




amazon basics 2-Slices Waffle Maker Instruction Manual

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Amazon Basics 2-Slices Waffle Maker



Product Information

The product is a waffle maker with the following features:

- Handle for easy carrying and opening
- Red indicator light to indicate preheating
- A green indicator light to indicate when preheating is complete
- Power cable with plug for connecting to a power outlet
- The heating element located under the cooking surface
- Latch to lock and secure the appliance
- Cooking surface for making waffles

Product Usage Instructions

1. Connect the power plug to a suitable power outlet. The red indicator light will turn on, indicating that the appliance is preheating.
2. Wait for the green indicator light to turn on, indicating that the appliance is preheated.
3. Open the latch to unlock the appliance.
4. Spray or apply cooking oil lightly on the cooking surfaces.
5. Pour waffle batter into the center of the bottom cooking surface. Be careful not to overfill it.
6. Close the appliance with the latch.
7. During cooking, it is normal for the green indicator light to turn on and off.
8. Cooking time may vary depending on personal preference.
9. After cooking, clean and maintain the appliance as instructed in the user manual.

For more recipes and tips on using the appliance, refer to chapter 10 and chapter 11 of the user manual.

IMPORTANT SAFEGUARDS

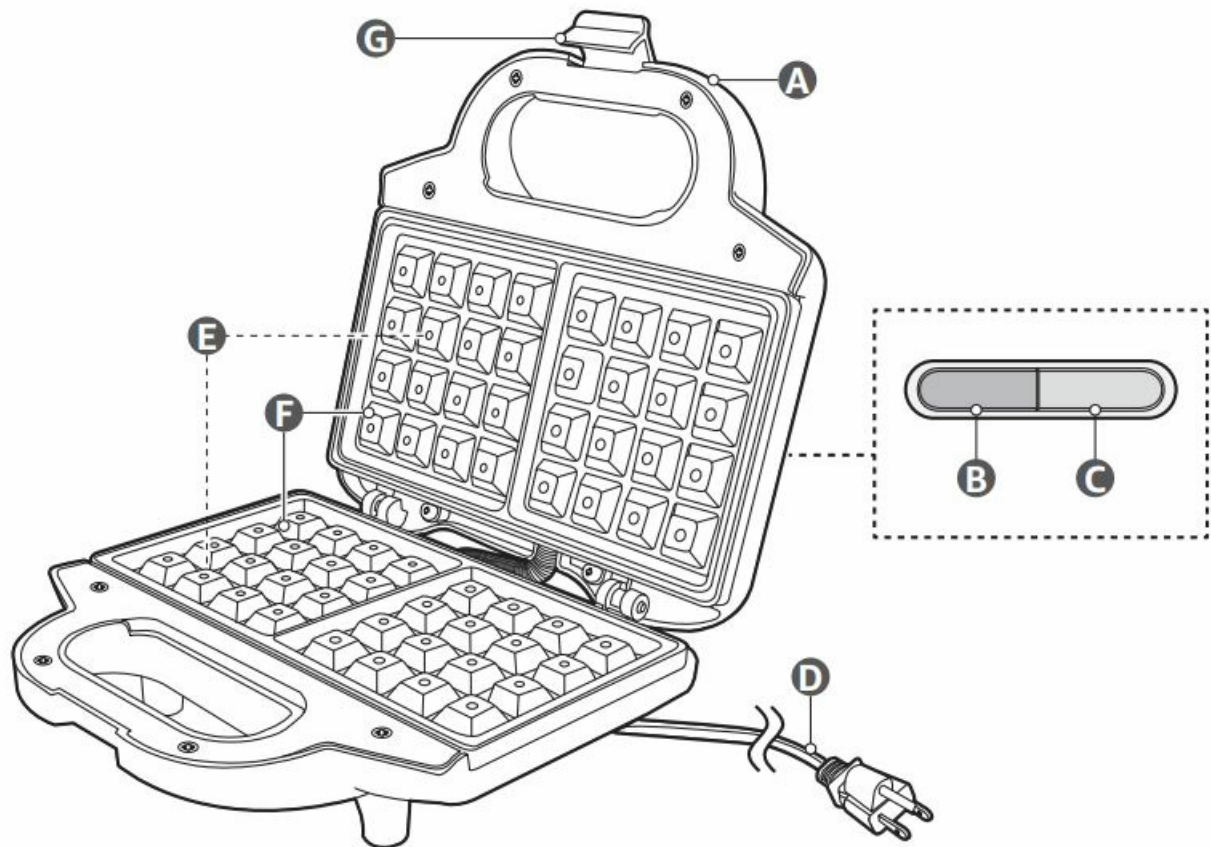
- Read these instructions carefully and retain them for future use. If this appliance is passed to a third party, then these instructions must be included.
- When using electrical appliances, basic safety precautions should always be followed including the following:
 - Read all instructions.
 - Do not touch hot surfaces. Use handles or knobs.
 - To protect against electric shock, do not immerse cord, plugs, or the main appliance in water or other liquid. Close supervision is necessary when any appliance is used by or near children.
 - Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
 - Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
 - The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
 - Do not use outdoors.
 - Do not let cord hang over edge of table or counter, or touch hot surfaces.
 - Do not place on or near a hot gas or electric burner, or in a heated oven.
 - Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 - Do not use appliance for other than intended use.
 - Cooking while the appliance is not closed damages the heating element after some time.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

Intended Use

- This appliance is intended for making waffles.
- This appliance is intended for household use only.
- This appliance is intended to be used in dry indoor areas only.

