

ELECTRIC WAFFLE IRON



INSTRUCTIONS

STEP 1

Plug cord into 120V outlet.

STEP 2

Switch the toggle to the **ON** position. The red light will go on to signal power as the waffle maker begins preheating. After approximately 4 minutes, the waffle maker will sound 6 beeps and the green indicator light will go on to signal the unit is ready. The recommended setting is #4 for golden-brown waffles.

STEP 3

Season the grids with cooking spray or lightly coat with flavorless oil.

STEP 4

Pour approximately 3/4 cup batter onto the center of the waffle grid. Use a heat-proof spatula to spread the batter evenly. For thicker waffles, fill the grid to the top.

STEP 5

Close the lid and rotate the unit 180° to the right. For best results, do not open the waffle maker during the cooking process.

STEP 6

The waffle maker will sound 3 beeps when the waffle is done. Baking time is determined by browning level. Choose a setting on the browning control dial.

STEP 7

When the waffle maker has beeped 3 times signaling the waffle is ready, rotate the waffle maker 180° to the left. Open the lid and remove the waffle by gently loosening its edges with a heat-proof spatula. Keep waffles warm at 200°F.

STEP 8

When baking is completed, turn control to setting #1 and unplug.

AFTER HOURS:

Contact your local branch.



NOTE

Do not touch hot surfaces; use handles and knobs.

Do not use metal utensils.

Do not immerse cord, plug, or unit in water or other liquids.

Unplug when not in use and allow unit to cool after use before touching.

Do not let the power cord hang over the edge of table or counter or touch hot surfaces.