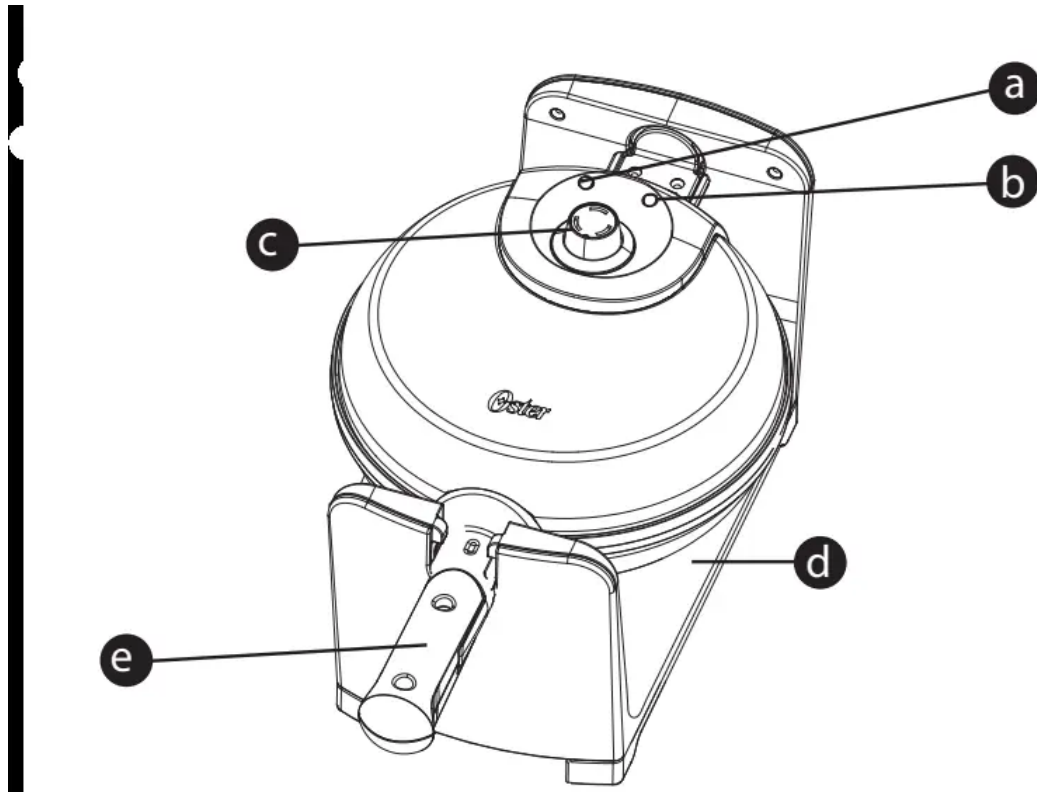


# User Manual FLIP BELGIAN WAFFLE MAKER

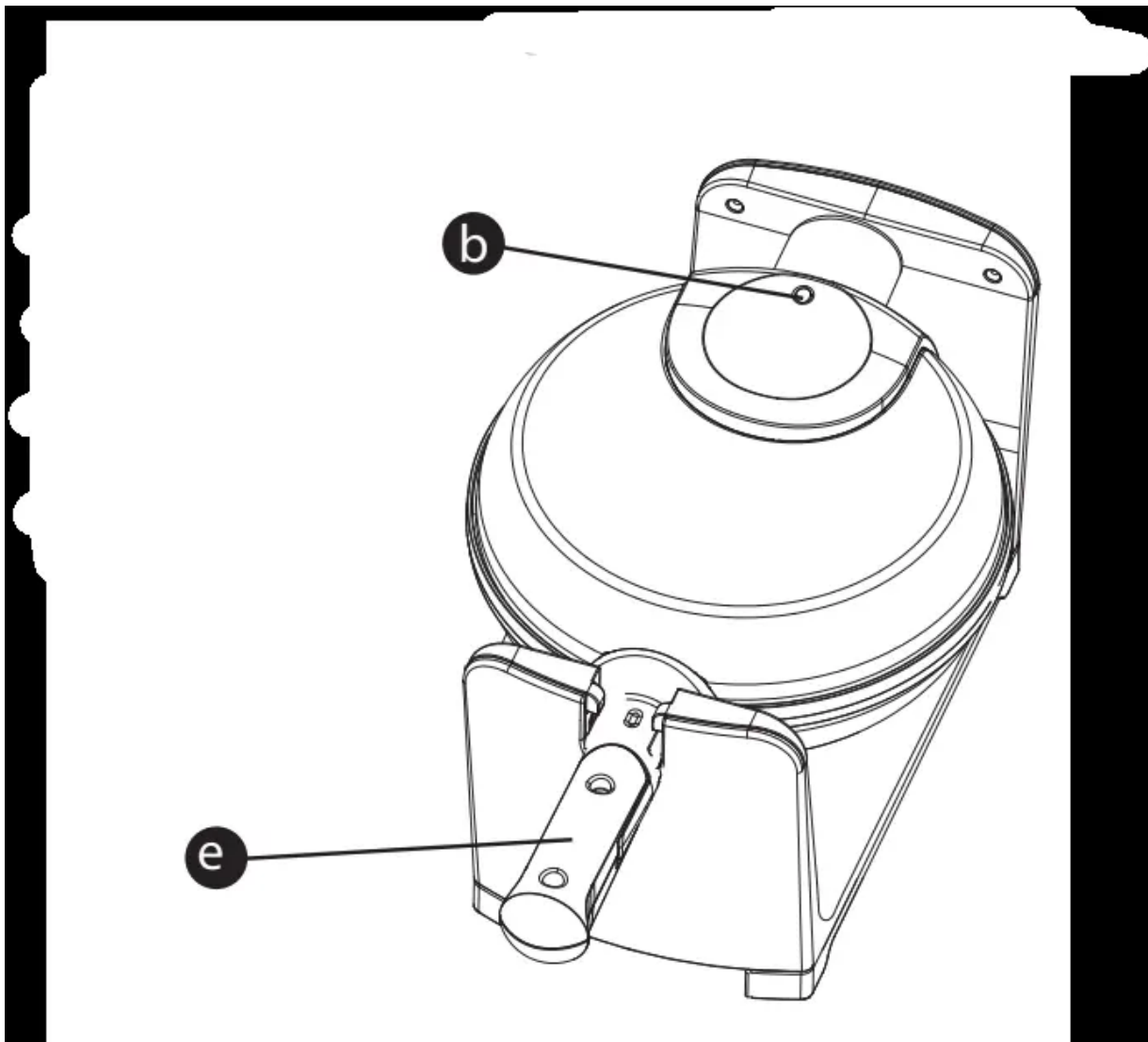
## LEARNING ABOUT YOUR FLIP BELGIAN WAFFLE MAKER

