OPERATING MANUAL

THERMOCOOK®

ART.NR. 12-40801, 12-40802

Neumärker®
seit 1894

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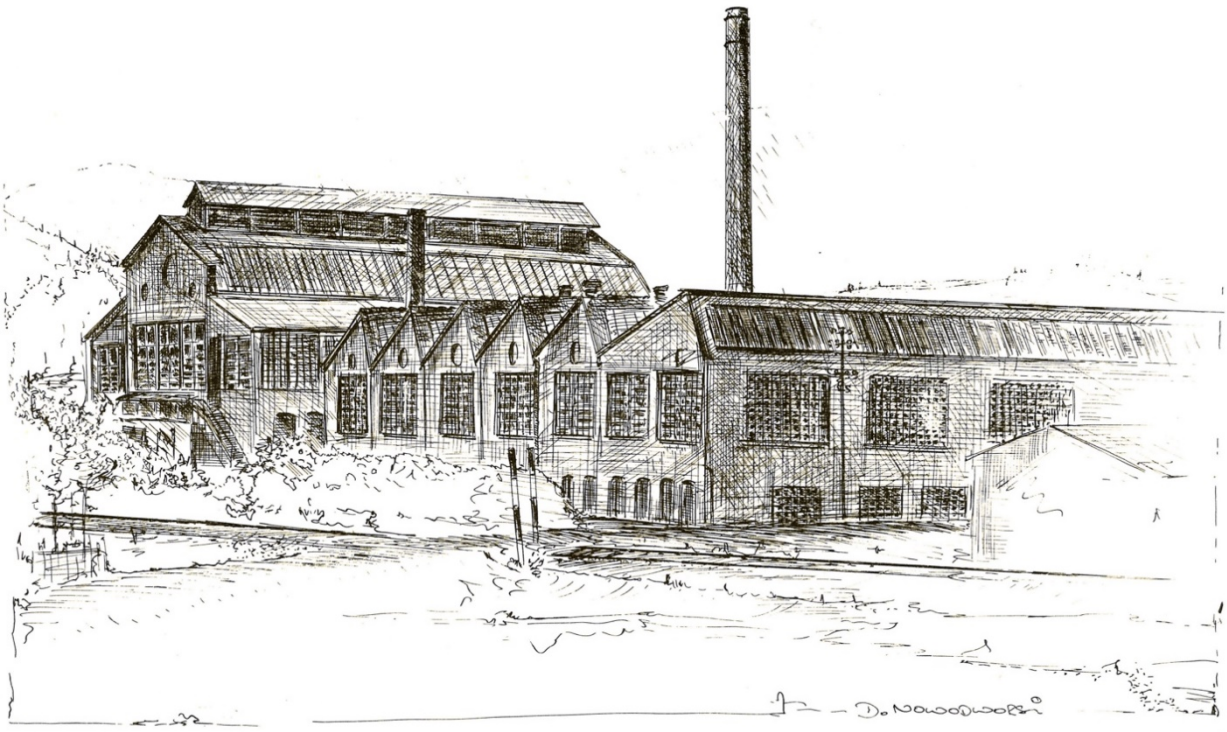
Thank you for choosing an appliance from Neumärker Manufaktur and for your trust in our brand. We have been producing electric waffle irons in our factory for over 100 years and our pride and experience flow into every single Thermocook.

The Thermocook is made by hand in our factory, to high quality standards and from robust materials. It is designed to withstand the demands of everyday catering and deliver consistent performance for years to come.
Easy to maintain and service, the system is extremely service-friendly and ensures a long service life so that you can enjoy your appliance for many years to come.

We hope that the Neumärker Thermocook will bring you many culinary delights and provide you with valuable services in the catering kitchen. Enjoy the variety that the Thermocook offers you and do not hesitate to contact us if you have any questions or concerns. We will be happy to help you at any time.

Yours sincerely

The Neumärker Manufaktur team



Firma Ernst Neumärker, Werk Westig um 1915

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1. Copyright protection

The operating instructions and the texts, drawings, images and other illustrations contained therein are protected by copyright. Reproduction in any form - including extracts - as well as the utilization and/or communication of the content is not permitted without a written declaration of approval from the manufacturer. Infringements will result in compensation for damages. Further claims remain reserved.

2. Technical data

Many devices are available in different versions. The letters in the article numbers indicate the different versions. Here you will find the meaning of the letters:

DT	With digital timer 230 V, 2.8 kW
3P	With British 3-pin plug, 2.8 kW
US	US plug, 110 V, 1.7 kW
CH	With Swiss SEV 1011 plug
D	With 2 separate circuits, each 230 V / 2.8 kW
S	With 1 circuit à 230 V / 3.4 kW
12	120 V, without plug

Combinations of versions are also possible, e.g:

DT-D3P:	With digital timer, 2x 230 V / 2.8 kW, British 3-pin plug
DT12:	With digital timer, 120 V

The graphic illustrations in these instructions may differ from the actual design. We reserve the right to make technical changes at any time! **The information in these instructions for use is subject to change without notice.**

2.1 Thermocook

The Thermocook is Neumärker's universal baking device with interchangeable plates. The interchangeable plates are not included in the scope of delivery. Please note: not all interchangeable plates are compatible with the Thermocook Twin.

Description	**Thermocook**	**Thermocook Twin**
Number of interchangeable plate sets	1	2
Material	Stainless steel housing	
Supply value	230 V / 2,8 kW	400 V / 5,6 kW*
Dimension	W 320 x D 340/530 x H 265/655 (without interchangeable plates) mm	W 610 x D 340/530 x H 265/655 (without interchangeable plates) mm
Weight	9,5 kg	17,9 kg
Temperature setting	50 – 300°C	
Time setting	1 second to 9 minutes 59 seconds*	
Article number	**12-40801***	**12-40802***

* Specifications may vary depending on the special version (see 2. Technical data). Subject to technical changes.

3. Essential basic information

3.1 Included in delivery

Included in delivery: 1 Thermocook device, including fastening screws for interchangeable plates, transport fastening and these operating instructions in German and English.

3.2 Responsibilities

3.2.1 Manufacturer's responsibilities

The device has been developed according to the current state of the art. Nevertheless, this device may present hazards if it is used improperly or not as intended. A complete CE declaration complying with all relevant EU directives and standards is available from us on request.

