

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse cord, plug, or any part of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. Do not use appliance unattended.
14. During use, provide 4 to 6 inches air space above, behind, and on both sides for air circulation.
15. Never remove the waffle with any kind of cutting device or other metallic kitchen utensil.
16. Always allow the appliance to cool before putting it away, and never wrap the cord around the appliance while it is still hot.

SAVE THESE INSTRUCTIONS!

OTHER CONSUMER SAFETY INFORMATION

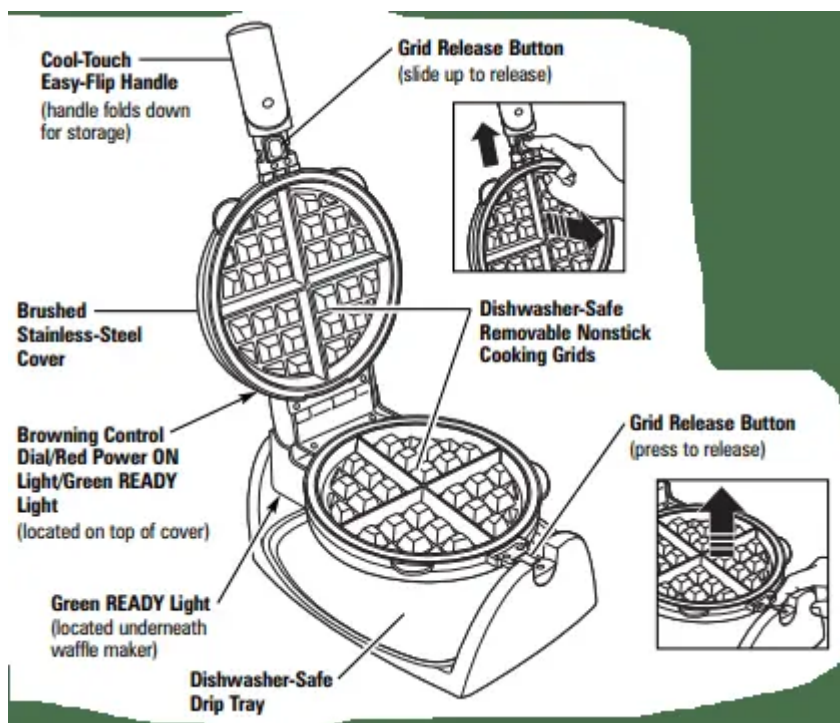
This product is intended for household use only.

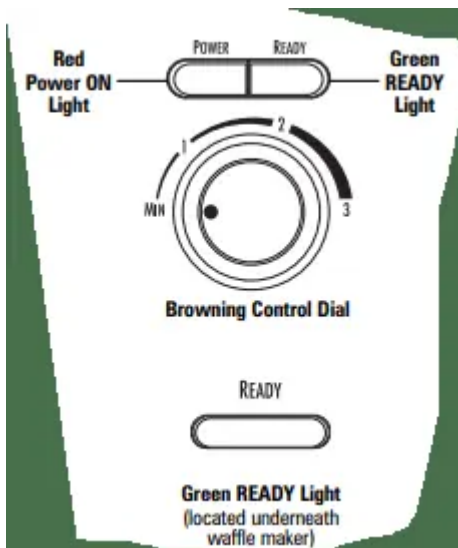
WARNING! Shock Hazard: This product is provided with either a polarized (one wide blade) or grounded (3-prong) plug to reduce the risk of electric shock. The plug fits only one way into a polarized or grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. If the appliance is provided with a grounded cord, the extension cord must also be a grounding 3-wire cord. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another highwattage appliance on the same circuit with this appliance.

Parts and Features



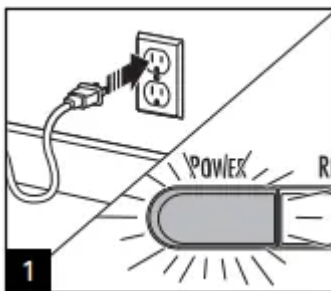


The red Power ON light comes on when the appliance is first plugged in. This light will stay on until the unit is unplugged.

The green READY lights come on when the appliance has reached the desired temperature. For best results, wait until green READY lights come on before adding waffle batter. These lights will cycle on and off during baking.

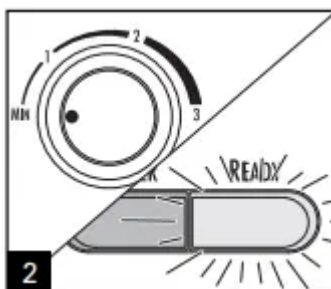
How to Use

BEFORE FIRST USE: Wipe the bottom and top cooking grids with a soapy, damp cloth. Rinse cloth; then wipe grids again. Wipe or brush waffle grids with vegetable oil. This is only recommended before first use. Waffle browning will improve with each subsequent batch. Cooking grids are dishwasher-safe.



Plug cord into electrical outlet. The red Power ON light will glow.

