

For customer service questions or comments
1-866-832-4843
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SO-316186_90083 REV. 1



4 Slice Rotating Belgian Waffle Maker

Instruction Manual



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How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.



Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes. SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

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IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the appliance from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Bring the appliance to a qualified service agent for examination, repair or electrical/mechanical adjustment to avoid hazard.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for indoors only.

RECIPES

SPIRALIZED BLUE ZUCCHINI WAFFLES TOPPED WITH PROSCIUTTO(GLUTEN-FREE, LOW CARB, KETO FRIENDLY)

Makes 8 waffle squares

- 2 cups zucchini, spiralized or shredded
 - 1/2 cup onion grated
 - 2 eggs
 - 1/2 cup shredded mozzarella cheese
 - 1/2 cup grated parmesan cheese
 - 16 slices prosciutto
1. Spiralize or shred Zucchini by hand or in a food processor fitted with a shredding blade.
 2. Wrap the spiralized (or shredded) zucchini in a clean kitchen towel or a paper towels and wring out as much water as possible. Change to a dry towel and wring again. In a large mixing bowl, beat eggs with a fork. Tear 4 slices of prosciutto into large pieces. Add cheese and zucchini mixture. Mix well. Use a measuring cup to add about 1 cup zucchini waffle mixture onto the center of the preheated waffle iron. Lower the top cooking plate to close the 4 Slice Rotating Belgian Waffle Maker and rotate unit 180° to the bottom side. As the 4 Slice Rotating Belgian Waffle Maker cooks, the Blue READY light (on the bottom side of the Waffle Maker) will be off. When the Blue READY light illuminates steadily, rotate the Waffle Maker 180° to the top side, until it is flat and locked into a stable position. Lift the top cooking plate gently. Add 1 piece of prosciutto to each waffle square, continue cooking for 2 minutes and test again for doneness. Cook until evenly browned. Repeat with remaining batter.

RECIPES

JELLY DRIZZLE

- 4 tablespoons water
 - 2 teaspoons lemon or orange juice
 - 4 teaspoons jelly or jam of your choice
1. Place ingredients into a small microwave-safe bowl.
 2. Heat on high power in 30 seconds intervals, stirring until mixture is loosened and pourable.
 3. Place in a spouted gravy boat or squeeze bottle and serve with PB Waffles.
 4. Top with fresh sliced bananas or berries, if desired.

AVOCADO HERB SPREAD

- 2 ripe avocados, cut into chunks
 - 2 tablespoons extra virgin olive oil or avocado oil
 - 1 cup chopped fresh cilantro (may replace with dill or parsley)
 - 2 tablespoons plain Greek yogurt (or more, to thin)
 - 4 teaspoons ground cumin
 - 2 teaspoons ground coriander
 - 1/2 teaspoon black pepper
 - 1/2 t teaspoon cayenne pepper
 - 1 lemon, zested and juiced
 - sweet Hungarian paprika to garnish
1. Use a food processor to blend Avocado Herb Spread. Place all ingredients into the chopping bowl.
 2. Pulse first to break down the avocado; scrape down the sides of the bowl. Process at full power until spread is smooth. If desired, add water to thin out mixture.

11. Do not use for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not allow appliance to come into contact with any materials that are flammable such as draperies, walls, etc.
14. Do not place on or near a hot gas or electric burner or in a heated oven.
15. Use on a heat-resistant, flat level surface only.
16. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.
17. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
18. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. To disconnect, remove plug from outlet.
20. Always unplug after use. The appliance will remain ON unless unplugged.
21. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
22. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
23. Do not use appliance for other than intended use.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: This appliance is hot during operation and retains heat for some time after unplugging from outlet. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. Do not leave this appliance unattended during use.

