



For product questions contact: Jarden Consumer Service USA: 1.800.334.0759

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Para preguntas sobre los productos llame: Jarden Consumer Service

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English-6

RECETAS

WAFLES BELGAS AL ESTILO ANTIGUO (CON LEVADURA)

- 2 1/2 tazas de harina 3 huevos grandes
3 cucharadas de azúcar 1/3 taza de mantequilla sin sal, derretida
1 1/2 cucharadita de levadura seca 1 cucharadita de esencia de vainilla
1 1/4 cucharadita de sal
2 tazas de leche muy caliente (120 a 130° F para activar la levadura)

En un tazón grande, mezcle bien la harina, el azúcar, la levadura y la sal. En un tazón mediano, mezcle la leche, los huevos, la mantequilla y la vainilla; agréguéselo a los ingredientes secos, mezcle hasta que los grumos grandes estén humedecidos.

Rinde 4 1/2 tazas de mezcla

RECETAS

WAFLES DE TRIGO INTEGRAL (A BASE DE GRANOS ENTEROS Y BAJO EN CALORÍAS)

- 3/4 tazas de harina integral 1 huevo, separado
1/4 taza de salvado de trigo 3/4 taza leche descremada
2 cucharadas de germen de trigo 1 cucharada de miel (opcional)
1 cucharadita de polvo de hornear 2 cucharadas de mantequilla sin sal, derretida
1/4 cucharadita de sal

En un tazón mediano, mezcle la harina de trigo, el salvado, el germen de trigo, el polvo de hornear y la sal. En un tazón de batir, bata la clara a punto de nieve; ponga aparte. Mezcle la yema del huevo, la leche y la miel.

Rinde 2 tazas de mezcla

RECETAS

WAFLES DE CHOCOLATE

- 1 1/2 tazas de harina 1 taza de azúcar granulado
1 1/2 cucharada de polvo de hornear 1 cucharadita de esencia de vainilla
1/2 cucharadita de sal 2 huevos grandes
1/2 taza (1 barra) de mantequilla sin sal 3/4 taza de leche
2 onzas de chocolate sin azúcar cortado en trozos

Pase por un tamiz la harina, el polvo de hornear y la sal para que se mezclen bien; ponga aparte. En un tazón grande seguro para microondas, añada el chocolate y la mantequilla y mézclalo en el microonda de 1 a 1 1/2 minutos hasta que la mantequilla se derrita.

Añádale la mezcla de harina, en 3 partes alternando con la leche en 2 partes (la mezcla se va espesando a medida que el chocolate se enfría).

Sirva con fresas endulzadas y con crema batida. Para una ocasión especial póngale encima helado, salsa de caramelo o de chocolate, crema batida o nueces tostadas

Wafles de Chocolate Doble

Revuelva dentro de la mezcla preparada 1/3 taza de pedacitos pequeños de chocolate y cocine como se indica.

Garantía Limitada de 1 Año

Sunbeam Products, Inc. operando bajo el nombre de Jarden Consumer Solutions, o en Canadá, Sunbeam Corporation (Canadá) Limited operando bajo el nombre de Jarden Consumer Solutions... Esta es su garantía exclusiva.

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Cómo solicitar el servicio en garantía

En los Estados Unidos

Si tiene alguna pregunta sobre esta garantía o desea recibir servicio de garantía, llame al 1.800.334.0759 y podrá obtener la dirección del centro de servicio que le resulte más conveniente.

En Canadá

Si tiene alguna pregunta sobre esta garantía o desea recibir servicio de garantía, llame al 1.800.667.8623 y podrá obtener la dirección del centro de servicio que le resulte más conveniente.

POR FAVOR NO DEVUELVA ESTE PRODUCTO A NINGUNA DE ESTAS DIRECCIONES NI AL LUGAR DE COMPRA.



User Manual Flip Belgian Waffle Maker

Manual de Instrucciones Waflera Belga Flip

MODELS/MODELOS 3874



Visit us at www.oster.com

P.N. 124366

English-1

- 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.
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.
CAUTION: 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.
Always unplug after use. The appliance will remain on unless unplugged.
To disconnect, remove plug from outlet.
Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
Do not place on or near a hot gas or electric burner or heated oven.
Use on a heat-resistant, flat level surface only.
Slightly grease the baking plates with a little cooking oil.
Clean the baking plates with a damp cloth or sponge.
Do not use this appliance for purposes other than the one for which it was designed.
Do not use outdoors or for commercial purposes.
Do not use the appliance cord hanging over the edge of the table or countertop.
The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
Do not use any appliance if the cord is damaged in any manner.
If the unit malfunctions, it is dropped or has been damaged in any manner, do not operate any appliance if the cord is damaged. Do not use this appliance.
Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
Extreme caution must be exercised when any appliance is used near children. This appliance should not be used by children.
Do not touch hot surfaces. Use handles.
A short power-supply cord is provided to reduce the risk resulting from cooking unit in water or any other liquid.
To protect against risk of electric shock, do not immerse the cord, plug or the appliance's rating label.
Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.

