



WAFFLE MAKER

User Guide



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For product questions contact:

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# IMPORTANT SAFEGUARDS

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

1. **Read all instructions before using.**
2. Do not touch hot surfaces, use the handles.
3. To protect against electric shock, do not place cord, plug or appliance in water or any other liquid.
4. Close supervision is always necessary when this or any appliance is used by or near children.
5. To disconnect, remove plug from electrical outlet.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
7. Do not operate this or any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to an Authorized Service Center for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, in a heated oven or in a microwave oven.
12. Do not use the appliance for other than intended use.
13. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
14. Do not leave unit unattended during use.

## THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.



### POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

## EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

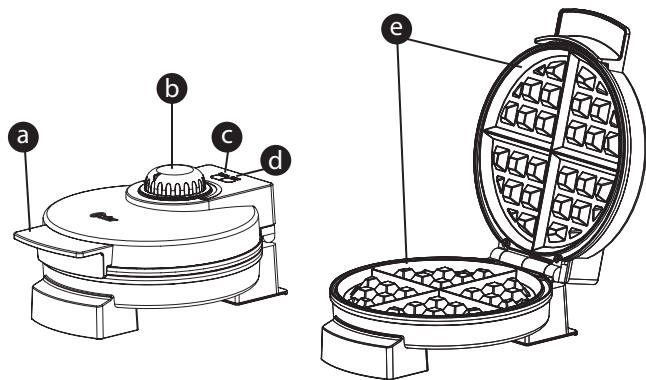
## SAVE THESE INSTRUCTIONS

Thank you for purchasing the OSTER® Waffle Maker. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements. Please do not return to the place of purchase. To learn more about Oster® products, please visit us at [www.oster.com](http://www.oster.com) or call us at 1-800-334-0759.



**Congratulations on your purchase of a DuraCeramic™ appliance! This appliance features a DuraCeramic™ non-stick natural ceramic coating which is 4X more durable than other non-stick coatings. This means there's no flaking or peeling off to worry about. Furthermore, the ultra-durable ceramic coating cooks faster than other non-stick coatings, saving time and energy. The natural DuraCeramic non-stick coating also offers greater health and benefits as it's free of PTFE and PFOA. 4X More Durable – DuraCeramic™!**

## LEARNING ABOUT YOUR WAFFLE MAKER



- a** Upper Housing Handle
- b** Temp. Control Knob
- c** Red Power Light
- d** Green Ready Light
- e** Non-Stick Cooking Grids



## HOW TO:

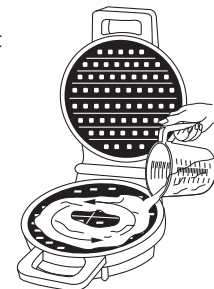
### USING YOUR OSTER® WAFFLE MAKER

#### Preparing your waffle maker for use

- 1 Open unit by lifting the upper handle.
- 2 Before using for the first time, clean cooking plates with cloth or sponge, dampened with hot, soapy water. **DO NOT IMMERSE UNIT IN WATER.** Rinse with dampened cloth or sponge and wipe dry.

#### Preparing waffles

- 1 Close unit and plug into outlet. Use only voltage specified on bottom of unit. The Power indicator (Red) will illuminate immediately when unit is plugged in. The Ready indicator (Green) will illuminate when desired cooking temperature is achieved. **NOTE:** This Ready indicator will cycle on and off to provide the best cooking temperatures. **Caution:** Touch unit only by handles during use or directly after use.
- 2 Temperature Control Dial settings range from min for light waffles to max for dark waffles.
- 3 When the proper baking temperature is reached, the green light will go on. Once heated up, cycle times will be faster.
- 4 Open unit and pour batter onto bottom grid of waffle maker. Ladle just enough batter to fill lower grid so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter in to the corners of the grid. For best results, pour batter in a circle around outer edge of waffle maker. (See Illustration) Close cover. At this point the green light will go off as the



baking cycle begins. It is very typical to have a small amount of batter run over grid and down unit. However, if an excessive amount of batter runs over, use less batter.

- 5 Cover will rise slightly as waffles begin to bake. Do not open cover while steam is escaping. Most waffle recipes bake in approximately 5 minutes on the low setting, 4-½ minutes on the medium setting and 4 minutes on the high setting. Times will vary based on thickness of mixture. Waffles are generally done when steam no longer escapes from sides and front of unit. **NOTE:** Waffles will split if upper housing is opened too early.
- 6 Remove waffles from the cooking plate.  
**NOTE:**The Ready light may cycle on and off during cooking. This indicates that the thermostat is maintaining the unit at the proper cooking temperature.
- 7 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.
- 8 Close cover and wait for Ready light to come on before preparing another batch of waffles.

### Waffle Baking Tips

- 1 Set the Waffle Temperature Control to your desired setting. At first, try a setting in the middle. You may later adjust it lower or higher according to your preference. A lower setting produces a lighter colored waffle, while waffles made at a higher setting are darker and crisper. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
- 2 When preparing waffle batter, do not over mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.

- 3 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 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.
- 4 For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof spatula or other non-metallic utensil before closing lid.
- 5 Cake-based waffles, such as the Chocolate Waffles are more tender than regular waffles, and may require more care when removing from waffle maker. You may want to break these waffles into halves or quarters before removing. Use a spatula to support waffles when removing from the waffle maker.
- 6 To retain crispness, move baked waffles to a wire cooling rack to prevent steam from accumulating underneath.
- 7 When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.
- 8 Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffle maker. Set Waffle Temperature Control to low. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- 9 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, oven or toaster until hot and crisp.





