

Winco BWM-07 Single Belgian Waffle Maker



Winco BWM-07 Single Belgian Waffle Maker Instruction Manual

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Winco BWM-07 Single Belgian Waffle Maker



Specifications:

- Model: BWM-07
- Voltage: 120 V ~ 60 Hz
- Power: 1,000 W
- Amperage: 8.3 A
- Plug Type: NEMA 5-15P
- Overall Dimensions:
 - Length: 10" (255 mm)
 - Depth: 17-3/4" (450 mm)
 - Height: 12" (305 mm)
 - Weight: 21.4 lbs (9.7 kgs)

Product Information

The Commercial Belgian Waffle Maker Model BWM-07 is designed, built, and sold for commercial use only. It is important to read and familiarize yourself with the use and safety instructions before operating the equipment.

Product Usage Instructions

Before Operating:

1. Complete the information on the manual for future reference and warranty service.

2. Read and understand the installation, operation, and maintenance instructions thoroughly.

Operating the Waffle Maker:

1. Ensure the waffle maker is placed on a stable, level surface.
2. Plug in the waffle maker using the NEMA 5-15P plug type to a 120 V power source.
3. Preheat the waffle maker according to the manufacturer's instructions.
4. Pour the waffle batter onto the preheated waffle plates and close the lid.
5. Follow the recommended cooking time for the waffles.

Cleaning and Maintenance:

1. Allow the waffle maker to cool down completely before cleaning.
2. Wipe the waffle plates with a damp cloth after each use to remove any residue.
3. Regularly inspect the waffle maker for any signs of damage or wear and tear.

FAQ:

- Q: Can I use this waffle maker for residential purposes?
A: No, this waffle maker is designed for commercial use only and should not be used in a residential setting.
- Q: How do I claim warranty service for the waffle maker?
A: To claim warranty service, you will need to provide the model number, serial number, and date of purchase.
Contact a factory-authorized service provider for maintenance and repair.

BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

Congratulations on your purchase of this WINCO® commercial 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.

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)	21.4 lbs (9.7 kg)

Commercial Belgian Waffle Maker

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 SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.

WARNING: A FACTORY-AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW THE SERVICE SET UP ARRANGEMENT ON PAGE 8.

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 if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the equipment.
- Non-original spare parts are used.
- The equipment has not been handled and cleaned correctly.
- There is any use damage to the unit

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

Please carefully read and understand the following statements to ensure safe installation and operation. 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 several precautions to follow to help promote safe use of this equipment.

WARNING

USE CAUTION WHEN TOUCHING THE UNIT.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors 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 the outlet when not in use before 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 contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if 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, is dropped or is damaged in any manner. Return to the nearest WINCO Authorized Service Center for examination, repair and/or adjustment.
6. Using 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.

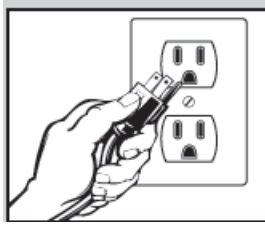
7. Not intended for outdoor installation.
8. DO NOT let the cord hang over the edge of a table or counter, or touch hot surfaces.
9. DO NOT place on/near a hot gas / electric burner, or heated oven.
10. This appliance should always be on a stable and steady countertop table. Allow sufficient space around 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 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,
 1. The marked electrical rating of the extension cord should be rated the same or greater than the electrical rating of the unit.
 2. 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 in order 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.



USE A GROUNDED OUTLET DO NOT ADD AN ADAPTOR TO THE PLUG

Preparation



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

PROGRAMMING BAKING TEMPERATURE

1. Press and hold down "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.

Prior to 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 similar products 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.

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 power off and disconnect from the outlet before cleaning.
- Unplug the unit when not in operation.
- Allow unit to cool before attempting to clean.
- The exterior of the unit may be cleaned by carefully wiping 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 are 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 power and disconnect power cord from the outlet.
- Do not immerse unit in water or use hose to clean.
- 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 prior to placing a service call.

