

QUICK START GUIDE



WAFFLE MAKER



PARTS

- A. Upper Lid
- B. Removable Upper Plate
- C. Removable Lower Plate
- D. Base Unit
- E. Plate Storage
- F. Plate Release Buttons

KNOW YOUR CONTROLS

Start/Stop Button

Starts a function or
Stops a cooking cycle

Settings Dial

Selects the type of waffle
(Belgian, Classic, Liege
or Custom)

Backlit LCD Display

Light/Dark Dial

Selects the doneness of
the waffle (Shading Dial)

Texture Button

Selects the texture
(Fluffy to Crunchy)

Your Waffle Maker automatically selects a temperature and time once you choose a waffle program. While cooking, the display will count down as time elapses. At the end of the cooking program, the unit will switch to standby mode (display off) after 10 minutes.

PROGRAMMED OPERATION

1. Turn setting dial to select the type of waffle.
2. Turn Light/Dark dial to select shading.
3. Press Texture button to scroll among the levels of texture from 1 to 3.
4. Press Start/Stop Button to begin the preheat mode, "PREHEAT" appears on the display. 3 beeps signal the end of preheat mode and "PREHEAT" disappears.
5. Add batter and close the lid. Cooking will begin automatically.
6. When finished, remove the waffle using heat-resistant, non-scratch utensils or tongs.
7. If cooking more than one waffle, new batter can be added immediately.
8. When done, unplug the Waffle Maker and allow to cool before cleaning.

QUICK TIPS FOR BEST RESULTS

- Keep Waffle Maker closed while preheating, and wait until preheat mode is complete.
- Allow Waffle Batter to rest for a few minutes before pouring onto hot Waffle Plates
- Add a light coating of cooking oil to the plates prior to the first waffle. Do not use cooking spray or low smoke point oil.
- Waffles are best when made fresh, but can also be frozen for later use (wrap separately) and reheated in toaster or oven
- For evenly sized waffles, pour batter into the center of the waffle plate and spread out to the edges of the plate
- Be careful not to overfill the waffle plates
- Always clean your waffle plates after each use (see below)

CLEANING TIPS

The plates should be removed from the Waffle Maker and cleaned after every use by washing in warm soapy water or in a dishwasher. This is important to preserve the Thermolon Volt non-stick coating performance. Do not use harsh or abrasive cleaners and be sure that waffle plates have cooled completely before removing. The base unit can be wiped clean with a damp cloth.

QUICK AND EASY WAFFLE BATTER

Ingredients:

2 cups all-purpose flour
2 tablespoons sugar
1 tablespoon baking powder
½ teaspoon salt
1 ¾ cups reduced fat milk
6 tablespoons vegetable oil
2 eggs

Stir until smooth and allow to rest for 5 minutes before pouring on preheated waffle plates.

IMPORTANT: Do not throw away. Read before operating your new Waffle Maker. Keep for future reference. This Quick Start guide is not intended to explain all the functions of the Waffle Maker. To ensure safe operation and optimum performance, please read the entire Instruction/Care & Use Booklet