

Dual Waffle Maker Instructions

ATTENTION- CUSTOMER WILL BE CHARGED FOR THE REPLACEMENT OF SCRATCHED WAFFLE IRON GRIDS.

General Safety Precautions

1. This document will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this document cannot cover all possible conditions and situations that may occur. Factors such as caution and common sense cannot be built into this product and it is trusted the operator will follow these measures.
2. This Waffle Maker must never be modified and should only be used for its intended purpose.
3. Always check that this Waffle Maker is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If it is not, you must install a grounded outlet. Have the work performed only by a certified electrician who is properly qualified to meet local safety and electrical codes.
4. Before disconnecting from the power source, be sure that all switches have been turned OFF. To unplug the product, firmly grasp the plug and remove from the outlet – **never pull on the cord itself.**
5. Keep water away from the cord and avoid letting your power cord run over carpets or heating devices.
6. Use in the presence of flammable liquids, gases, dust or other explosive situations should be avoided.
7. Never directly touch the plates or any part of the unit when in use. Use the cool touch handle to operate the Waffle Maker.
8. It is not recommended the machine be used outdoors.
9. Manual cleaning required - **unit and parts are not dishwasher safe. Do not use abrasive cleaning products.**

Operating Instructions

1. Set the Waffle Make on a clean, dry, level surface near a 120V outlet.
2. Plug the cord into the wall.
3. Select desired temperature using the temperature dial control.
4. Allow the unit to reach desired temperature. Orange heating light will turn off when temp is reached.
5. **The waffle iron grids are non-stick.**
6. Add waffle mix to the bottom plate of the waffle maker. Pour the batter evenly into the center of the grid, covering the bottom grid with the mix.
7. Grab the handle, close the lid and start iron.
8. Set the timer to desired time. Baking time is determined by browning level.
9. Once the timer “dings”, remove the waffle using a pair of **NON-SCRATCH TONGS**, not your hands.
CUSTOMER WILL BE CHARGED FOR THE REPLACEMENT OF DAMAGED WAFFLE IRON GRIDS.
10. Repeat the steps to make multiple waffles.

Cleaning and Maintenance

1. When you are done making waffles, turn the temperature and timer knobs to 0.
2. Leave the top lid open and allow grids to cool before cleaning.
3. **Never take your waffle maker apart for cleaning.**
4. **Use a damp cloth and non-abrasive chemical** to clean the base, grids and drip tray.
5. Grids must be cooled completely before cleaning.
6. If batter is difficult to remove from the grids, pour a small amount of cooking oil onto the batter and wait a few minutes. This will loosen the batter and make it easier to remove.
7. **NEVER IMMERSE THE UNIT IN WATER OR OTHER LIQUIDS.**