



DOUBLE ROTATING WAFFLE MAKER

Instruction Manual



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IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. To protect against risk of electric shock, do not immerse the cord, plug or cooking body in water or any other liquid.
4. Do not touch hot surfaces. Use handles or knobs.
5. **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.
6. 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.
7. 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 use of the appliances by a person responsible for their safety.
8. Children should be supervised to ensure that they do not play with the appliance.

9. Push the ON/OFF switch to (O) OFF.
Unplug from outlet when not in use and before cleaning.
Allow to cool before cleaning or storing this appliance.
10. Never yank the cord to disconnect the cooking unit from the outlet.
Instead, grasp the plug and pull to disconnect.
11. Do not operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Double Rotating Waffle Maker yourself. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment. An incorrect reassembly could present a risk of electric shock when the Double Rotating Waffle Maker is used.
12. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
13. Do not use outdoors or for commercial purposes.
14. Do not let the electrical cord hang over the edge of the table or counter top, or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner or heated oven.
16. Use on a heat-resistant, flat level surface only.
17. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
18. To connect/disconnect, Push the ON/OFF switch to (O) OFF.
Then unplug the power cord from electric outlet.
19. Do not use for other than intended use.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after unplugging. 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 Double Rotating Waffle Maker must read and understand this instruction manual before operating or cleaning this appliance.
2. If this Double Rotating Waffle Maker begins to malfunction during use, immediately push ON/OFF switch to OFF. Then unplug the power cord from electric outlet. Do not use or attempt to repair the malfunctioning appliance.
3. Do not leave this Double Rotating Waffle Maker unattended during use.
4. Do not overfill waffle compartments. Lids must be fully closed to accommodate full plate rotation.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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 plug in any way.

NOTES ON THE CORD

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks 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 detachable power-supply 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;
 - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

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.

PLASTICIZER WARNING

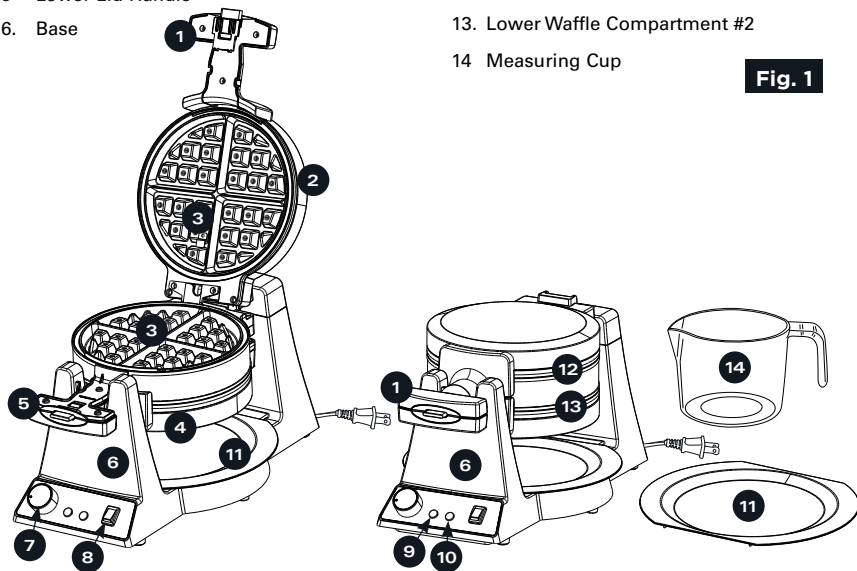
CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur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

Getting to Know Your Bella Pro Double Rotating Waffle Maker

Product may vary slightly from illustration

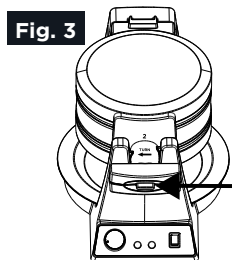
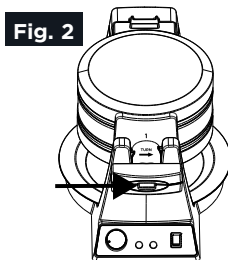
- | | |
|--|---------------------------------|
| 1. Upper Lid Handle | 7. Browning Control Dial |
| 2. Upper Lid | 8. POWER Switch |
| 3. Non-Stick Upper and Lower Waffle Plates | 9. READY Light #1 |
| 4. Lower Lid | 10. READY Light #2 |
| 5. Lower Lid Handle | 11. Drip Tray |
| 6. Base | 12. Upper Waffle Compartment #1 |
| | 13. Lower Waffle Compartment #2 |
| | 14. Measuring Cup |

