



Bella Waffle Maker Instructions: Non-Stick Rotating Belgian Waffle Maker Manual

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The Bella Non-Stick Rotating Belgian Waffle Maker is a must-have for any waffle lover. This appliance comes with an Instruction Manual and Recipe Guide to ensure that users can make the perfect waffles every time. The manual provides important safety precautions that should be followed when using the appliance, including not touching hot surfaces and not using it for commercial purposes. Users are encouraged to register their product on the Bella Housewares website to receive support and special announcements. The manual also includes tips for perfectly baked waffles, such as stirring the batter only until large chunks of dry ingredients are dissolved and using a wire cooling rack to retain crispness. Additionally, the manual provides instructions on how to clean and maintain the appliance. With the Bella Non-Stick Rotating Belgian Waffle Maker, users can enjoy delicious, homemade waffles in no time.





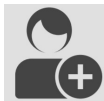
NON-STICK ROTATING BELGIAN WAFFLE MAKER

Instruction Manual and Recipe Guide

www.bellahousewares.com

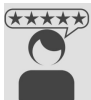
Register your product and get support

THANK YOU
for your purchase



REGISTER AND SIGN UP

for special announcements and trendy recipes!



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IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against the risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from the wall outlet when not in use and before cleaning. Allow cooling before cleaning or storing this appliance.
7. Never yank the cord to disconnect the appliance from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Bring the appliance to a qualified service agent for examination, repair, or electrical/ mechanical adjustment to avoid hazards.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock, or injuries.
10. Do not use outdoors. This is for households only.
11. Do not use it for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.

13. Do not allow appliances to come into contact with any materials that are flammable such as draperies, walls, etc.
14. Do not place on or near a hot gas or electric burner or in a heated oven.
15. Use on a heat-resistant, flat-level surface only.
16. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil, or other hot liquids.
17. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
18. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. To disconnect, remove the plug from the outlet.
20. Always unplug after use. The appliance will remain ON unless unplugged.
21. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
22. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels, or other flammable materials during use.
23. Do not use appliances other than intended use. Use with wall receptacle only.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: This appliance is hot during operation and retains heat for some time after turning it OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. Do not leave this appliance unattended during use.

Notes on the Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plugin anyway.

Notes on the Cord

A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

C. If a long detachable power-supply cord or extension cord is used :

1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
3. The longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Plasticizer Warning

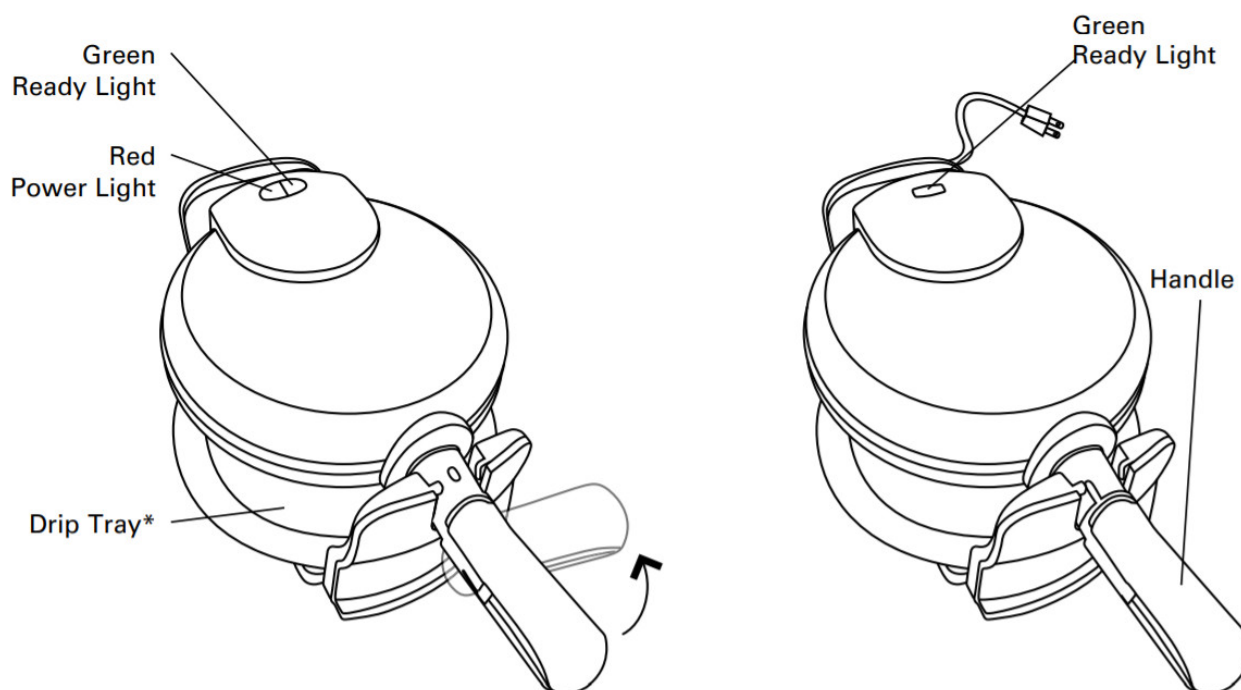
CAUTION: To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Getting To Know Your Waffle Maker

