



# Gourmia GWM-460 Flippin Fast Waffle Maker User Manual

[Home](#) » [Gourmia](#) » Gourmia GWM-460 Flippin Fast Waffle Maker User Manual 

## Contents

- [1 Gourmia GWM-460 Flippin Fast Waffle Maker](#)
- [2 SAFETY PRECAUTIONS:](#)
- [3 PRODUCT SPECS](#)
- [4 USING YOUR DEVICE](#)
- [5 MANUFACTURER'S. TIPS](#)
- [6 CLEANING .AND.C ARE](#)
- [7 WARRANTY. DETAILS](#)
- [8 Documents / Resources](#)
  - [8.1 References](#)
- [9 Related Posts](#)

**Gourmia GWM-460 Flippin Fast Waffle Maker**



## SAFETY PRECAUTIONS:

**Disclaimer:** Manual instructions should always be read and implemented prior to product use. Manufacturer/ importer advisory boards are not responsible for improper use due to instruction manual negligence or failure to follow directions. This product is intended for indoor use only!

Keep this device out of the reach of children or unqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

**Scorching and Burns:** Refrain from touching hot surfaces or water content while the device is in use. Instead, use handles or knobs as needed.

## IMPORTANT SAFEGUARDS

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

- a) Read all instructions.
- b) To protect against risk of electrical shock do not immerse the cord, plug, or unit in water or any other liquid.
- c) Close supervision is necessary when any appliance is used by or near children.
- d) Unplug the waffle maker from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts, and before cleaning.
- e) Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service center for repair or electrical or mechanical adjustment.
- f) The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- g) Do not use outdoors.
- h) Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.

- i) Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- j) To disconnect, remove the plug from the wall outlet.
  
- k) Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- l) Do not use the appliance for other than its intended use.
- m) Do not leave appliance unattended while it is operating.
- n) Do not twist, kink or wrap the power cord around the appliance, as this may cause the insulation to weaken and split, particularly in the location where it enters the unit.
- o) Keep the unit on a flat surface while in use.
- p) Do not touch hot surfaces. Use handles or knobs.

#### **POWER CORD INSTRUCTIONS:**

1. A short power-supply cord is provided to reduce the risk of entanglement or tripping over a long cord.
2. Extension cords may be used with caution. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop, where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be the same or greater than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Use only a 3-wire extension cord with a 3-prong grounded plug.
5. Avoid pulling or straining the power cord at outlet or appliance connections.

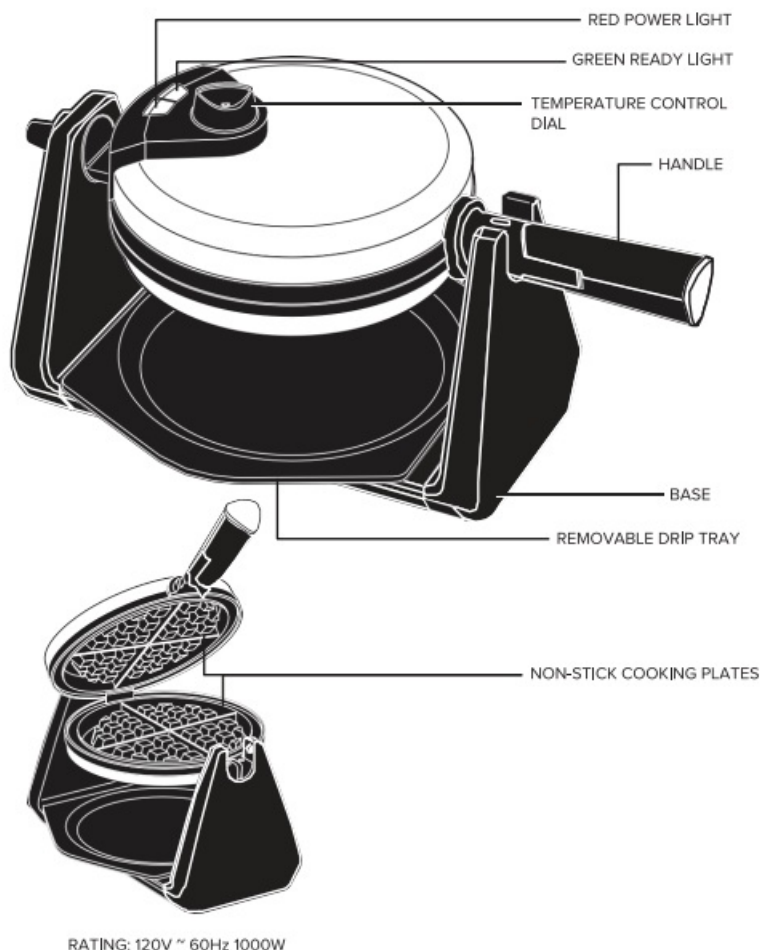
#### **GROUNDING PLUG**

1. This appliance is equipped with 3-wire cord with a grounded plug.
2. To reduce the risk of injury, this plug must be inserted into a properly installed and grounded outlet.
3. Do not attempt to deactivate this safety feature by modifying the plug in any way.

