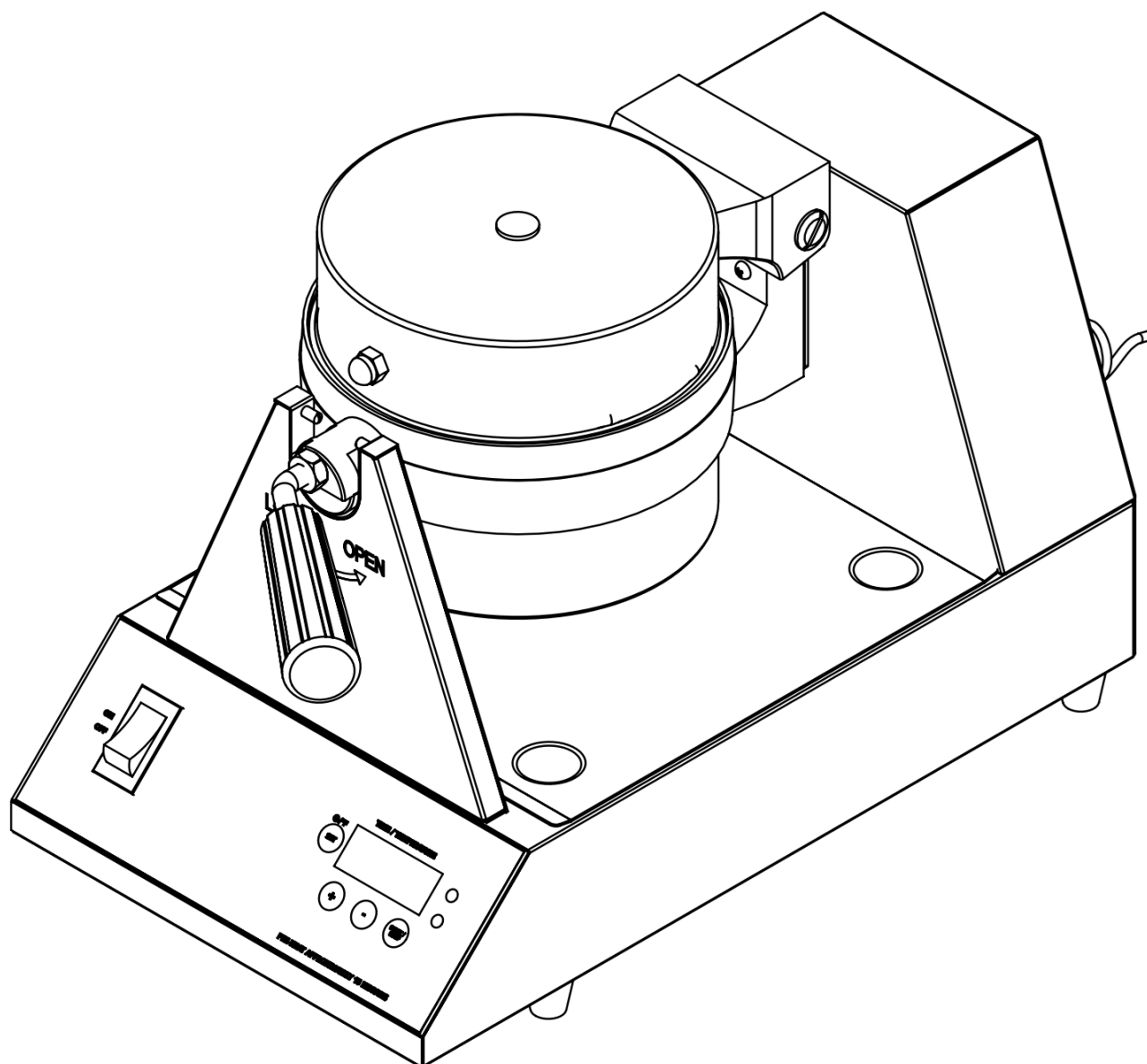


NORIOTA

INSTALLATION AND INSTRUCTION MANUAL



WAFF1 AND NBWM1 ELECTRIC BELGIAN WAFFLE MAKER

QUICK START AND KEY OPERATING REMINDERS

Before operating this equipment, review the following key points to help ensure proper performance, product quality, and long service life.



NOTICE!

This guide highlights important safety and operating reminders only. It does not replace the full Installation and Instruction Manual. Read and follow the full manual before installing, operating, cleaning, or servicing this unit.

Important Safety Reminders

- Commercial foodservice use only. Do not operate unattended.
- Hot plates, steam, handles, and metal surfaces can cause burns.
- Do not use metal utensils, knives, or abrasive tools on non-stick plates.
- Do not immerse, hose down, or spray the unit, cord, or plug.
- If the cord, plug, controls, or unit are damaged, discontinue use.

Before First Use

- Remove all packaging, protective film, and shipping materials.
- Place unit on a stable, level, dry, heat-resistant surface with adequate airflow.
- Confirm the handle is installed securely.
- Wipe cooking plates with a soft damp cloth or sponge, then dry thoroughly.
- Confirm plates are clean, dry, and free of debris before operation.

Power Connection and Preheat

1. Plug into a properly grounded outlet matching the rating label.
2. Turn power switch **ON**.
3. Set desired cooking temperature and timer.
4. Allow approximately 15 minutes for initial startup preheat before cooking.

The lower heating indicator light shows the unit is actively heating. The upper ready/status indicator light illuminates when the set temperature is reached.

Batter Loading and Cooking

1. After preheat is complete, open carefully using the handle.
2. Apply light release spray or oil if needed.
3. Pour batter onto the lower plate. The included measuring cup has a 236 mL (8 oz) fill line for portioning.
4. Close the waffle maker and allow batter to settle for approximately 10 seconds.
5. Rotate the waffle maker 180°.
6. Start the timer and cook until the timer alarm sounds.
7. Rotate back, open carefully, and remove waffle using non-metal utensils only.

Cooking time and browning vary by batter formulation, sugar content, batter temperature, temperature setting, and operator preference.

Normal Operating Characteristics

- Heating and ready/status lights cycling
- Steam release during cooking
- Temporary temp. drop after loading batter
- Slight variation on first waffle
- Mild odor or light smoke during first heat-up
- Exterior becoming warm during operation

These are normal operating characteristics.

Need Help

For product support, manuals, or service assistance:



Website
www.noriot.ca



Phone
1-877-NORIOTA



Email
support@noriot.ca

Please have your model and serial number available when contacting support.

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INTRODUCTION

This manual provides installation, operation, cleaning, and maintenance instructions for NORIOTA commercial electric Belgian waffle makers. These units are designed for professional use in commercial kitchens, cafés, bakeries, concession operations, hotels, buffets, catering operations, and similar foodservice environments. Proper installation, operation, and maintenance are essential for safe operation, consistent cooking performance, and long equipment life.

This manual applies to NORIOTA commercial electric Belgian waffle maker models WAFF1 and NBWM1. Always refer to the unit rating label for exact technical information including electrical requirements, certification information, and model identification.

NORIOTA commercial waffle makers use electrically heated rotating waffle plates with adjustable temperature controls and programmable timer functions to produce Belgian-style waffles. The rotating plate system is designed to help distribute batter evenly during cooking for more consistent waffle texture and browning. Unlike residential waffle makers, these units are designed for repeated commercial-duty cooking cycles and continuous professional kitchen use.

The waffle maker uses thermostatically controlled electric heating elements to maintain cooking temperature during operation. Cooking performance depends on proper preheating, batter consistency, batter quantity, temperature settings, timer settings, cleaning condition, plate condition, operator technique, and kitchen operating conditions.

Improper installation, operation, cleaning, or maintenance may result in burns, electrical shock, fire hazard, poor cooking performance, damage to non-stick surfaces, equipment damage, or unsafe operating conditions. Particular attention must be given to electrical supply requirements, preheating, cleaning practices, non-stick surface protection, rotation handling, and proper operator training.

Important Information for Owners and Operators

- Read this manual completely before installing or operating the equipment.
- Installation, electrical connection, and servicing must be performed in accordance with applicable local codes and regulations.
- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Improper installation, use, or maintenance may result in personal injury, electrical shock, fire hazard, equipment damage, unsafe operating conditions, or reduced performance.
- Do not operate the unit if the power cord, plug, controls, heating system, or rotation system appear damaged or are not functioning properly.
- Do not immerse the unit, power cord, or plug in water or any other liquid.
- Do not spray, hose down, or pressure clean the unit.
- Do not use metal utensils, knives, wire brushes, or abrasive cleaning tools on the waffle plates. Damage to non-stick surfaces may affect cooking performance and equipment life.
- Cooking performance, batter consistency, preheat condition, plate cleanliness, and operator technique directly affect waffle quality and equipment life.
- Keep this manual in a readily accessible location for reference by operators and service personnel.

Following these guidelines will help ensure safe operation, consistent performance, and long equipment life. Failure to follow these instructions may result in unsafe conditions, equipment damage, reduced non-stick performance, or affected warranty coverage.

Intended Use

NORIOTA commercial electric Belgian waffle makers are designed and manufactured for commercial foodservice environments including restaurants, cafés, bakeries, concession operations, hotels, catering operations, institutional kitchens, buffets, and similar applications. These units are intended for cooking Belgian-style waffles using commercial waffle batter and similar food products suitable for heated non-stick waffle plates.

The equipment is designed for indoor commercial use only and must be operated in a location that meets all requirements for electrical supply, ventilation, clearance, safe countertop placement, and safe operation as outlined in this manual. The waffle maker is intended to be operated by trained personnel familiar with commercial foodservice equipment, heated cooking surfaces, and basic electrical appliance safety practices.

INTRODUCTION

This equipment must not be used for any purpose other than commercial food preparation. It must not be used for space heating, drying materials, heating chemicals, or any application inconsistent with the instructions provided in this manual.

Use outside of the intended application may result in unsafe conditions, electrical hazard, equipment damage, reduced performance, or affected warranty coverage.

Residential Installation Considerations

NORIOTA commercial electric Belgian waffle makers are designed and manufactured for commercial foodservice use only. They are not intended for residential or household use.

Commercial waffle makers differ materially from residential cooking appliances in duty cycle, operating temperature, recovery characteristics, electrical demand, continuous-use expectations, and overall commercial operating environment. These units are designed for installation and operation in professional foodservice environments where appropriate electrical supply, operator supervision, cleaning practices, and countertop conditions are maintained.

Residential or household installation or use is not recommended and may be prohibited by local code, insurance requirements, or authority having jurisdiction. Use of this equipment in a residential or non-commercial setting may create unsafe operating conditions and may affect warranty coverage.

This equipment must be installed and operated only in suitable commercial environments and only in accordance with this manual and all applicable local codes and regulations.