Product may vary slightly from illustration



- Drip tray included collecting overflow of batter and crumbs.

Before Using For The First Time

- Remove all parts included in the box.
- Wash all the parts thoroughly (refer to the Cleaning and Maintenance section for more information).

NOTE: Your Waffle Maker may emit a small amount of smoke and/or odor when you use it for the first time. This is normal and harmless, however, we recommend that you do not eat the first waffle you make with the Waffle Maker.

Using Your Waffle Maker

1. Plug the cord into your 120 V AC wall outlet. The Red Power Light will turn on indicating the appliance is ready for preheating.
2. The Green Ready Light will turn off and the Waffle Maker will begin to preheat. The Green Ready Light will turn on when the appliance reaches proper cooking temperature. This should take approximately 3 to 5 minutes.

Once heated, ready times will be faster

3. When the Green Ready Light turns on, open the Waffle Maker, and apply a light layer of vegetable oil, olive oil, or canola oil to the cooking plates. Pour and spread the waffle batter evenly onto the lower plate so that the batter fills the lower plate and the peak areas of the plate are covered.

CAUTION: DO NOT USE COOKING SPRAYS. THEY CAN CAUSE A BUILD-UP ON THE COOKING PLATES AND MAY AFFECT THE NON-STICK PERFORMANCE OF THE PRODUCT.

Close the Waffle Maker and rotate the handle 180° clockwise (right) until it locks for cooking.

4. When the Green Ready Light turns on again, rotate the handle 180° counter-clockwise (left) to unlock and then carefully open the Waffle Maker. **NOTE:** Do not open the waffle maker for at least 1 min 30 seconds. This can cause the under-cooked waffles to break and they can be difficult to remove from the plates.
5. If the waffles are not dark enough, close the Waffle Maker, rotate to lock, and then wait for another 30 seconds. Repeat as needed.
6. When you are satisfied with your waffles, use a non-metallic utensil to remove them from the heating plates.
7. To make more waffles, close the Waffle Maker until the Green Ready Light comes on, then repeat from step 4.
8. When finished baking waffles remove the plug from the wall outlet.
9. After it has sufficiently cooled, the heating plates may be wiped clean.

Locking And Unlocking Your Waffle Maker

Your Waffle Maker is unlocked only when the side with 2 indicator lights are facing up and is locked when the 2 indicators lights are facing down. You can only open the Waffle Maker in the unlocked position.