All safety regulations, in particular the VDE and international CE directives, were observed during the manufacture of your appliance. Your appliance has undergone a final inspection before leaving the factory and has been checked to ensure that all electrical parts are in perfect working order. Protection against accidental contact in accordance with VDE regulations must be ensured by correct installation.
Improper use or tampering will invalidate the warranty and the manufacturer's liability! If the design of the appliance is changed, the CE certificate becomes invalid and the manufacturer accepts no liability!

3.2.2 Operator responsibilities

Warnings
The manufacturer cannot be held liable if damage occurs due to non-observance of the following instructions:

1. When handling this device and all electrical devices, rules for your own safety must always be observed.
   In particular, these are:
   - Do not expose the device to weather conditions such as rain.
   - This device can be used by children aged from 12 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

2. After unpacking, make sure that the device has not been damaged. If in doubt, do not use the device and inform our complaints officer. Keep packaging materials (e.g. cardboard) out of the reach of children, **these parts are a source of danger!**
3. use the device only for the specified purpose.
4. Before connecting, check that the information on the rating plate corresponds to the values of the installation. The basic safety regulations must be observed. In case of doubt, a qualified specialist must check the installation more closely. Electrical safety is only guaranteed if the devcie has been installed correctly and potential equalization has been established as described in the safety regulations for electrical systems.

5. For all care and maintenance work, the device must first be disconnected from the mains by switching off the main switch and disconnecting the supply cable from the mains.
6. do not leave the device unattended during operation, do not leave the device switched on for an unnecessarily long time after use, do not use the devices as a room heater. Switch off the main switch.
7. As soon as a malfunction or fault is detected, the devcie must be disconnected from the power supply. Repairs may only be carried out by a qualified specialist or our customer service centre.

3.3 Environmental advice

Disposal of the device:
Devices must be rendered inoperable before disposal by removing the mains cable. Ensure that the appliance is disposed of properly and in an environmentally friendly manner.

3.4 Legal advice

Please read the operating instructions carefully before starting any work, especially before using the device for the first time. The manufacturer accepts no responsibility for improper handling of the appliance. Check the device for visible damage. In the event of damage of any kind, stop using the device immediately and take it out of service. Then notify the customer service department of your seller, e.g. specialised dealer. The operating instructions must be made freely accessible to all persons working with the device. The manufacturer reserves the right to make technical changes and further developments to its appliances without prior notice.

3.5 Documentation

Congratulations on the purchase of your new Thermocook universal device from Neumärker. You have chosen a product that combines the highest technical standards with practical ease of use. Your Neumärker appliance was manufactured by hand in the factory in Hemer, North Rhine-Westphalia. Your device is particularly energy-efficient and offers excellent heat transfer. It offers you the opportunity to behave in an environmentally responsible manner. We recommend that you read these operating instructions carefully so that you can quickly familiarise yourself with your new device. Knowledge of all the safety and handling instructions contained in the manual is a prerequisite for safe and proper use of the device. A good device that is handled properly and cleaned regularly will serve you for many years. Keep the operating and assembly instructions in a safe place for any subsequent owners. We hope you enjoy using the device every day!

3.6 Background information on content and structure

3.6.1 Content and structure

In the illustration in chapter 5 of these instructions, important components of your appliance are labelled with position numbers. You can use these position numbers to reliably identify the displays and operating elements whose meaning and use we explain in these instructions. You will therefore find the corresponding position numbers at the appropriate places in these instructions.

Your new Thermocook device...

With the universal device, you can make crispy hot waffles, savoury snacks such as pizza and panini and much more simply, safely and quickly. Use the temperature control to select the degree of browning. The indicator light signals when the device is heating up; when the appliance is ready for use, the light goes out. ATTENTION: Never use the device without the interchangeable plates fitted!

3.6.2 Labelling concept for integrated texts and for references

How to use this operating manual correctly...

Caution!
This symbol warns you of possible injuries.

Hot surface!
This symbol warns you of burns on a hot surface.

Crushing danger!
This symbol warns you of crushing injuries to hands and/or fingers.

Danger of electric shock!
This symbol warns you of a possible electric shock due to direct or indirect contact with electrical parts of your device.

Attention!
This symbol advises you of possible damage to your device.

Disconnect the mains plug before opening the device!
Never pull on the cable, as the cable can be torn out of the plug.
Risk of electric shock!

Advice
This symbol draws your attention to particularly useful information on using your device.

4. Safety

4.1 Convention for safety information

This device is designed for professional commercial use as well as for responsible use in private kitchens. Use is only authorised by qualified personnel, the informed user or instructed persons. Only use your Thermocook to bake food that is intended for the appliance. Never use the Thermocook for any other purpose (misuse).

Risk of damage to your new device!

Your device is not waterproof.

Therefore, do not clean it under running water, do not immerse it in water and do not clean it in the dishwasher. If your device does come into contact with water: First disconnect the mains plug from the socket and only use the appliance again after it has been checked by a qualified electrician.

Your device is sensitive to shocks.
Do not drop it and keep it out of the reach of children.
If your device does fall down:
Disconnect the mains plug from the socket and only use the device again after it has been checked by a qualified electrician.

Your device is sensitive to heat.
Do not expose the device to direct sunlight and do not place it on hot surfaces.

Only connect the device to the mains if the electrical data on the device's rating plate matches your mains supply. Never pull on the supply cable. This could damage it.

Danger of short circuit

Do not use the device outdoors or in damp rooms. Always protect the device from moisture and wetness.

4.2 Behaviour in case of emergency

- Keep calm, help others out of the danger zone, disconnect the appliance from the mains.
- Pull the plug out of the socket or remove the fuse.

Never extinguish fires on and around electrical devices with water. Use a fire blanket, for example, to cover the device in the event of a fire and smother the flame. (Alternatively, use a Co2 extinguisher)

4.3 Intended use of the device

4.3.1 Application area

The operational safety of the device is only guaranteed if it is used as intended in accordance with the information in the operating instructions. All technical interventions, including installation and maintenance, must be carried out exclusively by qualified customer service staff.
The Thermocook is designed for baking liquid flour and potato pasta, solid grilled food, ready-made or fresh baked goods such as pizza or panini, or other foods.
Do not use the device as a room heater and always use it under supervision. Never leave the device unattended in the room.

