. DO NOT touch the hot surface to avoid burns.
2. DO NOT immerse the product and cable in the water to avoid electric shock
3. MUST beware all age under 18 or areas which near children when using the product
4. UNPLUG the product and let it to cool down before cleaning or after using.
5. ONLY find the nearby authorized service agency for inspection, repair, and adjustment when the appliance, cable or the cord being damaged
6. NEVER use not from the manufactured electrical appliance to avoid injury.
7. CLEAN the device before each time using the product.
8. DO NOT hang the wires on the table edges or any hot surface.
9. DO NOT operate or place the product near hot gas or electric stoves.
10. MUST be careful when moving the machine that contains hot oil to avoid burns.
11. MUST turn off all control or function keys before unplugging the product.
12. NEVER use the product for other purposes.
13. KEEP and SAVE the instruction properly

METHODS OF MAKING EGG WAFFLE

250g Self Raising Flour		150g Granulated Sugar	
80g Corn Starch		340g Water	
20g Milk Powder		80g Baking Oil	
10g Double-Acting Baking Powder		2 Eggs	

Cooking Progress



Switch on the power.



Adjust the temperature control to preheat.



Pour in the egg waffle mixture and close to flip to other position.



Turn to 180 Degree.



Flip back to the original position to see if it is cooked.



Pick the food out with the food clip.

TROUBLESHOOTING

Issue Name	Cause of Issue	Solution
Green Light Turn Off	Machine meet the default temperature	It is a normal setting. Just turn the temperature control back and forward.
Power indicator On, but machine not heating up	1. Thermostat Damaged	Contact the after-sales team.
	2. Heating Plate Damaged	
	3. Incorrect Voltage	
Half Uncooked Waffle	1. Ingredient Concentration	Appropriate amout of water and flour in mixture
	2. Insufficient Heating	Preheat the machine to 356F
	3. Not enough Batter	Measure 170g of waffle mixture before baking
Sticky Template	1. Insufficient baking time	Properly extend and adjust the baking time and temperature
	2. Insufficient temperature	
	3. Broken Template	Contact the after-sales team.
Machine Mold Broken	Drying Burning	When not using, please switch off the machine.
		Contact the After-Sales team.
Not Easy to Clean	Mixture easy dripping to everywhere	Suggest put some baking paper or some non burn paper to help easy to clean in second.

CLEANING METHODS

1. ONLY clean with a soft cloth after daily use.
2. DO NOT use hard objects or wire brushes to clean to avoid damage the surface.
3. SWITCH OFF the machine when not in use to avoid mold board dry burning to break.
4. NEVER use soybean oil it will cause chemical reactions to form black carbon.
5. DO NOT soak the machine in water to avoid water ruin into the upper cover.
6. DO NOT clean with cold water or immerse the hot machine in water

IMPORTANT: To maintain the appearance and increase the service life, clean and sanitize your equipment daily after use. Clean before use if equipment has not been used for a while.

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References

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