

材质

颜色

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页数

修改日期

业务员

设计员

备注

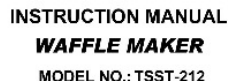
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Always read the instruction book carefully before using
IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS

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

- Read all the instructions before using.
- Do not touch hot surfaces. Use handles and knobs.
- To avoid getting caught in electric shroud, do not immerse the cord, plug or cooling fan in water or any other liquid.
- Consumption is necessary after any appliance operation by one of its children.
- Unplug from outlet when not in use and before storage. Allow to cool before pulling in or raising of plug and before storing appliance.
- Do not use any appliance which is damaged, has mechanical defect or has been damaged in any manner. In order to avoid the risk of an electric shock, always try to touch the switch block firmly. Take it in a authorized service station for examination and repair. An incorrect reassembly could present a risk of electric shock.
- The use of accessories (adapters) not recommended by the manufacturer or for use in a different electrical shock, or risk of injury to persons.
- Do not use on surfaces not intended for use as a support.
- Do not let power cord hang over the edge of the table or counter, or reach hot surfaces.
- Do not plug in power cord in a place where it could be torn or heated over.
- Do not use the unit where it could be tripped over.
- Do not use appliance for other than intended use.
- Do not rely on controls by means of a central timer or remote control system.
- Electric shroud must be extended when using an appliance connected to the wall or table leads.
- Once you are finished, disconnect the power from the unit, cooled and leave the shroud extended.

WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS, UNPLUG BEFORE CLEANING.

- If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended to be used by means of an extension lead or separate remote-control.

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- * The temperature of accessible surfaces may be high when the appliance is operating.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

DESCRIPTION OF PARTS

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- Diagram illustrating the 5 parts of the 5-Part Cooker:
1. Upper Housing
 2. Ready Light (green lamp)
 3. Power Light (red lamp)
 4. Non-stick Cooking Plate
 5. Bottom Housing

RECIPES

CLASSIC WAFFLES

- | | |
|-----------------------------|---|
| 1½ cups all-purpose flour | 3 large eggs, separated |
| ½ cup cornstarch | 2 tbsp. granulated sugar |
| 2 tbsp. cornmeal (optional) | 1½ cups milk |
| 1 tbsp. baking powder | ½ tsp. pure vanilla extract |
| 1 tsp. salt | ¼ cup (1 stick) unsalted butter, melted |

In large bowl, sift or whisk together four *commensal* commensal, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating until stiff peaks form. Set aside. Whisk together egg yolks, milk and vanilla. Using rubber spatula, stir milk mixture into egg mixture, blending just until ingredients are moistened. If there should be small lumps, do not worry. Stir in melted butter - *oil* in beaten egg whites until combined. Pour batter into preheated coffee maker and bake.

Waffle Tip: Cornstarch makes the waffles crispier. If you don't have cornstarch, you could still make great waffles by omitting the cornstarch and increasing flour to 2 cups. Bake as directed.

Toasted Pecan & Cranberry Waffles

Sprinkle chappas peanae care bottom gic or hot, greasor with a makee.
Four barto: over peanae. Sprinkle chas: rainieries over barto.

NOTE: Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil. A light coating of non stick cooking spray also works well.

- Open the waffle maker and pour batter to fill the lower cooking plate. If necessary, use a spatula to spread the batter in to the corners of the grid.
- Close the waffle maker. The green ready light will go on again.

NOTE: Do not open for at least 15 minutes. Opening too soon will cause under-based waffles to add making them difficult to remove.

- Cook for about 3 to 4 minutes, the green ready light goes off again. The waffles should be done according to temperature Chart. Frying, broiling, if you want them crisp, does the job on controls. Tossing in the skillet will cook a few more.
- Once the waffles are done, remove them from the waffle maker with a non-metallic utensil. Do not touch the cooking surface with sharp, pointy or metal objects. This could damage the non-stick surface.
- A. Use the plug, to connect the waffle maker to the power outlet. Do not use the waffle maker to toast anything, you can destroy your toaster. If the blue cooking plate is moving more waffles.
- Once you are finished cooking, disconnect the plug from the wall outlet and leave the waffle maker unplugged.

HELPFUL HINTS

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* Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, or in toaster until hot and crisp.

CLEANING AND CARE

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STORAGE

- Always unplug the Waffle Maker before storage.
- Always make sure the Waffle Maker is cool and dry before storing.