Appliance Description



- Handle
- Red indicator
- Green indicator
- Power cable with plug
- **E** Heating element (under cooking surface)
- **F** Cooking surface
- **G** Latch

Before First Use

- **DANGER** Risk of suffocation!
- Keep any packaging materials away from children and pets – these materials are a potential source of danger, e.g. suffocation.
- Remove all the packing materials.
- Remove and review all components before use.
- Check the appliance for transport damages.
- Clean the appliance before first use.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating correspond with the power supply details shown on the appliance rating label.
- The appliance may emit a slight smell or smoke when it is first used. This is entirely safe and harmless. Ensure there is adequate ventilation in the room.

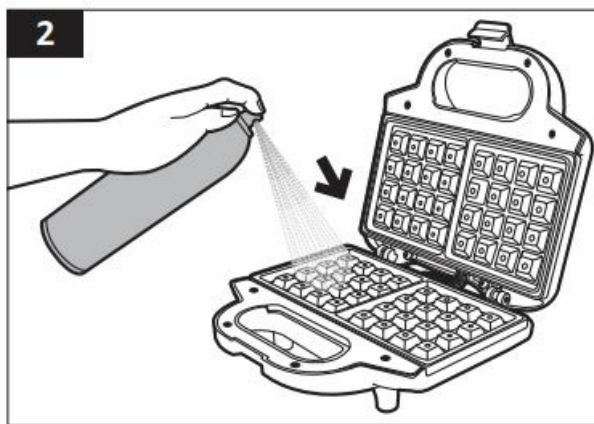
Operation

- **NOTICE** For recipes and tips on using the appliance, see Chapter 10 and Chapter 11.

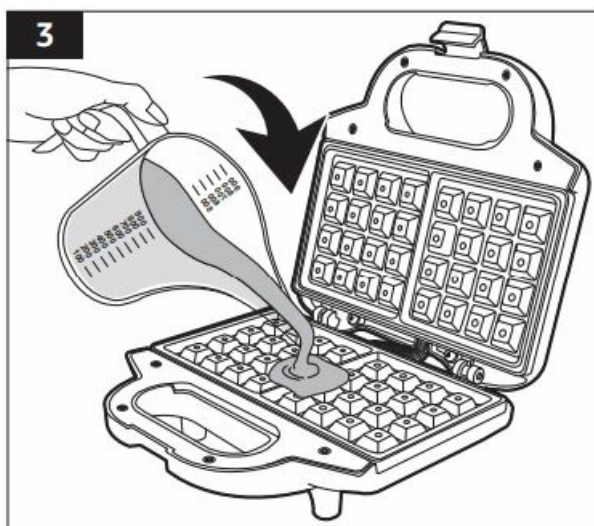
1. Connect the power plug (D) to a suitable power outlet. The red indicator (B) lights up. The appliance is preheating.
2. When the appliance is preheated, the green indicator (C) lights up.



3. Unlock the appliance by opening the latch (G) (Fig. 1).



4. Open the appliance and lightly spray or apply cooking oil to the cooking surfaces (F) (Fig. 2).



5. Pour waffle batter into the center of the bottom cooking surface (F) (Fig. 3).
 - **NOTICE** Do not overfill the cooking surface (F). The waffles may expand while cooking. Overfilling may cause waffle batter to leak out of the seams.
 - Pour less batter in the first batch as a test and adjust the amount of batter accordingly afterward.
6. Close the appliance with the latch (G).
 - **NOTICE** It is normal for the green indicator (C) to light up and go off during cooking.
7. Cooking time may vary from 1.5 – 5 minutes. Let the waffles cook for at least 1.5 minutes before opening to

check. If they are not done yet, close and lock the appliance again to continue cooking.

8. Cook the waffles until they are done to your preference.
9. When the waffles are done, open the appliance and use wooden/silicone cookware to take them out.
10. Place the waffles on a wire rack to cool down.
11. To continue to make more waffles, repeat steps 3 to 10.
12. After use, unplug the appliance from power and let it fully cool down before cleaning.

