

Winco® BWM-07 Belgian Waffle Maker



Winco BWM-07 Belgian Waffle Maker Instruction Manual

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Specifications

- **Model:** BWM-07
- **Voltage:** 120 V ~ 60 Hz
- **Power:** 1,000 W
- **Amperage:** 8.3 A
- **Plug Type:** NEMA 5-15P
- **Overall Dimensions:**
 - **Product Length:** 10" (255 mm)
 - **Product Depth:** 17-3/4" (450 mm)
 - **Product Height:** 12" (305 mm)
 - **Product Weight:** 22 lbs (9.9 kgs)

Product Usage Instructions

Before Operating

Before using the Commercial Belgian Waffle Maker, ensure you have read and understood the provided instructions thoroughly.

Operating Instructions

1. Plug the waffle maker into a suitable power outlet with the provided NEMA 5-15p plug.
2. Allow the waffle maker to heat up to the desired temperature setting based on your recipe.
3. Pour the waffle batter onto the preheated waffle plates and close the lid gently.
4. Cook the waffle for the recommended time or until it reaches your desired level of crispiness.
5. Carefully open the lid, remove the cooked waffle using a non-metal utensil, and repeat the process for additional waffles.

Specifications

| Model | Voltage | Power | Amperage | Plug Type | Overall Dimensions | | | Product Weight |
|--------|---------------|---------|----------|-------------|--------------------|------------------|--------------|------------------|
| | | | | | Length | Depth | Height | |
| BWM-07 | 120 V ~ 60 Hz | 1,000 W | 8.3 A | NEMA 5-15 P | 10" (255 mm) | 17-3/4" (450 mm) | 12" (305 mm) | 22 lbs (9.9 kgs) |

BEFORE OPERATING ANY EQUIPMENT

READ AND FAMILIARISE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

- Congratulations on the purchase of your WINCO® equipment. WINCO takes pride in the quality of its products.
- When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment.
- To ensure the best results, you must read and follow the instructions in this manual carefully.
- It's important to save these instructions for future reference.

Important For Future Reference

- Please complete this information and retain this manual for the life of the equipment.
- For Warranty Service and/or parts, this information is required.
- **Model Number**_____
- **Serial Number**_____
- **Date Purchased**_____



- **WARNING:** IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH.
- READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.



- **CAUTION:** THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY.
- IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.



- **WARNING:** A FACTORY-AUTHORISED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW THE SERVICE SET-UP ARRANGEMENT.

Introduction

- Congratulations on the purchase of the WINCO® equipment.
- Please take time to carefully read through this manual to ensure the equipment is operated and maintained properly, to ensure the best possible performance from the product for many years.
- WINCO will not accept liability for the following.
 - The instructions in this manual have not been followed correctly.
 - Nonauthorised personnel have tampered with the equipment.
 - Non-original spare parts are used.
 - The equipment has not been handled and cleaned correctly.
 - There is no use or damage to the unit.
- **Immediately Inspect for Shipping Damage**
- All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery.
- If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.
- **A.** Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- **B.** If concealed damage or loss is not apparent until after the equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to keep all contents and packaging material.

Package Contents

All units come with an Operating Instruction Manual and the following:

- Waffle Maker
- WINCO® prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage.
- Should you find any damage as a result of freight, please contact your WINCO dealer immediately.

Unpacking the Equipment

DISPOSE OF ALL PACKAGING MATERIALS IN AN ENVIRONMENTALLY RESPONSIBLE MANNER.

1. Remove all packing materials and tape, as well as any protective plastic and cardboard, from the unit.
 2. Clean any glue residue left over from the plastic or tape.
 3. Place the unit in the desired position and height.
- **SAVE THE ORIGINAL BOX AND PACKAGING FOR USE IN PACKAGING AND SHIPPING THE EQUIPMENT IF SERVICES ARE NEEDED.**
 - Thoroughly read, understand, and follow these instructions before installation and use.
 - Please keep this manual in a safe place for future use!
 - **NOTE:** Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Important Safeguards

- To ensure safe installation and operation, please carefully read and understand the following statements.
- Unless the operator is adequately trained and supervised there is a possibility of serious injury.
- Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.
- Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual.
- Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment.
- If there is ever uncertainty about a particular task or the proper method of operating this equipment, ask an experienced supervisor or contact Winco® for assistance.

