



## Waffle Machine (Muffin Maker)

### Instruction Manual

FSEWM-0304AFSEWM-0304B

FSEWM-0304BFSEWM-0304



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Waffle Machine (Muffin Maker) is my company's latest research and development of electric heating products, its style is unique, unique, the overall structure of safe and reasonable, easy to operate, small size, beautiful appearance.

Muffin is a kind of cake with less water. It is an egg, sugar and flour as its basic material. Its construction principle is interlinked with cake. Only the formula of the muffin is less water and the cake is different from the cake in the way it is packed and shaped. We all know that the cake contains a lot of water and the batter has been diluted. It must be used for baking or baking.

This manual introduces the Waffle Machine (Muffin Maker) series. Please read this manual carefully before use, in order to operate correctly and use it to maximize the function of this product.

## 一、 Performance Characteristics

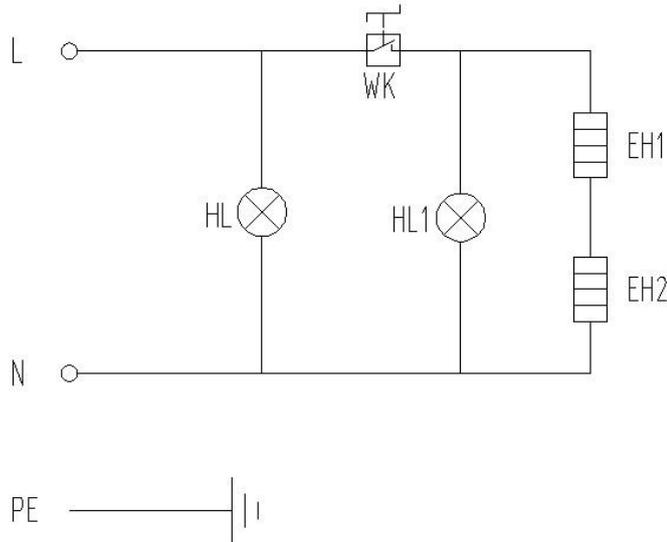
1. An automatic thermostat is used to set the required temperature (50-320 degrees Celsius).
2. Adopt heat resistant, heat insulation material, double layer heat insulation process design, safety, energy saving and high efficiency.

## 二、 Basic Parameter

Name	1-Head shape Waffle Baker	1-Head Peach shape Waffle Baker	4-Head shape Waffle Baker	6-Head shape Waffle Baker
Model	FSEWM-0304	FSEWM-0303 B	FSEWM-0304B	FSEWM-0304A
Voltage	220-240V~ /50Hz	220-240V~ /50Hz	220-240V~ /50Hz	220-240V~ /50Hz

Power	2 kW	1.6 kW	1.6kW	2 kW
Temperature Control Number	1	1	1	1
Temperature range	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C
Dimension (mm)	310*380*255	280*340*255	285*380*260	310*380*255

### 三、 Schematic diagram of electrical equipment



HL-Power indicator    HL1-Heating indicator    EH1/EH2-Electric heating tube  
 WK-Thermostat    PE-Enclosure ground

### 四、 Operation instructions

1. The temperature control device is arranged on the furnace surface right, the power supply is switched on, the green light, clockwise rotation respectively the thermostat, the desired temperature value at the required temperature, the yellow indicator light, the electric heating tube to work. When the temperature rises to the required temperature, the thermostat automatically cuts off the power supply, while the green indicator light is on, the yellow indicator lamp goes out, and the electric heating tube stops working. When the temperature decreases slightly,

the thermostat will automatically switch on the power, yellow light, green light, electric heating tube heating recovery, temperature rise, this repeated cycle, to ensure that the temperature in the range of set value constant.

2.The desired temperature can be adjusted according to the requirements so as to make the prepared food obtain an ideal effect.

3.If abnormal phenomena occur during use, the utility model must be stopped immediately, and the utility model can be used continuously after checking and troubleshooting.

4.According to the above instructions, the operator can set the heating time and temperature according to the different size formula and each hobby.For example, Roast Chicken cake can set the heating time is 4 minutes, the heating temperature is 170 DEG C, set after the slurry with good pour under the pie plate, put on the cake plate under pressure and cake plate, heating start time, time after the buzzer quotdi Di Di "alarm operation and when take out food, or food may be burnt.In short, over time, the higher the temperature, the darker the color of the toast, and the lighter the color. But the time can not be too short, if too short, food may be unfamiliar or no color.

## 五、 Installation notes

1.The applied voltage must be consistent with the nominal voltage of the furnace nameplate。

2.The socket shall be equipped with current leakage protector, and the grounding wire of the socket shall be reliably grounded.

3.The equipment should be laid on a suitable platform for easy work.

And away from flammable and explosive materials, pay attention to safety.

4.After heating, please don't touch the cake pan, top cover and handle bar to avoid scalding.

5.After use, should be promptly cleaned, so as not to time, dirt is not easy to erase. Wash with wet towels with detergent, but don't rinse with water.

6.The time setting function of this device only alarms, prompts the operation time, and does not cut off the power supply. Therefore, the operation should be timely operation.

## 六、 General troubleshooting

Problem	Reason	Solution
1.When the power is on, the indicator light does not turn on	1.power switch fuse fuse 2.Bad contact of power line	1.Replace the fuse 2.Fasten the power cord
2.Yellow indicator light does not go out, furnace temperature rise shall not be controlled	1.Wrong indication of the indicator light 2.The thermostat is out of order	1.Wiring in correct line 2.Replace thermostat
3.the indicator light is not bright, the furnace temperature control is normal	1.Poor contact of the indicator light 2.Indicator burned out	1.Fastening connection 2.Replace the indicator light

The above failure items are for reference only. If any faults occur, they shall be stopped immediately and shall be notified to the technical personnel for inspection and maintenance as soon as possible!

#### 七、Transportation and storage

During the course of transportation, severe shock and collision should be avoided. When not in use for a long time, it should be stored in a well ventilated, air dry and non corrosive gas warehouse. Rainproof and corrosion prevention measures should be adopted for temporary storage.

#### 八、Cleaning and maintenance

1. In cleaning and maintenance, the power shall be cut off to prevent accidents.

2. After the daily work, the wet towel with no corrosive detergent can be used to clean the surface of the furnace body and the outlet line of the power supply. Water is not allowed to be washed directly so as not to damage the electrical performance.



Warning:

This product must be safely earthed before use!

Never flush the furnace body and the heating panel surface with clean water!

This machine shell must be earthed to ensure safety. Thank you for your cooperation!