Manual Scope and Updates

This manual contains important safety, installation, operation, cleaning, and maintenance instructions. Following these instructions will help ensure safe operation, consistent waffle quality, reliable operation, and long equipment life.

This manual is intended to provide guidance for normal operation and routine maintenance. Advanced electrical servicing, internal component replacement, thermostat calibration, control-board servicing, heating-element replacement, and internal electrical repairs must be performed by **qualified service personnel** only.

NORIOTA reserves the right to update product design, specifications, and documentation without notice. While reasonable efforts are made to ensure accuracy, users must always follow applicable local codes and regulations and consult **qualified professionals** when required.

Failure to follow the instructions and guidelines in this manual may result in personal injury, electrical shock, burns, equipment damage, unsafe operating conditions, or reduced performance.

RECEIVING AND INSPECTING THE EQUIPMENT

Carefully inspect the equipment immediately upon delivery and before the unit is placed into service.

Inspect the exterior packaging for visible signs of damage, including dents, punctures, crushed corners, torn packaging, water exposure, broken foam, loose contents, or other evidence of mishandling in transit. If visible damage is observed, photograph the packaging before opening when practical.

After the unit has been delivered and unpacked, inspect the unit itself for concealed damage. Check the exterior panels, power cord, plug, handle, waffle plates, hinge area, rotation mechanism, control panel, power switch, feet, measuring cup, and all visible components for freight-related damage or missing parts.

If damage is discovered, retain the packaging materials and report the issue promptly according to the seller's damage claim procedure. Shipping damage is not considered a warranty defect.

Do not plug in, heat, operate, clean, or place the unit into service until the inspection process is complete. Retain all packaging materials until any shipping damage claim has been resolved or inspection has been waived.

Important Handling Notes

- Keep the unit upright during handling at all times. Do not tip, drop, or subject the unit to impact.
- Do not lift or carry the unit by the power cord, control panel, waffle plates, hinge area, or rotation mechanism.
- Do not use the handle as the primary lifting point for moving the unit.
- The unit is heavy and requires careful handling. Use appropriate lifting technique and assistance.
- Place the unit only on a stable, level surface during unpacking and inspection.
- Keep packaging materials away from children and dispose of them according to site procedures.
- Retain all packaging materials until the inspection process is complete.

Reporting Damage

- **Visible damage:** Photograph the exterior packaging and damaged areas before discarding packaging materials.
- **Concealed damage:** Report concealed damage promptly after unpacking and inspection.
- **Missing parts:** Confirm all included components are present before discarding packaging.

Failure to retain packaging materials, photograph damage, or report damage promptly may affect the ability to resolve a shipping damage claim.

Before Installation

Confirm the following before proceeding:

- The rating label is present and legible and the model number matches your purchase order.
- The voltage and electrical requirements shown on the rating label match the available electrical supply.
- The plug is present and undamaged.
- The power cord is not cut, crushed, frayed, pinched, or otherwise damaged.
- The unit has not been damaged during transit.
- The waffle plates are clean, properly aligned, and free of visible damage.
- The hinge and rotation mechanism move normally and are not bent, loose, or damaged.
- The control panel, power switch, indicator lights, and buttons are present and undamaged.
- The measuring cup is present and feet and other visible components are present and undamaged.
- All packaging materials, protective film, labels not intended to remain on the unit, and shipping restraints have been removed before operation.

Serial Number Information

The model and serial number are located on the unit rating label. Always have the model number and serial number available when contacting NORIOTA or an authorized service provider for parts, service, warranty support, or technical assistance.

Final Receiving Reminder

Do not proceed with setup or operation until the unit has been fully inspected and any shipping damage, missing parts, damaged cord or plug, abnormal rotation, damaged waffle plates, or documentation issues have been identified and addressed. Early inspection is the owner's best protection against shipping disputes, startup delays, avoidable service issues, and unsafe operation.

SAFETY INFORMATION

Commercial electric Belgian waffle makers operate at high temperatures and use electrically heated waffle plates, hot metal surfaces, a rotating cooking assembly, and electrical components. Improper installation, operation, cleaning, or maintenance may result in electrical shock, burns, fire hazard, equipment damage, damage to non-stick cooking surfaces, or unsafe operating conditions. Read and follow all safety instructions in this manual before installing, operating, cleaning, or servicing this equipment.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can injure or kill you and others. All safety messages will follow the Safety Alert Symbol and either the words “**DANGER**”, “**WARNING**” or “**CAUTION**”.



DANGER!

This symbol indicates a hazardous situation which will result in death or serious injury.



WARNING!

This symbol indicates a hazardous situation or unsafe practice which, if not avoided, could result in death or serious injury.



CAUTION!

This symbol indicates a potential hazard or unsafe condition that may result in injury, equipment damage, or property damage.



NOTICE!

This symbol indicates important information related to proper use, installation, or maintenance of the equipment that does not involve a personal injury hazard.

All safety messages identify the hazard, explain how to reduce the risk, and describe the possible consequences if instructions are not followed.



WARNING!

Electrical Shock Hazard

- Plug only into a properly grounded electrical outlet matching the voltage shown on the rating label.
- Do not immerse the unit, power cord, or plug in water or any other liquid.
- Do not spray, hose down, or pressure clean the unit.
- Do not operate the unit with a damaged cord, damaged plug, damaged controls, or signs of electrical malfunction.
- Unplug the unit before cleaning, moving, inspection, or service.



WARNING!

Burn Hazard

- Contact with waffle plates, metal surfaces, handles, steam, or hot food product can cause burns.
- Use caution when opening, closing, rotating, or unloading the waffle maker.
- Always use appropriate protective equipment when handling hot surfaces or hot food product.
- Do not touch hot waffle plates, metal surfaces, hinge areas, or surrounding components during or immediately after operation.
- Allow the unit to cool to a safe temperature before cleaning, moving, or handling internal cooking areas.



WARNING!

Fire and Overheating Hazard

- Keep the area around the unit free and clear of combustible materials.
- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.
- Do not use the unit as a storage surface.
- Do not operate the unit near paper products, towels, packaging, plastic materials, aerosol containers, or other combustible items.
- Do not leave the unit unattended during operation.
- Do not block ventilation openings or operate the unit in a location with inadequate airflow.

SAFETY INFORMATION



WARNING!

General Safety

- Do not operate the unit if it is damaged, unstable, wet, malfunctioning, or not operating normally.
- Do not use the unit outdoors or in areas exposed to water, weather, or excessive moisture.
- Do not allow children, animals, or untrained personnel near the unit during operation.
- Do not use metal utensils, knives, wire brushes, or abrasive tools on the non-stick waffle plates.
- Do not operate the unit for any purpose other than commercial food preparation.



NOTICE!

- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Setup, electrical connection, and service must be performed in accordance with this manual and all applicable local codes and regulations.
- Internal electrical service, control replacement, heating-element replacement, high-limit thermostat service, and repairs must be performed by **qualified service personnel** only.
- Use of non-approved parts, improper installation, or unauthorized service may result in unsafe conditions and may affect warranty coverage.

General Safety Instructions

- This equipment must be installed, operated, cleaned, and maintained in accordance with this manual.
- Do not operate the unit unless all components are properly installed and secured.
- Do not operate the unit if it has been damaged, is malfunctioning, or shows signs of unsafe operation.
- This equipment becomes extremely hot during operation. Use caution around all cooking surfaces, metal components, and steam release areas.
- Do not leave the unit unattended during operation.
- Keep the area around the unit free of combustible materials, including paper, cardboard, cloth, plastics, aerosol containers, and flammable liquids.
- Do not use the unit as a storage surface.
- Operate the unit only on a stable, level, dry surface capable of supporting the equipment safely.
- Ensure adequate airflow and ventilation are maintained around the unit during operation.
- Do not block ventilation openings or airflow around the unit.
- Do not operate the unit outdoors or in areas exposed to excessive moisture or water.
- Do not allow children, animals, or untrained personnel near the equipment during operation.
- Disconnect the power supply before cleaning, moving, inspection, or service.
- Use only for its intended commercial food preparation purpose.

Electrical Safety



WARNING!

Improper electrical connection, damaged cords, lack of grounding, water intrusion, or unauthorized electrical service may result in electrical shock, burns, fire, equipment damage, serious injury, or death.



WARNING!

Do not immerse the unit, power cord, or plug in water or any other liquid. Do not spray, hose down, or pressure clean the unit.

- Verify that the power supply matches the voltage and electrical requirements shown on the rating label.
- Plug only into a properly grounded outlet of the correct voltage and configuration.
- Do not use adapters, extension cords, damaged outlets, or ungrounded connections.
- Do not operate the unit if the outlet, plug, cord, or electrical connection is loose, damaged, overheated, or improperly grounded.
- Do not modify the plug or grounding arrangement.
- Do not connect the unit to timers, remote switching devices, or unapproved power-control systems.
- If the power cord or plug becomes damaged, discontinue use and contact **qualified service personnel**.
- Do not pull, kink, pinch, crush, sharply bend, or place strain on the power cord.
- Keep power cords away from hot surfaces, grease, moisture, sharp edges, and walkways.
- Disconnect the power supply before cleaning, moving, inspection, or service.

SAFETY INFORMATION

- Do not operate the unit if water, cleaner, or grease has entered electrical, control, or heating-component areas.
- Internal electrical service must be performed by **qualified service personnel** only.

Hot Surface and Steam Safety



WARNING!

Hot waffle plates, metal surfaces, escaping steam, and hot food product can cause severe burns.

- Waffle plates and surrounding metal surfaces become extremely hot during operation.
- Use caution when opening, closing, rotating, or unloading the waffle maker.
- Steam may escape rapidly when opening the waffle plates during cooking.
- Do not touch cooking surfaces, hinge areas, rotating assemblies, or surrounding metal components during or immediately after operation.
- Use appropriate protective equipment when handling hot food product or operating the unit.
- Allow the unit to cool to a safe handling temperature before cleaning, moving, or servicing.
- Do not place hands or fingers between waffle plates during operation or closing.

Cooking Operation Safety



WARNING!

Improper operation may result in burns, fire hazard, product overflow, equipment damage, or unsafe operation.

- Do not leave the unit unattended during operation.
- Do not overfill the waffle plates. Excess batter may overflow onto hot surfaces and create smoke, carbon buildup, or cleaning hazards.
- Do not force the waffle maker closed.
- Do not operate the unit without both waffle plates fully installed and secured.
- Do not place aerosol containers, paper products, towels, packaging materials, or combustible items on or near hot surfaces.
- Do not use the unit as a storage surface.
- Use only batter and food products suitable for commercial waffle cooking applications.
- Monitor cooking cycles closely to prevent burning, smoking, or carbon buildup.
- Use caution when rotating the waffle plates during operation.
- Do not force the rotating mechanism or operate the unit if rotation feels obstructed or abnormal.