Warnings

- This manual contains many precautions to follow to help promote the safe use of this equipment.



- **HOT WARNING:** USE CAUTION WHEN TOUCHING THE UNIT.

FOR YOUR SAFETY

- Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

WARNING

- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read these installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

TO PURCHASER

- Contact your local gas supplier and ask for instructions in the event the user smells gas. This information should be posted in a prominent location.
- These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the

manufacturer first.

2. DO NOT touch any surfaces that may be hot.
3. Unplug from outlet when not in use prior to installing or removing parts and before cleaning. Allow for the device to cool first before handling.
4. To protect against the risk of electrical shock, do not immerse the appliance, cord or plug in water, or other liquids.



WARNING Electrical Shock Hazard

- Keep water and other liquids from entering the inside of the unit.
 - The liquid inside the unit could cause an electrical shock.
 - Do not spray water or cleaning products. Liquid could come into contact with the electrical components and cause a short circuit or an electrical shock.
 - Do not use the unit if the power cord is damaged or has been modified.
5. DO NOT operate this device or any other electrical equipment with a damaged cord or plug or after the unit malfunctions or is dropped or damaged in any manner.
 - Return to the nearest WINCO Authorised Service Centre for examination, repair and/or adjustment.
 6. The use of accessory attachments not recommended by WINCO may cause fire, electric shock or injury.



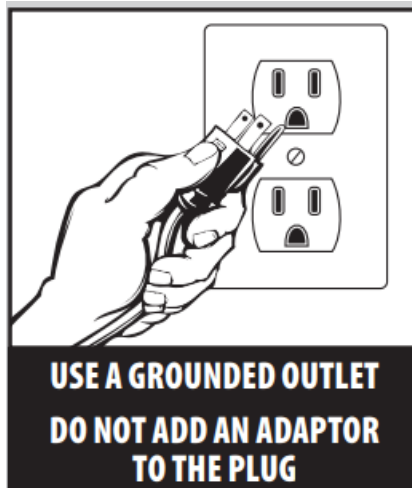
WARNING: Fire Hazard.

- Correct installation precautions, procedures and regulations must be followed.
 - Operation and safety training is necessary for all users of this equipment.
7. Not intended for outdoor installation.
 8. DO NOT let the cord hang over the edge of a table or counter or touch hot surfaces.
 9. DO NOT place on/near a hot gas / electric burner or heated oven.
 10. This appliance should always be on a stable and steady countertop or table.
 - Allow sufficient space around the cooking area. Never use the unit on/near low-heat-resistant materials (carpet, vinyl).
 11. This appliance is not intended for use by individuals (including children) with reduced or impaired physical, sensory or mental capabilities or lack of experience or knowledge unless they have been given proper supervision or instruction concerning the use of this appliance by a person responsible for their safety.
 12. Any objects that are not intended for use with the appliance should not be in the unit.
 13. Clean with caution – if a wet sponge or cloth is used to wipe spills on a hot cooking surface, exercise caution to avoid steam burns.
 - **NOTE:** Some cleaners may produce noxious fumes when applied to a hot surface.
 14. Do not store any item on top of this unit when it is in operation.
 15. Never place materials such as paper, cardboard, plastic, etc., on or under this unit.
 16. Proper connections and power supply are essential for efficient performance.
 17. If an extension cord power supply is used,

- **a.** The marked electrical rating of the extension cord should be rated the same or greater than the electrical rating of the unit.
 - **b.** The cord should be located so that it does not drape over the counter/tabletop and can not be damaged or moved unintentionally.
18. The units are wired to be used with a standard 120V or 220V/AC receptacles and may be plugged into any convenient outlet (refer to units serial plate).
19. The installation of the unit must conform to the NATIONAL ELECTRIC CODE, ALL LOCAL ELECTRIC CODES AND ORDINANCES, AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS.
- Additionally, we recommend a 4" spacing surrounding the unit to provide adequate ventilation.