Fig. 1



Before Using for the First Time

1. Carefully unpack the Double Rotating Waffle Maker and remove all packaging and materials.
2. Set the Double Rotating Waffle Maker on a dry, clean and flat surface.
3. Wipe outer surfaces with a slightly damp, soft cloth or sponge.
4. Press the top plate release button and lift the top cooking plate to expose the upper waffle compartment #1 (see fig 2). Wipe the cooking plates with a damp cloth to remove all dust, and then dry.
5. Lower the top cooking plate to close the Double Rotating Waffle Maker and rotate the handle (in the direction of the arrow) 180° to the bottom side.
6. Press the top plate release button and lift the top cooking plate to expose the lower waffle compartment #2 (see fig 3). Wipe the cooking plates with a damp cloth to remove all dust, and then dry. Close the lid and rotate the unit 180° counter-clockwise to the top side.



7. **CAUTION:** Take care to prevent water from running into the appliance. NEVER IMMERSE THE DOUBLE ROTATING WAFFLE MAKER BODY IN WATER OR ANY OTHER LIQUIDS!
8. **NOTE:** When your Double Rotating Waffle Maker is heated for the first time, it may emit slight smoke or odor. This is normal and should disappear after one or two uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first waffles prepared in the Double Rotating Waffle Maker, it is recommended that these be discarded.
9. Keep the Waffle Maker closed until use.

Operating Instructions

IMPORTANT: Before operating your Double Rotating Waffle Maker, make sure the Drip Tray is in place in the base of the Waffle Maker.

1. Plug Waffle Maker into a 120V AC electrical outlet.
2. Press the POWER switch to (|) ON. The POWER button will illuminate and remain lit during use. An audible beep can be heard and both white READY lights (#1 and #2), will illuminate.
NOTE: When your Double Rotating Waffle Maker is heated for the first time, it may emit slight odor or smoke. This is normal and should disappear after one or two uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first waffles prepared in the Waffle Maker, it is recommended that these be discarded.
4. Turn the browning control dial to 6 (DARK) to preheat.
5. While preheating, prepare waffle batter.
6. After approximately 5 minutes, 3 audible beeps can be heard and both white READY lights illuminate, indicating both the upper and lower waffle compartments are preheated and ready for use.
7. Turn the browning control dial down to the desired waffle browning level.
NOTE: The lowest browning settings 1 - 2 produce a lightly browned waffle, or can be used to reheat waffles. Waffles baked at higher settings are darker and crispier. When preparing a recipe for the first time, set the browning control between 3 and 4 (MEDIUM);
IMPORTANT: Recipes will vary in bake time and brownness; lighter batters with more sugar will brown quicker. Note the perfect browning setting and bake times for each batter recipe for future use.
8. Press the top plate release button and lift the lid to expose the lower waffle plate. Rest lid in the open position.
9. Fill the measuring cup with batter (a heaping 3/4 cup) and pour onto the center of the lower waffle plate. If necessary, use a spatula to spread the batter into the corners of the plate. Try not to overfill, batter will expand when cooked.
CAUTION: DO NOT USE COOKING SPRAYS. THEY CAN CAUSE A BUILD-UP ON THE COOKING PLATES.
10. Use the lid handle to close the lid; the lid will automatically lock when closed. Rotate the unit 180°.
WARNING: To avoid spillage, always make sure the lids are properly locked into position before rotating and baking

