BELLA 13591

BELLA Classic Rotating Belgian Waffle Maker

User Manual - Model 13591

Introduction

Thank you for purchasing the BELLA Classic Rotating Belgian Waffle Maker. This appliance is designed to simplify the process of making delicious Belgian waffles with its rotating function, non-stick plates, and adjustable browning control. Please read this manual thoroughly before first use to ensure safe and optimal operation of your waffle maker.



Figure 1: BELLA Classic Rotating Belgian Waffle Maker

This image displays the BELLA Classic Rotating Belgian Waffle Maker in its operational state, with a golden-brown waffle resting on the lower plate. The rotating handle and the removable drip tray are clearly visible, highlighting the appliance's design for even cooking and

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 the 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.
- Avoid using aerosol cooking sprays on the non-stick plates as they can cause residue buildup over time.

Product Components

Familiarize yourself with the key parts of your BELLA Waffle Maker:

- **Non-stick Waffle Plates:** Designed for easy food release and cleaning.
- **Rotating Function:** Allows for 180-degree rotation to ensure even batter distribution and cooking.
- **Browning Control Dial:** Offers 9 temperature options for customizable waffle crispness, from light to dark.
- **Power Indicator Light:** Illuminates when the unit is powered on.
- **Ready Indicator Light:** Illuminates when the waffle maker has reached the desired cooking temperature.
- **Cool-Touch Handle:** Provides a safe grip for rotating the unit. This handle is also foldable for compact storage.
- **Removable Drip Tray:** Catches any excess batter overflow, making cleanup easier. It is dishwasher safe.
- **Non-Slip Feet:** Ensures stability on your countertop during use.



Figure 2: Key Features of the Waffle Maker

This image highlights the cool-touch foldable handle, which also features an automatic lock for secure operation and compact storage. Below it, the removable drip tray is shown, designed to catch overflow and simplify cleaning. The non-slip feet at the base ensure the appliance remains stable during use.



Figure 3: Control Panel and Browning Dial

This image provides a detailed view of the waffle maker's control panel. It clearly shows the Power indicator light (red) and the Ready indicator light (green), which signal the appliance's status. The central control dial, offering 9 distinct temperature options, allows users to customize the browning level of their waffles from light to dark.

Setup

1. **Unpacking:** Carefully remove the waffle maker and all packaging materials. Dispose of packaging responsibly.
2. **Initial Cleaning:** Before first use, wipe the non-stick plates with a damp cloth and dry thoroughly. The removable drip tray can be washed with warm, soapy water or placed in the dishwasher.
3. **Placement:** Place the waffle maker on a clean, dry, flat, and heat-resistant surface. Ensure there is adequate space around the appliance for ventilation and rotation.
4. **Drip Tray Installation:** Ensure the removable drip tray is properly seated in its designated slot at the base of the unit.

Operating Instructions

1. **Preheating:**
    - Plug the waffle maker into a 120V AC electrical outlet. The red Power indicator light will illuminate.
    - Turn the browning control dial to your desired setting. For a medium-golden waffle, a setting in the middle range is recommended.
    - Allow the waffle maker to preheat. The green Ready indicator light will illuminate when the appliance has reached the optimal cooking temperature. This typically takes a few minutes.
2. **Adding Batter:**
    - Once the Ready light is on, open the waffle maker.
    - Pour approximately 1 to 1.5 cups of waffle batter onto the center of the lower waffle plate. Do not overfill, as this can cause overflow.
    - Close the waffle maker securely.
3. **Rotating and Cooking:**
    - Immediately after closing, grasp the cool-touch handle and rotate the waffle maker 180 degrees clockwise. This ensures even distribution of batter and consistent cooking on both sides.
    - Allow the waffle to cook. The green Ready light may turn off during cooking and re-illuminate when the waffle is done, depending on the browning setting. Cooking time varies based on batter type and desired crispness, typically 3-5 minutes.