Proper Grounding

- This machine is provided with a three-pronged grounding plug. The outlet to which this plug is connected must be properly grounded.
- If the receptacle is not the proper grounding type, contact an electrician. DO NOT, under any circumstances, cut or remove the third ground prong from the power cord or use any adapter plug.



Preparation



1. Place the Waffle Maker on a flat, level surface.
2. Plug the unit into a 120v power source.
3. Turn on the unit with the Main Power Switch. The machine will sound one time, and the LED display will appear with the set baking time.

PROGRAMMING BAKING TEMPERATURE

1. Press and hold down the “SET” button, and then press the “START/STOP” button. The LED display will show the set baking temperature.
2. To change the temperature, use the “UP” or “DOWN” buttons until the desired temperature is reached.
3. Once the desired temperature has been reached, press the “SET” button to store the setting.
4. To check the set temperature, repeat step 1.

Programming Baking Time

1. The timer can be set in minutes and seconds, as indicated on the LED display.
2. To increase the baking time, press and hold the “UP” button, then press the “START/STOP” button repeatedly to set the desired time.
3. To decrease the baking time, press the “DOWN” button, then press the “START/STOP” button repeatedly to set the desired time.
4. Press the “SET” button to store the new desired time.
 - Before applying batter, ensure that the plates are always well lubricated with cooking spray, oil, or a similar product to ensure that the product does not stick to the plates

Operation

1. Allow the unit to preheat to the set temperature. An amber light on the front panel will be illuminated while the unit is still preheating.
2. Once the green light illuminates on the front panel, the unit has reached the set temperature and is ready for baking.
3. Generously apply cooking spray, oil, or a similar product onto the plates.
4. Place the desired amount of batter on the bottom plate, close the top lid using the handle provided, and turn the handle clockwise by 180 degrees.
5. To activate the rundown timer, press the “STOP/START” button once.
6. The rundown timer will now proceed to count down.
7. Once the baking cycle is complete, the buzzer will sound, alerting the user that the product is baked.
8. To reset, press the “STOP/START” button once.
9. To remove the product, turn the handle counterclockwise by 180 degrees, open the unit and remove the product.
10. Before continuing with the next bake, ensure the green light is illuminated, indicating that the preheat temperature has been reached.



- **HOT WARNING:** Burn Hazard.
- When in operation, the appliance surfaces will be HOT!
- Please take extreme caution.
- USE CAUTION WHEN TOUCHING THE UNIT.

Cleaning, Care, & Maintenance

- To maintain the appearance and increase the service life, clean the coffee urn daily.
- Clean all surfaces before using the appliance.
- Also, clean after each day's operation; however, the unit may require more frequent cleaning, depending on the volume of production.
- Switch the power off and disconnect from the outlet before cleaning.
- Unplug the unit when it is not in operation.
- Allow the unit to cool before attempting to clean it.
- The exterior of the unit may be cleaned by carefully wiping it with a damp cloth.
- The plates are non-stick coated and should only be cleaned with a damp cloth. Under no circumstances should the plates be cleaned with abrasive wool.
- DO NOT immerse the unit in water.
- DO NOT clean with a pressure washer.

Safety Precautions

- Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of all precautions.
- Accidents and problems can result from a failure to follow fundamental rules and precautions.
- A WINCO® Approved Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.
- Before handling, allow the equipment to cool after use.
- Before cleaning, switch off the power and disconnect the power cord from the outlet.
- Do not immerse the unit in water or use a hose to clean it.
- If the power cord is damaged, it must be replaced by a WINCO® Approved, recommended, Qualified Service Technician to avoid a hazard.