### Top View of Waffle Maker



- a. Red Power Light
- b. Green Ready Light
- c. Temp. Control Knob
- d. Removable Drip Tray
- e. Folding Handle

### Bottom View of Waffle Maker Rotated 180 Degrees



This appliance features a Titanium Infused DuraCeramic™ non-stick natural ceramic coating which is 4X more durable than other nonstick coatings. This means there's no flaking or peeling off to worry about. Furthermore, the ultra-durable ceramic coating cooks faster than other non-stick coatings, saving time and energy. The natural Titanium Infused DuraCeramic™ non-stick coating also offers greater health and benefits as it's free of PTFE and PFOA. 4X More Durable – Titanium Infused DuraCeramic™!

## **HOW TO: USING YOUR OSTER® FLIP BELGIAN 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 Flip Belgian Waffle Maker**

Close the waffle maker and plug it into the wall outlet, you will notice that the red power light will turn on. Turn the temperature control knob to the desired setting. It will take approximately 5 to 8 minutes to reach baking temperature. When the Green Ready Light goes on, the waffle maker is ready for use.

## **Baking**

When the proper baking temperature is reached, the green light will go on. Once heated up, cycle times will be faster.

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 in to the corners of the grid. At this point the green light will go off as the baking cycle begins.

Close waffle maker and rotate unit 180° to the right (clockwise). Do not open for at least 1 1/2 minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.

When the green light goes on again, rotate waffle maker 180° to the left (counterclockwise). Your waffles should be done according to the Waffle Temperature Control setting that you've chosen. If you want them darker, close the lid and continue baking until the desired color is achieved.

Remove waffles from the cooking plate.

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.

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.

Close supervision is necessary when any appliance is being used by or near children.

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. Set the Waffle Temperature Control to your desired setting. At first, try a setting in the middle. You may later adjust it lower or higher according to your preference. A lower setting produces a lighter colored waffle, while waffles made at a higher setting are darker and crisper. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
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 spatula or other 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. Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffle maker. Set Waffle Temperature Control to low. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
9. 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 damage the ceramic 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. A little metal polish suitable for stainless steel may be used occasionally on the top housing. 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.

## For removing stubborn stains from the Titanium Infused DuraCeramic™ coating

1. Sprinkle some baking soda on the stained area.
2. Add enough water to moisten the baking soda, making a paste like texture.
3. Let sit for a few minutes (for tougher stains let sit up to an hour).
4. Lightly scrub with a plastic scouring pad or damp cloth, rinse and dry thoroughly.
5. Repeat if necessary.

Should any stubborn stains appear, they will not affect the performance and non-stick quality of the Titanium Infused DuraCeramic™ coating.