Any use of the device that goes beyond the intended use and/or any other use is prohibited and is considered improper use.
Claims of any kind against the manufacturer and/or its authorised representatives due to damage resulting from improper use of the device are excluded. The operator alone is liable for all damage resulting from improper use.

4.3.2 Requirements for the staff

- This device can be used by **children** aged from 12 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the device in a safe way and understand the hazards involved. **Children** must not play with the device. Cleaning and **user maintenance** must not be carried out by **children** without supervision.
- Keep these operating instructions in a safe place. If the device is passed on to a third party, the operating instructions must also be handed over.
- All persons using the device must adhere to the information in the operating instructions and observe the safety instructions.

4.3.3 Safety-relevant environmental conditions

Only run the appliance in closed, semi-closed and dry rooms.

Do not cover the device.

4.3.4 Safety-relevant information for certain phases of life

Installation conditions
The device must be set up so that the electrical connection is accessible and maintenance can be carried out. The devices are not suitable for built-in installation. If the device is installed near walls, partition walls, kitchen furniture, decorative edges, etc., ensure that these are made of heat-resistant and non-combustible materials, otherwise they must be covered with a suitable material, and the installation surface must also be made of heat-resistant and non-combustible material. The local fire protection regulations must be observed. Minimum distances must also be maintained from all partition walls.

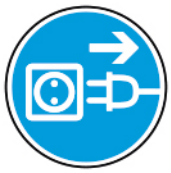
Connection requirements
Please observe the information on the rating plate before connecting!
Observe the VDE regulations and regulations of the local power supply company!

The device is supplied as standard ready to plug in with a 1.5 m long connection cable of type H07RN-F and can be connected to conventional sockets. Make sure that the maximum power of the circuit is not exceeded. Have this checked by a specialist. Provide an accessible, all-pole isolating device with at least 3 mm contact spacing on site. Devices with two mains cables must also have two separate socket circuits.

Operating
Some parts of the device become very hot during operation. To avoid burns, do not touch hot device parts! Only open and close the device by the handle.

Danger of crushing!
During filling and cleaning, make sure that the upper removable plate does not accidentally close and fall down during use.

Disassembly



Disconnect the mains plug before opening the device. Before carrying out any work, disconnect the power supply and secure it against being switched on again, wait until the device has cooled down.

Disposal

Devices must be rendered inoperable before disposal by removing the mains cable. Ensure that the device is disposed of properly and in an environmentally friendly manner. If you have any further questions regarding disposal, please contact your authorised dealer.

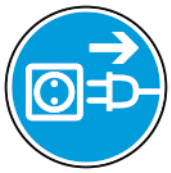
4.4 Possible misuse

The device is only approved for baking, grilling and cooking viscous pasta and solid foods.

4.5 Observe the operating instructions

Please read these operating instructions carefully as they contain important information on installation safety, use and maintenance. Keep these operating instructions in a safe place for reference by other users. When carrying out repair work, contact an authorised customer service centre and request the use of original spare parts. Failure to observe the above instructions may jeopardise the safety of the device and the user. Do not clean the device with a water jet or unauthorised chemical cleaners! The device is intended for professional purposes and responsible private use and may only be used by qualified specialist personal or qualified users.

4.6 Safety labelling on the device



Disconnect the mains plug before opening the device.

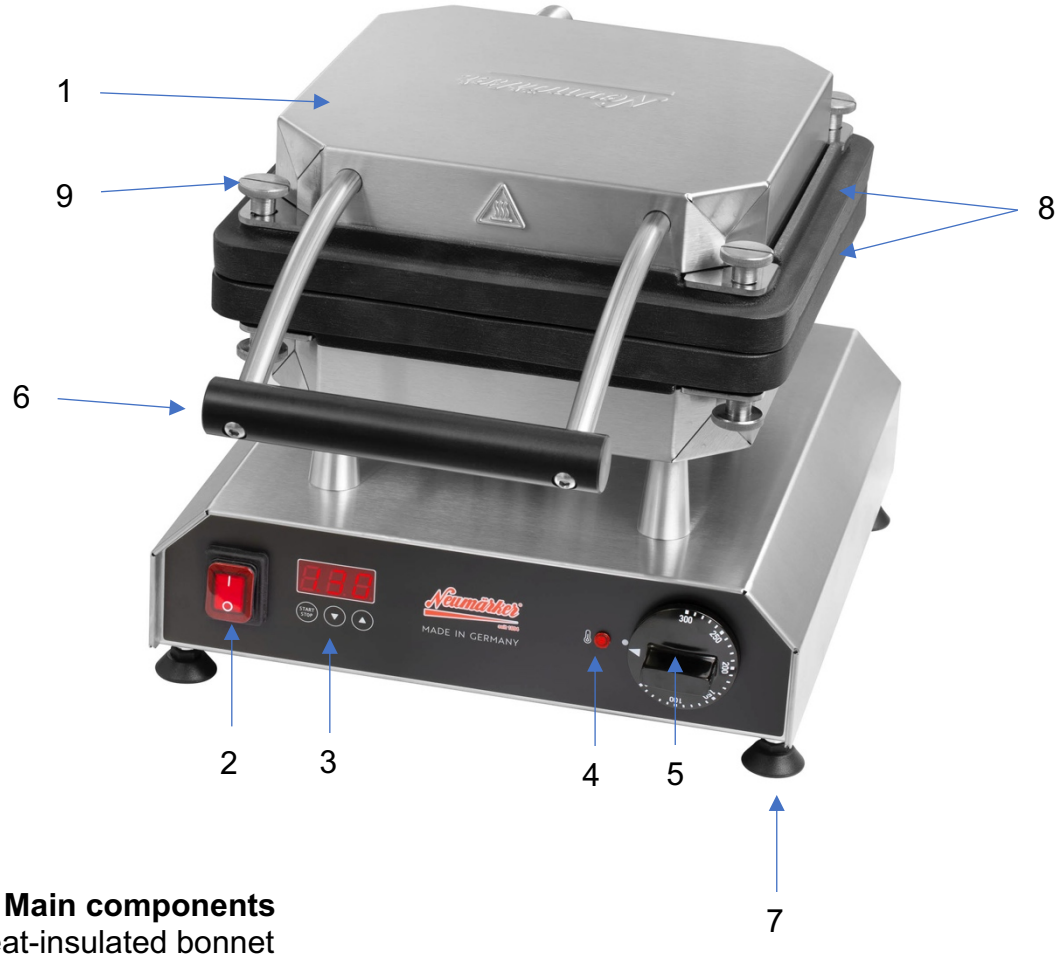
Beware of hot surfaces!