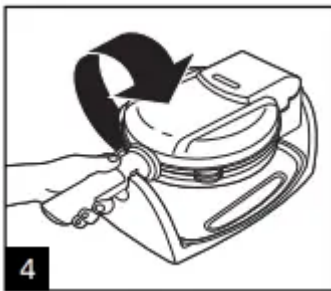
TIP: A small amount of nonstick cooking spray can be used on the grids before preheating.



Choose desired browning control setting (MIN–3) and preheat with cover closed until the green READY lights come on.

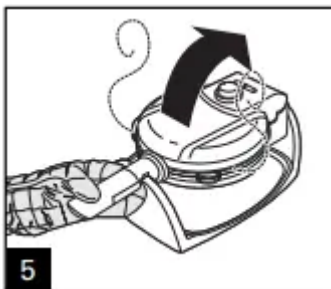


Raise cover and pour about 1 cup (250 ml) of batter into center of the grids, allowing batter to spread for even filling; then lower lid. Be careful not to pour too much batter onto grids, as they may overflow.



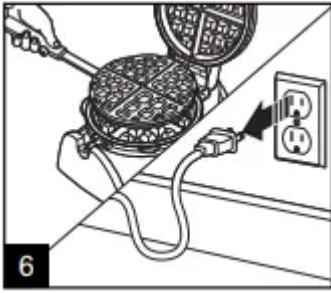
Turn handle clockwise to flip waffle maker and lock into place within 10 seconds of closing cover.

Waffles are done in about 5–8 minutes, depending on the setting, recipe, and when steaming begins to stop.



Using an oven mitt, turn handle counterclockwise and open cover.

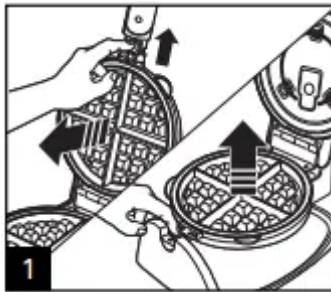
WARNING! Burn Hazard. Always use an oven mitt to protect hand when opening a hot waffle maker. Escaping steam can burn.



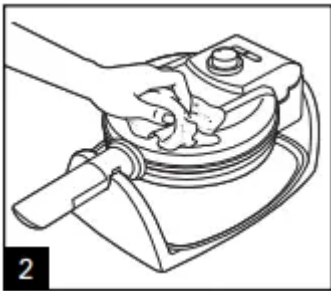
Remove waffle with plastic or wooden utensil. Never use metal. This will damage the nonstick coating of the appliance. Unplug unit when through cooking. Let cool.

Care and Cleaning

WARNING Electrical Shock Hazard. Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.

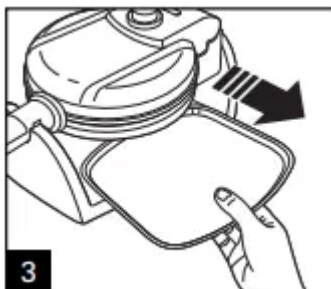


Unplug unit and allow to cool completely before removing grids. For the upper grid, slide latch away from grid to release. For lower grid, press button to release.



Wipe outside of unit with a damp, soapy cloth.

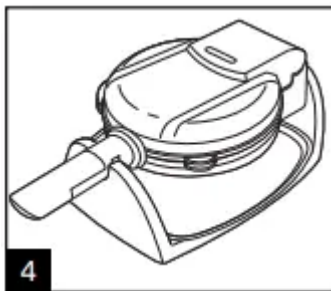
Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning purposes.



Clean drip tray by rinsing off excess overflowed batter with hot water; then use soapy cloth to clean drip tray and rinse again with hot water.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product



Always allow the appliance to cool down completely and lock the lid by rotating the handle before storing.

Usage Tips

- To make your family a quick, hot breakfast, use any of the waffle mixes currently available on the market.
- Save additional time in the morning by preparing waffle batter the night before and refrigerating it. Make sure waffle batter reaches room temperature before use. Using fresh batter results in fluffier waffles.
- Use a cooking spray before pouring batter into the grids, especially for dessert waffles or recipes with a lot of sugar.
- If your waffles start to stick, the grids may need to be scrubbed with a nylon brush to remove any cooked-on food particles.
- If using nuts in waffle batter, use chopped nuts and/or evenly spread batter to allow lid to fully close.
- Waffles can be made ahead of time and kept warm in a 200°F (93°C) oven.
- Most waffles are done in about 6 minutes, depending on the setting selected. Some of the recipes which are made from scratch may take a little longer. Check for doneness at about 6 minutes. If the cover of the waffle maker doesn't lift up easily, then let the waffle

cook a minute more before checking again. Another indicator that the waffle is done is when the steaming stops.

- To store, let waffles cool and pack in an airtight container; store in refrigerator or freezer for reheating later.
- Reheat in a microwave oven, a toaster oven, or a regular oven.

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.