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› FineMade Taiyaki Fish Waffle Maker Instruction Manual - Model Taiyaki Maker

FineMade Taiyaki Maker

FineMade Taiyaki Fish Waffle Maker Instruction Manual

Model: Taiyaki Maker

Brand: FineMade

INTRODUCTION

Thank you for choosing the FineMade Taiyaki Fish Waffle Maker. This electric appliance is designed to create delicious Japanese fish-shaped waffles (Taiyaki or Bungeoppang) with ease. Its non-stick cooking plates ensure quick cooking and simple cleanup. Please read this manual thoroughly before use to ensure safe and optimal operation.

SETUP

1. **Unpack:** Carefully remove the Taiyaki Maker from its packaging. Retain packaging for future storage or transport.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the Taiyaki Maker on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the unit.
4. **Initial Cleaning:** Before first use, wipe the non-stick cooking plates with a damp cloth and then dry thoroughly.
5. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. The indicator lights (red and green) will illuminate, signaling that the unit is powered on and beginning to pre-heat.



The FineMade Taiyaki Maker in its closed position, ready for pre-heating. Note the indicator lights on top.

OPERATING INSTRUCTIONS

1. **Pre-heat:** Allow the Taiyaki Maker to pre-heat completely. The green indicator light will turn off when the desired cooking temperature is reached, indicating it's ready for use.
2. **Prepare Plates:** For best results and to ensure easy release, lightly grease the non-stick cooking plates with cooking oil or butter before adding batter.
3. **Add Batter:** Open the lid and carefully pour your Taiyaki batter into the fish-shaped molds. Fill each mold evenly, ensuring not to overfill to prevent overflow.
4. **Add Filling (Optional):** If desired, add a small amount of filling (e.g., red bean paste, chocolate, Nutella, peanut butter) into the center of the batter in each mold. Cover the filling with a little more batter.
5. **Close and Cook:** Close the lid securely. The red indicator light will remain on during cooking. Cook for approximately 3 minutes, or until the taiyaki are golden brown and cooked through. Cooking time may vary based on batter consistency and desired crispness.

6. **Remove Taiyaki:** Once cooked, carefully open the lid. Use a heat-resistant, non-metallic utensil (e.g., wooden or silicone spatula) to gently remove the taiyaki from the molds.
7. **Repeat:** Close the lid to allow the unit to reheat for the next batch. The green light will cycle on and off as the unit maintains temperature.



The Taiyaki Maker efficiently cooks two fish-shaped waffles per batch, ensuring quick preparation.

CLEANUP IN A FLASH

Slide Out Waffles, Slide Away Grime



The internal heating elements ensure even cooking for perfectly golden and crispy taiyaki.

Watch a detailed overview of the FineMade Taiyaki Fish Waffle Maker, demonstrating its features and ease of use.

This video highlights the quick and easy operation of the FineMade Taiyaki Maker, from batter to finished waffle.

MAINTENANCE

Cleaning

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Wipe Plates:** Use a soft, damp cloth or sponge to wipe the non-stick cooking plates. For stubborn residue, a small amount of mild dish soap can be used, followed by wiping with a clean damp cloth.
3. **Exterior Cleaning:** Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
4. **Do Not Submerge:** Never immerse the Taiyaki Maker in water or any other liquid. This can cause electrical shock or damage the appliance.

Storage

- Ensure the appliance is clean and completely dry before storing.
- The compact design allows for easy storage in a cupboard or pantry. The lid features a locking latch for secure closure.



The non-stick coating allows for quick and easy cleanup, often requiring just a simple wipe.



Its compact design ensures effortless storage, freeing up kitchen counter space.

Troubleshooting

Problem	Possible Cause	Solution
Waffles sticking to plates	Insufficient greasing; plates not hot enough.	Ensure plates are lightly greased before each use. Allow unit to fully pre-heat until green light turns off.
Waffles not cooking evenly	Uneven batter distribution; unit not fully pre-heated.	Distribute batter evenly in molds. Wait for the green light to turn off before adding batter.
Unit not heating	Not plugged in; power outlet issue.	Check if the power cord is securely plugged into a working outlet. Verify the outlet is receiving power.
Batter overflowing	Molds overfilled.	Reduce the amount of batter poured into each mold. Start with a smaller amount and adjust as needed.

Specifications

- **Brand:** FineMade
- **Model:** Taiyaki Maker
- **Special Feature:** Non Stick Coating
- **Color:** Black
- **Material:** Ceramic, Metal
- **Product Dimensions:** 9.4"D x 9"W x 5"H
- **Wattage:** 1200 watts
- **Item Weight:** 1.43 Kilograms
- **Included Components:** Recipe Booklet
- **Voltage:** 120 Volts
- **Material Type Free:** BPA Free, PFOA Free, PTFE Free
- **Number of settings:** 6

Warranty & Support

For any questions, concerns, or support needs regarding your FineMade Taiyaki Fish Waffle Maker, please contact FineMade customer service. Refer to the product packaging or the manufacturer's official website for contact information and detailed warranty terms.