11. Rotate the handle (in the direction of the arrow) 180°, press the handle lock button; then lift the lid to expose the empty lower waffle plate. Rest lid in the open position. Repeat the procedure, filling the lower waffle compartment.
12. As the Double Rotating Waffle Maker cooks, both white READY lights will be turned off.
13. In approximately 4 minutes, 6 audible beeps can be heard and white READY #1 light will illuminate.
14. Rotate the Waffle Maker 180° until it is flat and locked into a stable position. Press the top plate release button and lift the top cooking plate. Check for desired doneness and if needed, continue cooking for 30 seconds to 1 minute until perfectly browned to your liking.
15. Wearing oven mitts, remove cooked waffle from the upper waffle compartment using non-metallic utensils. A plastic spatula will help to remove the waffle in one piece.
16. When the white READY #2 light turns on, rotate the Waffle Maker 180° until it is flat and locked into a stable position. Press the top plate release button and lift the top cooking plate. Remove baked waffle when baked to your liking.
NOTE: Waffles should be baked according to the browning control setting chosen. If waffles need to bake to a darker finish, turn the browning control dial to increase the setting, close the lid and continue to bake for 30 additional seconds, checking until the desired color is achieved.
17. Wearing oven mitts, remove waffle from the cooking plates using a using a rubber spatula or any non-metallic utensil.
CAUTION HOT SURFACES: Waffle Maker cooking plates are very hot during use. Use of oven mitts is recommended when pouring batter and removing baked waffles to prevent the risk of burns.
NOTE: If additional waffles are to be baked, keep the lid closed to retain heat. Always be sure the white READY light is illuminated before baking more waffles.
NOTE: Waffles made later will bake faster because extra heat has been retained.
18. When baking is complete, press the ON/OFF switch to (O) OFF, then remove plug from the electrical outlet. Make sure the Double Rotating Waffle Maker's bottom cooking plate is positioned flat and locked into a stable position. Lift top cooking plate and allow to cool.
WARNING: Do not clean until Waffle Maker has fully cooled.

Waffle Baking Tips

- Sift all dry ingredients together. It is not necessary to beat egg yolks and milk separately.
- Beat egg whites until they form stiff peaks. Stir 1/4 of the beaten whites into the batter to lighten it, and then gently fold in the rest. There should be white streaks in the batter. Do not over-mix batter when adding egg whites.
- Some recipes may be doubled. Do not make large batches of batter when whipped egg whites have been used to lighten the waffle.
- Do not open the Double Rotating Waffle Maker during the first minute of baking or the waffle will separate. Completely bake waffles before removing.
- When preparing waffle batter with gluten flour, do not over-mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help to gauge how much batter to use each time. Fill bottom cooking plate of Double Rotating Waffle Maker with enough batter to cover peak areas. Begin with 1 scant cup (1/4 cup per quarter waffle). Add more if needed.
- For more evenly shaped waffles, spread thick batters to the outer edge of the cooking plate using a heat-proof rubber spatula or other non-metallic utensil before closing the lid.
- To retain crispness, move baked waffles to a wire cooling rack. To keep waffles warm, place on an ovenproof dish on an oven rack and warm at about 200-250°F (90-120°C). Waffles will keep for about 20 minutes before they begin to dry out.
- Baked waffles freeze well. Cool completely on a wire rack. Store in a plastic freezer bag or in a covered container, separating waffles with wax paper.
- Reheat frozen waffles in a microwave, toaster oven, convection or conventional oven or toaster until hot and crisp.

For gluten-free waffles:

- Use gluten-free baking mixes.
- Use gluten-free flour.
- Replace flour in recipes with combinations of: coconut flour, rice flour, almond flour, oat flour, corn meal.

For lower fat, lower cholesterol waffles:

- Use skim milk.
- Replace full fat milk with nut or seed milks: almond, cashew, soy, flax, or hemp seed milk.
- Use whites only, eliminate the egg yolk.
- Always use liquid vegetable oils such as canola, coconut, corn or sunflower, instead of butter.
- Replace 1 egg with 3 tablespoons cold water + 1 tablespoon ground flax seed.*
- Replace 1 egg with 3 tablespoons cold water + 1/2 tablespoon ground chia seed.*

For higher fiber waffles:

- Substitute 1/2 cup or more of white flour with whole-wheat flour.
- Substitute 1/4 cup of white flour with wheat or oat bran.
- Replace 1 egg with 3 tablespoons cold water + 1 tablespoon ground flax seed.*
- Replace 1 egg with 3 tablespoons cold water + 1/2 tablespoon ground chia seed.*

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

WARNING: To protect the premium quality Non-stick copper cooking plates, use only plastic, nylon or wooden utensils to remove waffles.

