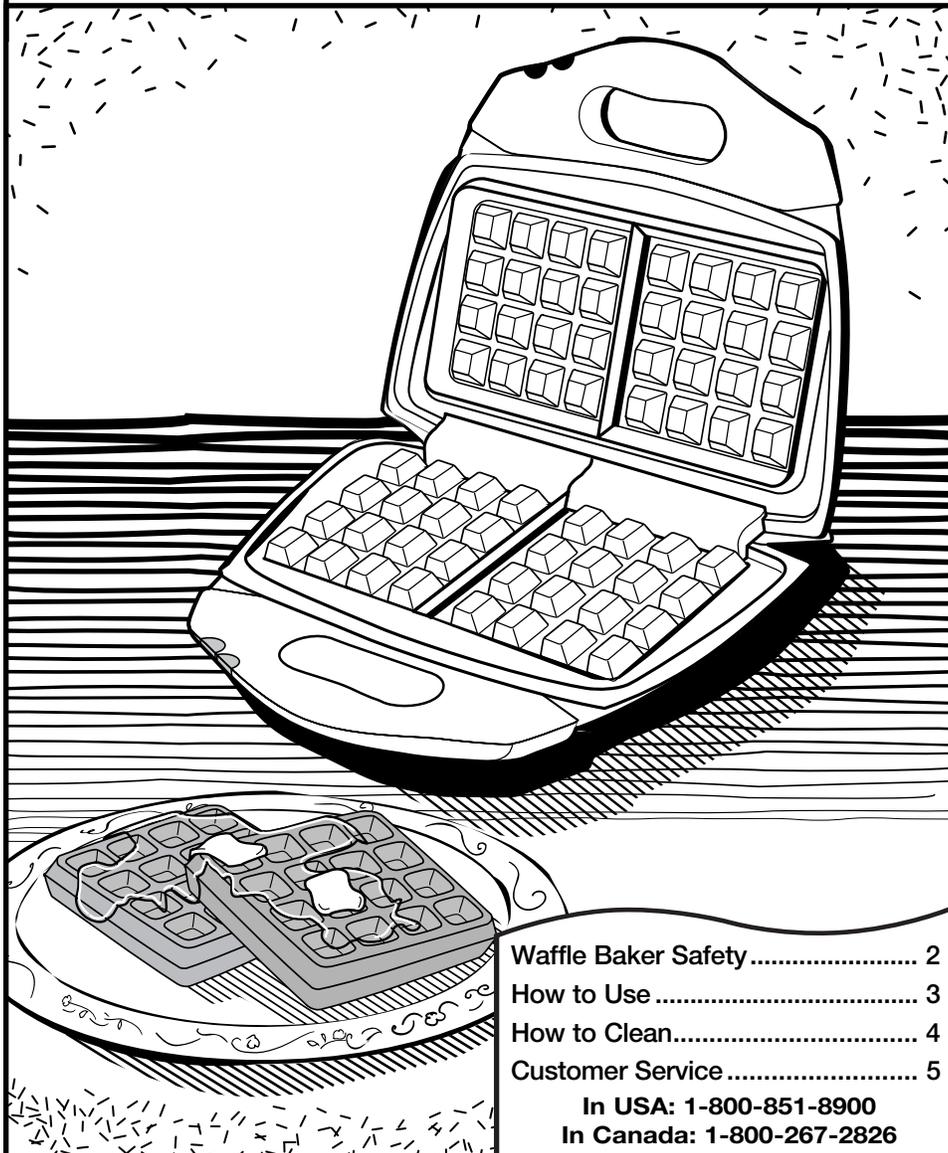


Hamilton Beach®

Flip 'n Fluff™ Waffle Baker



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In USA: 1-800-851-8900
In Canada: 1-800-267-2826

840074500

Waffle Baker Safety

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug or cooking unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair or adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not use appliance unattended.
15. When using this appliance, provide 4 to 6 inches air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may cause a problem.
16. Make sure that neither the cord nor yourself touch any hot part of the appliance due to danger of burning.
17. Place the appliance only on a dry and level surface.
18. Never remove the waffle with any kind of cutting device or other metallic kitchen utensil.
19. Always allow the appliance to cool down completely before putting it away and never wind the cord around the appliance while it is still hot.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

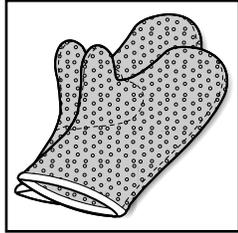
This appliance is intended for household use only.

To avoid an electrical circuit overload, do not operate another high wattage appliance on the same circuit with the waffle baker.

