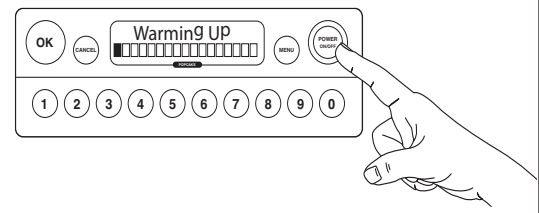




**Getting Started**

Press "Power on/off" Key on the front panel of the machine. The display will read "Warming Up" (approximately 6 minutes.)



**Mix Preparation (It's as easy as 1,2,3!)**

**Step 1**

**A**  
 Fill water bottle with room temperature water and insert displacement cap. Water should splash out.

**B**  
 Unscrew cap. Shake mix to bottom of bag.

**C**  
 Empty entire water bottle into bag. Replace cap.

**Step 2**

**A**  
 Knead bottom of bag for 20 seconds to pre-mix.

**B**  
 Vigorously shake bag for 30 seconds until it expands fully.

**C**  
 DO NOT REMOVE AIR. Rest bag for 3-5 minutes with bag fully expanded.

**Step 3**

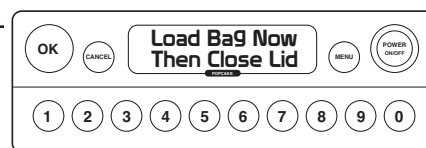
**A**  
 Shake bag again for 30 seconds.

**B**  
 Remove cap. Release air. Replace cap.

**C**  
 Tighten cap firmly & tear "lid" off. Bag is ready to load.

**Loading the Bag**

When the machine has reached its operating temperature the display will read "Load Bag Now Then Close Lid"



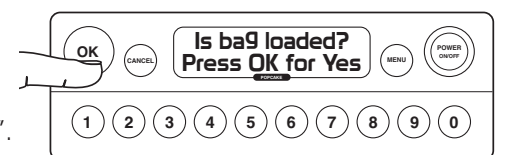
Open the top lid of the machine and follow these steps.

**1**  
 Place the nozzle of the bag with cap installed tightly inside the opening of the splash guard located inside the bag chamber

Gently push batter away from the tail of the bag

**2**  
 Slide tail of the bag between 2 rods and pull through completely

Close Lid  
 Display will read "Is bag loaded? Press OK for yes".

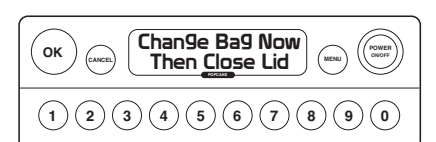
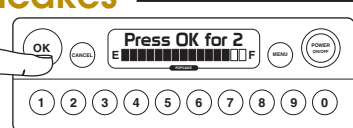


**Making Pancakes**

Machine is now ready to accept orders. The display will read "Press OK for 2". Press OK once to dispense and cook 2 pancakes in approximately 1 minute. After beginning to make pancakes the display will show a bar graph that indicates the amount of mix remaining in the bag from full "F" to empty "E".

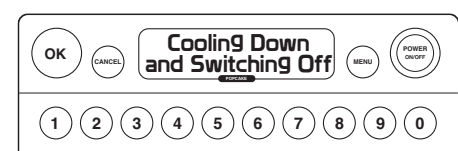
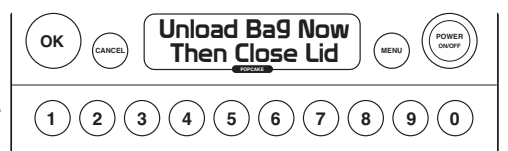
**TIP: If the machine displays "Check/Change Bag" when making pancakes, remove bag, re-shake. Remove air, clean cap and reload bag.**

When the bag is empty the machine will automatically unwind the bag and prompt you "change bag now then close lid". Simply prepare a new bag of mix and follow the bag loading procedure.



**Shutting Down the Machine**

When you are ready to shut down the machine, press the "power on/off" key. The machine will unwind the bag and the display will prompt you "unload bag now then close lid". Unload the bag, dispose of the bag with remaining mix and close the lid. NOTE: Contact your local Health Department for food handling rules in your area.



