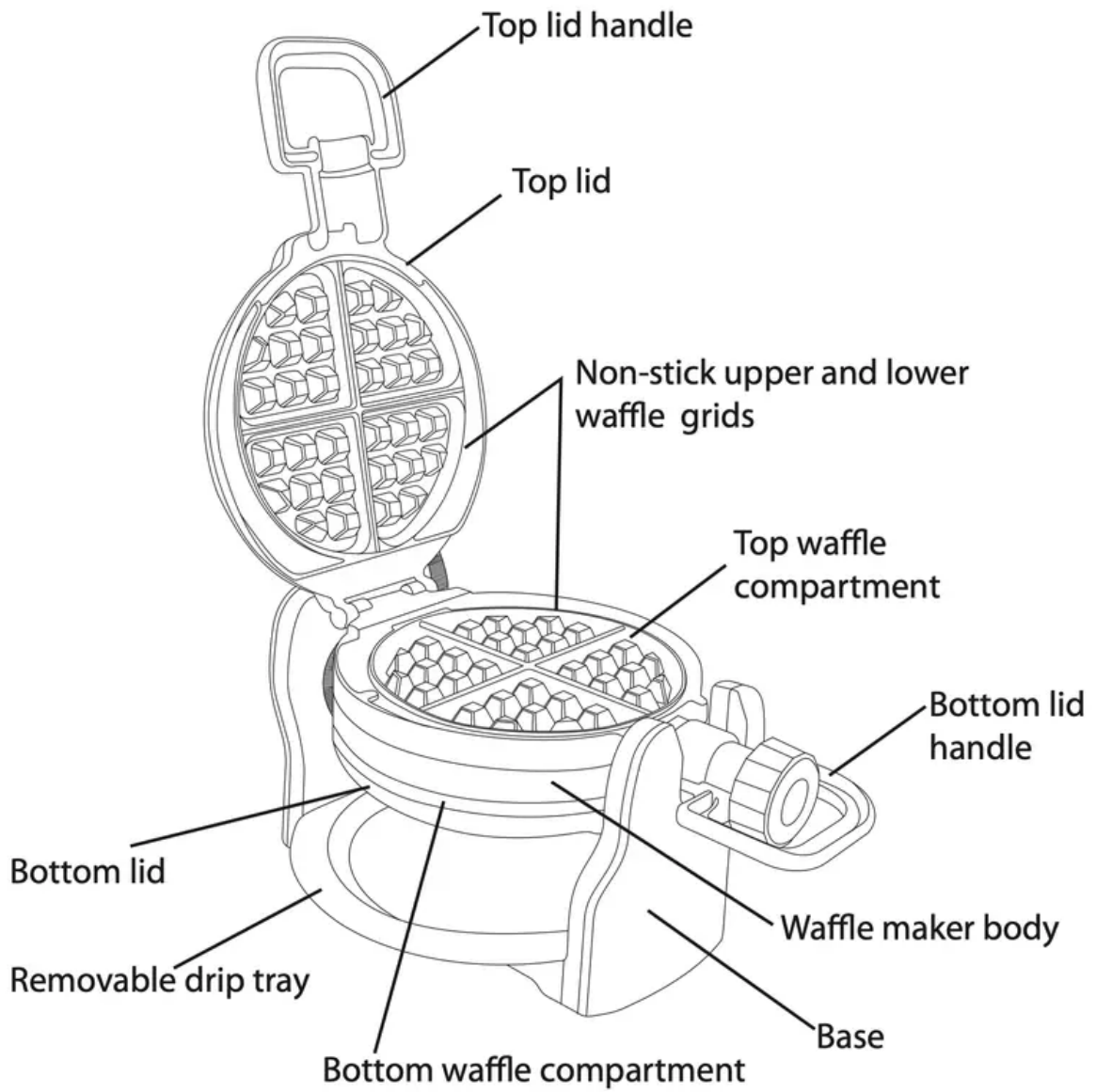
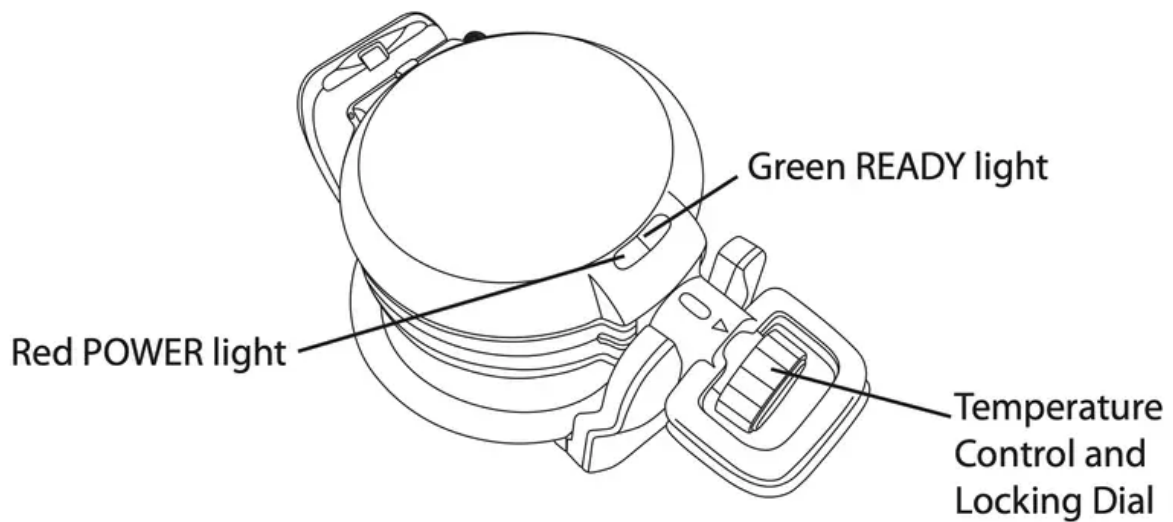