Non-Stick Surface Safety



CAUTION!

Improper cleaning methods or utensils may damage the non-stick cooking surfaces and reduce performance.

- Do not use metal utensils, knives, scrapers, wire brushes, steel wool, or abrasive tools on the waffle plates.
- Use only non-abrasive utensils and cleaning materials suitable for non-stick cooking surfaces.
- Do not strike or scrape the waffle plates with hard objects.
- Do not use harsh or corrosive chemicals on the non-stick surfaces.
- Do not clean waffle plates while excessively hot unless specifically required by the cleaning procedure.
- Do not use sharp tools to remove stuck food product.

Cleaning and Maintenance Safety



WARNING!

Improper cleaning of hot surfaces, waffle plates, controls, or electrical areas may result in burns, electrical shock, fire risk, equipment damage, reduced non-stick performance, or unsafe operation. Shut the unit down, unplug the power cord, and allow the unit to cool to a safe temperature before cleaning.

- Unplug the unit before beginning any cleaning or maintenance procedure.
- Allow waffle plates, metal surfaces, handle components, and surrounding areas to cool to a safe handling temperature before cleaning.
- Use only cleaning agents suitable for commercial cooking equipment and the surface being cleaned.
- Do not use corrosive, chlorine-based, or highly abrasive cleaners on stainless steel surfaces.
- Do not use wire brushes, steel wool, metal scrapers, knives, or abrasive tools on the non-stick waffle plates.
- Do not spray controls, electrical areas, ventilation openings, power cord, plug, or exterior openings with water, cleaners, or sanitizers.

SAFETY INFORMATION

- Do not use hose-down cleaning, pressure washing, steam cleaning, or immersion cleaning.
- Do not pour water onto hot waffle plates or hot metal surfaces.
- Ensure all surfaces are dry and the unit is correctly assembled before returning it to operation.
- Do not allow grease, batter residue, carbon buildup, or cleaning chemicals to accumulate in hinge, rotation, control, or ventilation areas.
- Do not operate the unit if cleaning liquids or moisture have entered electrical or control areas.

Regular cleaning and maintenance are required to support safe operation, consistent waffle quality, sanitation, non-stick performance, and long equipment life.

Service and Repair Safety



WARNING!

Servicing this equipment without proper training may result in electrical shock, burns, fire hazard, equipment damage, or unsafe operation. All service and repairs must be performed by **qualified personnel** only.

- Disconnect the power supply before performing service or maintenance.
- Do not remove panels or attempt internal repairs unless qualified to do so.
- Do not bypass high-limit devices, controls, grounding systems, or safety components.
- Use only approved replacement parts.
- Do not operate the unit with damaged controls, exposed wiring, loose components, or removed panels.

Unauthorized service or modification may result in unsafe conditions and may affect warranty coverage.

Unit Disposal



CAUTION!

Improper disposal of electrical cooking equipment may result in unsafe handling, environmental harm, or regulatory non-compliance.

- Disconnect the unit from the power supply before disposal, storage, transport, or recycling.
- Allow the unit to cool completely before handling or disposal.
- Clean grease, batter residue, food debris, and loose material from the unit before storage, transport, recycling, or disposal.
- Do not cut, remove, or modify the power cord unless required by local disposal procedures.
- Do not dispose of electrical equipment with general waste unless permitted by local regulations.
- Dispose of the equipment in accordance with applicable local regulations for electrical equipment, metal components, and commercial foodservice equipment.
- Follow applicable site procedures for recycling stainless steel, electrical components, packaging materials, and other recyclable materials.
- If the unit is damaged, dropped, exposed to excessive moisture, or believed to be electrically unsafe, disconnect it from power and do not return it to service until it has been inspected by **qualified service personnel**.

INSTALLATION

Proper installation is essential for safe operation, consistent cooking performance, electrical safety, and long equipment life. Read and follow all installation instructions before placing the waffle maker into service.

Improper installation, incorrect electrical connection, unstable placement, inadequate airflow, or operation in unsuitable environments may result in electrical shock, burns, fire hazard, equipment damage, poor performance, or unsafe operating conditions.

Installation must comply with this manual and all applicable local electrical and safety regulations.

Installation Responsibility and Code Compliance

 WARNING!	Improper installation or electrical connection may result in electrical shock, fire hazard, equipment damage, serious injury, or unsafe operation.
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- The installer and operator are responsible for ensuring the unit is installed and operated in accordance with this manual and all applicable local codes and regulations.
- Verify that the power supply matches the voltage, frequency, and plug configuration shown on the rating label before connecting the unit.
- The unit must be connected only to a properly grounded electrical outlet.
- If a properly grounded outlet matching the rating label is not available, have one installed by a **qualified electrician**.
- Do not modify the plug or grounding arrangement.
- Do not use extension cords, adapters, power strips, or multi-outlet devices.
- Do not place the unit in areas exposed to water, excessive moisture, or outdoor conditions.
- Do not install or operate the unit in locations where airflow or ventilation openings may become blocked.
- Do not operate the unit if it has been damaged during shipping, handling, or setup.

Pre-Installation Checklist

Before installation, confirm the following:

- ☐ The model number matches the equipment ordered and the rating label is present and legible.
- ☐ The power supply matches the voltage and electrical requirements shown on the rating label.
- ☐ The electrical outlet is properly grounded and suitable for the unit.
- ☐ The unit has not been damaged during shipping or handling.
- ☐ The waffle plates, handles, controls, and exterior surfaces are clean and undamaged.
- ☐ All packaging materials, protective film, labels not intended to remain on the unit, and shipping materials have been removed.
- ☐ The unit will be installed on a stable, level, dry surface capable of supporting the equipment safely.
- ☐ Adequate airflow and clearance are available around the unit.
- ☐ The unit will not be installed near water sources, excessive steam exposure, combustible materials, or heat-sensitive surfaces.
- ☐ The power cord can be routed safely without strain, crushing, sharp bends, or contact with hot surfaces.
- ☐ The handle components are properly assembled and secure before operation.

Do not proceed with operation if any unsafe condition, damage, or installation problem is identified.

Location and Placement Requirements

 WARNING!	Improper placement may result in tipping, burns, fire hazard, electrical shock, poor performance, or unsafe operation.
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- Install the unit on a stable, level, dry surface capable of supporting the unit during normal operation.
- The unit must remain level and stable during opening, closing, rotating, loading, and unloading.
- Do not place the unit near sinks, wet counters, spray areas, dishwashing areas, or locations exposed to water or excessive moisture.
- Do not install or operate the unit outdoors.
- Do not place the unit near combustible materials, including paper products, towels, packaging, plastics, aerosol containers, or flammable liquids.
- Do not place the unit on or near heat-sensitive surfaces unless the surface is suitable for commercial

INSTALLATION

countertop cooking equipment.

- Do not position the unit where the power cord may be pulled, pinched, crushed, tripped over, or exposed to hot surfaces.
- Do not use the unit as a storage surface.
- Do not place objects under the unit that may block airflow or create instability.
- Do not move, tilt, lift, or reposition the unit while it is hot, plugged in, or in operation.

Clearance and Ventilation Guidance



WARNING!

Restricted airflow, poor ventilation, or nearby combustible materials may result in overheating, fire hazard, smoke, odor, poor cooking performance, or unsafe operation.

- Maintain adequate clearance around the unit for safe operation, airflow, opening, closing, rotation, cleaning, and service access.
- Do not block ventilation openings or airflow around the unit.
- Keep the area around and beneath the unit free of grease buildup, food debris, batter overflow, packaging, towels, paper products, and combustible materials.
- Operate the unit only in an area with adequate ventilation for commercial cooking equipment.
- Local codes, site conditions, menu use, and cooking volume may determine whether additional ventilation is required.
- Do not operate the unit in enclosed spaces, cabinets, shelves, or tight locations where heat cannot dissipate properly.
- Avoid placing the unit directly beside equipment that produces excessive steam, grease, water spray, or heat.
- Allow enough space for the operator to rotate the waffle maker safely without contacting walls, nearby equipment, cords, utensils, or other objects.
- If excessive smoke, odor, heat buildup, or poor recovery occurs, review placement, airflow, cleaning condition, and cooking practices before continuing operation.

Electrical Supply Requirements



WARNING!

Incorrect voltage, improper grounding, damaged electrical components, or use of unsuitable power connections may result in electrical shock, fire hazard, equipment damage, serious injury, or unsafe operation.

- Verify that the electrical supply matches the rating label before connecting the unit.
- The unit requires 120 V / 60 Hz electrical service and is supplied with a NEMA 5-15P plug.
- The rated power input is 1080 W.
- Plug the unit only into a properly grounded outlet matching the plug configuration and rating label.
- Do not modify the plug and do not remove, cut, bend, or bypass the grounding prong.
- Do not use adapters, extension cords, power strips, or multi-outlet devices.
- Do not connect the unit to timers, remote switching devices, or unapproved power-control systems.
- Keep the power cord away from hot surfaces, water, grease, sharp edges, and areas where it may be pulled, pinched, crushed, or tripped over.
- Do not operate the unit if the cord, plug, outlet, controls, or electrical connection appears damaged, loose, overheated, or unsafe.
- If the outlet does not match the plug or is not properly grounded, have a suitable outlet installed by a **qualified electrician** before use.

Handle Assembly and Positioning



WARNING!

Improper handle assembly or positioning may result in burns, loose components, poor control during rotation, or unsafe operation.

The handle must be properly assembled before the waffle maker is placed into operation. The black handle grip attaches to the threaded handle stem on the waffle maker.

1. Confirm the unit is unplugged and cool before handle assembly.
2. Thread the black handle grip onto the handle stem.
3. Tighten the handle grip by hand until secure.
4. Confirm the handle does not feel loose, cross-threaded, cracked, or unstable.
5. Confirm the waffle maker can be opened, closed, and rotated smoothly before operation.

The handle is adjustable. Position the handle so it can be safely reached and controlled during normal operation.

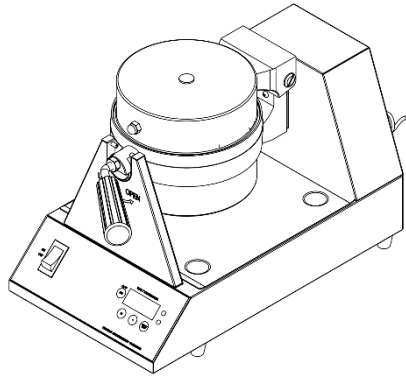


Figure A – Correct handle position at approximately a 45-degree angle when closed

- When the waffle maker is closed, the handle should sit at approximately a 45-degree angle.
- When the waffle maker is open, the handle should not point straight upward to avoid burns.
- Do not operate the unit if the handle is loose, damaged, improperly installed, or difficult to control.
- Do not force the handle or rotation mechanism.
- Do not use the handle as the primary lifting point for moving the unit.