4.7 Residual dangers and protective measures

Some parts of the device become very hot during operation. To avoid burns, do not touch hot parts of the device! Do not cover the device. Wear appropriate protective clothing (goggles, apron, gloves, etc.) when cleaning the device.

5. Structure and function

5.1 Structure



5.1.1 Main components

1) Heat-insulated bonnet
2) Main power switch
3) Digital timer
4) Control indicator light
5) Temperature regulator
6) Grip
7) Height-adjustable device feet
8) Interchangeable plates* (not included in the scope of delivery)
9) Locking screws for interchangeable plates

* Specifications may vary depending on the version (see technical data). Subject to technical changes.

5.1.2 Operator workstations

- Keep your workplace clean
- Keep a safe distance from flammable materials
- Comply with local regulations
- Keep ignition sources away from the work area
- Place the device in a stable and level position
- Always remove dirt and dough residues immediately
- Do not smoke in the work area
- Do not use water to extinguish the fire

5.2 Functional description

Mains cable and plug:

Disconnect the mains plug from the socket before carrying out any maintenance or repair work on the device.

1) Bonnet

The bonnet becomes very hot during operation, despite insulation, so be careful not to touch it! or never lean on the bonnet. CURRENT RISK OF BURNS

2) Main power switch Each device has its own power switch, which can be used to switch the device on or off.

Danger of electric shock: Even if the switch is switched off, there are live parts in the device, pull out the mains plug before opening.

3) Digital timer

The timer is used to control the baking time, it has no executive function (e.g. switching off the heating process). A detailed description of the setting and use is provided in chapter 10.3.

4) Control indicator light

The control indicator light shows you whether the heating process is active. If the indicator light goes out, the target temperature you have set has been reached and you can start baking or cooking.

5) Temperature regulator

You can set the temperature continuously using the temperature regulator, which is adjustable up to 300°C.

6) Grip

The device becomes hotter than 60°C during operation, therefore only use the handle to open and close the device, do not touch any other parts of the device.

7) Height-adjustable device feet

The height-adjustable device feet allow you to ensure a firm and secure stand.

8) Interchangeable plates* (not included in the scope of delivery)

The interchangeable plates become very hot during operation. Never touch them and never lean on them. **RISK OF BURNS**

The interchangeable plates can be made of different materials depending on the model and design. The most common materials for the standard models are non-stick coated aluminium, uncoated aluminium and uncoated cast iron. The Thermocook does not come with interchangeable plates. The handling of the different materials of the removable plates is described in the following sections: 10.4 Commissioning, 10.5 Operation and 10.6 Cleaning and maintenance.

9) Locking screws for interchangeable plates

Please do not loosen the screws when hot.
All metal screws become very hot during operation. Caution! Risk of burns!

The device is supplied with a total of eight screws.
You do not need the supplied transport sleeves for further use of the device. Never overtighten the screws (only hand-tight) to prevent damage to the thread. Only use the device when the interchangeable plates are firmly screwed to the device using the eight screws. Always use all eight screws for fastening after changing the interchangeable plates. Never use less than the prescribed number of screws to operate the device.

6. Delivery, internal transport, unpacking

6.1 Safety

When handling this device and all electrical devices, rules for your own safety must always be observed.

In particular, these are:
- Do not expose the device to weather conditions such as rain
- This device can be used by children aged 12 and over and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the device in a safe way and understand the hazards involved. Children must not play with the device. Cleaning and user maintenance must not be carried out by children without supervision.

After unpacking, make sure that the device has not been damaged. If in doubt, do not use the device and inform our complaints manager.
Keep packaging materials (cardboard) out of the reach of children. **These parts are a source of danger!**

Only use the device for the specified purpose.

6.2 Delivery

The transport route is also decisive for the type of packaging. Unless otherwise contractually agreed, the packaging shall comply with the ADSp packaging guidelines issued by the Bundesverband für Spedition und Logistik e.V. (German Freight Forwarding and Logistics Association).
Check the delivery immediately upon receipt for completeness and transport damage. In the event of externally recognisable transport damage, do not accept the delivery or only accept it with reservations. Note the extent of the damage on the carrier's transport documents/delivery note, take a photo of the damage, report the damage to Ernst Neumärker GmbH & Co. KG on telephone number 02372-92740, do not return the appliance without consultation.

6.3 Internal transport

Always handle the device with care. Take particular care when transporting the device to prevent damage caused by force or careless loading and unloading. Avoid impacts during transport. The device itself must be handled with care. If the devices are not installed immediately after delivery, they must be stored carefully in a protected location. They must be properly covered to prevent the ingress of dust and moisture.

6.4 Unpacking

After unpacking, check the device for any damage. Remove the protective film completely before commissioning. If any adhesive residue remains, remove it with a soft cloth and mild detergent. Check that all screw connections are tight. Electrical protective measures have been implemented and checked for functionality. The information on the rating plate must match the information provided by the local utility company.

7. Storage conditions

7.1 Safety

Make sure that you only store the packaged goods in dry rooms at room temperature and do not exceed the maximum number of boxes to be stacked, otherwise the boxes may give way and endanger your life and that of others.

7.2 Storage

If the devices are not installed immediately after delivery, they must be stored carefully in a protected location. They must be properly covered so that no dust or moisture can penetrate.

- Protect the device from the weather.
- Avoid mechanical shocks.
- Check the condition of all parts and packaging regularly during longer periods of storage. Refresh or replace if necessary.