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

Service and Repair

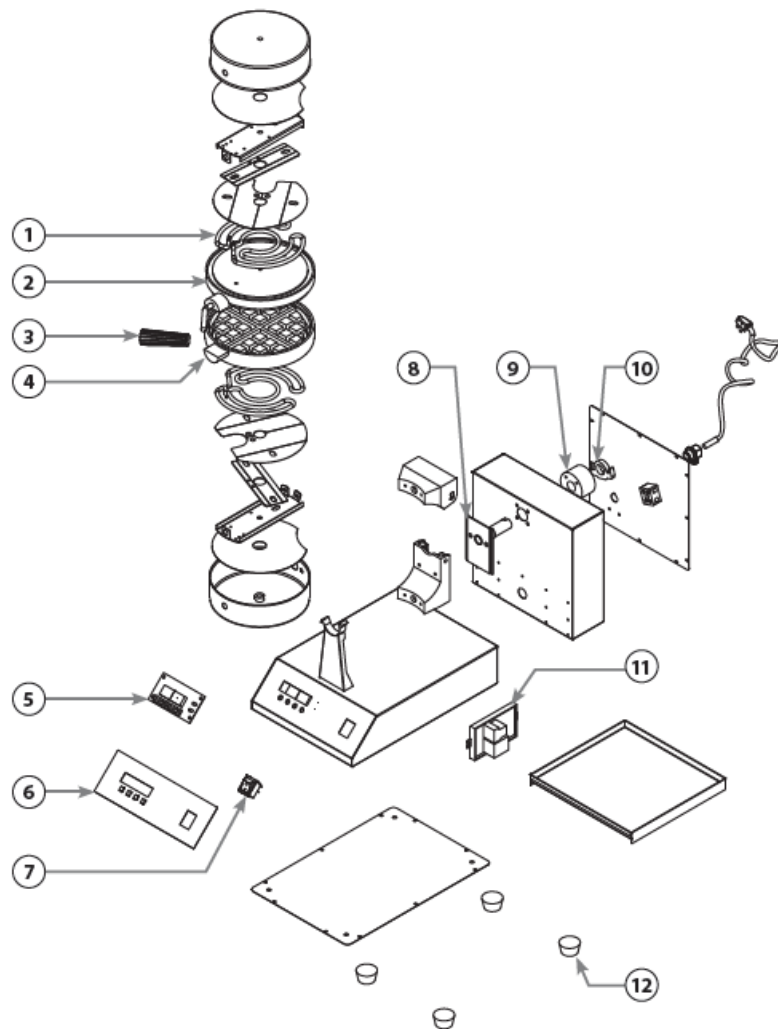
THIS EQUIPMENT MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

NOTE

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

Exploded View

MODEL: BWM-07

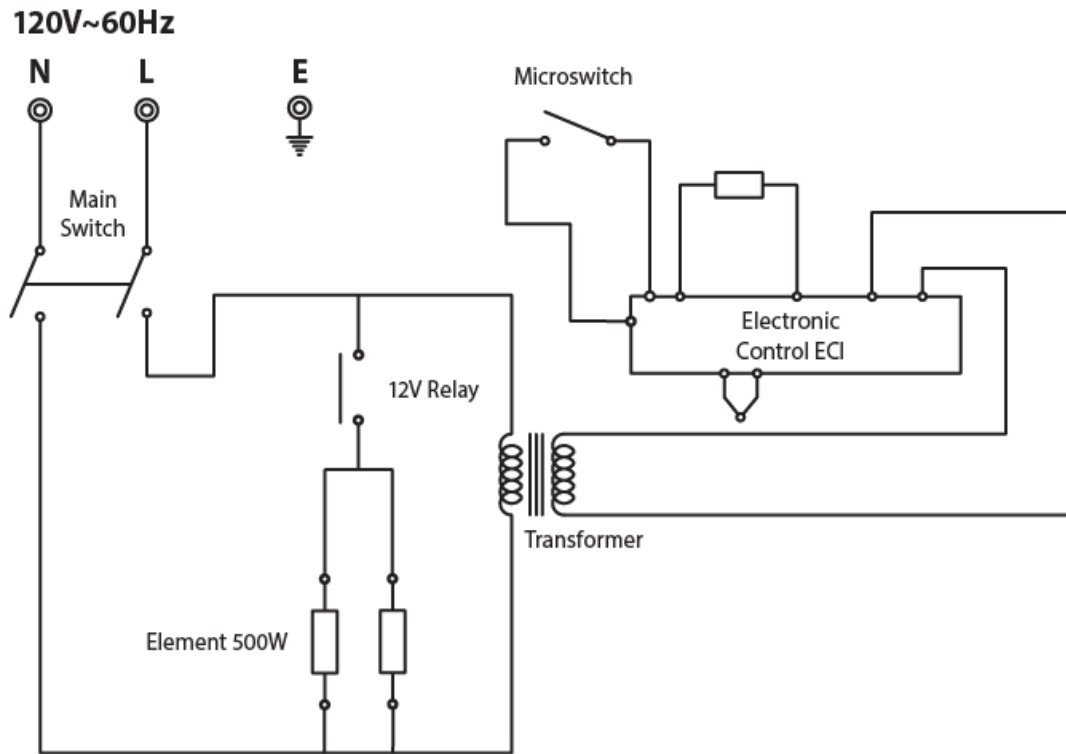


Parts List

#	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



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 labor warranty is one year from the 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 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 the unit to WINCO® without first contacting our customer service department: [973-295-3899](tel:973-295-3899).

To initiate warranty service please visit our online portal: <https://www.wincous.com/contact-us/product-technical-support>

SCAN FOR THE ONLINE PORTAL

If 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/Organization Name
- Model Number
- Serial Number
- Pictures or Supporting Documentation

Proof of purchase is required to extend the warranty more than 1 year from 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 AUTHORIZES 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. Serial number plate is removed

3. Product is installed in a prison or any correctional facility.

Please keep this manual in a safe place for future use!

Model: BWM-07

www.wincous.com

For California Customers

WARNING: Cancer and Reproductive Harm – www.P65Warnings.ca.gov

Documents / Resources

	<p>Winco BWM-07 Single Belgian Waffle Maker [pdf] Instruction Manual BWM-07, BWM-07 Single Belgian Waffle Maker, BWM-07, Single Belgian Waffle Maker, Belgian Waffle Maker, Waffle Maker, Maker</p>
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References

- P65Warnings.ca.gov
- [Winco](#)
- [Equipment Warranty & Service Technical Support – Winco](#)
- [User Manual](#)

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