Tips For Perfectly Baked Waffles

1. Stir your waffle batter only until large chunks of dry ingredients are dissolved. Over mixing the waffle batter can cause the waffles to be hard.
2. The exact amount of batter needed to make perfect full-sized waffles depends on the type and consistency of the batter. Use the same ladle or measuring cup each time to determine how much batter you need to fill the lower plate fully so as to cover the peaks in the plate.
3. When making a softer variety of waffles, once they are baked, make sure to cut the waffles into halves or in 4 quarters and support them with a spatula at the bottom so it is easier to take them out from the plates, since softer waffles can break easily.
4. When making large batches to serve at once, you can keep the waffles fresh & crisp by placing them in a preheated oven at 200°F. Take them out using oven mitts when you are ready to serve.
5. To avoid waffles with a moist base, kept the waffles on a wire cooling rack. This will retain the crispness of the waffles.
6. You can reheat your waffles in the waffle maker. Pre-heat the waffle maker on a low setting. Once preheated, place the waffles on the lower plate so they fit the grooves correctly, then close the waffle maker and heat for 1 to 2 minutes, checking every 30 seconds to avoid burning.
7. You can also freeze your waffles to eat later. After the freshly baked waffles have cooled completely, pack them in a covered container or plastic freezer bag. Make sure to separate the waffles with a sheet of wax paper between each waffle. To reheat the frozen waffles, place in a pre-heated oven, toaster oven, or toaster until they are hot.

Cleaning and Maintenance

1. Always turn off the appliance, unplug it, and allow it to cool down before cleaning.
2. You can easily remove any excess oils or crumbs without disassembling the appliance.

NOTE: NEVER SUBMERGE THE APPLIANCE IN WATER OR PLACE IT IN THE DISHWASHER.

3. For best results and preserve the non-stick coating longer, use nylon, plastic, wooden, or rubber utensils.
4. Use a soft cloth on the heating plates and occasionally a metal polish intended for stainless steel on the outer housing. Never use abrasive scouring pads or steel wool.
5. If there is hardened batter on the plates, pour a little oil and let it sit for about 5-7 minutes. You can then wipe clean with a paper towel.
6. Do not use the Waffle Maker for anything other than making waffles. This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Steps For Stain Removal and Proper Care of Your Non-Stick Coating

1. Identify stained areas on the cooking surface and sprinkle some baking soda on the stains.
2. Moisten the baking soda to get a paste-like texture by adding some water.
3. Let the paste stand for a few minutes on the stains (not more than an hour)
4. Rub with a soft damp cloth or lightly scrub with a plastic scouring pad, wipe clean, and dry thoroughly.

NOTE: Do not rub vigorously when using a plastic scouring pad and NEVER use a metal scouring pad as this may damage the non-stick coating.

5. Repeat the cycle once again if necessary. The performance and non-stick property of the coating will not be affected due to stains.

Storing Instructions

- Unplug the unit and allow it to cool. Never store the Waffle maker while it is hot or still plugged in.
- Clean the Waffle maker before storing.
- Store the clean Waffle maker in its box or in a clean, dry place.

Recipes

Waffle Base Mix

This easy-to-make waffle mix can be made in so many ways with only a few ingredients from your pantry. Try both savory and sweet recipes for a unique way to serve this classic breakfast favorite at any time of the day!

- 3 cups all-purpose flour
- 1 tsp. salt
- 2 tbsp. baking powder
- 1/2 cup sugar

Mix all ingredients together and store in an airtight container until ready to use.

Classic Buttermilk Waffles

Makes 4 waffles

- 1 1/2 cups Mix Waffle Base
- 2 eggs
- 4 tbsp. melted butter
- 1/2 cup buttermilk

1. In a mixing bowl, combine all ingredients and whisk until the mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 2-4 minutes).

TIPS:

Add 1/4 cup of your favorite jam flavor to the batter before cooking.

Layer waffles with fresh fruit, toasted nuts, honey, flavored syrups, or yogurt for a delicious breakfast or treat.

Chocolate Chip Waffles

Makes 4 waffles

- 1 1/2 cups Mix Waffle Base
- 4 tbsp. melted butter
- 2 eggs
- 1/2 cup buttermilk
- 1/4 cup chocolate chips

1. In a mixing bowl, combine all ingredients and whisk until the mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 2-4 minutes).

Blueberry Waffles

Makes 4 waffles

- 1 1/2 cups Mix Waffle Base
- 4 tbsp. melted butter
- 2 eggs
- 1/2 cup buttermilk
- 1/4 cup blueberries

1. In a mixing bowl, combine all ingredients and whisk until the mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

TIP: Top with sliced strawberries for a berry-delicious breakfast!