Final Installation Checks

Before connecting power or placing the unit into operation, confirm the following:

- ☐ The unit is installed in a suitable indoor commercial location on a stable, level, dry surface.
- ☐ The surface can support the equipment safely during opening, closing, loading, unloading, and rotation.
- ☐ The voltage and electrical requirements match the rating label.
- ☐ The outlet is properly grounded and matches the plug configuration.
- ☐ The plug and power cord are undamaged.
- ☐ The power cord is routed safely and is not under strain, pinched, crushed, or touching hot surfaces.
- ☐ Adequate clearance, airflow, and ventilation are available for the cooking volume and site conditions.
- ☐ All packaging, protective film, labels not intended to remain on the unit, and shipping materials have been removed.
- ☐ The black handle grip is securely installed on the threaded handle stem.
- ☐ The handle is positioned correctly and does not point straight upward when the unit is open.
- ☐ The waffle plates are clean, dry, aligned, and free of visible damage.
- ☐ The waffle maker opens, closes, and rotates smoothly.
- ☐ The control panel, power switch, indicator lights, and buttons are present and undamaged.
- ☐ The measuring cup with 236 ml (8 oz) fill line is present.

Do not operate the unit until all installation and setup checks have been completed.

Installation Responsibility and Warranty Conditions

Installation and setup must be performed in accordance with this manual and all applicable local electrical and safety regulations. Improper setup, electrical connection, placement, or operation may result in reduced performance, equipment damage, unsafe operating conditions, electrical shock, fire hazard, or affected warranty coverage. The following conditions are not covered under warranty:

- Damage resulting from improper unpacking, handling, placement, or setup.
- Problems caused by connection to incorrect voltage, improper grounding, damaged outlet, unstable power supply, or use of adapters, extension cords, power strips, or unapproved power-control devices.
- Damage caused by water exposure, excessive moisture, outdoor use, spray cleaning, immersion, or operation in unsuitable environments.
- Damage, instability, or performance issues caused by unsuitable placement, inadequate airflow, blocked ventilation openings, excessive nearby heat, excessive steam exposure, or unsuitable operating location.
- Damage caused by improper handle assembly, loose handle components, forced rotation, impact, dropping, or improper movement.
- Damage to non-stick waffle plates caused by metal utensils, knives, abrasive tools, wire brushes, harsh chemicals, overheating, carbon buildup, or improper cleaning.
- Problems caused by grease, batter overflow, food residue, cleaning chemical residue, or carbon buildup due to inadequate cleaning or maintenance.
- Damage or unsafe conditions resulting from unauthorized modification, non-approved parts, internal electrical service, control replacement, heating-element replacement, high-limit thermostat service, or repairs performed by unqualified personnel.

OPERATION

This section provides instructions for safe startup, preheating, cooking, timer operation, rotation, shutdown, and normal operation of the NORIOTA commercial waffle maker. Read and follow all instructions before operating the unit. Improper operation may result in burns, electrical shock, steam exposure, product overflow, equipment damage, poor cooking performance, or unsafe operating conditions.

Commercial waffle makers operate using electrically heated upper and lower waffle plates with adjustable temperature controls, timer functions, and a rotating cooking system designed to support even batter distribution and consistent cooking results. Cooking performance depends on preheat condition, temperature setting, batter consistency, loading amount, cooking time, rotation technique, cleaning condition, and operator technique.

Control System Overview

The NORIOTA commercial waffle maker uses electrically heated upper and lower waffle plates controlled through a digital control system with adjustable temperature and timer settings. Main operating components include:

- Power switch - supplies power to the unit
- Digital display - shows timer and temperature information
- **SET** button - accesses temperature and timer adjustment modes
- “+” and “-” buttons - adjust temperature and timer settings
- **START/STOP** button - starts preheating and timer operation
- Indicator lights - show heating and ready status
- Upper and lower waffle plates - electrically heated cooking surfaces
- Rotating cooking system - allows the waffle plates to rotate 180° during cooking
- Adjustable handle - used for opening, closing, and rotating the waffle maker safely

Operating Characteristics

- The waffle plates heat continuously until the programmed temperature is reached.
- The heating system cycles automatically to help maintain selected cooking temperature.
- The timer controls cooking countdown only. The timer does not automatically open the plates or remove power from the heating elements.
- The operator must monitor cooking results and remove waffles manually when cooking is complete.
- The rotating cooking system helps distribute batter evenly across the waffle plates during cooking.
- Preheat condition, batter volume, batter consistency, ambient conditions, and cleaning condition all affect cooking results.
- The included measuring cup contains a fill line indicating recommended batter amount, 236 mL (8 oz).

How the Waffle Maker Works

Understanding how the waffle maker operates will improve cooking consistency, reduce operator error, and help protect the non-stick cooking surfaces. The waffle maker uses heated upper and lower aluminum waffle plates coated with a non-stick surface. Once the plates reach the selected cooking temperature, batter is added to the lower waffle plate and the unit is closed.

After closing the waffle maker, the cooking section is rotated 180°. Rotation helps spread batter more evenly throughout the waffle pattern and supports more uniform cooking results.

During cooking:

- The heating system cycles automatically to maintain the selected plate temperature.
- The timer counts down based on the operator-selected cooking time.
- Steam is released as moisture cooks out of the batter.
- The waffle surface browns progressively as cooking continues.
- Cooking results vary based on batter type, batter temperature, batter quantity, sugar content, oil content, plate temperature, and cooking time.

When the timer reaches 00:00, an audible alarm sounds to notify the operator that the programmed cooking time has finished. The operator must then rotate the waffle maker back, open the plates carefully, and remove the waffle manually.

The waffle maker does not automatically stop heating when the timer finishes. The unit remains hot until the power switch is turned **OFF** and the unit is unplugged. Do not force the rotation mechanism, overfill the waffle plates, or use metal utensils on the non-stick cooking surfaces.

Before First Use



CAUTION!

Failure to properly prepare the unit before first use may result in poor cooking performance, excessive smoke, sticking, odor, damage to the non-stick surfaces, or unsafe operation.

Before preparing food with the waffle maker:

1. Confirm installation and setup have been completed according to the Installation section.
2. Confirm the unit is placed on a stable, level, dry surface.
3. Confirm the power supply matches the rating label and the outlet is properly grounded.
4. Remove all packaging materials, protective film, labels not intended to remain on the unit, and shipping materials.
5. Confirm the handle is assembled securely and rotates safely.
6. Clean the waffle plates using a soft damp cloth to remove dust or residue from shipping and handling.
7. Wipe exterior stainless steel surfaces with a soft cloth if needed.
8. Confirm the waffle plates are clean, dry, and free of packaging material, grease buildup, or foreign objects.
9. Perform the initial heat-up and burn-off procedure before cooking food.

Do not use abrasive tools, metal utensils, wire brushes, or harsh cleaners on the waffle plates.

Initial Heat-Up and Burn-Off Procedure

During first use, light smoke, odor, or slight discoloration may occur as manufacturing residue and protective oils burn off from heated components. This is normal during initial startup.

1. Confirm the waffle plates are clean and dry.
2. Plug the unit into a properly grounded outlet matching the rating label.
3. Turn the power switch **ON**. Three audible beeps will sound indicating control system has powered on.
4. Set the cooking temperature according to the Temperature Adjustment section.
5. Press the **START/STOP** button to begin preheating.
6. Allow the unit to heat for approximately 15 minutes with the waffle plates closed and empty.
7. Allow any initial odor or light smoke to dissipate fully before cooking food.
8. After the initial heat-up period, allow the unit to cool if additional wiping or cleaning is required.

Some odor, light smoke, or slight discoloration during first use is normal. Heavy smoke, burning odor, sparking, or electrical odor is not normal. If abnormal conditions occur, turn the power switch **OFF**, unplug the unit, discontinue use, and contact **qualified service personnel**.

Temperature and Timer Adjustment

The waffle maker allows the operator to adjust cooking temperature and cooking time independently. Proper temperature and timer settings are critical for consistent waffle color, texture, and cooking performance.

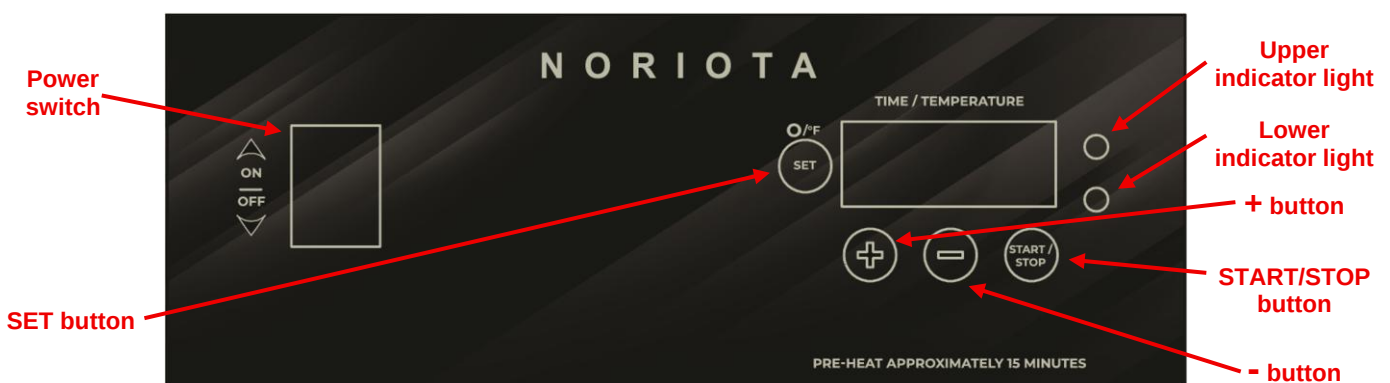


Figure B – Digital control panel and adjustment buttons

Control Panel Functions

- **Power switch** - Turns electrical power to the unit **ON** or **OFF**
- **SET button** - Used to enter temperature or timer adjustment mode
- **"+" button** - Increases temperature or cooking time
- **"-" button** - Decreases temperature or cooking time
- **START/STOP button** - Starts preheating and starts or stops the countdown timer, depending on the operating mode
- **Upper indicator light** - Ready/status indicator
- **Lower indicator light** - Heating indicator

Temperature Adjustment

1. Confirm the unit is plugged in and powered **ON**.
2. Press the **SET** button once to display the current temperature setting.
3. Use the “+” and “-” buttons to adjust the temperature.
4. Wait several seconds for the displayed value to save automatically. The displayed value will stop flashing to confirm the setting has been saved.
5. Press the **START/STOP** button to begin heating.