## RECIPES

### Classic Waffles

- 1 1/2 cups all-purpose flour
- 3 large eggs, separated
- 1/2 cup cornstarch
- 2 tbsp. granulated sugar
- 2 tbsp. cornmeal (optional)
- 1 3/4 cups milk
- 1 tbsp. baking powder
- 1/2 tsp. pure vanilla extract
- 1 tsp. salt
- 1/2 cup (1 stick) unsalted butter, melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form; set aside. Whisk together egg yolks, milk and vanilla. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix). Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake.

Makes about 5 1/2 cups batter

**Waffle Tip:** Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

### Toasted Pecan & Cranberry Waffles

Sprinkle chopped pecans onto bottom grid of hot, greased waffle maker. Pour batter over pecans. Sprinkle dried cranberries over batter. Close waffle maker and bake as directed.

## Classic Buttermilk Waffles

- 1 1/2 cups all-purpose flour
- 3 large eggs, separated
- 1/2 cup cornstarch
- 2 tbsp. granulated sugar
- 2 tbsp. cornmeal (optional)
- 1 3/4 cups buttermilk
- 1 tbsp. baking powder
- 1/2 tsp. pure vanilla extract
- 3/4 tsp. baking soda
- 1/2 cup (1 stick) unsalted butter, melted
- 1 tsp. salt

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder, baking soda and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form. Set aside. Whisk together egg yolks, buttermilk and vanilla to blend. Using rubber spatula, stir buttermilk mixture into flour mixture, blending until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake. Makes about 5 1/2 cups batter

**Waffle Tip:** Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups.

### Bake as directed Buttermilk Blueberry Waffles

Pour batter onto bottom grid of waffle maker; sprinkle batter with fresh (or defrosted frozen) blueberries. Close waffle maker and bake as directed.

## Old World Belgian Waffles (yeast-leavened)

- 2 1/2 cups all-purpose flour
- 3 large eggs
- 3 tbsp. granulated sugar
- 1/3 cup unsalted butter, melted
- 1 1/2 tsp. active dry yeast
- 1 tsp. pure vanilla extract
- 1 1/4 tsp. salt
- 2 cups very warm milk (120 to 130°F to activate yeast)

In large bowl, whisk together flour, sugar, yeast and salt to blend. In medium bowl, whisk together milk, eggs, butter and vanilla; add to dry ingredients, mixing until large lumps are moistened. Cover; let rise in a warm, draft-free place 1 hour or until light and bubbly (Or, cover and refrigerate overnight.) Stir down batter; pour onto hot, greased waffle maker and bake. Makes about 4 1/2 cups batter

### **Whole Wheat Waffles (carb smart with whole grain goodness)**

- 3/4 cup whole wheat flour
- 1 egg, separated
- 1/4 cup wheat bran
- 3/4 cup skim or nonfat milk
- 2 tbsp. wheat germ
- 1 tbsp. honey (optional)
- 1 tsp. baking powder
- 2 tbsp. unsalted butter, melted
- 1/4 tsp. salt

In medium bowl, whisk together whole wheat flour, wheat bran, wheat germ, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg white just until stiff peaks form; set aside. Whisk together egg yolk, milk and honey. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg white until combined. Pour batter onto hot, greased waffle maker and bake.

Makes about 2 cups batter

### **Chocolate Waffles**

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1 1/2 tsp. baking powder
- 1 tsp. vanilla extract
- 1/2 tsp. salt
- 2 large eggs
- 1/2 cup (1 stick) unsalted butter
- 3/4 cup milk
- 2 ounces unsweetened chocolate, cut into chunks

Sift together flour, baking powder and salt to blend thoroughly; set aside. In large microwave-safe bowl, microwave butter and chocolate on HIGH 1 to 1 1/4 minutes or until butter is melted. Stir chocolate until completely melted. Whisk in sugar and vanilla (Be sure mixture is not hot enough to cook eggs when added; cool slightly, if necessary). Beat in eggs, 1 at a time. Add flour mixture, in 3 parts, alternately with milk, in 2 parts (Batter will thicken as chocolate cools.) Pour or spoon batter onto hot, greased waffle maker and bake.

Serve with sweetened, quartered strawberries and whipped cream. For a special treat, top waffles with ice cream, caramel or fudge sauce, whipped cream and toasted nuts. Makes about 3 cups batter

### **Double Chocolate Waffles**

Stir 1/3 cup mini chocolate morsels into prepared batter; bake as directed.

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
3. To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
4. Do not touch hot surfaces. Use handles.
5. This appliance should not be used by children.
6. Extreme caution must be exercised when any appliance is used near children.
7. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
8. Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
9. Do not operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any manner.
10. Return appliance to the nearest authorized Service facility for examination, repair, or adjustment.
11. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
12. Do not use outdoors or for commercial purposes.
13. Do not use this appliance for purposes other than the one for which it was designed.

14. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner or heated oven.
16. Use on a heat-resistant, flat level surface only.
17. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
18. To disconnect, remove plug from outlet.
19. Always unplug after use. The appliance will remain on unless unplugged.
20. CAUTION: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
21. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.

### **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.