

BELLA 13991

BELLA Classic Rotating Belgian Waffle Maker

Model: 13991

1. INTRODUCTION

Welcome to the BELLA Classic Rotating Belgian Waffle Maker user manual. This appliance is designed to deliver crispy, mouthwatering Belgian waffles with ease. Its rotating function ensures even cooking, while nonstick plates and a removable drip tray simplify cleanup. Please read this manual thoroughly before first use to ensure safe and efficient operation.

Important Safety Information

- Always place the waffle maker on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use the cool-touch handles.
- Ensure the appliance is unplugged and cooled before cleaning.
- Keep out of reach of children and pets.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your BELLA Classic Rotating Belgian Waffle Maker:

Main Unit



The complete waffle maker unit, ready for use.

Cool-Touch Foldable Handle, Removable Drip Tray, and Non-Slip Feet

Compact and elegant design

Cool-touch foldable handle
& automatic lock

Removable
drip tray

Non-slip feet



Features designed for safety, convenience, and stability.

Control Dial and Indicator Lights

Customizable browning

Control dial
with 9 temperature
options

Power
indicator
light



Adjustable browning control with power and ready indicators.

Nonstick Cooking Plates



Effortless cleaning and food release

3 different nonstick, PFOA-free coatings to conveniently lift up the waffles and clean the unit

PFOA-free nonstick surfaces for easy food release and cleaning.

180° Rotation System



180° rotation system

Easily flip the unit to ensure even heat and batter distribution, creating perfectly golden-brown and fluffy waffles every time

Allows for even heat and batter distribution.

Deep Pockets



Breakfast made your way

Deep pockets allow you to cook 1" extra thick waffles for the whole family

Designed for making thick, fluffy Belgian waffles.

Product Dimensions



Compact design for easy storage.

3. SETUP

Before First Use:

1. Unpack all components and remove any packaging materials.
2. Wipe the nonstick cooking plates with a damp cloth or sponge. Do not immerse the unit in water.
3. Ensure the drip tray is properly inserted into its slot.
4. Place the waffle maker on a clean, dry, flat, and heat-resistant surface.

4. OPERATING INSTRUCTIONS

Preheating:

1. Plug the power cord into a standard electrical outlet. The red 'Power' indicator light will illuminate.

2. Turn the browning control dial to your desired setting (1-9). For initial use, a medium setting (around 4-5) is recommended.
3. Allow the waffle maker to preheat until the green 'Ready' indicator light illuminates. This indicates the unit has reached the optimal cooking temperature.

Cooking Waffles:

1. Once the 'Ready' light is on, open the waffle maker.
2. Pour approximately 3/4 to 1 cup of waffle batter onto the lower cooking plate. Distribute evenly.
3. Close the lid and immediately rotate the waffle maker 180 degrees using the cool-touch handle. This ensures even batter spread and consistent browning.
4. The 'Ready' light will turn off during cooking. It will re-illuminate when your waffle is cooked to your selected browning level. Cooking time is typically 6 minutes, but can vary based on batter and browning setting.
5. Once the 'Ready' light is on, rotate the waffle maker back to its upright position. Open the lid and carefully remove the waffle using a heat-resistant, non-metallic utensil.
6. Repeat for additional waffles.

Recipe Suggestion: Corn Waffles

Ingredients:

- 2 (8-1/2-oz) packages corn muffin mix
- 2 eggs
- 1/4 cup vegetable oil
- 2 Tbsp. honey
- 1-1/2 cups milk
- 1 (15-oz) can whole kernel corn, drained
- 2 (4-oz) cans chopped green chilies, drained
- 2 cups grated cheese (American or Monterey Jack)
- 1/2 tsp. cayenne pepper (optional)

Instructions:

1. Condition and preheat the Rotating Belgian Waffle Maker.
2. Use a spoon to stir corn muffin mix, cayenne, eggs, vegetable oil, and milk together. The batter will be slightly lumpy.
3. Stir in corn, chilies and cheese.
4. Pour approximately 3/4 to 1 cup of batter onto the lower cooking plate. Close the lid, turn the temperature control dial to medium (4) setting, and bake.
5. When a waffle is done, the top cooking plate should lift easily. Lift the plate gently; if it pulls, continue cooking for 1 minute and test again.
6. If necessary, adjust cooking dial for future waffle baking and repeat with remaining batter.

5. MAINTENANCE AND CLEANING

Proper care ensures the longevity of your waffle maker:

- Always unplug the appliance and allow it to cool completely before cleaning.
- The nonstick cooking plates can be wiped clean with a damp cloth or sponge. Do not use abrasive cleaners or

scouring pads, as this can damage the nonstick coating.

- The removable drip tray is dishwasher safe for easy cleanup of any excess batter.
- The exterior of the unit can be wiped with a soft, damp cloth.
- Do not immerse the main unit in water or any other liquid.

6. TROUBLESHOOTING

Common issues and their solutions:

Problem	Possible Cause	Solution
Waffles stick to plates	Plates not properly seasoned or cleaned; insufficient preheating.	Ensure plates are clean and preheated until 'Ready' light illuminates. A light coating of cooking spray can be used if needed, though typically not required for nonstick surfaces.
Waffles are not evenly browned	Insufficient rotation; incorrect browning setting.	Ensure the unit is rotated 180 degrees immediately after closing the lid. Adjust the browning control dial to a higher setting for darker waffles.
Batter overflows	Too much batter used.	Reduce the amount of batter. Start with 3/4 cup and adjust as needed. The removable drip tray will catch any overflow.
Unit feels wobbly or unstable	Normal operation for rotating design; handle may not be fully extended/locked.	Ensure the unit is placed on a flat, stable surface. The handle is designed to fold for compact storage; ensure it is fully extended and locked into place during use.
Exterior gets hot during use	Normal operation.	This is normal for heating appliances. Always use the cool-touch handles and avoid touching other hot surfaces during operation.

7. SPECIFICATIONS

Feature	Detail
Brand	BELLA
Model Number	13991
Color	Stainless Steel
Material	Plastic (housing), PFOA Free (nonstick coating)
Product Dimensions	6.69"D x 15.35"W x 9.96"H
Item Weight	5 Pounds
Wattage	1000 Watts
Voltage	110 Volts

Feature	Detail
Number of Settings	9 (browning control)
Special Feature	Manual (operation)
Included Components	BELLA Classic Rotating Belgian Waffle Maker, Polished Stainless Steel

8. WARRANTY INFORMATION

This BELLA Classic Rotating Belgian Waffle Maker comes with a limited warranty. Please refer to the official user manual for specific terms, conditions, and duration of the warranty.

9. SUPPORT AND CONTACT

For further assistance, detailed instructions, or customer support, please refer to the complete User Manual PDF:

Download Full User Manual
(PDF)

No official product videos from the seller are available for this product at this time.

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Example: How do I reset this device or fix this error?

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