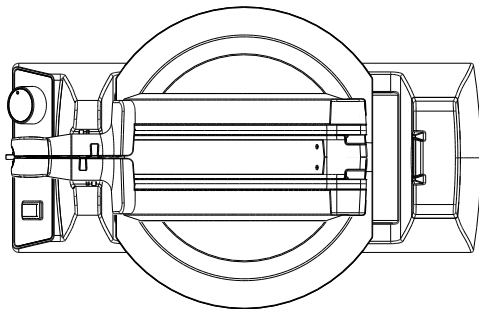
CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.

1. The Double Rotating Waffle Maker does not disassemble for cleaning.
2. Never immerse appliance in water or other liquids. Never place Double Rotating Waffle Maker in a dishwasher.
3. If batter has dripped onto the drip tray, remove drip tray immediately after use and rinse with warm water. Wash with mild dishwashing liquid. Remove stubborn stains with a plastic mesh puff or pad. Do not use steel wool or coarse scouring pads. The drip tray is top rack dishwasher-safe.
4. A moist paper towel can be used to wipe down and remove cooked-on batter from the plates. A dry, clean, soft pastry brush or cloth can be used to clean the cooking plates.
5. Waffle cooking plates should be cleaned and conditioned before each heating.
6. To condition cooking plates, lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. After a time, if waffles show signs of sticking, recondition as needed.
WARNING: To protect the premium quality of the non-stick copper coating, use only plastic, nylon or wooden utensils. NEVER use steel wool or coarse scouring pads.
7. To remove any batter baked onto the copper titanium cooking plates, add water to moisten baking soda and mix into a paste. Add paste to any hardened batter and allow to stand for 5 to 10 minutes (not more than an hour). Use a plastic scouring pad to lightly scrub the area or rub with a soft damp cloth. Wipe clean with a damp cloth or paper towel, 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.

8. Repeat with baking soda paste if necessary.
NOTE: The performance and non-stick property of the non-stick copper coating will not be affected due to stains
9. For best results, use only products with directions stating that are safe for cleaning non-stick cooking surfaces.
10. Use a soft kitchen brush and water to remove baked-on batter from the base and the exterior of the Waffle Maker. The exterior finish should be cleaned using a non-abrasive cleanser and a soft, damp cloth. Dry thoroughly.

Storing Instructions

1. Make sure unit is unplugged and fully cooled before storing.
2. Never wrap cord tightly around appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
3. After cleaning, store the Waffle Maker closed in a clean, dry area for future use.



RECIPES

CLASSIC BUTTERMILK WAFFLES

Sprinkle with powdered sugar, a side of hot maple syrup and whipped butter.
Add fresh strawberries or blueberry or blackberry compote or bananas with candied walnuts or cinnamon apples.

Makes: 4 waffles

- 2 cups all-purpose flour
 - 1 teaspoon salt
 - 4 teaspoon baking powder
 - 1tablespoon sugar
 - 2 eggs
 - 1-1/2 cups buttermilk
 - 1/3 cup butter, melted
 - 1 teaspoon vanilla
1. Preheat Waffle Maker.
 2. Add all dry ingredients to a large bowl.
 3. In a separate bowl beat eggs, buttermilk, butter and vanilla.
 4. Pour wet ingredients into dry ingredients and mix by hand until blended.
 5. Bake waffles until golden brown, about 6 minutes.

RECIPES

WHOLE GRAIN WAFFLE

Heart healthy. Top with vanilla yogurt, fresh berries, sliced peaches, and granola.