Troubleshooting

If your equipment unit does not operate, please check the following before placing a service call.

| ISSUE | MIGHT BE CAUSE BY | RECOMMENDED SOLUTION |
|----------------------------|---|---|
| The unit is not turning on | Power supply | Check that the power supply cord is properly connected to a power source. |
| | | Check the outlet for power |
| | The switch has not been turned on | Check that the switch is in the ON position. |
| | Plug/cord or external wiring is damaged | Remove and replace the damaged plug and wiring – <i>Replacement must be done by an authorised service provider.</i> |
| The unit is not heating up | Temperature Control | Check the temperature controls if the waffles are not cooking evenly or are taking too long to cook. |
| | Timer | Check the timer settings and adjust the cooking time as needed. |

Service and Repair

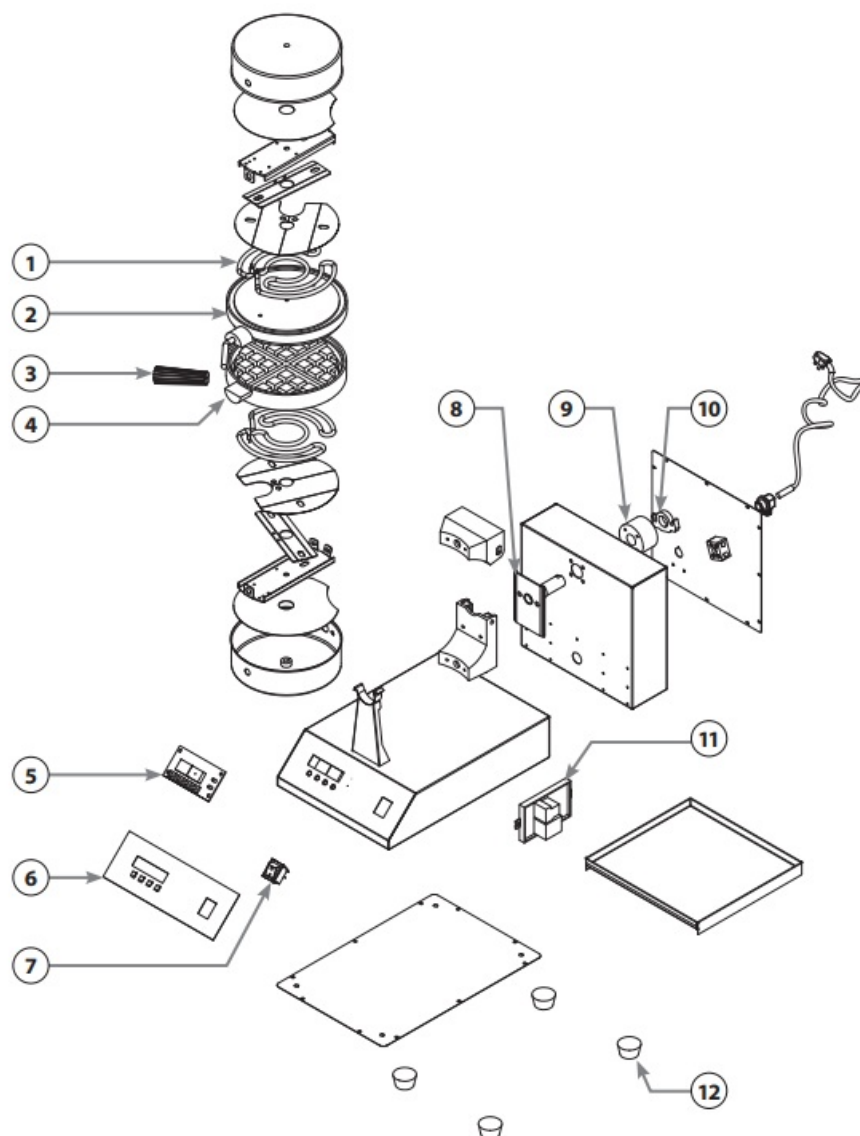
- THIS EQUIPMENT MUST ONLY BE SERVICED BY AN AUTHORISED AGENT.

