



NEMCO Belgian Waffle Baker-Digital
Model Series: 7020, 7020-S, 7020-240, 7020-S240, 7020-1, 7020-1S
7020-1S240,-7020-208, 7020-S208, 7020-1208 & 7020-1S208

OPERATING INSTRUCTIONS

INTRODUCTION

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. When using electrical appliances, always follow basic precautions to reduce the risk of fire, electric shock and injury to persons.
3. Clean machine thoroughly before and after each use using cleaning instructions below
4. Sanitize before use.

SAFETY INSTRUCTIONS

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This machine will be HOT during use and for a short time after it is turned off – BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Use extreme caution when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use near or around water. Never locate appliance where it may fall into a water container.

ELECTRICAL REQUIREMENTS

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power

PREPARATION AND PROGRAMMING TIME AND TEMPERATURE

1. Set unit on a flat surface
2. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
3. This appliance has hot and live electrical parts. Do not use it in areas where gasoline, paint or flammable liquids are used or stored
4. Clean unit thoroughly before use.
5. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761
NOTE: The unit is factory set at 385 degrees Fahrenheit for 3 minutes and 30 seconds.
6. The following steps may be taken to alter factory pre-programmed settings.
7. A cycle may be cancelled by depressing and holding the “ start/stop” button for 3 seconds.
8. To change the pre-programmed time: simply press and hold the “ minute” button until colon disappears: roughly 10 seconds. The “ minutes” button will scroll settings up, and the “ seconds” button will scroll settings down. By holding the buttons down, the settings will scroll quickly.
9. To change the pre-programmed temperature setting; press and hold the “ start/stop” button until colon disappears; roughly 10 seconds. NOTE: Temperatures is displayed in degrees Fahrenheit.
10. When changes are done, press the “ start/stop” button and the changes will be stored. NOTE: Any and all changes will be stored in the unit , and will not be affected by power supply.

STARTUP AND SEASONING THE GRIDS

1. Wash the machine before using.
 2. For best results and to eliminate sticking on aluminum grids, the grids should be seasoned following the steps below. Any good nonstick agent will work. It will be necessary to re-coat from time to time. NOTE: **NON-STICK grids are not seasoned.**
 3. Coat only new or clean grids.
 4. Spray the grid surface and allow to “dry” for at least 30 minutes.
 5. Turn baker on for at least 30 minutes.
- Baker is now ready to use

OPERATION

1. Push on-off switch to the “ ON” position.
2. L.E.D display will read “ Lo”, indicating the grids have not reached the set point temperature.
3. Time cycle will be displayed once temperature has been reached, approximately 15 minutes.

4. Open grids and pour batter on lower grid.
5. Close grids, rotate 180 degrees; for proper batter distribution; and press the start/stop button to begin cycle.
6. When the timer reaches 0:00, the alarm will sound for 10 seconds or push stop/start button.
7. Open grids and remove waffle.

IMPORTANT:

1. Frequent use of vegetable oil or non-stick agents on grids will contribute to carbon build up.
2. Keep grids clean as an abundance of oil coating and carbon build up has an insulating effect and will increase preheat and cooking time.
3. When the baker is not in use, keep grids closed to prevent heat loss.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit

1. **CAUTION:** Unplug the power cord from electrical source before cleaning.
2. Do not immerse in water or other liquid.
3. Wipe down unit using a damp cloth or sponge and hot detergent water.
4. Rinse by wiping with a damp cloth.
5. Wipe dry.
6. If unit has **removable grids**, remove by pulling release knob straight out.
7. Soak grids in hot soapy water. Wash with soft brush. Rinse and wipe dry. **Do not place damp grids in unit!**
8. **PLAIN GRIDS ONLY: HEAVILY CARBONED GRIDS – may need to use a carbon build-up cleaner, such as Sok- Off. CAUTION: - USE ONLY “SAFE FOR ALUMINUM” CLEANERS OR PERMANENT DAMAGE MAY RESULT. WARNING – DO NOT USE CARBON CLEANERS ON NON-STICK COATED GRIDS – PERMANENT DAMAGE WILL OCCUR. CONSULT SPECIFIC INSTRUCTION FOR EACH CLEANER FOR PROPER USE.**
9. Plain Grids will need to be re-seasoned.
10. Do not use wire brush or metal abrasives on Non-Stick grids
11. Be careful to not allow case to get wet, doing so will damage digital control circuit.

