

Waring WWM200SA

Waring Pro Flip Belgian Waffle Maker WWM200SA User Manual

Model: WWM200SA

INTRODUCTION

The Waring Pro Flip Belgian Waffle Maker WWM200SA is designed to produce restaurant-quality Belgian waffles at home. Its unique 180-degree rotary feature ensures consistent baking and even browning, resulting in a perfect, large, round waffle with extra-deep pockets suitable for various toppings. This appliance features multiple browning settings and audio signals for foolproof performance.



Figure 1: The Waring Pro Flip Belgian Waffle Maker WWM200SA shown in its retail packaging. This image illustrates the product's appearance and branding.

IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Waring Pro Flip Belgian Waffle Maker WWM200SA consists of several key components designed for efficient waffle production:

- **Waffle Plates:** Non-stick cooking surfaces that form the waffle.
- **Rotary Handle:** Allows the waffle plates to be flipped 180 degrees for even cooking.
- **Base Unit:** Houses the controls and supports the rotary mechanism.
- **Power/Ready LED Display:** Indicators for power status and when the unit is ready for batter.
- **Browning Control Dial:** Adjusts the desired level of browning for your waffles (6 settings).
- **Drip Tray:** Collects any overflow batter, ensuring easy cleanup.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the waffle maker and all packaging materials. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wipe the waffle plates with a damp cloth or sponge to remove any dust or residue from manufacturing. Ensure the unit is completely dry before plugging in.
3. **Positioning:** Place the waffle maker on a clean, flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit.
4. **Drip Tray Installation:** Slide the removable drip tray into its designated slot at the front of the base unit.
5. **Preheating:** Plug the unit into a standard electrical outlet. The Power LED will illuminate. Set the browning control to your desired setting (a medium setting like 3 or 4 is recommended for first use). Allow the unit to preheat until the Ready LED illuminates and the audio beep sounds, indicating it has reached the optimal cooking temperature. This may take several minutes.
6. **Initial Burn-off:** During the first use, a slight odor or smoke may occur as manufacturing oils burn off. This is normal and will dissipate.

OPERATING INSTRUCTIONS

1. **Prepare Batter:** Prepare your favorite waffle batter. For best results, ensure the batter is not too thick.
2. **Preheat:** Ensure the waffle maker is preheated to your desired browning setting. The Ready LED will illuminate and an audio beep will sound when it's ready.
3. **Apply Cooking Spray (Optional):** While the non-stick plates are effective, a light coating of cooking spray (non-aerosol is often recommended to prevent residue buildup) can be applied to the waffle plates before the first waffle of each batch.
4. **Pour Batter:** Open the waffle maker. Pour approximately 1 cup of batter onto the center of the lower waffle plate. Do not overfill, as batter will expand.
5. **Close and Flip:** Close the lid. Immediately grasp the rotary handle and flip the waffle maker 180 degrees. This ensures even distribution of batter and consistent cooking on both sides.
6. **Cooking Time:** The Ready LED will turn off during cooking and will illuminate again, accompanied by an audio beep, when the waffle is done. Cooking time will vary based on your browning setting and batter consistency.
7. **Remove Waffle:** Once cooked, open the waffle maker and carefully remove the waffle using a heat-resistant plastic or wooden utensil. Do not use metal utensils, as they can damage the non-stick coating.
8. **Repeat:** Close the waffle maker and allow it to reheat until the Ready LED illuminates again before cooking the next waffle.

Tip: The browning control offers 6 settings. Experiment to find your preferred level of crispness. Lower settings yield lighter waffles, while higher settings result in darker, crispier waffles.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your waffle maker.

1. **Cool Down:** Always unplug the waffle maker from the electrical outlet and allow it to cool completely before cleaning.
2. **Drip Tray:** Remove the drip tray and wash it in warm, soapy water. It is dishwasher safe.
3. **Waffle Plates:** For easy cleaning, especially after making the last waffle, place a doubled damp paper towel on the lower waffle plate and close the lid while the unit is still warm (but powered off). This helps loosen baked-on batter. Once cool, wipe the waffle plates with a damp cloth or sponge. For stubborn residue, a small amount of cooking oil can be applied to the residue, allowed to sit for a few minutes, then wiped away.
4. **Exterior:** Wipe the exterior of the waffle maker with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they can scratch the finish.
5. **Do Not Immerse:** Never immerse the waffle maker's main unit, cord, or plug in water or any other liquid.
6. **Storage:** Once clean and dry, store the waffle maker in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Waffle maker does not heat up.	Not plugged in; power outlet issue; internal malfunction.	Ensure unit is securely plugged into a working outlet. If problem persists, contact customer service.
Waffles are not evenly browned.	Insufficient preheating; incorrect browning setting; uneven batter distribution.	Ensure unit is fully preheated (Ready LED on). Adjust browning setting. Ensure batter is poured evenly and unit is flipped promptly.
Waffles stick to plates.	Plates not seasoned; too much sugar in batter; plates not clean.	Apply a light coating of cooking spray. Reduce sugar in batter if possible. Ensure plates are clean and free of residue.
Unit stops heating or heats unevenly after extended use.	Internal component wear or failure.	This may indicate an internal issue. As internal components are not user-serviceable and replacement parts may not be available, contact Waring customer service for assistance.
Plastic cradle/hinges break.	Physical stress or material fatigue.	Handle the unit with care, especially when moving or flipping. Avoid dropping or applying excessive force. Replacement parts for structural components may not be readily available.

SPECIFICATIONS

Feature	Detail
Brand	Waring
Model	WWM200SA
Product Dimensions	21"D x 9.25"W x 7.5"H
Item Weight	11.6 pounds

Feature	Detail
Wattage	1400 watts
Voltage	110 Volts
Material	Stainless Steel
Color	Black
Special Feature	Rotating
Number of Settings	6 (Browning Control)
Included Components	Drip Tray, Waffle Iron
UPC	040072003851

WARRANTY AND SUPPORT

For detailed warranty information regarding your Waring Pro Flip Belgian Waffle Maker WWM200SA, please refer to the warranty card included with your original product packaging or visit the official Waring website.

If you require technical assistance, have questions about operation, or need to inquire about service or replacement parts, please contact Waring customer service directly. Contact information can typically be found on the manufacturer's website or in the product documentation.