Limited TWO-YEAR Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase, is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

EXCLUSIONS:

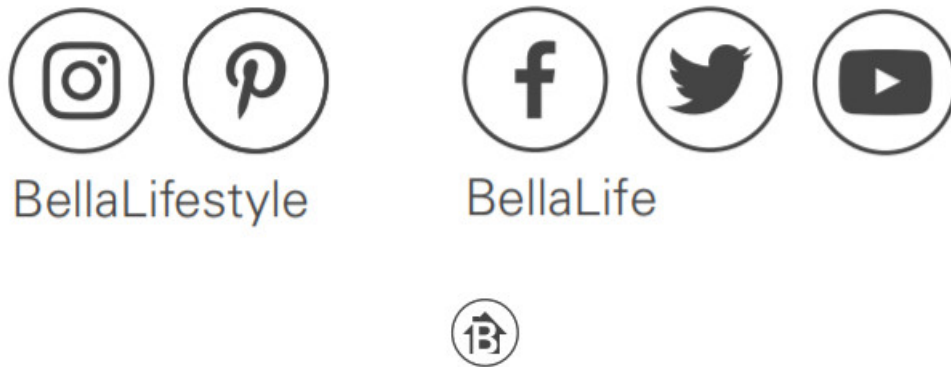
The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of

the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces, or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province, and/or jurisdiction.

HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.



bellahousewares.com

For customer service questions or comments

1-866-832-4843 / help@bellahousewares.com

Sensio Inc.

New York, NY 10016/USA

SPECIFICATION

Product Name	Bella Non-Stick Rotating Belgian Waffle Maker
Manufacturer	Bella Housewares
Model Number	N/A
Usage	For making Belgian waffles
Dimensions	N/A
Weight	N/A
Power Source	120V AC electrical outlet
Power Consumption	N/A
Safety Precautions	Do not touch hot surfaces, do not immerse in water, do not use for commercial purposes, do not use outdoors, use on a heat-resistant, flat-level surface only, extreme caution must be used when moving an appliance containing hot food, hot water, hot oil, or other hot liquids.
Cleaning and Maintenance	After it has sufficiently cooled, the heating plates may be wiped clean. Do not use cooking sprays. They can cause a build-up on the cooking plates and may affect the non-stick performance of the product.
Additional Features	Comes with a drip tray to collect overflow of batter and crumbs. Users are encouraged to register their product on the Bella Housewares website to receive support and special announcements. The manual includes tips for perfectly baked waffles.

FAQS

Can I use cooking sprays on the cooking plates?

No, cooking sprays can cause a build-up on the cooking plates and may affect the non-stick performance of the product.

How long does it take for the appliance to preheat?

It should take approximately 3 to 5 minutes for the Green Ready Light to turn on indicating that the appliance has reached proper cooking temperature.

How do I clean the appliance?

After it has sufficiently cooled, the heating plates may be wiped clean. Refer to the Cleaning and Maintenance section in the manual for more information.

Can I leave the appliance unattended during use?

No, do not leave the appliance unattended during use.

Can I use the appliance for commercial purposes?

No, the appliance is not intended for commercial purposes.

Can I touch hot surfaces?

No, do not touch hot surfaces. Use handles or knobs.

Can I use the appliance outdoors?

No, do not use the appliance outdoors. This is for households only.

Can I use accessories attachments not recommended by the manufacturer?

No, using accessories attachments not recommended by the manufacturer may cause fire, electrical shock, or injuries.

Can I modify the plug in any way?

No, do not modify the plug in any way.

How do I register my product?

Users are encouraged to register their product on the Bella Housewares website to receive support and special announcements.

Documents / Resources

 <p>NON-STICK ROTATING BELGIAN WAFFLE MAKER I WAFLEIRA GIRATORIA BELGA COM REVESTIMENTO ANTADHERENTE</p>	<p>BELLA NON-STICK ROTATING BELGIAN WAFFLE MAKER I [pdf] Instruction Manual NON-STICK ROTATING BELGIAN, WAFFLE MAKER I</p>
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References

- [B Bella Housewares](#)