Timer Adjustment

1. Press the **SET** button twice to display the cooking timer setting.
2. Use the “+” and “-” buttons to adjust the cooking time.
3. Wait several seconds for the displayed value to save automatically. The displayed value will stop flashing to confirm the setting has been saved.
4. When the countdown timer reaches 00:00, an alarm will sound for 3 seconds, indicating timer has finished.

The timer controls countdown only. It does not automatically open the waffle maker, remove the waffle, or disconnect power from the heating system.

Indicator Lights

- The lower indicator light shows the unit is actively heating.
- When the selected temperature is reached, the unit will beep and the upper ready/status indicator light will illuminate.
- The lower heating indicator may cycle on and off during operation as the unit maintains temperature. This is normal.

The heating system cycles automatically during operation to help maintain the selected cooking temperature.

Factory Default Settings

- Default cooking temperature: 400°F (204°C)
- Default cooking time: 3 minutes 30 seconds
- Adjustable temperature range: 255°F to 450°F (124°C to 232°C)

The factory default settings are recommended starting points only and may require adjustment depending on batter formulation and desired waffle color or texture. Actual cooking results will vary depending on batter type, batter temperature, sugar content, oil content, batter quantity, ambient conditions, preheat condition, and operator preference. Follow this general guidance to find the optimal time and temperature setting.

Light color / softer waffle	Lower temperature or shorter cook time
Darker color / crispier waffle	Higher temperature or longer cook time

- Batters with higher sugar content may brown faster
- Cold batter may require longer cooking time
- Avoid opening the waffle maker too early during the cooking cycle

Temperature Display Unit Selection

The temperature display can be changed between °F and °C. To change the temperature display unit:

1. Turn the unit **ON**.
2. Press and hold the **SET** button for approximately 7 seconds. The display will flash “A1” when SET button is first held.
3. The alarm will beep once and display will flash “AE” to confirm the display unit has changed.

Changing the display unit changes only the temperature display format. It does not change the selected cooking temperature or cooking performance.

Startup Procedure

	WARNING!	Improper startup may result in burns, steam exposure, product overflow, poor cooking performance, or unsafe operation.
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Before startup:

1. Confirm installation and setup are complete.
2. Confirm the waffle plates are clean, dry, and free of foreign material.
3. Confirm the handle is secure and rotates smoothly.
4. Confirm the unit is on a stable, level surface.
5. Confirm the power supply matches the rating label and the outlet is properly grounded.
6. Confirm adequate ventilation and airflow are available around the unit.
7. Plug the unit into the correct grounded outlet.
8. Turn the power switch **ON**.
9. Set the desired cooking temperature and cooking time.
10. Press the **START/STOP** button to begin preheating.

11. Allow the waffle maker to preheat fully before loading batter. When the selected temperature is reached, the upper ready/status indicator light will illuminate, indicating the unit is ready for cooking. Initial startup from a room temperature condition may require approximately **15 minutes** for the plates to fully preheat and stabilize at the selected temperature. Normal temperature recovery during regular cooking operation will typically require less time. Do not add batter before the waffle plates have reached operating temperature. Loading batter before proper preheat may result in sticking, uneven cooking, poor browning, or difficult waffle release.

Making Waffles



WARNING!

Hot waffle plates, steam, and hot batter can cause burns. Use caution when loading batter, closing the waffle maker, rotating the plates, opening the unit, and removing cooked waffles.

Before the first batch from a room temperature condition, allow approximately 15 minutes for the waffle plates to preheat and stabilize with the waffle maker closed. Before loading batter, confirm the upper ready/status indicator light is illuminated.

1. Apply a light coating of cooking oil or food-safe release spray to the waffle plates as needed for the batter being used.
2. Open the waffle maker carefully using the handle. Avoid contact with hot surfaces.
3. Pour batter onto the centre of the lower waffle plate. Use the included measuring cup fill line as a starting point for the recommended batter amount of 236 mL (8 oz).
4. Close the waffle maker.
5. Allow the batter to settle for approximately 10 seconds.
6. Press the **START/STOP** button to begin the cooking timer.
7. Rotate the waffle maker 180° using the handle. Rotate smoothly and do not force the mechanism.
8. Allow the waffle to cook until the timer reaches 00:00 and the audible alarm sounds.
9. Rotate the waffle maker back 180°.
10. Open the waffle maker carefully. Steam may escape when the plates are opened.
11. Remove the waffle using a non-metal utensil suitable for non-stick cooking surfaces.
12. For additional waffles, repeat the process after confirming the plates are clean and ready for the next batch.

Do not use metal utensils, knives, forks, scrapers, or other sharp tools to remove waffles. Damage to the non-stick surface may reduce cooking performance and may affect warranty coverage.

Batter amount may need to be adjusted based on batter thickness, recipe, temperature, and desired waffle size. Overfilling may cause overflow, smoke, difficult cleaning, and carbon buildup. Underfilling may result in incomplete waffle shape, uneven browning, or poor texture.

Normal Operation

During normal operation, the waffle maker uses electrically heated upper and lower waffle plates to cook batter under controlled temperature and timer settings. Cooking performance depends on preheat time, temperature setting, timer setting, batter formulation, batter temperature, batter quantity, plate cleanliness, operator technique, and kitchen conditions. The following conditions are normal:

- Three audible beeps sound when the unit is powered **ON**.
- The lower heating indicator light turns on when the unit is actively heating.
- The upper ready/status indicator light illuminates when the selected temperature is reached.
- The heating indicator may cycle on and off during operation as the unit maintains temperature.
- The ready/status indicator may change as the unit recovers temperature after loading batter or opening the plates.
- Steam may escape during cooking.
- Light smoke or odor may occur during initial heat-up or first use.
- The first waffle of the day may differ slightly from later waffles as the plates fully stabilize.
- Cooking time may vary between batter recipes or when batter temperature changes.
- The exterior stainless steel surfaces and surrounding metal areas become hot during operation.
- Small amounts of batter residue or oil may accumulate on the waffle plates and surrounding areas during use.

The waffle maker must be monitored during use. Adjust batter amount, cooking time, temperature, release oil, and cleaning frequency as needed to maintain safe operation and consistent waffle quality. Do not leave the waffle maker unattended during operation.

Waffle Quality and Cooking Best Practices

Consistent waffle quality depends on proper preheat, batter management, temperature selection, plate condition, and operator technique. Small adjustments in batter amount, cooking time, or temperature can significantly affect browning, texture, release performance, and overall consistency.

Preheat and Temperature Management

- Allow the waffle maker to fully preheat before loading batter.
- For initial startup from a room temperature condition, allow approximately 15 minutes of preheating to fully heat and stabilize the waffle plates.
- After initial startup, normal temperature recovery between batches will typically require less time.
- Avoid loading batter before the ready/status indicator confirms selected temperature is reached.
- Higher temperature settings generally produce darker colour, crispier texture, and faster cooking.
- Lower temperature settings generally produce lighter colour and softer texture.
- Allow normal recovery time between batches during heavy production.

Batter Management

- Use batter appropriate for commercial waffle production.
- Mix batter consistently and follow recipe instructions carefully.
- Batter that is too thick, too thin, cold, under-mixed, or over-mixed may affect cooking performance and waffle consistency.
- Use the included measuring cup fill line as a starting point for portion consistency.
- Adjust batter quantity as needed for recipe variation and desired finished appearance.
- Avoid overfilling. Excess batter may overflow into hinges, edges, or exterior surfaces and increase cleaning difficulty.
- If batter contains high sugar content, increased sticking or faster browning may occur.

Plate Condition and Release Performance

- Keep waffle plates clean and free of excessive carbonized buildup, crumbs, or baked-on residue.
- Apply a light coating of food-safe release spray or cooking oil as needed for the recipe being used.
- Excess oil may increase smoking or residue accumulation.
- Do not scrape plates aggressively or use metal utensils on non-stick surfaces.
- Do not cut waffles directly on the waffle plates.

Cooking Technique

- Close and rotate the waffle maker smoothly without forcing the mechanism.
- Start the timer promptly after loading batter.
- Avoid opening the plates too early during cooking.
- Use care when opening the plates after cooking, as steam and hot surfaces can cause burns.
- Remove waffles gently using non-metal utensils suitable for non-stick cooking surfaces.
- Monitor waffle colour, texture, and release performance regularly and adjust settings as needed.

Abnormal results such as uneven browning, sticking, pale waffles, excessive darkening, collapse, excessive steam, or inconsistent texture are often related to batter condition, plate cleanliness, insufficient preheat, incorrect temperature setting, or operator technique rather than equipment failure.

Abnormal Operating Conditions

Stop using the waffle maker, turn the power switch **OFF**, unplug the unit, and allow it to cool if any of the following conditions occur:

- power cord or plug becomes damaged, loose, hot, or discoloured
- unit trips breakers, causes electrical odor, sparks, or repeatedly loses power
- smoke continues after normal initial heat-up or occurs during normal operation without food-related cause
- excessive overheating, burning smell, or unusual odor occurs
- temperature appears uncontrolled or unit overheats
- timer, controls, display, or indicator lights do not operate correctly
- plates do not heat evenly or fail to maintain temperature
- waffles consistently burn at normal settings after proper preheat and cleaning
- plates are cracked, heavily damaged, warped, peeling, or severely scratched
- rotation mechanism becomes loose, jammed, unstable, or difficult to operate
- handle becomes loose or unstable
- liquid enters electrical or control areas
- unit has been dropped, damaged, exposed to excessive moisture, or operated unsafely

OPERATION

- unusual vibration, popping, arcing, or electrical noise occurs
- steam or heat escapes from unexpected locations
- the unit does not appear to operate normally after cleaning

Do not continue operating the waffle maker if unsafe conditions are present. Disconnect power and contact **qualified service personnel** if the condition cannot be corrected through normal operator-level cleaning or setup procedures.

Shutdown Procedure



WARNING!

Hot waffle plates, metal surfaces, steam, and food residue can cause burns. Allow the unit to cool to a safe temperature before cleaning, moving, or handling cooking areas.

Use the shutdown procedure whenever cooking is complete, before cleaning, before moving the unit, during abnormal operation, or when the unit will not remain in active use.

1. Allow any active cooking cycle to finish if it is safe to do so.
2. Remove the waffle using a non-metal utensil suitable for non-stick cooking surfaces.
3. Turn the power switch **OFF**.
4. Unplug the power cord from the electrical outlet.
5. Allow the unit to cool completely.
6. Clean waffle plates, exterior surfaces, handle areas, hinge areas, and accessible residue areas according to the **Cleaning and Maintenance** section.
7. Confirm all surfaces are dry before storage.
8. Store the unit in a clean, dry indoor location.
9. Route the power cord so it is not pinched, crushed, sharply bent, or wrapped tightly around hot or sharp areas.
10. Do not stack heavy items on top of the waffle maker.
11. Inspect the unit before returning it to operation.