Notes on the Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Notes on the Cord

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

RECIPES

PB & J DRIZZLED COOKIE WAFFLES

Makes 8 waffle squares

- 1 package Peanut Butter Cookie Mix (17.5 oz.)
 - vegetable oil, according to package
 - eggs, according to package
 - 1 additional egg
 - 2 tablespoons milk
 - 1 teaspoon baking powder
 - 1/4 - 1/2 cup add-ins:
 - (dried cranberries, raisins, chopped peanuts, chocolate chips, peanut butter chips, or white chocolate chips)
 - Preheat Waffle Maker.
1. Add all ingredients into a large bowl. Mix well.
 2. Use a measuring cup to add about 1 cup peanut butter waffle mixture onto the center of the preheated waffle iron.
 3. Lower the top cooking plate to close the 4 Slice Rotating Belgian Waffle Maker and rotate unit 180° to the bottom side.
 4. As the 4 Slice Rotating Belgian Waffle Maker cooks, the Blue READY light (on the bottom side of the Waffle Maker) will be off. When the Blue READY light illuminates steadily, rotate the Waffle Maker 180° to the top side, until it is flat and locked into a stable position.
 5. Repeat with remaining batter.

1. Use a food processor to blend waffle batter. Place all ingredients into the chopping bowl. Add egg, cilantro, roasted garlic, flour, and seasoning to garbanzo beans. Pulse, scraping down the sides of the bowl occasionally, until falafel batter resembles a coarse meal. Pour batter into a bowl and stir with a fork. Use a tablespoon of water at a time to thin batter if needed.
2. Use a measuring cup to add about 1/4 cup falafel batter onto each section of the preheated waffle iron.
3. Lower the top cooking plate to close the 4 Slice Rotating Belgian Waffle Maker and rotate unit 180° to the bottom side.
4. As the 4 Slice Rotating Belgian Waffle Maker cooks, the Blue READY light (*on the bottom side of the Waffle Maker*) will be off. When the Blue READY light illuminates steadily, rotate the Waffle Maker 180° to the top side, until it is flat and locked into a stable position.
5. Lift the top cooking plate gently. If it pulls, continue cooking for 30 seconds and test again for doneness. Cook until evenly browned. Repeat with remaining batter.

- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used :
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

Plasticizer Warning

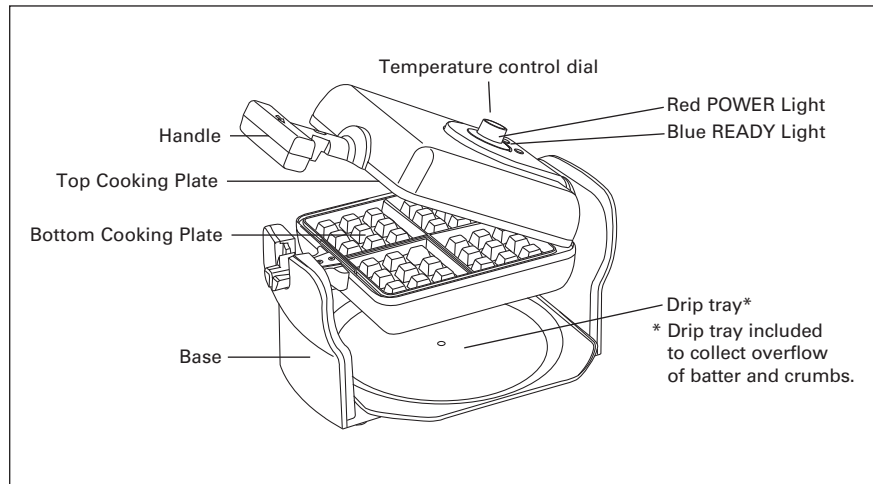
CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR YOU WAFFLE MAKER

Product may vary slightly from illustrations



BEFORE USING FOR THE FIRST TIME

- Carefully unpack the 4 Slice Rotating Belgian Waffle Maker and remove all packaging and materials.
- Wipe the cooking plates with a damp cloth to remove all dust, and then dry. Wipe the base and outer surfaces with a slightly damp, soft cloth or sponge.