Makes: 4 waffles

- 1 cup whole wheat flour
- 1/4 cup all-purpose flour
- 1/2 cup ground flaxseed
- 4 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs
- 1/4 cup coconut oil,
- 1-1/4 cup almond milk
- 1/4 cup applesauce

1. Preheat Waffle Maker.
2. Add all dry ingredients to a large bowl.
3. In a separate bowl beat eggs, coconut oil, almond milk, and applesauce.
4. Pour wet ingredients into dry ingredients and mix until blended.
5. Bake waffles until golden brown, about 6 minutes.

RECIPES

BANANA STUFFED BLUEBERRY BUTTERMILK WAFFLE WEDGES

Take these waffles over the top when you stuff them with bananas soaked in maple syrup

Makes 4 Waffles

- 2 cups all-purpose flour
- 1-1/2 tablespoon sugar
- 1 tablespoon baking soda
- 3 eggs
- 1 cup buttermilk
- 1/3 cup butter, melted
- 1 cup blueberries
- 1 blueberry yogurt
- 2 bananas, sliced
- maple syrup, Grade A or B

1. Preheat Waffle Maker.
2. Add all dry ingredients to a large bowl.
3. In a separate bowl beat eggs, buttermilk, melted butter, blueberries and yogurt.
4. Pour wet ingredients into dry ingredients and mix until blended.
5. Bake waffles until golden brown, about 6 minutes.
6. Cut each waffle into quarters.
7. Slice finished waffles quarters (along the equator) to make a pocket.
8. Slice bananas. Add to a small bowl and toss in maple syrup. Stuff waffles with soaked bananas.

RECIPES

GLUTEN-FREE ITALIAN SWEET PEPPER & ONION WAFFLES

Serve with 2 poached eggs, hollandaise sauce, breakfast potatoes.

Makes: 4 waffles

- 1/2 small onion, chopped
 - 3 – 4 small sweet peppers, sautéed, chopped
 - 1/2 teaspoon Kosher salt
 - 2 cups gluten-free baking flour
 - 1 teaspoon garlic salt
 - 3 eggs
 - 1/2 cup coconut oil
 - 2/3 cup almond milk
 - 1 tablespoon baking powder
1. Add chopped onion and sweet peppers and Kosher salt to a small skillet. Sauté in coconut oil until brown and caramelized. Set aside and cool to room temperature.
 2. Preheat Waffle Maker.
 3. Add all dry ingredients to a large bowl.
 4. In a separate bowl beat eggs, coconut oil, almond milk, and chopped onion and peppers.
 5. Pour wet ingredients into dry ingredients and mix until blended.
 6. Allow batter to rest 8 to 10 minutes.
 7. Bake waffles until golden brown, about 6 minutes.

RECIPES

SWEET POTATO VEGAN WAFFLES

Makes the perfect snack-on-the-go. Spread with peanut or almond butter for a delicious protein kick. For a special treat, top with candied pecans, cinnamon sugar and maple syrup.

Makes: 4 waffles

- 2 tablespoons ground flaxseed
 - 5 tablespoons water
 - 1 cup rolled oats
 - 1 cup whole wheat flour
 - 4 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1 cup dried cranberries, chopped
 - 2 tablespoons coconut oil
 - 1-1/2 cups almond milk
 - 3/4 cup chopped cooked sweet potatoes
1. Preheat Waffle Maker.
 2. In a small bowl, add flaxseed to water. Stir well and allow to sit for 2 to 5 minutes, until thickened.
 3. Add all dry ingredients to a large bowl.
 4. In a separate bowl, use a blender to whip flaxseed, coconut oil, almond milk and sweet potatoes.
 5. Pour wet ingredients into dry ingredients and mix until blended. Add chopped cranberries.
 6. Bake waffles until golden brown, about 6 minutes.

RECIPES

GRILLED ITALIAN SAUSAGE ON SAVORY HERB WAFFLES

A Sausage & Egg Sammie fit for an Italian King...Serve with your favorite Italian or any sausage and top with an egg, sunny-side-up.