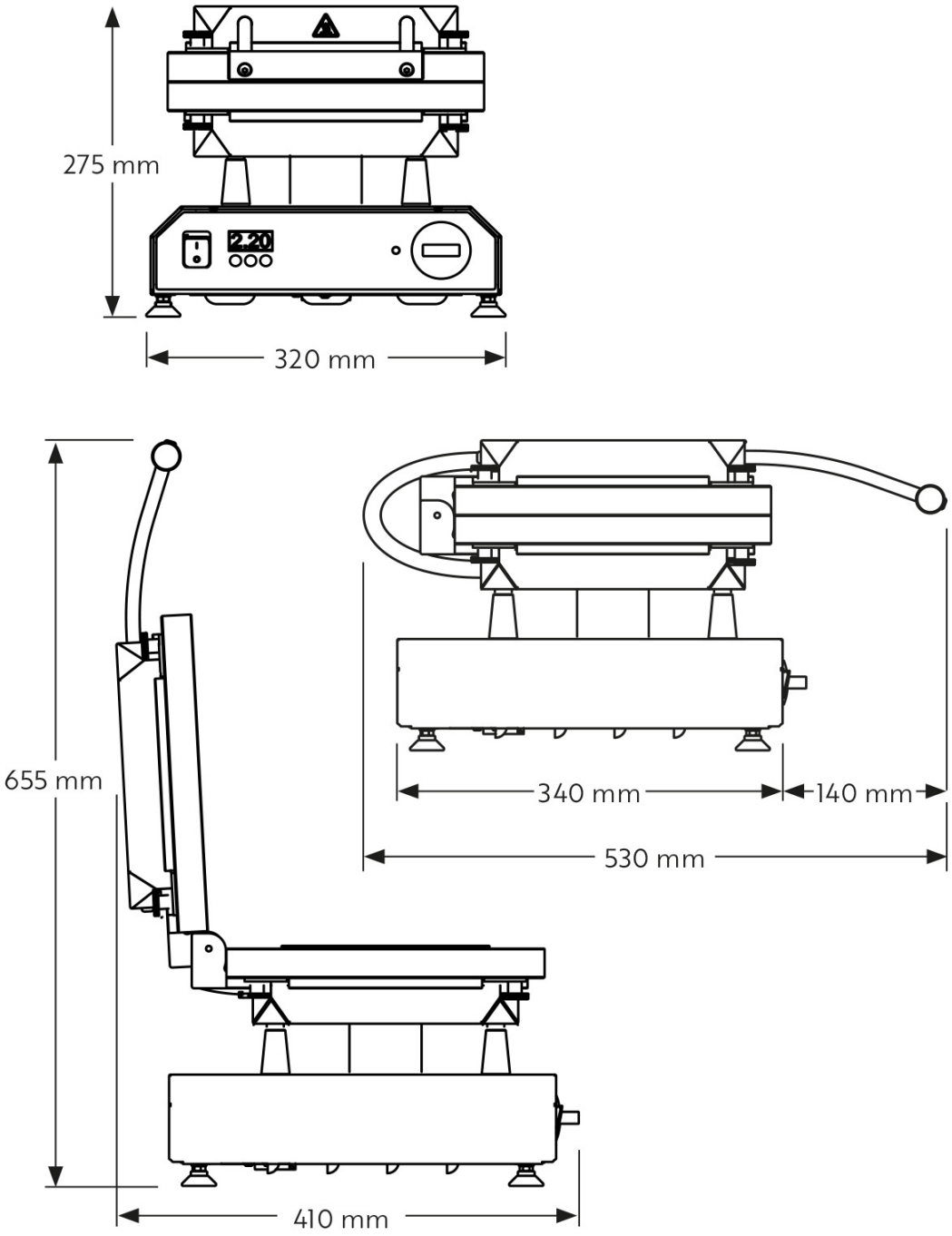
8. Installation conditions

8.1 Safety

The device must be set up so that the electrical connection is accessible and maintenance can be carried out. The devices are not suitable for built-in installation. If the device is installed near walls, partition walls, kitchen furniture, decorative edges, etc., ensure that these are made of heat-resistant and non-combustible materials, otherwise they must be covered with a suitable material, and the installation surface must also be made of heat-resistant and non-combustible material. The local fire protection regulations must be observed. The respective minimum distances must be observed.

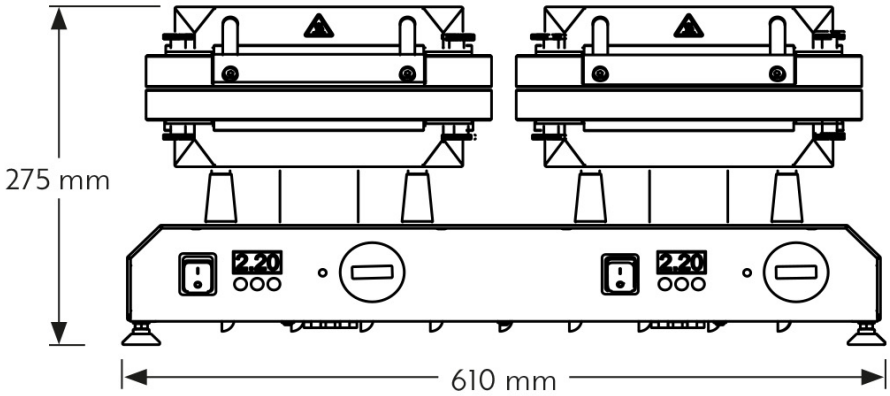
8.2 Installation plan & total space requirement