Do not clean, move, cover, store, or handle the waffle maker while it is hot or plugged in. Do not store the unit while dirty, wet, hot, or plugged in.

CLEANING AND MAINTENANCE

Regular cleaning and preventive maintenance are essential for safe operation, consistent waffle quality, reliable temperature control, reduced sticking, and long equipment life. Accumulation of batter residue, carbonized buildup, oil, grease, crumbs, or cleaning chemical residue may affect cooking performance, increase sticking, create smoke or odor, damage non-stick surfaces, or shorten component life.

Only routine cleaning and basic operator-level maintenance should be performed by the operator. Electrical servicing, temperature control servicing, internal electrical repair, cord replacement, and internal component replacement must be performed by **qualified service personnel** only.

Cleaning and Maintenance Safety



WARNING!

Improper cleaning of hot surfaces, electrical components, controls, or non-stick cooking surfaces may result in burns, electric shock, equipment damage, unsafe operation, or reduced non-stick performance. Turn the unit **OFF**, unplug the power cord, and allow the unit to cool completely before cleaning or maintenance.



WARNING!

Do not immerse the waffle maker, power cord, or plug in water or any other liquid. Do not use hose-down cleaning, pressure washing, steam cleaning, or excessive water exposure. Water intrusion may damage electrical components and create unsafe operating conditions.

- Turn the power switch **OFF** and unplug the unit before cleaning.
- Allow waffle plates and metal surfaces to cool to a safe handling temperature before cleaning.
- Use only cleaning methods and cleaning agents suitable for commercial food equipment and non-stick cooking surfaces.
- Do not use metal utensils, knives, steel wool, wire brushes, abrasive pads, or scraping tools on waffle plates.
- Do not use highly abrasive, corrosive, chlorine-based, or caustic cleaners.
- Apply cleaning solution to a cloth or approved cleaning tool. Do not spray liquids directly into controls, display areas, electrical areas, hinge areas, or ventilation openings.
- Do not allow water or cleaning solution to enter electrical or control areas.
- Do not attempt to disassemble electrical components or remove panels unless qualified to do so.
- Confirm all cleaned surfaces are dry before reconnecting power and returning the unit to operation.

Regular cleaning is required to maintain waffle quality, reduce sticking, minimize smoke and odor, and help protect the non-stick cooking surfaces from premature wear.

General Maintenance Guidance

Batter overflow, carbonized residue, oil buildup, crumbs, sugar residue, and improper cleaning methods are major causes of sticking, uneven browning, smoke, odor, difficult release, and reduced non-stick surface life.

Routine cleaning and proper handling help maintain consistent waffle colour and texture, reduce sticking and tearing during waffle removal, reduce smoke and burnt odor, protect non-stick cooking surfaces, improve temperature consistency and recovery, reduce unnecessary service calls, and extend equipment life.

Do not:

- use metal utensils or sharp tools on waffle plates
- cut waffles directly on the cooking plates
- use abrasive pads, steel wool, wire brushes, or scraping tools on non-stick surfaces
- use chlorine-based, caustic, acidic, or highly abrasive cleaners
- pour water directly onto hot waffle plates
- use excessive oil or release spray that may carbonize on the plates
- immerse the unit, cord, or plug in water
- spray liquids directly into electrical, control, hinge, or ventilation areas
- operate the unit with damaged non-stick surfaces, damaged power cord, loose handle components, or unsafe electrical conditions
- bypass cooling, drying, or reassembly procedures after cleaning

Cleaning frequency depends on production volume, batter formulation, sugar content, oil usage, overflow frequency, and operating practices. Heavy-use operations may require cleaning throughout the day in addition to end-of-day cleaning.

During-Use Cleaning



WARNING!

Do not attempt to clean waffle plates, remove baked-on residue, or wipe interior cooking surfaces while the plates are closed, actively heating, or at unsafe temperatures. Hot surfaces and steam can cause burns.

During-use cleaning helps maintain waffle quality, reduce sticking, minimize carbon buildup, and reduce difficult end-of-day cleaning.

- Monitor waffle plates for batter overflow, crumbs, carbonized residue, excess oil, or baked-on buildup.
- Remove loose crumbs or residue carefully using a soft brush, soft cloth, or other non-metal tool suitable for non-stick cooking surfaces.
- Wipe accessible exterior surfaces as needed when it can be done safely without contact with hot cooking surfaces.
- Use care around hot steam when opening the waffle maker during operation.
- Do not allow batter overflow or heavy residue accumulation to bake repeatedly onto the plates.
- Do not use sharp tools or aggressive scraping methods during operation.
- Do not pour water onto hot plates or attempt rapid cooling with water or ice.
- If excessive buildup, smoke, sticking, or overflow occurs, stop operation and allow the unit to cool before performing more thorough cleaning.
- Reduce excessive oil or release spray application if carbon buildup increases during use.

Frequent light cleaning during operation is easier and safer than allowing heavy carbonized buildup to accumulate throughout the day.

End-of-Day Cleaning

End-of-day cleaning removes batter residue, crumbs, oil buildup, carbonized material, and food debris before it hardens and becomes more difficult to remove.

1. Turn the power switch **OFF**.
2. Unplug the power cord from the electrical outlet.
3. Allow the waffle maker to cool to a safe handling temperature.
4. Open the waffle maker carefully and remove loose crumbs and debris using a soft brush or soft cloth.
5. Wipe waffle plates using a soft cloth, soft sponge, or non-abrasive pad lightly dampened with warm water or mild detergent solution.
6. Wipe exterior stainless steel surfaces, handles, control areas, and accessible surrounding surfaces.
7. Remove any remaining cleaning residue using a clean damp cloth.
8. Dry all cleaned surfaces thoroughly using a soft cloth.
9. Leave the waffle maker open for a period of time after cleaning to allow any remaining moisture to evaporate fully before storage or next use.

Do not reconnect power or return the unit to operation until all cleaned areas are dry.

Waffle Plate Cleaning and Non-Stick Surface Care



CAUTION!

Improper cleaning methods can permanently damage non-stick waffle plates and reduce release performance. Damage caused by improper tools, aggressive scraping, abrasive cleaning, or misuse may affect warranty coverage.

The waffle plates are coated with a non-stick surface designed to support waffle release and simplify cleaning. Proper cleaning and handling are critical to maintaining performance and extending plate life.

Daily Cleaning Guidance

- Clean waffle plates after each day of operation and more frequently during heavy use if buildup occurs.
- Remove crumbs, loose residue, and batter buildup regularly during operation when safe to do so.
- Wipe plates using a soft cloth, sponge, brush, or non-abrasive pad suitable for non-stick surfaces.
- Use warm water or mild detergent solution only when needed.
- Dry plates thoroughly after cleaning.

Do not:

- use metal utensils, knives, forks, spatulas, or scraping tools on the waffle plates
- use steel wool, wire brushes, abrasive pads, pumice, or aggressive scraping methods
- use oven cleaner, grill cleaner, caustic cleaner, or highly abrasive chemicals
- cut waffles directly on the waffle plates
- strike plates with utensils or cookware
- pour cold water onto hot plates
- immerse the waffle maker in water or allow water intrusion into hinge or electrical areas

Release Spray and Oil Use

- Use only light application of food-safe release spray or cooking oil as needed.

CLEANING AND MAINTENANCE

- Excess oil may carbonize on the plates and increase sticking over time.
- High-sugar batter recipes may require more frequent cleaning to reduce buildup.

If sticking increases:

- verify proper preheat time
- verify batter formulation and batter quantity
- clean residue buildup from the plates and reduce excessive carbonized oil buildup
- confirm the plates are not scratched, damaged, or heavily worn

Minor surface discoloration may occur with normal commercial use and repeated heating cycles. This alone does not indicate equipment failure.

Long-Term Non-Stick Surface Care

- Non-stick cooking surfaces are wear components and will gradually change appearance with normal commercial use.
- Proper cleaning, correct preheat practices, and careful utensil selection help maximize release performance and plate life.
- Excessive overheating, aggressive scraping, carbonized buildup, metal utensils, and improper chemicals can permanently damage non-stick surfaces.
- Repeated operation with heavy baked-on residue may reduce waffle release performance over time.
- Avoid leaving the waffle maker empty at maximum temperature for extended periods unless required for initial heat-up or controlled testing.
- Use only non-metal utensils suitable for non-stick cooking surfaces.
- Do not strike waffle plates or hinge areas with utensils or cookware.
- If release performance decreases significantly after proper cleaning and operating procedures, inspection or service may be required.

Exterior and Control Panel Cleaning



WARNING!

Do not allow water or cleaning solution to enter the control panel, display, electrical areas, hinge areas, or ventilation openings. Electrical damage or unsafe operation may result.

Exterior surfaces, handles, and control areas should be kept clean and free of batter residue, oil, grease, crumbs, and cleaning chemical residue. Regular cleaning improves appearance, reduces buildup, and helps maintain safe operation.

Cleaning Procedure

- Turn the power switch **OFF** and unplug the unit.
- Allow the waffle maker to cool to a safe handling temperature.
- Wipe exterior stainless steel surfaces using a soft cloth dampened with warm water or mild detergent solution.
- Wipe the control panel carefully using a lightly damp cloth only.
- Remove cleaning residue using a clean damp cloth
- Dry all surfaces thoroughly using a soft cloth.
- Always wipe stainless steel surfaces in the direction of the grain when practical.

Do not use:

- abrasive pads, steel wool, or wire brushes
- chlorine-based, caustic, acidic, or highly abrasive cleaners
- excessive water or spray cleaning methods
- sharp tools that may scratch surfaces or overlays
- alcohol, solvent, or harsh chemical cleaners that may damage labels, overlays, or plastic components

Some discoloration near heated areas may occur with normal commercial use and repeated heating cycles.

Power Cord, Plug, and Electrical Area Inspection



WARNING!

Damaged electrical components may result in electric shock, fire hazard, equipment damage, or unsafe operation. Do not operate the waffle maker if the power cord, plug, controls, or electrical areas appear damaged.

Inspect the power cord, plug, and visible electrical areas regularly.

Operator-level inspection:

- Confirm the power cord is not cut, cracked, frayed, pinched, melted, or excessively worn.
- Confirm the plug is not damaged, loose, overheated, discoloured, or bent.
- Confirm the cord routing does not contact hot surfaces, sharp edges, or areas where it may be crushed or pulled.
- Confirm the control panel and switches appear secure and operate normally.