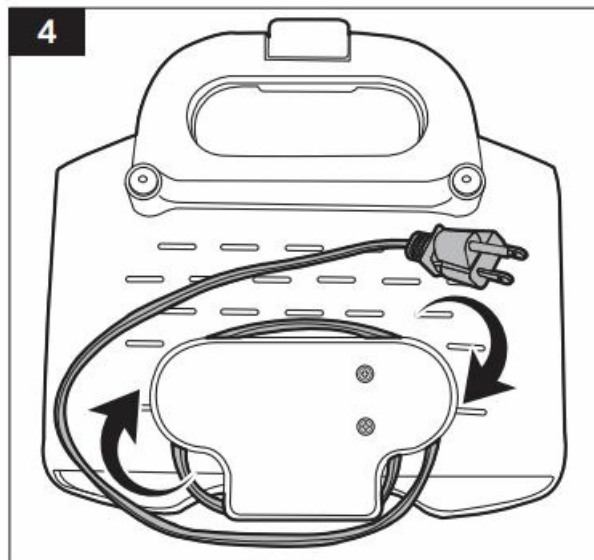
Cleaning and Maintenance

- **WARNING** Risk of electric shock!
- To prevent electric shock, unplug the appliance before cleaning.
- During cleaning do not immerse the appliance in water or other liquids. Never hold the appliance under running water.

Cleaning

- **CAUTION** Risk of burns!
- Let the appliance fully cool down before cleaning.
- To clean the appliance, wipe it with a soft, slightly damp cloth.
- Wipe the appliance dry after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, or metal or sharp utensils to clean the appliance.

Storage



- Store the power cable (D) by winding it around the cable storage located at the back of the appliance (Fig. 4).
- Store the appliance in its original packaging in a dry area. Keep away from children and pets.

Frequently Asked Questions

Problem	Solution
The appliance does not switch on.	Check if the plug is connected to the socket outlet. Use voltage tester to verify if the socket outlet is powered.
Green indicator (C) on the appliance keeps shutting off.	This is normal. While cooking, the heating element (E) automatically switches on and off to maintain a temperature that is not too hot or cold.
The waffles are undercooked or burnt.	<ul style="list-style-type: none"> ▶ The thermostat may be faulty and cannot regulate the heating correctly. The appliance has to be sent to a qualified repair center. ▶ The heating element (E) may be broken. The appliance has to be sent to a qualified repair center.

Specifications

Rated voltage	120 V~, 60 Hz
Rated current	700 W
Type of protection	Plug with ground pin
Net weight	approx. 2.7 lbs (1.2 kg)
Dimensions (W x H x D)	approx. 9.1 x 3.7 x 9.1" (23 x 9 x 23 cm)

Feedback and Help

- We would love to hear your feedback. To ensure we are providing the best customer experience possible, please consider writing a customer review.
- Scan the QR Code below with your phone camera or QR reader:



- If you need help with your Amazon Basics product, please use the website or number below.

amazon.com/gp/help/customer/

- **contact-us** +1 877-485-0385

Recipes

Traditional waffles

Ingredients (6-10 pieces):	
1 cup	milk
3	egg
7 big spoons	vegetable oil
1 big spoon	sugar
1.75 cup	flour
2 teaspoons	baking powder

Preparation:

- In a medium mixing bowl place in the dry ingredients. In a separate bowl, whip the egg whites to hard peaks. Add the egg yolks, vegetable oil and milk to the dry ingredients and mixing until thoroughly combined with no lumps.
- After that, gently stir in the whipped egg whites into the batter.

Crispy waffles

- **Ingredients (6-10 pieces):** 200 ml cold water
 - 200 g flour
- 300 g butter (40% fat)
- In a medium mixing bowl, mix the flour and water together. In a separate bowl, whip the butter until stiff, then add it to the flour and water mixture. Then thoroughly combine the mixture until there are no lumps.

Tips

- The waffle mixture should be fairly thick. Use enough mixture to ensure it fills the baking surfaces.
- When made, do not pile the waffles on top of one another, otherwise they may soften. Place them on a wire rack to cool down and then sprinkle with icing sugar.
- If you prefer crispy waffles, substitute the milk with water. Milk makes waffles softer and darker in color.
- Use only best quality flour.
- If the waffles are spotty, perhaps the ingredients use were of different temperature. To ensure a consistent color and result, take all ingredients out of the refrigerator an hour beforehand.

- It is recommended to use very soft butter, and that the ingredients are thoroughly mixed.
- A lot of sugar also makes waffles darker.
- Do not use too much baking powder.
- Waffles need only a little or try leaving it out altogether.
- If the mixture is too thin, try adding a few fine bread crumbs.
- Waffle are at their best when eaten warm .
- If you want to store them, use a mixture with a higher fat content and allow them to cool down before storing in an air-tight container. Or store in the deep freezer.
- All types of waffles can be made, but before experimenting, gain some experience preparing basic recipes first.
- [amazon.com/AmazonBasics](https://www.amazon.com/AmazonBasics)
- **MADE IN CHINA**