IMPORTANT SAFEGUARDS READ ALL INSTRUCTIONS

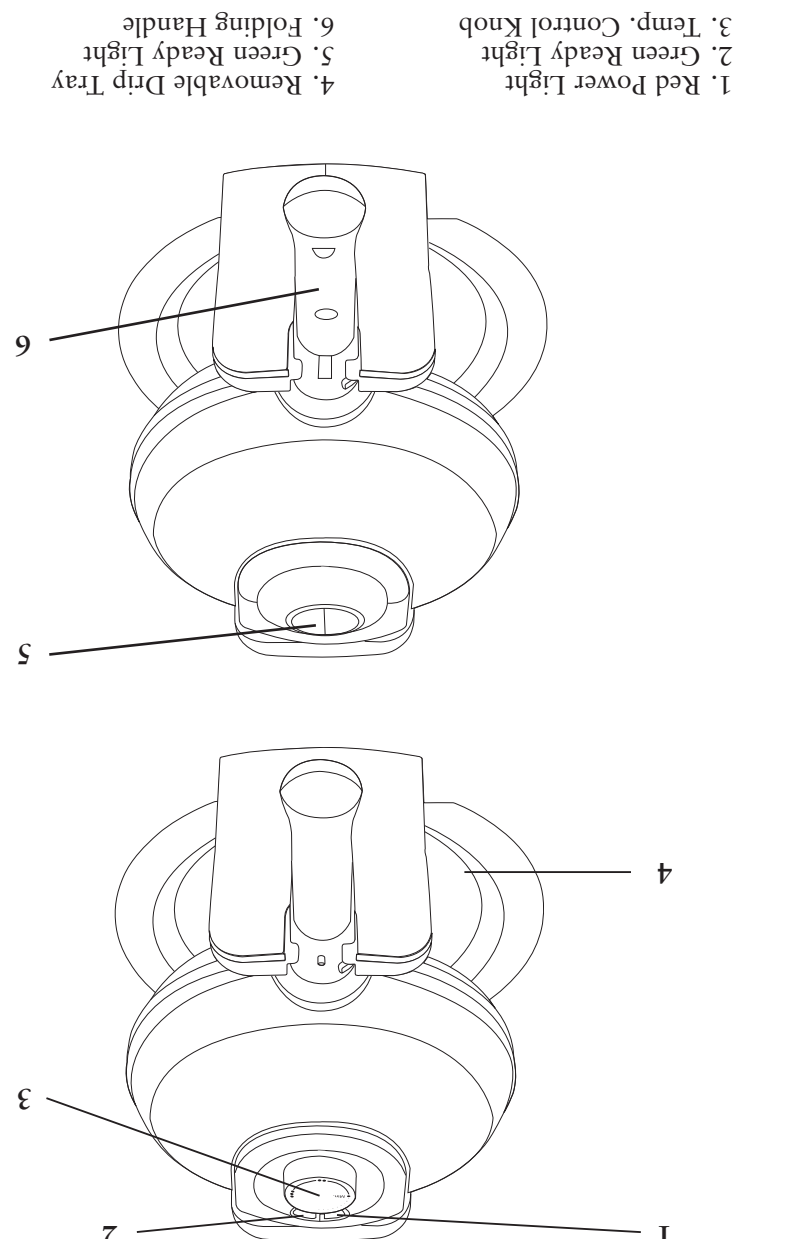
When using electrical appliances, basic safety precautions should always be followed, including the following:

THIS UNIT IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

CONGRATULATIONS ON YOUR PURCHASE OF AN OSTER® FLIP BELGIAN WAFFLE MAKER! To learn more about OSTER® products, please visit us at www.oster.com.

DO NOT IMMERSE THE HEATING BODY IN WATER OR ANY OTHER LIQUID!



Before using your Flip Belgian Waffle Maker for the first time, you should become familiar with all of the parts. Read all Instructions and Safeguards carefully.

PARTS IDENTIFICATION

USING YOUR OSTER FLIP BELGIAN WAFFLE MAKER

FOR BEST RESULTS, FOLLOW THESE SIMPLE INSTRUCTIONS.

PREPARING YOUR FLIP BELGIAN WAFFLE MAKER

- Pre-heat the waffle maker by setting the temperature control to the maximum setting.
Close the waffle maker and plug it into the wall outlet. You will notice that the red power light will go on, indicating that the waffle maker has begun preheating.
It will take approximately 2 to 8 minutes to reach baking temperature. The red light will remain on until you unplug your waffle maker. When the green light goes on, the waffle maker is ready for use.

WAFFLE BAKING TIPS

- When preparing waffle batter, do not over mix or waffles will be tough.
Sift batter only until large lumps of dry ingredients disappear.
The optimal amount of batter to produce a full-shaped waffle, without overmeasuring, will vary with different waffle batter. Pouring batter from a measuring cup will help you gauge how much batter to use each time.
Fill bottom grid of waffle maker with enough batter to cover peak areas of the grid about 1/4 to 1 cup.
Pre-heat the waffle maker by setting the temperature control to the maximum setting.
Close the waffle maker and plug it into the wall outlet. You will notice that the red power light will go on, indicating that the waffle maker has begun preheating.
It will take approximately 2 to 8 minutes to reach baking temperature. The red light will remain on until you unplug your waffle maker. When the green light goes on, the waffle maker is ready for use.

CLEANING AND CARE

- Always unplug the waffle maker and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning. Never immerse the waffle maker in water or place in dishwasher.
Brush away any loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that might be down in the grooves (counter-clockwise). Your waffles should be done according to the Waffle Temperature Control setting that you've chosen. If you want them darker, close the lid and continue baking until the desired color is achieved.
Remove waffles from the grid using non-metallic utensils.
If additional baking is to be done, close waffle maker to retain heat. Always be sure the green light goes on again before making more waffles.
When you return to baking, you will notice that the first waffles will bake faster because extra heat has been allowed to build up.
Close supervision is necessary when any appliance is being used by or near children.
When baking is complete, simply unplug the power cord from wall outlet. Leave waffle maker open to cool. Do not clean until unit has cooled.

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