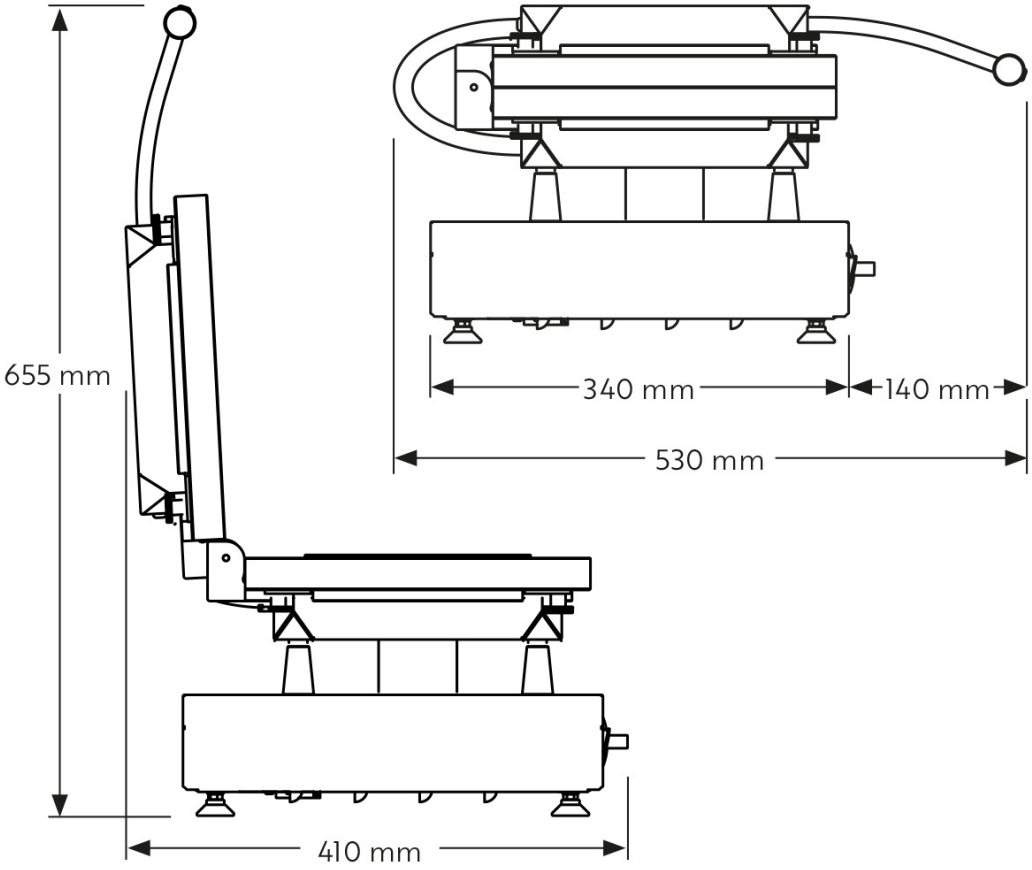
8.2.1 Thermocook



Never cover the device!
Distance to the walls min. 0.2m
Distance to neighbouring Thermocook devices not necessary

8.2.2 Thermocook Twin





8.3 Dimensions and weights

see technical data

8.4 Environmental conditions

Protect the device from the weather.
Only use the device in closed and dry rooms.

8.5 Supply connections

Distributors or multiple sockets must not be used.

8.6 Customer-side safety precautions

- Do not place the device on flammable surfaces.
- Maintain the minimum distance.
- Place the device on a level, secure surface that can support the device and the work being carried out on it and that meets the temperature requirements.
- Do not place the device near other heat sources such as electric or heating stoves.
- Never cover the device.

9. Assembly and installation, initial start-up

9.1 Safety

Warning of hot surface!

The surfaces become hot when using the device.
Protect yourself from the risk of burns, e.g. by wearing oven gloves.

Faulty devices or systems must not be put into operation!
Commission the device in accordance with the operating instructions (from chapter 9). Use the operating instructions to explain to the user how the device works and how to put it into operation.

9.2 Assembly and installation

The device must be set up so that the electrical connection is accessible and maintenance can be carried out. The devices are not suitable for built-in installation. If the device is installed near walls, partition walls, kitchen furniture, decorative edges, etc., ensure that these are made of heat-resistant and non-combustible materials, otherwise they must be covered with a suitable material, and the installation surface must also be made of heat-resistant and non-combustible material. The local fire protection regulations must be observed.
The mains cable must not come into contact with hot parts.
Observe the minimum distance, see installation plan, chapter 8. Please observe the information on the rating plate before connecting! Observe VDE regulations and the regulations of the local power supply company! The device is supplied ready to plug in as standard with a 1.5 m long connection cable of type H07RN-F.

Type H07RN-F and can be connected to conventional sockets. Two separate sockets are required for special versions of the double waffle irons; distributors and/or multiple sockets must not be used.
Ensure that the maximum power of the circuit is not exceeded. Have this checked by a specialist. Provide an accessible, all-pole isolating device with a contact gap of at least 3 mm on site.

Please refer to chapter 2 for technical data.

9.3 Initial start-up
During initial start-up, grease, insulation and insulating materials can evaporate and lead to brief odour nuisance and fog formation. Ensure sufficient ventilation. Remove the protective film completely before commissioning. If any adhesive residue remains, remove it with a soft cotton cloth and mild detergent.

10. Handling
10.1 Safety
Please read these operating instructions carefully as they contain important information on installation safety, use and maintenance. Keep these operating instructions in a safe place for reference by other users. When carrying out repair work, contact an authorised customer service centre and request the use of original spare parts. Failure to observe the above instructions may jeopardise the safety of the device and the user. Do not clean the device with a water jet! The device is intended for professional use and responsible private users and may only be used by qualified specialists and informed users.

10.2 Control elements
see chapter 5

10.3 Displays (Timer (3)

All models are equipped with a digital timer.

Display with minutes and seconds

Button Time -

Button Time +

Button Start/Stop

The timer can be set from one second to 9 minutes and 59 seconds in increments of seconds up and down.
The timer can be interrupted at any time and has no effect on the baking process.

The timer has no switching function, it is only used to control the time of the baking process. When the device is switched on, the set time is displayed.

To set the time, press the or Button, to change and save the setpoint in the display.

With the button the timer is started or stopped again. The elapsed time is shown in the display; when this has elapsed to "zero", a signal sounds.
Caution! The setpoint can only be set when the timer is stopped.

10.4 Start-up

After you have unpacked and cleaned the device, insert the plug into the socket provided. Switch on the device at the main power switch, the light in the switch must light up in position 1, set the temperature control to 200°C (the indicator light lights up) and heat up the device in the open state for approx. 30 minutes so that the industrial fats can escape.

The interchangeable plate becomes very hot during operation. Never touch it directly and never lean on it. **RISK OF BURNS**

When heating up for the first time, smoke and odours will occur.
Please refer to the Homepage of Neumärker the different baking tins to find out which material the appliance's removable plate is made of, as these must be treated differently depending on the material.

10.4.1 Initial start-up of devices with uncoated interchangeable cast plates
Uncoated exchangeable plates are made of uncoated cast iron in the standard versions. There are special versions that are made of uncoated aluminium (see under 2. Technical data). These are handled in the same way as devices with uncoated cast iron interchangeable plates.