NOTE

- Parts protected by the manufacturer or its agent are not to be adjusted by the installer unless the installer is an authorised service agent.
- If you have any questions or problems, DO NOT send unit to WINCO® without first contacting our customer service department.
- See the “Limited Warranty” section on page 10 for details.

Exploded View

MODEL: BWM-07



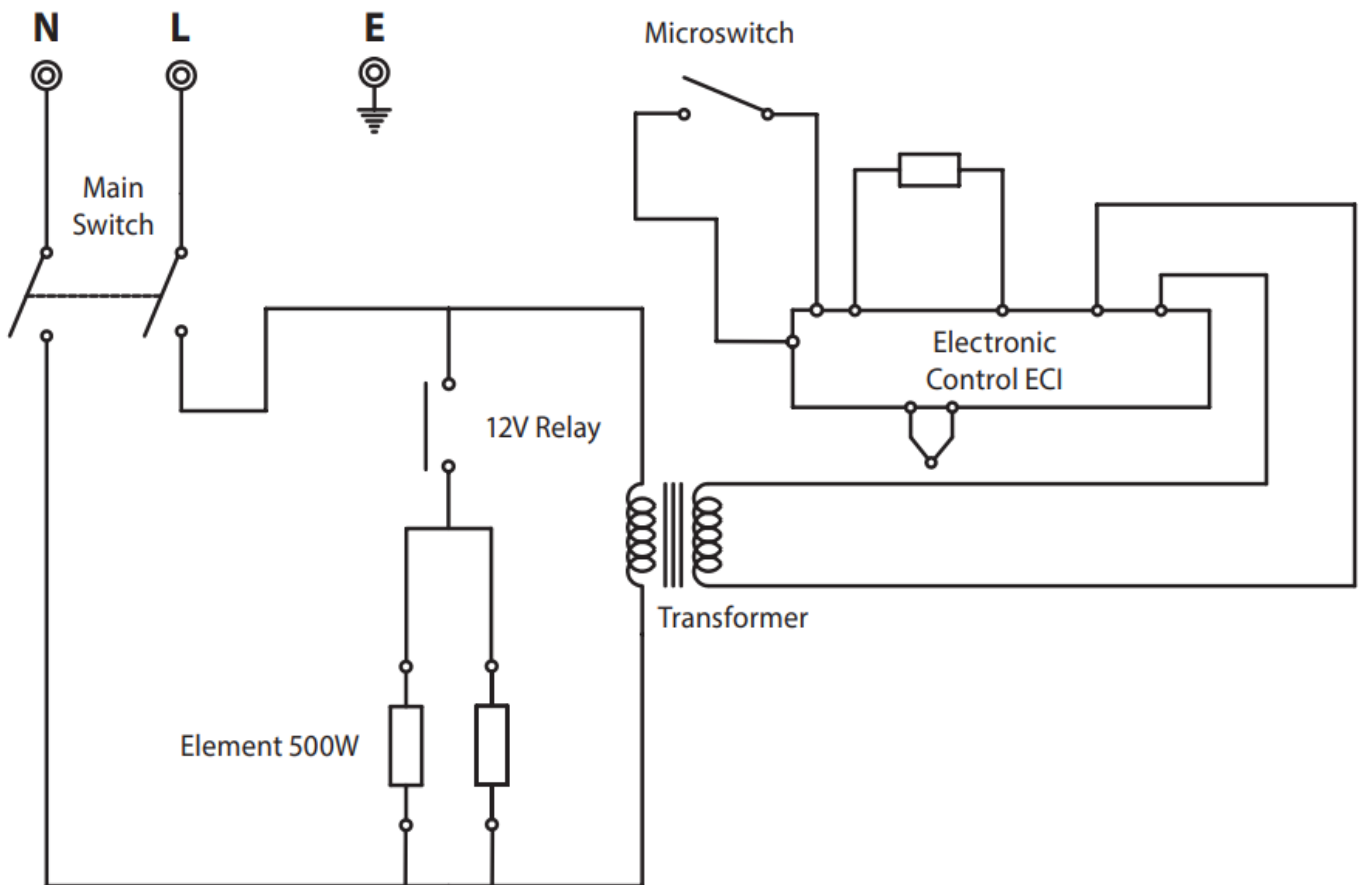
Parts List

| # | Description | Part # | # | Description | Part # |
|---|----------------------|----------|----|-------------------|----------|
| 1 | Top & Bottom Element | BWM07-01 | 7 | On/Off Switch | BWM07-07 |
| 2 | Top Plate Casting | BWM07-02 | 8 | Pivot Axel | BWM07-08 |
| 3 | Handle Grab | BWM07-03 | 9 | Brass Pivot Bush | BWM07-09 |
| 4 | Bottom Plate Casting | BWM07-04 | 10 | Pivot Locking Pin | BWM07-10 |
| 5 | Control Board | BWM07-05 | 11 | Power Supply | BWM07-11 |
| 6 | Control Board Facia | BWM07-06 | 12 | Feet (4 Pieces) | BWM07-12 |

- Please contact factory for special order parts not listed.

Electrical Diagram

120V~60Hz



- This circuit diagram has been provided to assist qualified electricians; only WINCO service agents or qualified electricians should carry out repairs if required.
- Do not remove any components or service panels on this product.

Limited Warranty

- WINCO® warrants to the original purchaser of new equipment that said equipment, when installed by our instructions within North America and subjected to normal use, is free from defects in material or workmanship for 1 year.
- The labour warranty is one year from original installation or 18 months from the actual factory shipment date, whichever date occurs first.
- THIS WARRANTY IS INSTEAD OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.
- WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT THAT PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.
- IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO THE BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.
- This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent

transferees.

- Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.
- This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

WARRANTY SERVICE

