



Plugged in

1



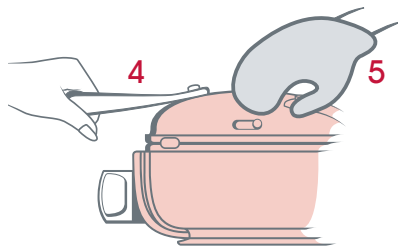
Turn knob to desired temperature to preheat

2



Ready to cook. Beep will sound as well. Beep will again sound to let you know the cooking cycle is complete.

3

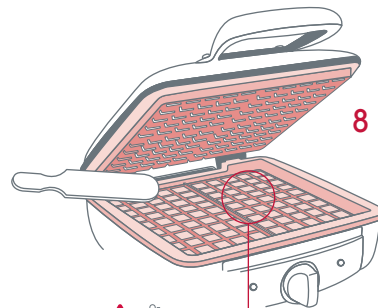
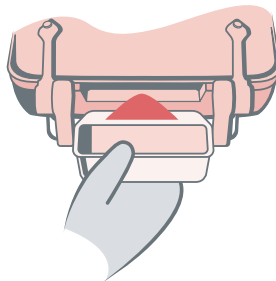


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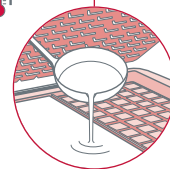
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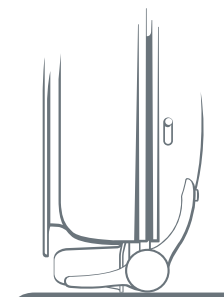
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8




9



10

# USING YOUR WAFFLE MAKER

- **CAUTION:** Do not immerse the appliance, cord or plug in water or any other liquid.
- Do not run the waffle maker under water or any other liquid.
- Before using, remove all packaging, stickers or accessories both inside and outside of the appliance.
- Remove the excess batter tray from the styrofoam packaging **(0)**.
- Always use the waffle maker on a flat, dry, heat resistant surface.
- Ensure that your hands are dry when using this appliance.
- Do not place the appliance on or near slippery or hot surfaces, or allow the cord to dangle above a heat source.
- Check that the thermostat **(D)** is in the mini position (  ), then plug the cord into a socket, ONLY into a 120V A.C. socket.
- Unlock the appliance using the two safety catches **(B)** on the sides of the appliance **(7)**. Always unlock the waffle maker before turning on.
- The red light **(1)** will light up and will remain lit to show that units is plugged in.
- Always open the waffle maker using the handle **(C)** when the appliance is hot.
- The handle will remain cool during cooking **(4)**. Do not touch the metal body of the waffle maker when the appliance is hot **(5)**.

- Pre-heat the waffle maker 5 to 7 minutes by turning the brownness selector to the desired setting **(2)**. The green light **(3)** will light up accompanied by a beep, when the waffle maker reaches the desired cooking temperature.  
( For the pre-heating, place the thermostat selector on the chosen cooking position ).
- Each time the waffle maker is used, wait until the green light comes on before pouring batter into the waffle maker plates.
- Close the waffle maker during the cooking cycle. Do not lock the safety catches on the sides of the waffle maker when cooking.
- At the back of the waffle maker there is a unique batter tray **(A)**. This tray catches any excess batter. **We recommend emptying this tray when the waffle maker is cold. Use oven mitts if the tray must be emptied while the appliance is hot and in use (6).** Once the cooking cycle is complete, the beep will again sound to let you know the waffles are ready.
- Clean the back of the waffle plates between cooking operations. Use a nonstick safe kitchen utensil to remove extra batter from around the back of the waffle plates **(8)** and to remove the waffle from the waffle maker.
- **CAUTION:** To avoid any risk of injury or accident, check the cord and waffle maker prior to each use. Do not use the waffle maker if the cord and/or the appliance itself are damaged or are not operating correctly.
- Use the locks to store the waffle maker in a vertical position **(10)** or when moving the waffle maker.

## TIPS FOR BETTER COOKING RESULTS

- Each time the waffle maker is used, wipe a small amount of cooking oil onto the waffle plates, then wipe with a soft cloth.
- Pour the batter with a ladle into each waffle plates.
- The amount of batter should not go past the separation line between the two cooking plates (9).
- Increase or reduce the waffle color to suit your taste, using the 7-position browning indicator.
- The green light, accompanied by a beep, is an indicator that the waffle maker is ready to use. The green light goes out and lights up again regularly during cooking process, to show that the selected temperature is maintained. Depending on the type of batter used, cooking cycle times will vary.
- Some steam will be produced during cooking cycles, this is normal and allows for a fuller waffle. During the cooking cycle, the top of the waffle maker will drift upward, allowing the waffle batter to fully expand into the plate cavities. Do not impede this movement. Never lock the waffle maker when in use. The beep will sound again once the cooking cycle is complete. This will let you know the waffles are ready.
- Cooking time depends on the kind of batter used and the waffle brownness desired. Cooking time typically takes 3 to 5 minutes.

# HOW TO CLEAN YOUR WAFFLE MAKER

- **CAUTION:** Do not immerse the appliance or its cord in water or any other liquid.
- **NOTE:** Ensure that the waffle maker is unplugged and has cooled down before starting to clean it.  
Do not pour very cold water into the waffle maker when it is hot.
- **Recommendations for maintaining the waffle maker in good working order:**
  - Do not overheat the waffle maker, this may cause brown or blue marks to appear on the stainless steel housing.
  - Do not leave anything on or near the waffle maker that may melt when the unit is in use.
  - If the water used to make the batter or to clean the appliance contains a high amount of iron, this may cause the waffle maker to corrode.
- The waffle maker is not dishwasher safe.
- **To clean the waffle plates:**
  - Once the appliance is cold, brush with a non metal brush to remove any crumbs.
  - Rinse the plates with a sponge, then wipe with a soft cloth.
  - Wash the excess batter tray with a sponge and dish detergent.

**DO NOT USE OVEN CLEANERS OR PRODUCTS CONTAINING CHLORINE OR BLEACH.  
DO NOT USE STEEL WOOL OR STEEL SCOURING PADS.**

- **To clean the waffle maker exterior:**
  - Polish using stainless steel cleaners approved for household cooking appliances.
  - Follow the instructions for use on the polish; then rinse the outside of the waffle maker with a sponge.
- Do not clean this product with aerosol sprays or the like.

**DO NOT USE HARSH DETERGENTS OR SCOURING PADS ON THE EXTERIOR  
OF THE WAFFLE MAKER AS THIS MAY DAMAGE THE POLISHED FINISH.**