

Commercial CHEF CHW2B

Commercial CHEF Waffle Maker

MODEL: CHW2B

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, 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. Contact customer support 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.
- To disconnect, remove plug from wall outlet.
- Do not use appliance for other than intended use.
- The appliance features cool-touch housing for safe handling during operation and skid-resistant feet to prevent accidental movement on countertops.
- The non-stick plates require careful handling; avoid using metal utensils that could scratch the surface.

Product Overview

The Commercial CHEF Waffle Maker is designed for preparing delicious waffles with ease. It features non-stick plates for simple food release and cleaning, cool-touch housing for safe operation, and indicator lights to signal power and readiness.



MAKE DELICIOUS WAFFLES

Belgian Waffles



Keto-friendly Waffles



High protein Waffles



Vegan Waffles



Potato Waffles



Crispy Waffles



The Commercial CHEF Waffle Maker in a kitchen setting, ready for use.

EASY TO USE

with power on indicator light



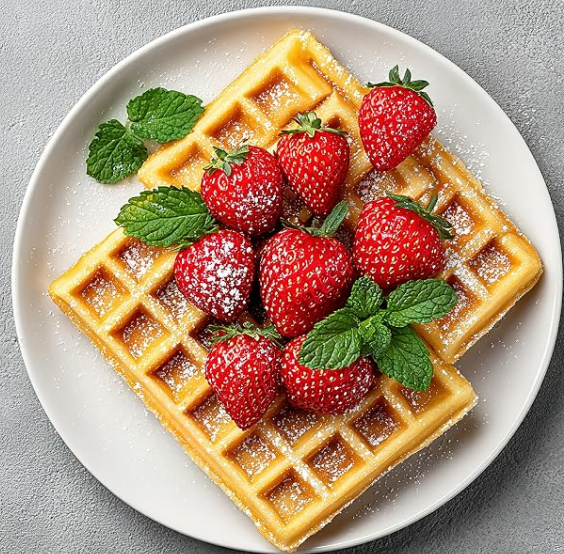
The waffle maker features a power-on indicator light (red) and a ready indicator light (green) for optimal cooking timing.



Makes 2 Waffles At Once

4" X 4" WAFFLES

This 750W waffle maker is designed to produce two 4" x 4" waffles simultaneously.



Non-stick coating

EASY-TO-CLEAN

The non-stick plates ensure easy food release and simplify the cleaning process.

Cool Touch Housing

TOUCH SAFETY



The cool-touch housing provides safety during operation, preventing burns from hot exterior surfaces.

EASY CLEAN-UP

Non-Stick



Skid-resistant feet are integrated into the base to ensure stability on various kitchen surfaces.

Your browser does not support the video tag.

Official product video demonstrating the features and use of the Commercial CHEF Waffle Maker CHW2B.

Before First Use

1. Unpack the waffle maker and remove all packaging materials, including any labels or stickers.
2. Wipe the exterior of the appliance with a damp cloth.
3. Clean the non-stick cooking plates with a damp cloth or sponge. Do not use abrasive cleaners or scouring pads.
4. For the first use, it is recommended to lightly grease the cooking plates with a small amount of cooking oil or butter. This helps condition the non-stick surface.
5. Plug the waffle maker into a power outlet. The red power indicator light will illuminate. Allow the appliance to preheat for approximately 5-10 minutes until the green 'ready' indicator light illuminates.
6. Unplug the appliance and allow it to cool completely. This initial heating helps to burn off any manufacturing residues.

Setup

1. Place the waffle maker on a clean, dry, flat, and heat-resistant surface. Ensure there is adequate ventilation around the appliance.
2. Ensure the power cord is not tangled and is positioned away from hot surfaces or areas where it could be pulled or tripped over.
3. Prepare your waffle batter according to your recipe.