CAUTION: Take care to prevent water from running into the appliance.
NEVER IMMERSE THE ROTATING WAFFLE MAKER BODY IN WATER OR ANY OTHER LIQUIDS!

- Set the appliance on a dry, clean and flat surface. Keep the Waffle Maker closed until use. Make sure you dry it thoroughly before using again.

RECIPES

FALAFEL WAFFLE WITH AVOCADO HERB SPREAD

Enriched with magnesium, potassium and iron, garbanzo beans (or chickpeas) fuel the body, provide muscle-building protein, and are an excellent source of dietary fiber. These flavorful Falafel Waffles make a light and fluffy base for the luscious and filling Avocado Herb Spread. These Falafel Waffles are perfect for any meal. Replace the all-purpose flour with rice flour for a gluten-free alternative.

Makes 8 waffle squares

- 1 (15 oz.) can garbanzo beans (chickpeas), drained and rinsed
- 1 large egg
- 1/2 cup chopped fresh cilantro (may replace with dill or parsley)
- 3 cloves roasted garlic, or more to taste
- 2 tablespoons all-purpose flour
- 2 teaspoons Kosher salt
- 1 tablespoon ground cumin
- 2 teaspoons ground coriander
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 1-2 tablespoons water, as needed
- zest of 1 lemon, optional
- Preheat Waffle Maker.

RECIPES

S'MORE BROWNIE WAFFLE SANDWICH

Makes 12 waffle squares

- 1 box Brownie Mix (13 x 9" Family Size, 18.3 oz.)
 - vegetable oil, according to package
 - eggs, according to package
 - 1 additional egg
 - 4 graham crackers (8 halves)
 - 1/2 – 1 cup milk chocolate chunks (may substitute milk chocolate, white chocolate or dark chocolate chips)
 - 1 bag marshmallows, large or small, or marshmallow cream
1. Preheat Waffle Maker.
 2. Break graham crackers into 1-inch pieces.
 3. Add all ingredients into a large bowl. Mix well.
 4. Use a measuring cup to add about 1 cup brown waffle mixture onto the center of the preheated waffle iron.
 5. Lower the top cooking plate to close the 4 Slice Rotating Belgian Waffle Maker and rotate unit 180° to the bottom side.
 6. As the 4 Slice Rotating Belgian Waffle Maker cooks, the Blue READY light (on the bottom side of the Waffle Maker) will be off. When the Blue READY light illuminates steadily, rotate the Waffle Maker 180° to the top side, until it is flat and locked into a stable position.
 7. Repeat with remaining batter.
 8. Sandwich marshmallows (toasted or raw) between hot brownie waffles.

OPERATING INSTRUCTIONS

1. Lift the top cooking plate.
2. Make sure the 4 Slice Rotating Belgian Waffle Maker's bottom cooking plate is positioned flat and locked into a stable position. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle plates with butter or vegetable oil.
3. Plug Waffle Maker into a 120V AC electrical outlet. The red POWER light will illuminate and remain lit during use.
NOTE: When your 4 Slice Rotating Belgian Waffle Maker is heated for the first time, it may emit slight odor or smoke. This is normal and should disappear after one or two uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first waffles prepared in the Waffle Maker, it is recommended that these be discarded.
4. Turn the temperature control dial to MAX to preheat.
5. While preheating, prepare waffle batter.
6. After approximately 4 minutes, the Blue READY light will illuminate, indicating the unit is preheated and ready for use.
7. Turn the temperature control dial to MID, MED, or MAX. Most waffles baked at the MEDIUM will produce a lighter to nicely browned waffle, while waffles baked at a higher setting (MEDIUM-DARK) are darker and crispier. When preparing a recipe for the first time, turn the temperature control dial to MEDIUM; then adjust according to preference. Recipes will vary in cook time and brownness; batters with more sugar will brown quicker. Thicker batters may require a longer cooking time. Note the perfect temperature and time setting for each batter recipe for future use.
8. Lift the top cooking plate.
9. Pour or ladle 1 scant cup of waffle batter onto the bottom cooking plate. Add just enough batter to fill bottom cooking plate so that the peak area is covered. Use a heat-proof spatula to spread the batter in to the corners of the plate. Do not overfill; batter will expand when cooked.