LEARNING ABOUT YOUR DOUBLE FLIP WAFFLE MAKER





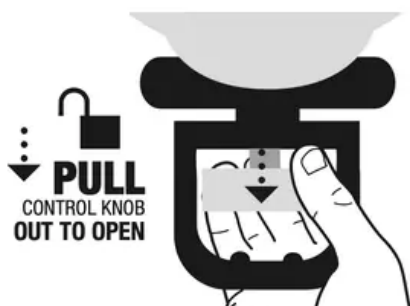
USING YOUR OSTER® DOUBLE FLIP WAFFLE MAKER

For best results, follow these simple instructions.

When your waffle maker is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavor of the first set of waffles prepared in your waffle maker, and it is recommended that you discard these.

Preparing Your Double Flip Waffle Maker

1. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil. A light coating of non-stick cooking spray also works well.
2. Close the waffle maker and plug it into the wall outlet, you will notice that the red POWER light will turn on. Turn the control dial to “dark” setting. It will take approximately 3 minutes 30 seconds to reach baking temperature. When the green READY light goes on, the waffle maker is ready for use.
3. This waffle maker includes a lock and unlock mechanism. To unlock/open the lids for access of the waffle maker grids, see the below left figure to pull out the control dial knob. To close/lock the lids for baking, see the below right figure to push in the control dial knob towards the unit.



Baking

1. When the proper baking temperature is reached, the green light will go on. Turn the control dial to the desired setting according to your preference of darkness (light/ medium/ dark). Once heated up, cycle times will be faster.
2. Use the top lid handle to open the lid of the top waffle maker grids. Pour batter onto bottom grid of waffle maker. Ladle just enough batter to fill lower grid so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter into the corners of the grid. At this point the green light will go off as the baking cycle begins.
3. Close the lid, push the control dial in to lock the lid.
WARNING: To avoid spillage, always make sure the lids are properly locked into position before rotating.
4. Rotate 180° to access the bottom waffle maker grids. Pull out the control dial to unlock the lid and open the lid. Follow the previous steps to pour batter onto bottom grid of waffle maker to make another waffle at the same time. Then, close the lid and push the control dial in to lock the lid. Do not open for at least 1½ minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.
5. When the green light goes on again, rotate waffle maker 180° and allow the waffle maker to bake for 5 to 7 minutes. Your waffles should be done. If you want them darker, close the lid and continue baking until the desired color is achieved.
6. Remove waffles from the grid using non-metallic utensils.
7. If additional baking is to be done, close waffle maker to retain heat. Always be sure the green light goes on again before making more waffles.
8. If you need to take a short break, close waffle maker to maintain heat. When you return to baking, you will notice that the first waffles will bake faster because extra heat has been allowed to build up.
9. Close supervision is necessary when any appliance is being used by or near children.
10. When baking is complete, simply unplug the power cord from wall outlet. Leave waffle maker open to cool. Do not clean until unit has cooled.

Waffle Baking Tips

1. Cooking times may vary. Depending on your taste preference, leave the waffle in longer for darker, crispier waffles or shorter for light and fluffy waffles. Different waffle batters will also cook up differently.
2. When preparing waffle batter, do not over mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
3. The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you

gauge how much batter to use each time. Fill bottom grid of waffle maker with enough batter to cover peak areas of the grid.

4. For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other nonmetallic utensil before closing lid.
5. Cake-based waffles, such as the Chocolate Waffles are more tender than regular waffles, and may require more care when removing from waffle maker. You may want to break these waffles into halves or quarters before removing. Use a spatula to support waffles when removing from the waffle maker.
6. To retain crispness, move baked waffles to a wire cooling rack to prevent steam from accumulating underneath.
7. When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.
8. Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven or toaster until hot and crisp.

CARE & CLEANING

Here are a few easy steps to keep your waffle maker looking and working like new:

1. Always unplug the waffle maker and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning. Never immerse the waffle maker in water or place in dishwasher.
2. Brush away any loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that might be down in the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffle maker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles, they can damage the non-stick surface.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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