**WARNING: Improper use of the power cord may result in the risk of electric shock. Consult a qualified electrician if necessary.**

#### **SAVE THESE INSTRUCTIONS**

#### **PRODUCT SPECS**



## USING YOUR DEVICE

### BEFORE FIRST USE:

Carefully unpack the Belgian waffle maker and remove any packaging materials. Wipe the surface of the cooking plates with a clean, damp cloth or sponge, then dry with a clean, dry cloth. This will remove any dust that may have settled during packaging. Wipe the cooking plates with a small amount of cooking oil. Wipe the outside of the Belgian waffle maker with a clean, damp cloth or sponge, then dry thoroughly. Do not immerse the waffle maker in water or any other liquid. Do not use harsh abrasive cleaners.

### USING YOUR WAFFLE MAKER:

1. Place the Belgian waffle maker on a clean, dry, level surface such as a countertop or table. Ensure the drip tray is seated properly in the base, and the temperature control dial is set to "OFF". Plug into a 120V, 60Hz, AC-only outlet.

**CAUTION:** The Belgian waffle maker is "on" when it is plugged in. The red power light will remain on until the appliance is unplugged. The green ready light will go off once you select a temperature setting.

**IMPORTANT:** Be sure that the Belgian waffle maker is the only appliance plugged into the circuit.

2. Ensure the lid is closed. Set the temperature control dial to the desired temperature to preheat the cooking plates. When the Belgian waffle maker is on, the red light will illuminate. The green light comes on when the waffle maker is preheated to the selected temperature. The green light will also cycle on and off while cooking, indicating that the surface temperature of the cooking plates is being maintained.

**WARNING: The waffle cooking plates and outer housing get very hot during use. Avoid touching them without proper protection to avoid injury. Always use the handle when rotating and opening the lid.**

3. Once the Belgian waffle maker has reached the pre-selected temperature, open the lid and carefully spray a light layer of vegetable oil onto the heating plates. Pour batter into the centre of the bottom heating plate, allowing batter to spread for even filling, then close the lid.

**CAUTION: Be careful not to pour too much batter onto grids as excess batter will drip out of the cooking plates and prevent the lid from closing properly and sitting level.**

4. Turn handle clockwise to flip the Belgian waffle maker until it locks into place. This ensures even spreading of the batter on both cooking plates.

**CAUTION: Steam may come from the sides and front of the Belgian waffle maker while closing the lid and during cooking, so use care not to burn yourself.**

5. When the green ready light comes on again, rotate the Belgian waffle maker counterclockwise to the original position to unlock.
6. Slowly open the lid carefully. If the waffle is not dark enough, close the lid and rotate to lock and wait for 30 seconds. Repeat as needed. Depending on personal preference and taste, this time may vary slightly.
7. When the waffle is cooked, lift the lid to its fully upright position. Carefully remove the waffle from the cooking plates with a plastic or wooden spatula. Do not use metal utensils, because they will damage the surface of the cooking plates.
8. If additional waffles are required, lower the lid and wait for the green ready light to illuminate before pouring batter onto the cooking plates to continue cooking.
9. When finished making waffles, immediately turn the Belgian waffle maker off by unplugging it from the wall outlet. Let the waffle maker cool completely before cleaning and storing.

**CAUTION: Avoid leaving the Belgian waffle maker plugged in with no batter on the cooking plates for any extended length of time.**

## **MANUFACTURER'S. TIPS**

- Always preheat the Belgian waffle maker before cooking. Plug the waffle maker in first and prepare the waffle batter while the waffle maker is heating.
- If you wish to have lighter-coloured waffles, remove them before the green ready light comes on. If you prefer darker-coloured waffles, leave them in a little longer.
- If the lid resists lifting, allow the waffle to cook a little longer and then try lifting the lid again.
- If the waffle sticks to the top cooking plate, remove the waffle using a plastic or wooden spatula.
- Avoid opening the lid repeatedly while cooking as the waffle will stick on the waffle plates and break apart in the middle.
- Waffles can be made ahead of time and stored for future use. Before storing, let waffles cool completely and then pack in an airtight container. Store in refrigerator or freezer.

## **CLEANING .AND.C ARE**

1. Ensure the Belgian waffle maker is unplugged and cooled completely before cleaning and storing.

**CAUTION: Do not immerse in water or any other liquid.**

2. Wipe the inside and the edges of the cooking plates with a clean, damp cloth. To remove stubborn stains or

- food, use a nylon brush or other utensil safe for non-stick surfaces. Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth. Dry thoroughly with a dry, soft cloth.
3. Clean removable drip tray by washing off any batter that overflowed with hot, soapy water. Rinse and dry thoroughly.

## WARRANTY. DETAILS

This product is guaranteed under the premise of a 1 year limited warranty period, applicable to the original purchaser and not transferable to a third party user.

Repair or replacement of defective parts are at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/ part. If product repair/ replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

## Food



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## Documents / Resources

	<p><a href="#">Gourmia GWM-460 Flippin Fast Waffle Maker</a> [pdf] User Manual GWM-460 01, GWM-460 Flippin Fast Waffle Maker, Flippin Fast Waffle Maker, Fast Waffle Make r, Waffle Maker, Maker</p>
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## References

- <sup>MH</sup> [Search - Manual-Hub.com](#)