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat

the safety purpose of the grounding pin by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the waffle baker. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

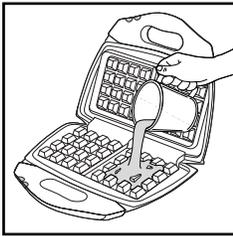


WARNING: The handles of the waffle baker are cool to the touch. However, always use a hot mitt to protect hand when turning or opening a hot waffle baker. Escaping steam can burn.

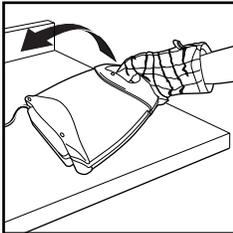
How to Use

BEFORE FIRST USE: Wipe the bottom and top cooking grids with a soapy damp cloth. Rinse cloth then wipe grids again.

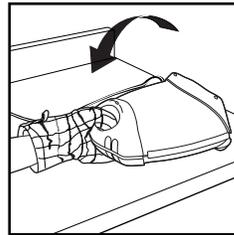
1. Plug cord into electrical outlet.
The red POWER On light will glow.
2. Preheat with cover closed until the green READY light comes on.
3. Raise cover and pour about $\frac{1}{2}$ cup batter onto the **center** of **each** cooking grid. Lower the cover.



4. Immediately grasp both handles and flip the waffle baker over. It can be flipped from side to side, or from front to back.



5. Make sure the waffle baker maintains contact with the counter while flipping over.

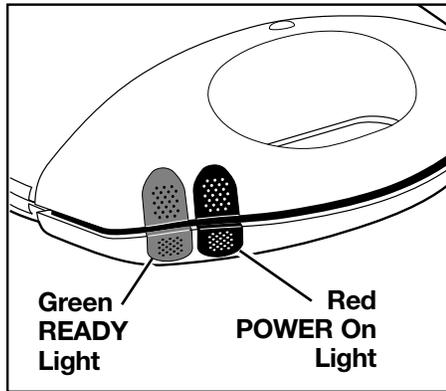


6. Waffles are done in about 5 minutes, depending on recipe, or when steaming stops.
7. Unplug unit when through cooking.

Flip for Fluffiness

It is not necessary to flip the waffle baker. It can be used like a traditional waffle baker. But for the lightest, fluffiest waffles, flipping the waffle baker over immediately creates an air pocket in the center of the waffle.

POWER On and READY Lights



The red POWER On Light comes on when the unit is plugged in. This light will stay on until the unit is unplugged.

The green READY Light comes on when the waffle baker has reached the perfect temperature. For best results, wait until the green READY Light comes on before adding the waffle batter.

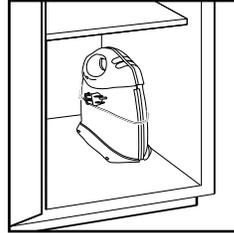
Waffle Baker Tips

- Recipes that call for eggs to be separated and the whites beaten will produce very light and airy waffles. However, if you are short on time, this step can be skipped. Just slightly beat eggs with a fork and add to the recipe.
- Most waffle recipes call for oil OR melted butter. To save time, use oil instead of butter. The butter simply makes a slightly richer-tasting waffle.
- Most waffle batter can be made the night before and refrigerated to save time in the morning.
- Most waffle recipes can be poured directly onto the nonstick waffle grids. Use a cooking spray for dessert waffles or those with a lot of sugar. If your waffles start to stick, the grids may need to be scrubbed with a nylon brush to remove any cooked-on food particles.
- Waffles can be made ahead of time and kept warm in a 200°F oven. Or let them cool and pack in an airtight container; store in refrigerator or freezer. They can be reheated in a microwave oven, a toaster oven, or regular oven.
- Use waffles for lunch and dinner. Ladle chili over waffles made with cornmeal or stack deli meat over whole wheat waffles for an open-face sandwich.

How to Clean

1. Unplug from outlet and let cool.
2. Wipe cooking grids and outside of unit with a damp, soapy cloth. Rinse cloth and wipe grids again.
3. Do not use steel wool, scouring pads or abrasive cleansers on any part of the unit.

4. Always allow the appliance to



cool down completely before storing. The unit can be stored upright to save space.

DO NOT IMMERSE IN WATER OR OTHER LIQUID.

Customer Service

If you have a question about your waffle baker, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your waffle baker. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, **DO NOT RETURN THE APPLIANCE TO THE STORE!** Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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

Notes

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

263 Yadkin Road
Southern Pines, NC 28387

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0

840074500

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