Display will read "cooling down and switching off". The fans will continue to run for approximately 30 minutes or until the cooking plates have cooled down. **Do not unplug the machine during its cool down cycle (approximately 30 minutes).**

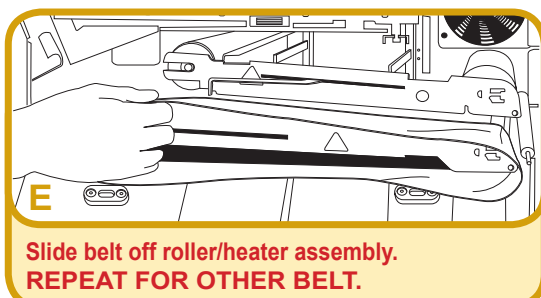
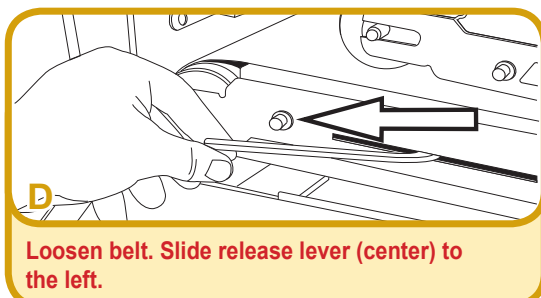
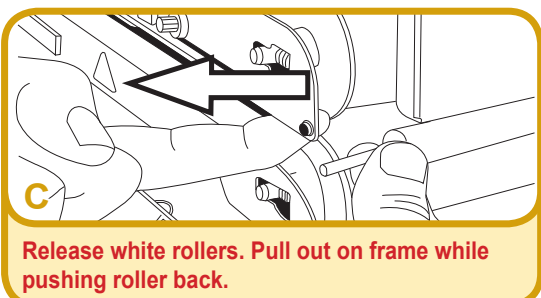
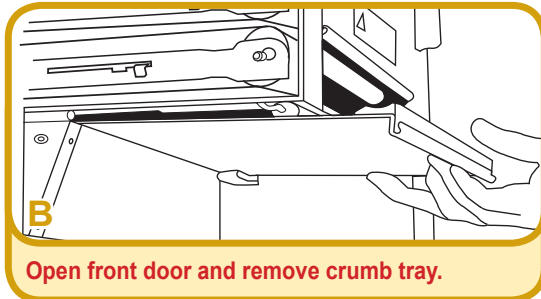
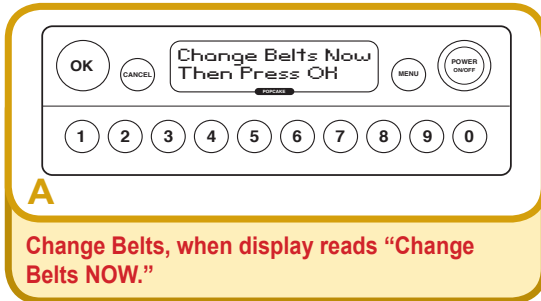
## Changing Belts

### DO NOT CHANGE BELTS UNTIL MACHINE PROMPTS, "CHANGE BELTS NOW...EVERY 60 BAGS".

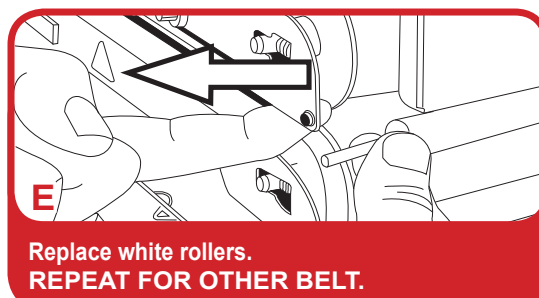
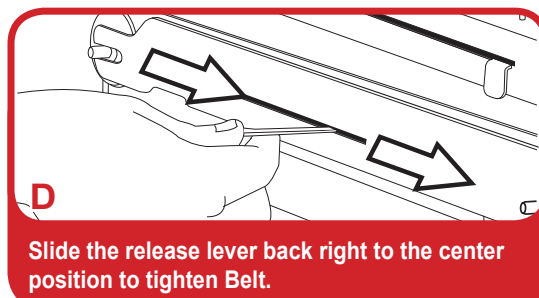
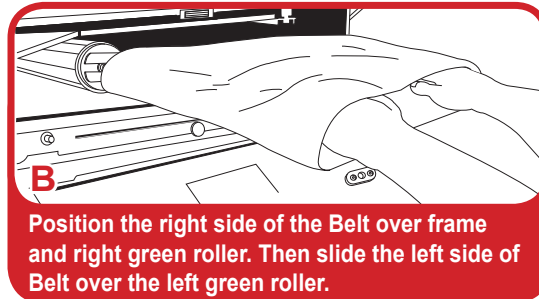
The Teflon® belts must be changed every 60 bags of mix. After 60 bags of mix have been dispensed, the machine will warn you that belts need to be changed. Follow these instructions to replace the worn belts