Operating Instructions

1. **Preheat:** Close the waffle maker and plug it into a standard 120V AC electrical outlet. The red power indicator light will turn on. Allow the appliance to preheat until the green 'ready' indicator light illuminates, indicating it has reached the optimal cooking temperature. This usually takes 5-10 minutes.
2. **Prepare Plates:** For best results and to ensure easy release, lightly grease the non-stick cooking plates with cooking spray or a small amount of oil before each use, especially for the first waffle.
3. **Pour Batter:** Open the waffle maker. Pour approximately 1/2 to 3/4 cup of waffle batter onto the center of the lower cooking plate, or enough to fill the two waffle sections without overflowing. Distribute the batter evenly.
4. **Cook Waffles:** Carefully close the lid. Do not force it shut. The green 'ready' light may turn off during cooking and cycle on and off as the appliance maintains temperature. Cook for approximately 3-5 minutes, or until the waffles are golden brown and cooked to your desired crispness. Cooking time may vary based on batter type and desired browning.
5. **Remove Waffles:** Once cooked, open the lid and carefully remove the waffles using a heat-resistant plastic or wooden utensil. Do not use metal utensils, as they can damage the non-stick coating.
6. **Continue Cooking:** If making more waffles, close the lid and allow the appliance to reheat until the green 'ready' light illuminates again before adding more batter.
7. **Finish:** 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 unplug the waffle maker and allow it to cool completely before cleaning.
2. **Clean Plates:** Use a damp cloth or sponge to wipe the non-stick cooking plates. For stubborn batter residue, dampen the residue with a small amount of cooking oil and let it sit for a few minutes before wiping clean. Do not use abrasive cleaners, steel wool, or metal scouring pads, as these will damage the non-stick surface.
3. **Clean Exterior:** Wipe the exterior of the waffle maker with a damp cloth. Do not use abrasive cleaners.
4. **Do Not Immerse:** Never immerse the waffle maker, its cord, or plug in water or any other liquid.
5. **Storage:** Once clean and dry, store the waffle maker in a cool, dry place. The compact design allows for upright storage to save space.

Troubleshooting

Problem	Possible Cause	Solution
Waffle maker does not turn on.	Appliance is not plugged in or power outlet is not working.	Ensure the waffle maker is securely plugged into a functional power outlet. Check the circuit breaker if necessary.
Waffles stick to the plates.	Plates were not greased sufficiently or batter contains too little fat.	Lightly grease the non-stick plates with cooking spray or oil before each use. Ensure your batter recipe has adequate fat content.
Waffles are not cooking evenly.	Batter not spread evenly or appliance not fully preheated.	Ensure the green 'ready' light is on before adding batter. Pour batter into the center and allow it to spread. Some waffle makers may have slight temperature variations across the plates; adjust cooking time as needed.
Waffles are too light or too dark.	Incorrect cooking time.	Adjust cooking time according to your preference. For darker waffles, cook longer; for lighter waffles, cook for a shorter duration.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal during the first use. Ensure good ventilation. If smoke or odor persists after initial use, unplug and contact customer support.

Specifications

Feature	Detail
Model Number	CHW2B
Brand	Commercial CHEF
Wattage	750 watts
Voltage	120 Volts
Product Dimensions (D x W x H)	8.19" x 8.58" x 3.38"
Item Weight	2.55 Pounds
Color	Black
Material	Metal (PFOA Free, PTFE Free)
Special Feature	Non Stick Coating
Included Components	Waffle Maker

Warranty and Support

This Commercial CHEF Waffle Maker (Model CHW2B) comes with a**1-year limited warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal household use.

The warranty does not cover damage resulting from misuse, abuse, accident, alteration, lack of proper care, or normal wear and tear. Any attempt to repair or modify the appliance by unauthorized personnel will void the warranty.

For warranty claims, technical assistance, or product support, please refer to the contact information provided in your product packaging or visit the official Commercial CHEF website. Please have your model number (CHW2B) and proof of purchase available when contacting support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

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

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question