## CARE & CLEANING

Here are a few easy steps to keep your waffle maker looking and working like new:

- 1 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.
- 2 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 of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
- 3 Wipe the outside of the waffle maker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid. Do not place in the dishwasher.
- 4 Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.

### For removing stubborn stains from the DuraCeramic™ coating

- 1 Make sure unit is unplugged and fully cooled before cleaning.
- 2 Sprinkle some baking soda on the stained area.
- 3 Add enough water to moisten the baking soda, making a paste like texture.
- 4 Let sit for a few minutes (for tougher stains let sit up to an hour).
- 5 Lightly scrub with a plastic scouring pad or damp cloth, rinse and dry thoroughly.
- 6 Repeat if necessary.



## RECIPES

### Quick Waffles

3 eggs	2 cups flour
1 cup milk	½ tsp. salt
½ cup melted butter or margarine	1 Tbsp. baking powder
1 Tbsp. vanilla (optional)	2 tsp. sugar

Beat whole eggs in a bowl until thick. Beat milk, melted butter and vanilla into eggs. In a separate bowl, combine remaining ingredients. Sift into egg mixture, and mix well. Bake as directed.

**Variation: Cinnamon – Apple.** Add 1 apple peeled and shredded, 1 tsp. vanilla and ½ tsp. cinnamon to batter.

Yield: 6–8 Waffles

### Blender Cornmeal Waffles

Enjoy a crisp waffle that's prepared in seconds

1 egg (or equivalent)	2 Tbsp. (30 ml) cornmeal
¾ cup (200 ml) milk*	2 tsp. (10 ml) baking powder
¼ cup (50 ml) vegetable oil	2 tsp. (10 ml) sugar
1 cup (250 ml) all-purpose flour	¼ tsp. (1 ml) salt

**\*low-fat or skim milk may be used**

Preheat Waffle Maker. Put all ingredients into blender container. Cover and process at a medium-high speed until dry ingredients are moistened. Do not over-blend. Pour approximate ¾ cup (200 ml) batter over grids. Close Waffle Maker. Bake until steam no longer escapes, about 3–5 minutes. Repeat. Serve while hot with warmed syrup.

Yield: 3 Waffles



## Extra-Special Whole Wheat Waffles

Enjoy a crisp waffle that's prepared in seconds

1 cup (250 ml) milk*	3 eggs (or equivalent)
1 cup (250 ml) water	1 package (¼ ounce or 7 g)
¼ cup (50 ml) butter or margarine	active dry yeast
¼ cup (50 ml) honey	½ tsp. (2 ml) salt
2 ⅔ cups (650 ml) whole wheat flour	

\*low-fat or skim milk may be used

Heat milk, water, butter and honey at 120°F (48°C). In large mixing bowl, combine flour, eggs, yeast, salt and warmed milk mixture. Mix at low to moisten, then medium-high for 1 minute. Cover and refrigerate several hours or overnight, stirring occasionally.

Preheat Waffle Maker. Pour approximate ¾ cup (200 ml) over grids. Close waffle maker, bake until steam no longer escapes, about 3–5 minutes. Repeat. Serve while hot with your favorite topping.

Yield: 7 Waffles

## Light 'N Crisp Waffles

2 egg yolks	½ tsp. (2 ml) salt
2 cups (500 ml) milk	⅓ cup (75 ml) oil
2 cups (500 ml) all-purpose flour	2 egg whites, stiffly beaten
1 Tbsp. (15 ml) baking powder	

Preheat Waffle Maker. Put all ingredients, except egg whites, in a large mixing bowl. Beat on low until moistened. Increase to medium, mix until smooth. By hand, gently fold in beaten egg whites. Pour approximate ¾ cup (200 ml) batter over grids. Close Waffle Maker, bake until steam no longer escapes, about 3–5 minutes. Repeat. Serve while hot with your favorite topping.

Yield: 5 Waffles

## Variations

**Pecan or Macadamia Nut Waffles:** Sprinkle 1 Tbsp. (15 ml) finely chopped pecans or macadamia nuts over preheated waffle grids. Pour ¾ cup (200 ml) batter over nuts and close Waffle Maker. Bake as directed.

**Bacon Waffles:** Cook bacon strips. Pour ¾ cup (200 ml) batter over waffle grids. Cut 1 strip bacon in half, lay over batter and close Waffle Maker. Bake as directed.

**Cheese Waffles:** Fold in 1 ½ cups (375 ml) shredded cheddar cheese into batter. Bake as directed. Serve with syrup or your favorite creamed entrée.

**Blueberry Waffles:** Fold 2 cups (500 ml) fresh blueberries into batter. Pour approximate ¾ cup (200 ml) batter over grids. Bake until golden.

**Chocolate Chip Waffles:** Fold 1 cup (250 ml) chocolate chips into batter. Bake as directed.

## Lemon Sweet Waffles

1 cup butter or margarine (softened)	3 ¼ cups flour
1 ½ cups sugar	1 packet of vanilla sugar
2 eggs	1 ¾ cups water
¼ tsp. baking powder	grated rind of 1 lemon

In a large bowl, beat butter, sugars and eggs together. Add all dry ingredients along with water and lemon rind, and blend until smooth. Pour approximate ¾ cup (200 ml) batter into waffle iron. Bake as directed.

Yield: 8-10 Waffles







## 1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

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JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

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Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### **How to Obtain Warranty Service**

#### **In the U.S.A.**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

#### **In Canada**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