7020 Series - Belgian Waffle Baker Service Parts

MODEL SERIES:

REMOVABLE: 7020, 7020-S, 7020-208, 7020-S208, 7020-240, 7020-S240

FIXED: 7020-1, 7020-1S, 7020-1208, 7020-1S208

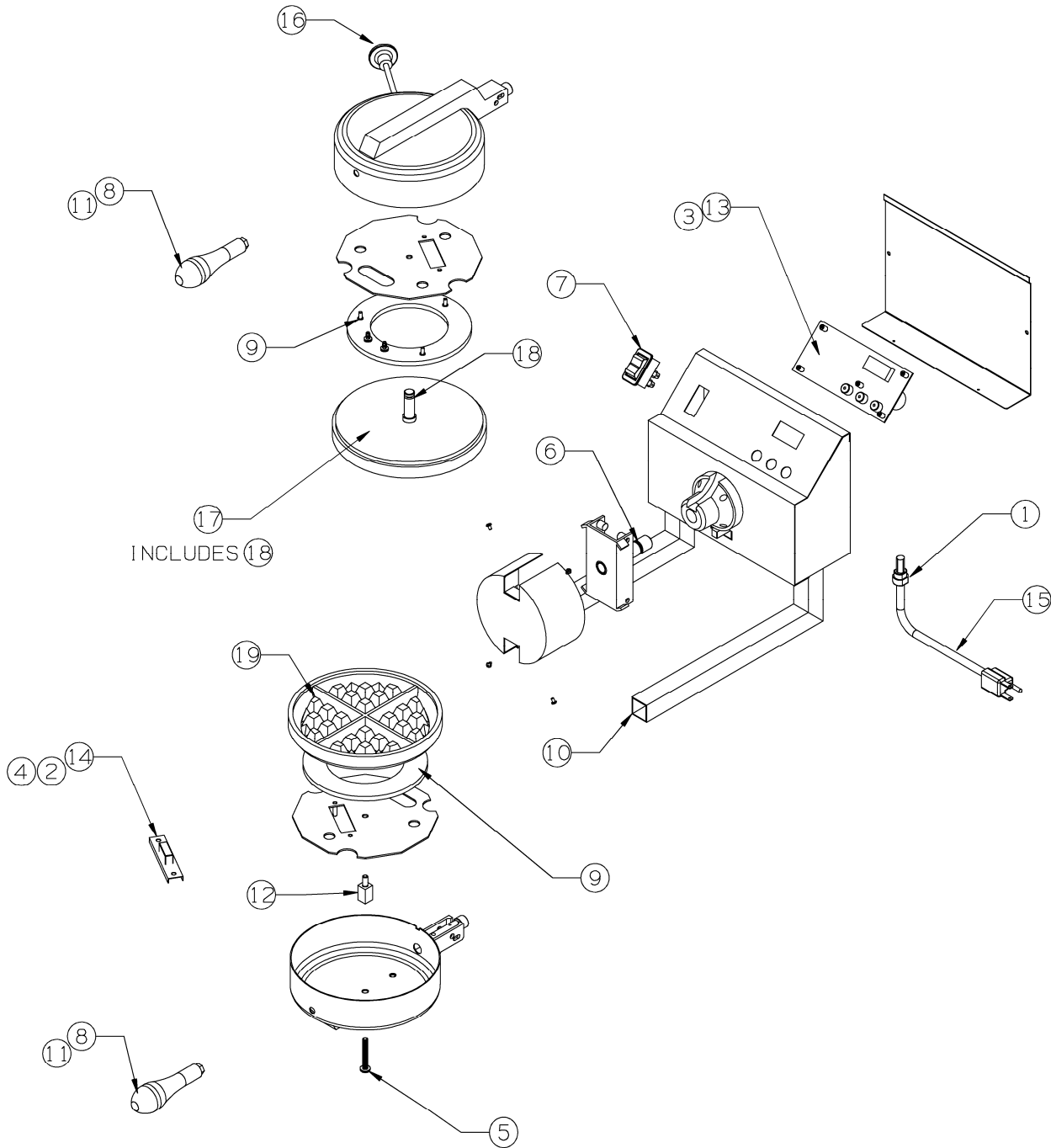
SERVICE PARTS

NO.	PART NUMBER	DESCRIPTION	QUANTITY & DASH NO.										
			-S	-208	-S208	-240	-S240	-1	-1S	-1208	-1S208		
1	45375	CORDGRIP	1	1	1	1	1	1	1	1	1	1	1
2	45741	COTTER PIN	2	2	2	2	2	2	2	2	2	2	2
3	46060	NYLOK NUT, 6-32	5	5	5	5	5	5	5	5	5	5	5
4	46303	SPRING	2	2	2	2	2	2	2	2	2	2	2
5	46604	SCREW, 1/4-20 X 1.75	1	1	1	1	1	1	1	1	1	1	1
6	45038	RETAINING RING	1	1	1	1	1	1	1	1	1	1	1
7	47420	SWITCH	1	1	1	1	1	1	1	1	1	1	1
8	77020	SPRING HANDLE	2	2	2	2	2	2	2	2	2	2	2
9	77036-2	ELEMENT, 120V, 490W	2	2	--	--	--	--	2	2	--	--	--
	77122-2	ELEMENT, 240V, 490W	--	--	--	--	2	2	--	--	--	--	--
	77204-2	ELEMENT, 208V, 490W	--	--	2	2	--	--	--	--	2	2	--
10	45476	CAP PLUGS - LEGS	--	--	1	1	--	--	2	2	2	2	2
11	77112	WASHER, INSULATING	2	2	2	2	2	2	2	2	2	2	2
12	77217	STANDOFF	--	--	--	--	--	--	2	2	2	2	2
13	77221	CONTROL BOARD, DIGITAL	1	1	1	1	1	1	1	1	1	1	1
14	77222	THERMISTOR	1	1	1	1	1	1	1	1	1	1	1
15	46383	CORDSET, 120V	1	1	--	--	--	--	1	1	--	--	--