CLEANING AND MAINTENANCE

- Confirm there are no signs of overheating, arcing, burning smell, or electrical damage.
- Confirm no liquid has entered electrical or control areas.

Do not:

- use extension cords or damaged outlets
- pull the cord to disconnect the plug from the outlet
- lift or move the waffle maker using the power cord
- attempt internal electrical repairs unless qualified to do so
- use the unit if electrical damage or unsafe conditions are present

If the power cord or plug is damaged, the unit must be disconnected from power and serviced by **qualified personnel** before further use.

Reassembly and Drying

After cleaning or maintenance:

- Confirm waffle plates are clean, dry, and free of loose debris or cleaning residue.
- Confirm exterior surfaces, handles, control areas, and accessible surrounding areas are dry.
- Confirm no water or cleaning solution has entered electrical, hinge, control, or ventilation areas.
- Confirm the handle is secure and rotates normally.
- Confirm the power cord and plug are dry and undamaged.
- Confirm no cleaning cloths, tools, packaging materials, or combustible materials remain on or near the unit.
- Confirm the power switch is in the **OFF** position before reconnecting power.

Do not reconnect power or return the waffle maker to operation until all components and surfaces are dry.

Preventive Maintenance and Service Boundary

Preventive maintenance is a routine program of inspection, cleaning, and operational checks intended to support safe operation, consistent waffle quality, and long equipment life.

Operators may perform:

- during-use cleaning and residue removal, exterior cleaning, and end-of-day cleaning
- waffle plate cleaning using approved non-abrasive methods
- power cord and plug visual inspection
- basic observation of heat consistency, timer operation, indicator lights, and waffle quality
- basic inspection for loose handle components, damaged plates, buildup, or abnormal operation

Qualified service personnel should perform:

- internal electrical repair or inspection
- temperature control servicing or calibration verification
- controller replacement
- heating element replacement
- power cord or power switch replacement
- internal wiring inspection or repair
- service requiring panel removal or electrical disassembly
- repair of overheating, electrical faults, unstable operation, or damaged electrical components
- replacement of damaged waffle plates or hinge components beyond normal operator adjustment

Improper servicing may result in electric shock, fire hazard, unsafe operation, equipment damage, or affected warranty coverage. Disconnect power before any service, inspection, or maintenance beyond normal operator-level cleaning.

Recommended Maintenance Schedule

Use the following schedule as a baseline. Increase cleaning and inspection frequency as required by production volume, batter type, sugar content, overflow frequency, operating conditions, or site practices.

Task	Recommended Frequency
Monitor batter overflow, crumbs, and residue accumulation	During operation
Remove loose crumbs and accessible residue as needed	During operation
Avoid excessive oil or release spray accumulation	During operation
Wipe accessible exterior spills when safe	During operation
Perform end-of-day cleaning	Daily
Clean waffle plates using approved non-abrasive methods	Daily
Wipe exterior stainless steel surfaces	Daily
Clean control panel and handle areas	Daily

CLEANING AND MAINTENANCE

Inspect waffle plates for buildup, scratching, peeling, or damage	Daily
Inspect handle security and rotation operation	Daily
Inspect power cord and plug for visible damage	Daily
Confirm indicator lights, timer, and controls operate normally	Daily
Inspect surrounding area for grease, crumbs, and combustible debris	Daily
Inspect hinge and rotation areas for residue buildup	Weekly
Inspect ventilation openings for dust or obstruction	Weekly
Inspect for unusual odor, overheating, or abnormal operation	Weekly
Perform full operational inspection by qualified service personnel	At least annually or more often in heavy-use operations

Final Maintenance Reminder

Regular cleaning, proper preheat practices, careful non-stick surface handling, and prompt correction of minor issues will help maintain waffle quality, reduce sticking, minimize smoke and odor, reduce unnecessary service calls, and extend equipment life.

Failure to maintain the waffle maker properly may result in poor cooking performance, premature wear of non-stick surfaces, electrical problems, sanitation issues, or unsafe operating conditions.

Maintenance Log

Record cleaning, inspection, maintenance, and service activity for this waffle maker in the log below. Maintaining accurate records helps support safe operation, consistent performance, preventive maintenance planning, troubleshooting, and long equipment life.

For best results, include observations such as sticking, uneven browning, excessive residue buildup, abnormal odor, overheating, timer or control issues, damaged surfaces, unusual operation, or service performed.

Date	Cleaning/Maintenance Performed	Notes / Observations	Performed By (Initials)

TROUBLESHOOTING GUIDE

If the waffle maker does not appear to be operating correctly, review the **Operation**, **Shutdown Procedure**, and **Cleaning and Maintenance** sections first. Many apparent problems are caused by insufficient preheat, improper batter consistency, residue buildup, incorrect temperature or timer settings, electrical supply issues, or cleaning-related conditions and can often be corrected without service.

Use the guide below to identify common symptoms, likely causes, and recommended corrective actions. If the issue persists after completing the recommended steps, discontinue use and contact **qualified service personnel**.



WARNING!

If the issue involves smoke from electrical areas, burning smell, overheating, damaged power cord or plug, repeated breaker tripping, sparking, electrical shock risk, or any other unsafe condition, turn the power switch **OFF**, unplug the unit, and do not resume operation until the problem has been corrected.



WARNING!

Turn the power switch **OFF**, unplug the unit, and allow it to cool before inspection, cleaning, or maintenance. Do not attempt to disassemble electrical components, bypass controls, or perform internal electrical repair unless qualified to do so.

Before Calling for Service

Before troubleshooting specific issues, confirm the following:

- The unit is connected to a properly grounded outlet matching the rating label requirements.
- The power switch is **ON**.
- The outlet has power and the circuit breaker has not tripped.
- The waffle maker has been allowed to fully preheat.
- The initial startup preheat from a cold condition was allowed to stabilize properly.
- The selected temperature setting is appropriate for the batter being used.
- The timer setting is appropriate for the desired cooking result.
- The upper ready/status indicator light confirms the selected temperature has been reached before loading batter.
- The waffle plates are clean and free of heavy carbonized buildup or baked-on residue.
- The waffle plates are dry and free of excess oil accumulation.
- The batter consistency, batter temperature, and batter quantity are appropriate.
- The included measuring cup fill line is being used consistently as a starting point when applicable.
- The waffle maker is being operated on a stable, level surface.
- The surrounding area has adequate airflow and ventilation.
- The power cord and plug are undamaged and fully connected.
- The handle and rotation mechanism move normally and are not obstructed.
- The unit has not been exposed to excessive water, aggressive cleaning, impact damage, or unsafe operating conditions.

Many apparent equipment problems are resolved by correcting one of the above conditions.

Symptom	Possible Cause	Operator Action
Power and Electrical		
Unit does not turn on	Power cord not fully connected	Confirm plug is fully inserted into a properly grounded outlet matching the rating label.
	Power switch is OFF	Turn power switch ON and confirm control display activates.
	Outlet has no power	Test outlet with another suitable device or have outlet checked by qualified personnel .
	Circuit breaker has tripped	Turn power switch OFF , unplug unit, reset breaker if appropriate, and retry. If breaker trips again, discontinue use and contact qualified service personnel .
Unit loses power during operation	Loose plug, damaged outlet, overloaded circuit, or electrical fault	Turn power switch OFF , unplug unit, verify outlet and plug connection. If issue repeats, discontinue use and contact qualified service personnel .
Breaker trips repeatedly	Overloaded circuit, incorrect electrical supply, damaged cord, or internal electrical fault	Turn power switch OFF , unplug unit, and contact qualified service personnel . Do not continue resetting breaker.
Cord or plug becomes hot	Damaged cord, loose outlet, poor connection, or electrical fault	Turn power switch OFF , unplug unit if safe, discontinue use, and contact qualified service personnel .

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Electrical odor, sparks, or arcing	Electrical fault or liquid intrusion	Turn power switch OFF , unplug unit if safe, discontinue use, and contact qualified service personnel .
Controls and Display		
Display does not illuminate	No power, switch OFF , outlet issue, or control fault	Confirm power supply, outlet, and power switch. If display remains off, discontinue use and contact qualified service personnel .
Buttons do not respond	Control panel issue, moisture exposure, or internal fault	Turn power switch OFF , unplug unit, allow unit to dry if moisture exposure occurred. If issue continues, contact qualified service personnel .
Temperature or timer setting will not save	Setting procedure not completed or control issue	Adjust setting and wait for display flashing to stop. If setting still will not save, contact qualified service personnel .
Timer does not count down	START/STOP not pressed or timer/control issue	Press START/STOP after setting time. If timer still does not operate, discontinue use and contact qualified service personnel .
Timer alarm does not sound	Alarm/control issue or noisy operating environment	Confirm timer reaches 00:00. If alarm does not sound, monitor manually and contact qualified service personnel .
Heating and Preheating		
Unit heats slowly	Initial cold startup, low selected temperature, or high ambient heat loss	Allow approximately 15 minutes for initial cold preheat and confirm selected temperature.
Unit does not heat	START/STOP not pressed, temperature not set, or heating system fault	Confirm temperature setting and press START/STOP. If lower heating light does not activate or plates remain cold, contact qualified service personnel .
Ready/status light does not illuminate	Selected temperature not reached, low temperature setting, or control issue	Allow full preheat. If unit heats but ready/status light never illuminates, contact qualified service personnel .
Lower heating light cycles on and off	Normal thermostat cycling	No corrective action required. Cycling is normal as the unit maintains temperature.
Temperature recovery is slow between batches	Heavy batter load, cold batter, frequent opening, or insufficient recovery time	Allow recovery time between batches, use consistent batter temperature, and avoid unnecessary opening.
Plates overheat or temperature seems uncontrolled	Control, sensor, relay, or thermostat fault	Turn power switch OFF , unplug unit, discontinue use, and contact qualified service personnel .
Waffle Browning and Texture		
Waffle is too pale	Temperature too low, cook time too short, insufficient preheat, or underfilled batter	Increase temperature or cook time slightly, confirm full preheat, and use consistent batter amount.
Waffle is too dark or burnt	Temperature too high, cook time too long, high sugar batter, or residue buildup	Lower temperature or shorten cook time, clean plates, and review batter formulation.
Waffle is soft or undercooked	Cook time too short, batter too wet, temperature too low, or early opening	Increase cook time, verify temperature, avoid opening early, and review batter consistency.
Waffle is too dry or hard	Cook time too long, temperature too high, or batter formulation issue	Reduce cook time or temperature and review batter recipe.
Uneven browning	Insufficient preheat, uneven batter spread, dirty plates, overfill/underfill, or recipe variation	Preheat fully, use 236 mL (8 oz) fill line as starting point, clean plates, and rotate smoothly.
First waffle differs from later waffles	Plates not fully stabilized or initial oil/residue condition	Allow full initial preheat and expect first waffle to vary slightly during startup.
Waffles vary between batches	Batter temperature, batter mixing, portion size, recovery time, or setting changes	Use consistent batter, portion, time, temperature, and recovery practices.
Batter and Loading		
Batter overflows	Too much batter, batter too thin, or waffle maker closed too quickly	Use included 236 mL (8 oz) fill line as starting point, reduce batter amount, and close carefully.
Incomplete waffle shape	Too little batter, batter too thick, or poor distribution	Increase batter amount slightly, review batter consistency, and rotate 180° after 10-second settling period.
Batter leaks into	Overfill, thin batter, or rough	Reduce batter amount, close smoothly, clean overflow