### MAKE SURE MACHINE IS OFF AND COOL BEFORE ATTEMPTING TO CHANGE BELTS.

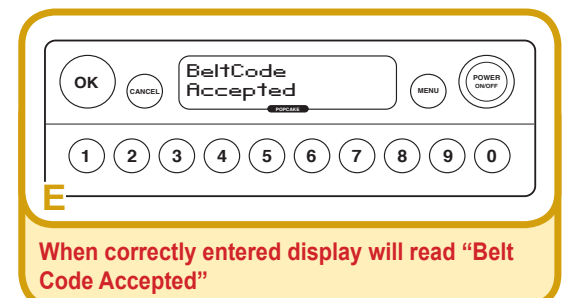
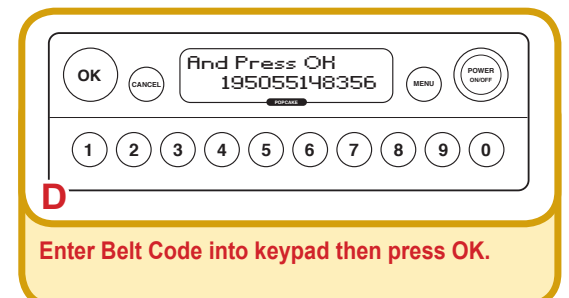
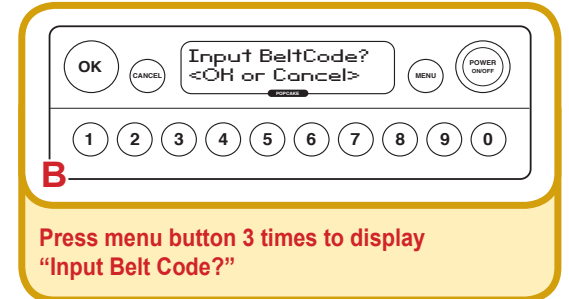
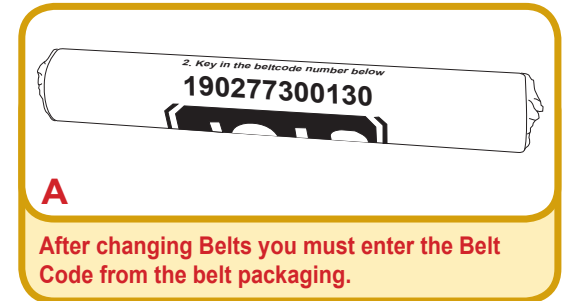
## Step 1 REMOVING BELTS



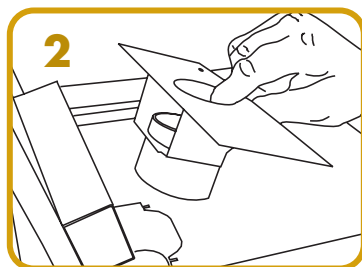
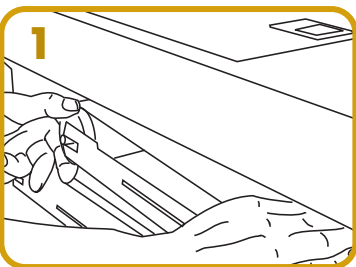
## Step 2 INSTALLING BELTS



## Step 3 ENTERING BELT CODE



## Cleaning and Preventive Maintenance



### 1. Cleaning the Belts and White Anti-Rollers

Open front door. Remove the top and bottom belts using the procedure for changing belts. Wash with detergent. Rinse completely to remove debris and cleaning agents. Sanitize using an approved sanitizer. Air dry, wipe down the white anti-rollers using same cleaning procedure.

**\*Only clean belts when machine is fully cooled**

### 2. Cleaning the Splash Guard and Crumb Tray

Open top lid and remove the splash guard from the bag chamber (as shown). Also, remove the crumb tray with rubber wiper. Place both in the top rack of the automatic dishwasher or wash with detergent, rinse thoroughly, and sanitize. Air dry.

### 3. Cleaning Fan Filters

Remove both fan filters and run under warm water to remove any dirt, lint, grease or debris from the filters weekly. Failure to clean filters may result in overheating and result in damage to the machine.

### 4. Nonfood Contact Surfaces

Shall be kept clean, free of dust, dirt, food residue, and other debris.

## Troubleshooting and Important Things to Remember

### Q: Why are pancakes sticking to the belt?

A: The water used to prepare the batter was too warm or too cold. Use room temperature water. The batter could have also been prepared too far in advance of loading the bag. Prepare mix fresh daily, no more than 30 minutes in advance. DO NOT USE COOKING SPRAYS ON BELTS.

### Q: Why is the machine overheating and burning the pancakes?

A: Fan filters are dirty and machine cannot cool down. Clean filters. DO NOT UNPLUG MACHINE FROM THE WALL OUTLET TO SHUT DOWN MACHINE.

### Q: Why am I getting a "Small fan" error?

A: Batter has spilled into the small fan under the splash guard. Ensure the bag cap is installed securely. CALL FOR SERVICE

### Q: Why am I getting a "Check/Change Bag" error?

A: The mix is too thick or the cap is blocked. Add one tablespoon of water at a time and re-shake bag until batter is smooth. Clean cap thoroughly.

**Always use room temperature water — Always shake bag HARD! — Ensure mix is smooth and cap is installed  
DO NOT CHANGE BELTS EARLY. WAIT FOR DISPLAY TO READ "CHANGE BELTS NOW, EVERY 60 BAGS"**

SCAN THE QR  
CODE TO SEE  
TRAINING VIDEO