Figure 4: 180° Rotation System

This image illustrates the 180-degree rotation system of the waffle maker. A hand is shown grasping the cool-touch handle, demonstrating how to easily flip the unit. This rotation ensures that heat and batter are evenly distributed across both plates, leading to perfectly golden-brown and fluffy waffles.

4. **Waffle Removal:**
    - Once cooking is complete and the waffle has reached your desired browning, open the waffle maker.
    - Carefully remove the waffle using a heat-resistant, non-metallic utensil (e.g., plastic or silicone spatula) to avoid damaging the non-stick coating.



Figure 5: Waffle Removal

This image shows a freshly cooked Belgian waffle being carefully lifted from the waffle maker using a pair of tongs. The deep pockets of the waffle are clearly visible, indicating the appliance's ability to produce thick, restaurant-style waffles. This demonstrates the ease of food release from the non-stick plates.

5. **Subsequent Waffles:** Close the waffle maker and wait for the green Ready light to illuminate again before adding more batter.
6. **Finishing:** When finished cooking, unplug the waffle maker from the outlet.

Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your waffle maker.

1. **Cool Down:** Always allow the waffle maker to cool completely before cleaning.
2. **Cleaning Waffle Plates:**
    - Do not use abrasive cleaners, scouring pads, or metal utensils on the non-stick plates, as this will damage the coating.

- For baked-on batter, pour a small amount of cooking oil onto the batter and let it sit for 5 minutes. This will soften the batter, making it easier to remove with a soft cloth or paper towel.
- Wipe the plates clean with a damp cloth.



Figure 6: Effortless Cleaning

This image demonstrates the ease of cleaning the BELLA Waffle Maker's non-stick plates. A hand is shown wiping the surface with a cloth, highlighting the smooth, PFOA-free coating that allows for convenient food release and simple cleanup after use.

3. **Cleaning Drip Tray:** The removable drip tray is dishwasher safe for convenient cleaning. Alternatively, wash it with warm, soapy water and dry thoroughly.
4. **Exterior Cleaning:** Wipe the exterior of the waffle maker with a soft, damp cloth. Do not immerse the appliance in water or any other liquid.
5. **Storage:** Ensure the waffle maker is clean and completely dry before storing. The folding handle allows for compact, vertical storage to save countertop or cupboard space.

Troubleshooting

Problem	Possible Cause	Solution
Waffles sticking to plates.	Plates not properly seasoned or cleaned; too much sugar in batter; using cooking spray that leaves residue.	Ensure plates are clean. Lightly brush plates with cooking oil before each use (not spray). Reduce sugar in batter if necessary.
Waffles are not browning evenly.	Insufficient preheating; uneven batter distribution; incorrect browning setting.	Allow unit to fully preheat until Ready light illuminates. Ensure even batter pour. Rotate the waffle maker 180 degrees immediately after closing. Adjust browning control to a higher setting.
Waffle maker not heating.	Not plugged in; power outlet issue; appliance malfunction.	Check if the unit is securely plugged into a working outlet. Verify the power light is on. If not, try a different outlet. If problem persists, contact customer support.
Batter overflowing.	Too much batter poured onto plates.	Reduce the amount of batter used. Start with 1 cup and adjust as needed for your specific batter consistency. The drip tray will catch minor overflows.

Specifications

Feature	Detail
Model Number	13591
Brand	BELLA
Color	Black
Material	Nonstick (PFOA Free)
Wattage	1000 Watts
Voltage	120 Volts
Product Dimensions (DxWxH)	9.4" x 9.4" x 7.28"
Browning Settings	9 options
Special Feature	Rotating, Manual Control



Figure 7: Product Dimensions

This diagram provides the precise measurements of the BELLA Classic Rotating Belgian Waffle Maker. It indicates a height of 9.96 inches, a width of 15.35 inches, and a depth of 6.69 inches, offering a clear understanding of its physical footprint.

Warranty and Support

This BELLA product comes with a Limited Warranty. For detailed warranty information, product registration, or customer support, please refer to the warranty card included with your purchase or visit the official BELLA website. Please have your model number (13591) and purchase date available when contacting support.

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