Uncoated interchangeable plates must be baked before baking waffles for the first time. This closes the mould pores and creates a kind of natural non-stick effect due to the patina. To do this, place the appliance in a well-ventilated room, as there will be a lot of smoke and odours during the process. This is completely normal the first time the device is put into operation with new cast iron plates.

The interchangeable plate becomes very hot during operation. Never touch it and never lean on it. **DANGER OF BURNING (ONLY change the removable disc when it is cold)**

Leave the waffle iron open and running at a temperature of 200°C for 2 hours. During this time, spray the interchangeable plates generously 6-8 times at intervals of approx. 15 minutes with our Trennback 100 or Trennfix release grease. Avoid the formation of puddles on the interchangeable plate.

Set yourself an alarm clock as a reminder to keep to the intervals.

An increasing brown colouring of the interchangeable plates indicates that the natural patina with non-stick effect is slowly building up. After approx. 2 hours, a uniform brown colouring of the interchangeable plates is achieved.

Now bake 3-4 waffles to remove the last traces of fat from the baked layer. These waffles should not be eaten. For other baking moulds, throw away the first two pieces of food.

Uncoated interchangeable plates only need to be baked in again before first use and after basic cleaning, during which the patina with "natural non-stick effect" has been removed.

10.4.2 Initial start-up of devices with non-stick coated interchangeable plates

Non-stick coated interchangeable plates are made of non-stick coated aluminium in the standard versions. There are special versions that are made of non-stick coated cast iron. These are handled in the same way as devices with non-stick coated aluminium plates.
After heating up for the first time, please clean the interchangeable plates with a soft, damp cotton cloth; to protect the coating, do not use any pointed or sharp objects. In contrast to uncoated interchangeable plates, interchangeable plates with non-stick coating do not need to be baked in.

The interchangeable plate has a non-stick coating. Avoid using pointed or sharp objects to remove baked goods, food or baking residues from the plate. Use a soft, damp cotton cloth and remove any residue immediately.

The interchangeable plate becomes very hot during operation. Never touch it and never lean on it. **DANGER OF BURNING (ONLY change the removable disc when it is cold)**

10.5 Operate

Once you have prepared the device, select the desired temperature and set the timer to the desired time (description, section 10.3). Most waffles are baked at approx. 180°C to 200°C, depending on the batter and desired browning. The baking time depends primarily on the thickness of the waffle. Thin waffles require a baking time of around 1 minute, while thicker waffles can take around 3 minutes. To achieve a perfect result, which varies depending on the batter and waffle shape, please test bake.

Once you have set the temperature, the control indicator lights up and the device starts to heat up. When the control indicator goes out, the device is heated up and you can start baking.

Pour the batter into the lower baking tin, close the baking tin. Finish the baking process. After baking, open the iron and remove the finished waffle.

Use precise doses of dough quantities, otherwise the excess liquid dough will be squeezed out of the sides and stain the device. We recommend our optional dough collecting tray. During the baking process, steam vapours escape, which can cause burns if they come into close contact with the device. Therefore, only open and close the device by the handle. Only use tools such as long forks or waffle tongs to remove the finished baked goods. Do not touch the hot plates with bare hands.

The device becomes very hot during operation, do not touch the hot surfaces of the device.

Only open the device by the handle and make sure that the heat-insulated bonnet is fully open and does not fall shut unintentionally (risk of crushing).

Always leave the Thermocook open when not in use and when not hot. Even after baking, baking residues will still burn on the hot interchangeable plates. When closed, the resulting gases cannot escape and form a layer of soot on the baking tray. This prevents the non-stick effect of the baking tray and can cause the baking trays to start sticking! We recommend either leaving the interchangeable plates completely open or placing a wooden spacer or heat-resistant material between the interchangeable plates. Always remove baking residues immediately with a suitable brush.

Fill the dough or the food blank into the centre of the lower interchangeable plate. Ensure the correct amount of dough or portion size, otherwise the dough will run out of the baking tin and soil the device and the surrounding area. When cooking fatty foods, cover the surrounding area accordingly so that splashes of fat are caught.

Close the device carefully.

Now press the

button and the timer starts counting down the preset time.

<u>RISK OF BURNS!</u> Water vapours escape during the baking process, do not place your hands near the gaps in the interchangeable plates.

After the timer has elapsed, a signal sounds and the waffle is ready. So nothing can burn.

Do not remove the hot waffle with your fingers. Remove the baking residue immediately with a damp cotton cloth, heat-resistant brush, suitable brush or wooden tool.

Crumbs, excess fat and other residues should be removed from the interchangeable plates after each baking process. If these remain on the removable plate, they can burn in and prevent the non-stick effect of the removable plate. This can cause the interchangeable plates to start sticking!

10.5.1 Handling devices with uncoated interchangeable plates

Addition to 10.5: Before baking the first waffle or after baking breaks, spray the interchangeable plates thinly and evenly with our Trennback 100 release grease. Avoid the formation of puddles on the baking tray. If you notice that the non-stick effect of the baking tray is diminishing, repeat the process. The frequency of this process varies depending on the fat content of the dough used. Avoid excessive spraying, as this leads to increased cleaning effort.

10.5.2 Handling devices with non-stick coated interchangeable plates

Addition to 10.5: Before baking the first waffle on the working day or after long baking breaks, spray the interchangeable plates thinly and evenly with our Trennback 100 release grease as required. Depending on the fat content of the dough, it may not be necessary to grease before baking or after baking breaks. If necessary, you can occasionally spray it lightly with our Trennback 100 or Trennfix spray. Never use butter or unsuitable vegetable oils (e.g. olive oil), as these leave residues and have a low combustion point.

Do not remove the waffle with a pointed fork or other sharp or pointed objects. Remove the waffle with a wooden spatula, waffle fork, waffle tongs or wooden stick.

The interchangeable plate has a non-stick coating. Avoid using pointed or sharp objects to remove baked-on food from the plate. Use a soft, damp cotton cloth and remove any residue immediately.

10.6 Cleaning and maintenance

Clean the device thoroughly without water after every working day. Before cleaning and maintenance work, disconnect the mains plug from the socket and allow the device to cool down. Leave the patina on uncoated interchangeable plates.