- DO NOT send unit to WINCO® without first contacting our customer service department: 9732953899.
- To initiate warranty service, please visit our online portal: <https://www.wincous.com/contact-us/product-technical-support>

SCAN FOR ONLINE PORTAL



- If you are having trouble or are unable to scan, enter the web address listed above to access the online portal.

Please provide or have the following information available:

- Contact Name, E-mail, and Phone Number
- Company/Organisation Name
- Model Number
- Serial Number
- Pictures or Supporting Documentation
- Proof of purchase is required to extend the warranty more than 1 year from the date of shipment from the factory.
- THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER.
- WINCO® NEITHER ASSUMES NOR AUTHORISES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, but not limited to just these items:


1. Natural disasters (ie: earthquakes, tornadoes, hurricanes, etc.), fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after-market parts.

5. Repairs made by anyone other than a WINCO® designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Normal product maintenance.
9. Misuse or abuse.
10. Normal wear and tear items such as light bulbs, fuses, and exterior finishes.

Warranty voided if:

1. Product is altered by user
2. The serial number plate is removed
3. The product is installed in a prison or any correctional facility.

For California Customers

-  **WARNING:** Cancer and Reproductive Harm – www.P65Warnings.ca.gov
- www.wincous.com



FAQ

- **Q: What should I do if my waffle maker arrives damaged?**
 - **A:** If your waffle maker arrives damaged, follow these steps.
 - Note the damage on the freight bill at the time of delivery and have it signed by the carrier representative.
 - If concealed damage is discovered after uncrating, request an inspection from the carrier within 15 days.
 - Keep all contents and packaging materials for inspection purposes.

Documents / Resources

| | |
|---|---|
|  | Winco BWM-07 Belgian Waffle Maker [pdf] Instruction Manual BWM-07 Belgian Waffle Maker, BWM-07, Belgian Waffle Maker, Waffle Maker |
|---|---|

References

-  P65Warnings.ca.gov
-  Winco
- [User Manual](#)