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hinge or exterior	closing/rotation	promptly after cooling.
Excessive steam	High moisture batter, overfill, or normal cooking moisture release	Some steam is normal. If excessive, review batter quantity and formulation.
Sticking and Release		
Waffle sticks to plates	Insufficient preheat, inadequate release oil, dirty plates, high sugar batter, or worn coating	Preheat fully, apply light oil/release spray as needed, clean plates, and avoid metal utensils.
Waffle tears during removal	Undercooked waffle, early opening, sticking, or improper utensil	Increase cook time slightly and remove with non-metal utensil suitable for non-stick surfaces.
Release gets worse during day	Carbonized oil, sugar residue, crumbs, or batter buildup	Perform safe during-use cleaning and reduce excess oil or spray.
Food remains baked onto plates	Residue allowed to carbonize or improper cleaning frequency	Turn unit OFF , unplug, allow to cool, then clean with approved non-abrasive method.
Non-stick surface scratched or peeling	Metal utensils, abrasive cleaning, harsh chemicals, or normal wear	Discontinue use if surface is severely damaged. Contact qualified service personnel or NORIOTA support.
Smoke, Odor, and Residue		
Light smoke or odor during first use	Manufacturing residue or protective oils burning off	Complete initial heat-up with adequate ventilation. This is normal if light and temporary.
Smoke during normal cooking	Excess oil, batter overflow, carbon buildup, or temperature too high	Reduce oil, clean residue, adjust temperature, and avoid overfilling.
Burning smell during operation	Food residue, excessive buildup, overheating, or electrical issue	Turn power switch OFF and inspect after cooling. If odor is electrical or persists after cleaning, discontinue use and contact qualified service personnel .
Odor after cleaning	Cleaning residue left on plates or exterior surfaces	Wipe with clean damp cloth and dry thoroughly before reheating.
Heavy carbon buildup	Excess release spray, high sugar batter, overflow, or inadequate cleaning	Increase cleaning frequency, reduce excess oil, and clean plates with approved methods.
Handle and Rotation		
Rotation feels stiff or obstructed	Batter buildup, debris, impact damage, or mechanical issue	Turn unit OFF , unplug, allow to cool, clean accessible residue. If still stiff, contact qualified service personnel .
Handle feels loose	Handle grip not tightened or component damage	Turn unit OFF , unplug, allow to cool, tighten handle grip by hand. If still loose or damaged, discontinue use.
Unit moves during rotation	Surface unstable, unit not level, or excessive force	Place on stable level surface and rotate smoothly. Do not force mechanism.
Plates do not close properly	Overfill, obstruction, residue buildup, or damaged hinge/rotation assembly	Remove excess batter after cooling, clean accessible areas, and inspect. If damaged, contact qualified service personnel .
Cleaning-Related Issues		
Unit does not operate correctly after cleaning	Moisture entered controls, electrical areas, or ventilation openings	Turn power switch OFF , unplug, allow unit to dry fully. If issue continues, contact qualified service personnel .
Sticking increases after cleaning	Residue remains, wrong cleaner used, plates not dry, or coating damage	Re-clean with approved non-abrasive method, remove residue, dry fully, and inspect plate condition.
Stainless steel stains or discolours	Harsh cleaner, chlorine exposure, heat tint, or improper cleaning method	Stop using improper cleaner, clean with mild detergent, rinse, dry, and wipe with grain.
Control overlay damaged	Harsh cleaner, excessive moisture, abrasion, or solvent exposure	Stop using harsh cleaners and contact support if controls become hard to read or operate.
Installation and Placement		
Unit rocks or feels unstable	Uneven surface, damaged feet, or poor placement	Move unit to stable level dry surface. Do not operate if instability remains.
Excess heat around unit	Poor clearance, blocked airflow, nearby heat sources, or enclosed placement	Move unit to open area with adequate airflow and keep surrounding area clear.
Poor performance in busy service	Insufficient recovery time, high production volume, cold batter, or inconsistent workflow	Allow recovery between batches, keep batter consistent, and avoid repeated unnecessary opening.
Unit performs poorly after being moved	Cord strain, unstable surface, damaged handle, or impact	Inspect placement, cord, handle, rotation, and visible damage before reuse. Contact service if abnormal.

TROUBLESHOOTING GUIDE

	damage	
Unsafe Conditions		
Unit was dropped or impacted	Possible hidden electrical or mechanical damage	Do not operate until inspected. Contact qualified service personnel .
Liquid spilled into unit	Possible electrical or control damage	Turn power switch OFF , unplug immediately if safe, discontinue use, and contact qualified service personnel .
Unit operates abnormally after overheating	Thermal protection event or electrical/control fault	Turn unit OFF , unplug, allow to cool. If issue repeats, discontinue use and contact qualified service personnel .
Visible damage to plates, cord, plug, controls, or housing	Unsafe operating condition	Do not operate. Contact qualified service personnel or NORIOTA support.

When to Stop and Call for Service

Stop using the unit, turn the power switch **OFF**, unplug the unit from the electrical outlet, and contact **qualified service personnel** if any of the following occur:

- unit does not heat properly after normal startup and verification procedures
- circuit breaker trips repeatedly or the unit repeatedly loses power during operation
- power cord, plug, controls, display, or housing becomes damaged
- electrical odor, smoke, sparks, or arcing is observed
- plates overheat, temperature becomes unstable, or unit does not regulate temperature correctly
- control buttons do not respond or display operates abnormally
- non-stick coating is severely damaged, peeling excessively, or exposing base metal
- handle, hinge, or rotation mechanism becomes loose, damaged, or unsafe
- unit has been dropped, impacted, exposed to excessive moisture, or liquid has entered internal areas
- excessive smoke, burning odor, or overheating continues after cleaning and normal operating corrections
- unit continues to operate abnormally after recommended operator-level troubleshooting has been completed
- internal electrical service, component replacement, wiring repair, control replacement, or disassembly is required

Do not attempt to repair internal electrical, heating, control, or rotation-system components unless qualified to do so. Unauthorized repair or modification may result in injury, fire hazard, equipment damage, or affected warranty coverage.

WARRANTY

For full warranty terms, conditions, limitations, and exclusions, please visit:

<https://noriota.ca/pages/warranty-policy>

To register your product online, visit:

<https://noriota.ca/pages/warranty-registration>

Please have your model number and serial number available when registering your product or requesting warranty support.

Scan to register your product online:



SPARE PARTS AND SERVICE INFORMATION

Spare Parts Identification

Replacement parts diagrams and component identification resources for NORIOTA equipment are available online to support service, maintenance, and parts ordering.

These diagrams are provided for reference and identification purposes only and are intended for use by **qualified service personnel** and authorized dealers when identifying replacement components.

Accessing Spare Parts Diagrams

Current spare parts diagrams and part identification resources can be found at:

www.noriota.ca

Search by model number to locate the appropriate parts documentation. Ensure you are referencing the correct model and revision before selecting parts.

Important Notes Regarding Spare Parts

Spare parts diagrams illustrate component locations and assemblies but do not replace professional service training.

Parts availability may vary by model, production run, or revision.

Always verify the model number and serial number before ordering replacement parts.

Use of non-genuine replacement parts may affect performance, safety, and warranty coverage.

Service and Parts Ordering Guidance

For parts ordering, warranty inquiries, or service assistance, contact your authorized NORIOTA dealer, email support@noriota.ca, or visit www.noriota.ca.

Only **qualified service personnel** should perform internal electrical, heating, control-system, or rotation-system service. Improper service may result in equipment damage, unsafe operation, or affected warranty coverage.

Rating Label Information

The rating label contains important technical and identification information for the unit, including:

- model number
- serial number
- electrical rating
- voltage
- frequency
- power consumption
- certification information, including applicable safety and sanitation standards

Always verify that the electrical supply matches the requirements shown on the rating label before operation.

Rating Label Location

The rating label is located on the unit in a visible service-access location. The exact location may vary by model.

Do not remove, cover, deface, or paint over the rating label. The rating label must remain legible for the life of the equipment.

COMMISSIONING RECORD

Record the information below at the time of installation. This record helps confirm proper installation conditions, supports future service, and may assist in warranty evaluation. Retain this page for your records.

UNIT AND PURCHASE INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Purchased From (Dealer / Supplier): _____

Dealer Contact (if available): _____

INSTALLATION DETAILS

Installation Date: _____

Installation Location (Site / Address): _____

Installed By (Company / Technician Name): _____

Installer Contact (if available): _____

ELECTRICAL SUPPLY VERIFICATION

Electrical Supply Voltage: _____

☐ Verified matches rating label specification

Frequency: _____

☐ Verified matches rating label specification

Grounded Outlet Verified:

☐ Yes ☐ No

Power Cord/Plug Free From Damage or Pinching:

☐ Yes ☐ No

UNIT SETUP AND CONDITIONS

Stable Counter or Work Surface Confirmed:

☐ Yes ☐ No

Adequate Clearance and Ventilation Confirmed:

☐ Yes ☐ No

Cooking Plates Clean and Dry: ☐ Yes ☐ No

Handle Installed Correctly: ☐ Yes ☐ No

Rotation Mechanism Operates Smoothly:

☐ Yes ☐ No

INITIAL OPERATION CHECK

Control Display Operates Correctly:

☐ Yes ☐ No

Unit Heats and Reaches Set Temperature:

☐ Yes ☐ No

Timer Functions Operate Correctly: ☐ Yes ☐ No

Initial Burn-Off Completed: ☐ Yes ☐ No

Upper and Lower Plates Both Heat: ☐ Yes ☐ No

Rotation Mechanism Functions Normally:

☐ Yes ☐ No

Abnormal Odor, Smoke, Noise, or Vibration Present:

☐ Yes ☐ No - if yes, discontinue use and investigate before operation

Ambient Temp. at Installation: _____

NOTES / OBSERVATIONS**INSTALLER CONFIRMATION**

Installer Name: _____

Signature: _____

Date: _____

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