Makes: 4 waffles

- 2 cups all-purpose flour
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon garlic salt
- 1 teaspoon dried rosemary
- 1 teaspoon dried oregano
- 1 teaspoon turmeric
- 1 tablespoon parsley
- 1-1/2 cups grated smoked Gouda
- 3 eggs, separated
- 1/2 cup vegetable oil
- 1-1/2 cups buttermilk
- 3/4 cup sour cream

For serving

- 4 grilled Italian sausages, or your any sausage of your choice
- 8 eggs, cooked sunny-side up, or scrambled

1. Preheat Waffle Maker.
2. Add all dry ingredients, except cheese, to a large bowl.
3. In a separate bowl beat egg whites until stiff peaks form.
4. In a third bowl, combine egg yolks, vegetable oil, buttermilk, and sour cream.
5. Pour wet ingredients into dry ingredients and mix by hand until blended. Fold in egg whites and cheese.
6. Bake waffles until golden brown, about 6 minutes.
7. Savory Herb Waffles can be enjoyed plain or as a breakfast sandwich.
8. Cut 4 sausages in half and then split down the middle. Break waffles into quarters. Top each waffle quarter with a piece of sausage; then add egg.

RECIPES

AVOCADO, PESTO & CILANTRO WAFFLES BENEDICT

My family loves these waffles for dinner -- topped with a poached egg and pesto drizzle.

Makes: 4 waffles

- 2 cups all-purpose flour
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon oregano
- 1 teaspoon salt
- 1-1/2 cups soy milk
- 2/3 cup vegetable cream cheese
- 1 avocado chopped
- 2 tablespoons basil pesto
- 1/2 cup fresh chopped cilantro

For serving

- poached eggs
- fresh spinach
- basil or sundried tomato pesto

1. Preheat Waffle Maker.
2. Add all dry ingredients to a large bowl.
3. In a separate bowl beat egg whites until stiff peaks form.
4. In a third bowl, combine egg yolks, soy milk, cream cheese, avocado, pesto and chopped cilantro.
5. Pour wet ingredients into dry ingredients and mix by hand until blended. Fold in egg whites.
6. Bake waffles until golden brown, about 6 minutes.
7. Enjoy Avocado, Pesto & Cilantro Waffles plain or build a Benedict. Place 1 waffle onto a large plate. Top with a handful of fresh spinach. Add poached eggs and drizzle with your choice of pesto.

RECIPES

COCONUT, PEAR & WALNUT DESSERT WAFFLES

Top these delicious waffles with fresh whipped cream, pear slices and toasted coconut.

Makes: 4 waffles

- 1-1/4 cup cake flour
- 1/3 cup coconut flour
- 1/2 cup toasted walnuts
- 3 teaspoons baking powder
- 1/2 cup toasted coconut, plus more for topping
- 3 eggs separated
- 1/3 cup melted butter
- 3/4 cup vanilla almond milk
- 3/4 cup fresh ripe pear, seeded, chopped, plus slices for topping

For garnish

- fresh whipped cream

1. Preheat Waffle Maker.
2. Add all dry ingredients to a large bowl.
3. In a separate bowl beat egg whites until stiff peaks form.
4. In a third bowl, combine egg yolks, melted butter, almond milk and fresh pear.
5. Pour wet ingredients into dry ingredients and mix by hand until blended. Fold in egg whites.
6. Bake waffles until golden brown, about 6 minutes.

RECIPES

STRAWBERRY LOVES CHOCOLATE WAFFLES

Serve with candied walnuts, caramel sauce, and whipped cream.

Makes: 4 waffles

- 1 box Chocolate Cake Mix
- 10 tablespoons butter, melted
- 3 eggs
- 3/4 cup whipped topping

For garnish

- 2 cups sliced strawberries
- whipped cream

1. Preheat Waffle Maker.
2. Add cake mix, butter and eggs to a large bowl. Use a hand blender or mix by hand until well combined. Fold in whipped topping and blend lightly.
3. Bake waffles until golden brown, about 6 minutes.
Serve with whipped cream and sliced strawberries.

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.

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

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.

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.



For customer service questions or comments
1-866-832-4843
bellahousewares.com

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SO-316313 r2