10. Lower the top cooking plate to close the 4 Slice Rotating Belgian Waffle Maker and rotate unit 180° to the bottom side.
11. As the 4 Slice Rotating Belgian Waffle Maker cooks, the Blue READY light (on the bottom side of the Waffle Maker) will be off. When the Blue READY light illuminates steadily, rotate the Waffle Maker 180° to the top side, until it is flat and locked into a stable position.
12. Lift the top cooking plate gently. If it pulls, continue cooking for 30 seconds and test again for doneness.
NOTE: Waffles should be baked according to the temperature control setting chosen. If the waffles need to bake to a darker finish, turn the temperature control dial to increase the setting, close the lid and continue to bake for 30 additional seconds, checking until the desired color is achieved.
13. Remove waffles from the cooking plates using a rubber spatula or any non-metallic utensil.
CAUTION HOT SURFACES: Waffle Maker cooking plates are very hot during use. Use oven mitts when removing baked waffles to prevent the risk of burns.
NOTE: If additional waffles are to be baked, keep the lid closed to retain heat. Always be sure the Blue READY light is illuminated before baking more waffles.
NOTE: Waffles made later will bake faster because extra heat has been retained.
14. When baking is complete, unplug the power cord from electric outlet. Make sure the 4 Slice Rotating Belgian Waffle Maker's bottom cooking plate is positioned flat and locked into a stable position. Lift top cooking plate and allow to cool.
WARNING: Always unplug after use. The Waffle Maker will remain ON until unplugged.
15. Do not clean until Waffle Maker has fully cooled.

LOCKING AND UNLOCKING YOUR WAFFLE MAKER

Your Waffle Maker is unlocked only when the Control Knob is facing up. You can only open the Waffle Maker in the unlocked position.

RECIPES

CHOCOLATE CHIP WAFFLES

Makes 4 waffles

- 1 1/2 cups Mix Waffle Base
- 4 tbsp. melted butter
- 2 eggs
- 1/2 cup buttermilk
- 1/4 cup chocolate chips

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 2-4 minutes).

BLUEBERRY WAFFLES

Makes 4 waffles

- 1 1/2 cups Mix Waffle Base
- 4 tbsp. melted butter
- 2 eggs
- 1/2 cup buttermilk
- 1/4 cup blueberries

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

TIP:

Top with sliced strawberries for a berry-delicious breakfast!

RECIPES

WAFFLE BASE MIX

This easy to make waffle mix can be made in so many ways with only a few ingredients from your pantry. Try both savory and sweet recipes for a unique way to serve this classic breakfast favorite at anytime of the day!

- 3 cups all-purpose flour
- 2 tbsp. baking powder
- 1 tsp. salt
- 1/2 cup sugar

Mix all ingredients together and store in an airtight container until ready to use.

CLASSIC BUTTERMILK WAFFLES

Makes 4 waffles

- 1 1/2 cups Mix Waffle Base
- 2 eggs
- 4 tbsp. melted butter
- 1/2 cup buttermilk

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 2-4 minutes).

TIPS:

Add 1/4 cup of your favorite jam flavor to batter before cooking.

Layer waffles with fresh fruit, toasted nuts, honey, flavored syrups or yogurt for a delicious breakfast or treat.