	46390	CORDSET, 240V, 208V	--	--	1	1	1	1	--	--	1	1	1
16	77117	KNOB, SLIDE LOCK, REMV	2	2	2	2	2	2	--	--	--	--	--
17	77002	GRID SET, PLAIN, REMV	1	--	1	--	1	--	--	--	--	--	--
	77003	GRID SET, SILVERSTONE, REMV	--	1	--	1	--	1	--	--	--	--	--
	77082	GRID, ASM, PLAIN, REMV	2	--	2	--	2	--	--	--	--	--	--
	77082-S	GRID, ASM, SILVERSTONE, REMV	--	2	--	2	--	2	--	--	--	--	--
18	77232	GRID PDST (REMOVABLE)	2	2	2	2	2	2	--	--	--	--	--
19	77216	GRID, PLAIN, FIXED	--	--	--	--	--	--	2	--	2	--	--
	77216-S	GRID, SILVERSTONE, FIXED	--	--	--	--	--	--	--	2	--	2	--
PARTS NOT SHOWN													
	46380	TERMINAL, TAB ADAPTER	1	1	2	2	2	2	1	1	2	2	2
	46382	WIRENUT, SET SCREW	1	1	1	1	1	1	1	1	1	1	1
	77227	TRANSFORMER ASM, 120V	1	1	--	--	--	--	1	1	--	--	--
	77238	TRANSFORMER ASM, 240V	--	--	--	--	1	1	--	--	--	--	--
	77344	TRANSFORMER ASM, 208V	--	--	1	1	--	--	--	--	1	1	1
	W7020	WIRESET	1	1	1	1	1	1	1	1	1	1	1

NOTE:

- S IS SILVERSTONE GRID MODEL
- 240 IS A 240 VOLT MODEL
- 208 IS A 208 VOLT MODEL
- 1 IS A FIXED GRID MODEL

7020 Series Belgian Waffle Baker Service Parts Drawing



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