Do not immerse the device in water, make sure that no water gets in, do not put the device in the dishwasher, do not clean the device with a high-pressure cleaner.

Clean the housing with a soft cotton cloth and mild detergent. CAUTION Do not use chemical cleaners.

Disconnect the device from the power supply before carrying out any maintenance work.
- Wait until the device has cooled down completely before carrying out any maintenance work.
- The bottom panel must be removed before maintenance can be carried out.
- In the event of a fault, the device may only be opened and repaired by authorised service technicians. Or it should be returned to the factory.
- Clean the housing regularly using a soft cotton cloth with diluted cleaning agent. Clean the housing with a suitable stainless steel cleaner.
- Also carry out a protective conductor test every 6 months.
- The test intervals should be calculated in such a way that any defects that are likely to occur can be detected in good time.

Check the power supply cable for damage every day. Never use the device if the mains cable is damaged. IMPORTANT. Danger to life.

10.6.1 Cleaning of uncoated interchangeable plates

You should always remove coarse soiling immediately after baking with a damp cotton cloth, a stainless steel brush for cast iron, a heat-resistant plastic brush for uncoated aluminium or a wooden spatula.
The baking residues must be removed daily after baking with the wire brush while still warm. The accumulated dirt residues can be carefully vacuumed out with a hand hoover or brushed out with a soft brush. Remove the last residues with the first waffles baked the following day. These waffles should not be eaten.
Special cleaning agents are available to remove baked-on baking residues from uncoated interchangeable plates. These should only be used when the interchangeable plates have been removed and not when they are fitted. Observe the instructions and the suitability of the cleaning agent. After using cleaning agents, you should bake a few waffles to remove all residues from the interchangeable plates. These waffles should not be consumed. No liability for the use of chemical cleaning agents.

10.6.2 Cleaning of non-stick coated interchangeable plates

You should always remove coarse soiling immediately after the baking process with a damp cotton cloth, heat-resistant brush, soft/heat-resistant plastic brush or wooden spatula.
Do not use any cleaning agents or sharp objects that could damage the coating.

With non-stick coated interchangeable plates, it is particularly important to remove excess grease and other residues from the interchangeable plates after each baking process, as they cannot be cleaned aggressively with a wire brush or cleaning agents. If these remain on the interchangeable plate, they can burn in and prevent the non-stick effect of the interchangeable plate. This can cause the interchangeable plates to start sticking! Always use soft, heat-resistant brushes or paintbrushes (e.g. made of plastic or horsehair) to clean the interchangeable plates

10.7 Shutdown

Clean the device thoroughly to remove all food residues. Check the electrical parts and the power supply cable, replace defective parts if necessary, check that all screws, handle, metal parts and feet are tight. Store the device in a dust-free and dry environment.

Please take attention!

In accordance with BGV A3 (formerly VBG4), electrical components may only be replaced by qualified electricians. Maintenance and repair work may only be carried out by qualified specialists using original spare parts. Do not carry out any repairs to the device yourself.

10.8 Loosening and fixing the interchangeable plates

The Thermocook offers the option of changing the interchangeable plates without the use of tools.
Using the 8 knurled screws on the back of the interchangeable plates, the interchangeable plates can be loosened and then removed for cleaning or maintenance.

Only open the device by the handle and make sure that the bonnet is fully open and does not fall shut (risk of crushing).

The device becomes hot during operation, do not touch the hot surfaces of the device. Wait until the device has cooled down completely before removing the interchangeable plates.

Loosening the interchangeable plates

Close the device with the interchangeable plates and loosen the 8 knurled screws on the back of the interchangeable plates.

CAUTION: After use, you must wait until the device has cooled down completely (At least one hour), as the bonnets and screws can become very hot!

1. Lift the top cover of the device from the removable plates. Carefully place the cover next to the device without putting any strain on the cable.
2. Carefully remove the complete set of interchangeable plates from the device.

Fixing the interchangeable plates

1. Carefully place the complete set of interchangeable plates on the device. Ensure that the lower interchangeable plate of the set is also used as the lower plate. (risk of confusion)
2. Carefully place the top cover of the device on the interchangeable plates set.

fix the interchangeable plates with the 8 knurled screws on the back of the interchangeable plates. Only tighten the screws hand-tight.

CAUTION: Overtightening can damage the threads and mean that the screws cannot be loosened again.

11. Troubleshooting

Dear customer,
Unfortunately, approx. 95% of all complaints are due to user error and can be rectified without any problems if you contact our customer service department by telephone. We therefore ask you to contact the telephone number listed below before returning the appliance to your authorized dealer. You will be helped quickly without having to make a journey. However, if you have a complaint, please always contact your specialist dealer first so that they can take up the complaint.

Fault/error message	Possible cause(s)	Remedy
Device does not heat, no control light appears	Power supply cable not plugged in, fuse not switched on, power switch not switched on, thermostat not switched on	Insert the plug into the socket, switch on the fuse, replace if necessary, switch on the switch, switch on the thermostat (select temperature)
Device does not heat, control light appears	Temperature fuse has triggered (usually the thermostat is faulty), heater faulty	Replace temperature fuse and thermostat, replace heater
Device heats uncontrolled, temperature adjustment no longer possible	Thermostat faulty (no clicking sound when turning)	Replace thermostat
Fault current circuit breaker triggers	Moisture in the device, Faulty cable isolation	Contact authorised dealer, contact an electrician

11.1 Safety

Behavior in case of malfunction

Irrespective of the following instructions, the local safety regulations always apply to the operation of the device.
Please note!
In accordance with BGV A3 (formerly VBG4), electrical components may only be replaced by qualified electricians.

Disconnect the power supply cable before opening the device!

11.2 Serviceaddress

Ernst Neumärker GmbH & Co. KG
Lohstraße 13
58675 Hemer
Tel.: +49 2372 / 9274-0
Fax.: +49 2372 / 3304
E-Mail: info@neumaerker.de
Web: www.neumaerker.de

11.3 First steps for troubleshooting

Disconnect the device from the power supply.
Contact our customer service or your authorised dealer, who will tell you what to do with the device. Only have the device repaired by an authorised specialist or return the device to us after consulting our customer service department. Any manipulation or modification to the device will invalidate the warranty.