TIPS FOR PERFECTLY BAKED WAFFLES

1. Sift all dry ingredients together. It is not necessary to beat egg yolks and milk separately.
2. Beat egg whites until they form stiff peaks. Stir 1/4 of the beaten whites into the batter to lighten it, and then gently fold in the rest. There should be white streaks in the batter. Do not over-mix batter when adding egg whites.
3. Some recipes may be doubled. Do not make large batches of batter when whipped egg whites have been used to lighten the waffle.
4. Do not open the 4 Slice Rotating Belgian Waffle Maker during the first minute of baking or the waffle will separate. Completely bake waffles before removing.
5. When preparing waffle batter with gluten flour, do not over-mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
6. The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help to gauge how much batter to use each time. Fill bottom cooking plate of 4 Slice Rotating Belgian Waffle Maker with enough batter to cover peak areas. Begin with 1 scant cup. Add more if needed.
7. For more evenly shaped waffles, spread thick batters to the outer edge of the cooking plate using a heat-proof rubber spatula or other non-metallic utensil before closing the lid.
8. To retain crispness, move baked waffles to a wire cooling rack. To keep waffles warm, place on an ovenproof dish on an oven rack and warm at about 200-250°F (90-120°C). Waffles will keep for about 20 minutes before they begin to dry out.
9. Baked waffles freeze well. Cool completely on a wire rack. Store in a plastic freezer bag or in a covered container, separating waffles with wax paper.
10. Reheat frozen waffles in a toaster oven, convection oven, conventional oven or toaster until hot and crisp.

FOR GLUTEN-FREE WAFFLES:

- Use gluten-free baking mixes.
- Use gluten-free flour.
- Replace flour in recipes with combinations of: coconut flour, rice flour, almond flour, oat flour, corn meal.

FOR LOWER FAT, LOWER CHOLESTEROL WAFFLES:

- Use skim milk.
- Replace full fat milk with nut or seed milks: almond, cashew, soy, flax, or hemp seed milk.
- Use whites only, eliminate the egg yolk.
- Always use liquid vegetable oils such as canola, coconut, corn or sunflower, instead of butter.
- Replace 1 egg with 3 tablespoons cold water + 1 tablespoon ground flax seed.*
- Replace 1 egg with 3 tablespoons cold water + 1/2 tablespoon ground chia seed.*

FOR HIGHER FIBER WAFFLES:

- Substitute 1/2 cup or more of white flour with whole-wheat flour.
 - Substitute 1/4 cup of white flour with wheat or oat bran.
 - Replace 1 egg with 3 tablespoons cold water + 1 tablespoon ground flax seed.*
 - Replace 1 egg with 3 tablespoons cold water + 1/2 tablespoon ground chia seed.*
- *When creating eggs using ground flax or chia seeds, allow the mixture to rest for 5 minutes until thickened. Mix well before adding to waffle batter recipe.

CLEANING AND MAINTENANCE

USER MAINTENANCE INSTRUCTIONS

1. This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
WARNING: To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils to remove waffles.
CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.
2. The 4 Slice Rotating Belgian Waffle Maker does not disassemble for cleaning.
3. Never immerse appliance in water or other liquids. Never place 4 Slice Rotating Belgian Waffle Maker in a dishwasher.
4. The waffle cooking plates should be cleaned and conditioned before each heating. A moist paper towel can be used to wipe down and remove cooked-on batter from the plates. A dry, clean, soft pastry brush or cloth can be used to clean the cooking plates.
5. To condition cooking plates, lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. After a time, if waffles show signs of sticking, recondition as needed.
WARNING: To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
6. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes, then wipe softened batter off with a paper towel or soft cloth. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only products with directions stating that it is safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.
7. Use a soft kitchen brush and water to remove baked-on batter from the base and the exterior of the Waffle Maker. The exterior finish should be cleaned using a non-abrasive cleanser and a soft, damp cloth. Dry thoroughly.

STORING INSTRUCTIONS

1. Make sure unit is unplugged and fully cooled before storing.
2. Never wrap cord tightly around appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
3. After cleaning, store the Waffle Maker closed in a clean, dry area for future use.