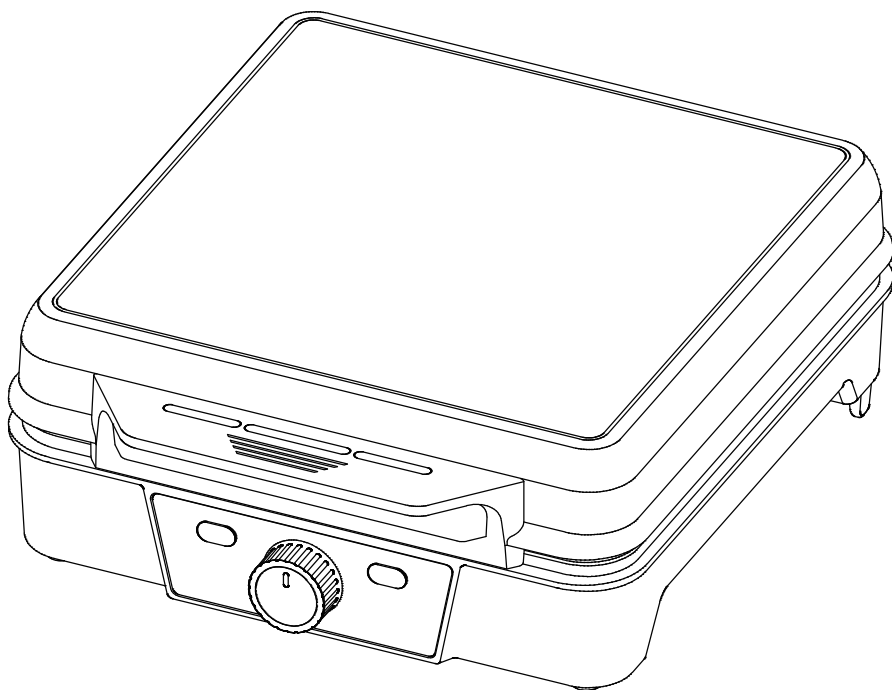


Reemix

WAFFLE MAKER

INSTRUCTION MANUAL



MODEL: SLS8005

FOR YOUR SAFETY AND CONTINUED ENJOYMENT OF THIS PRODUCT
ALWAYS READ THE INSTRUCTION BOOK CAREFULLY BEFORE USING

Safety Warnings

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing.

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must never play with the appliance. Cleaning and user maintenance must never be carried out by children without supervision.
2. Children should be supervised to ensure that they do not play with the appliance.
3. Keep the appliance and the cable cord out of the reach of children less than 8 years old.
4. **WARNING:** In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
5. If the supply cord is damaged it must be repaired by the Authorized Service Agent.
6. Never pull on the cord when unplugging.
7. Do not use the unit with a damaged cord or plug, or if it is not working properly.
8. Do not handle the appliance with wet hands.
9. Never immerse the appliance in water or any other liquid.
10. Make sure the appliance has been unplugged before cleaning.
11. This appliance must be installed following the national regulations for electrical installations.
12. This appliance is for household use only.
13. **WARNING:** In case of misuse, there is a risk of possible injury.

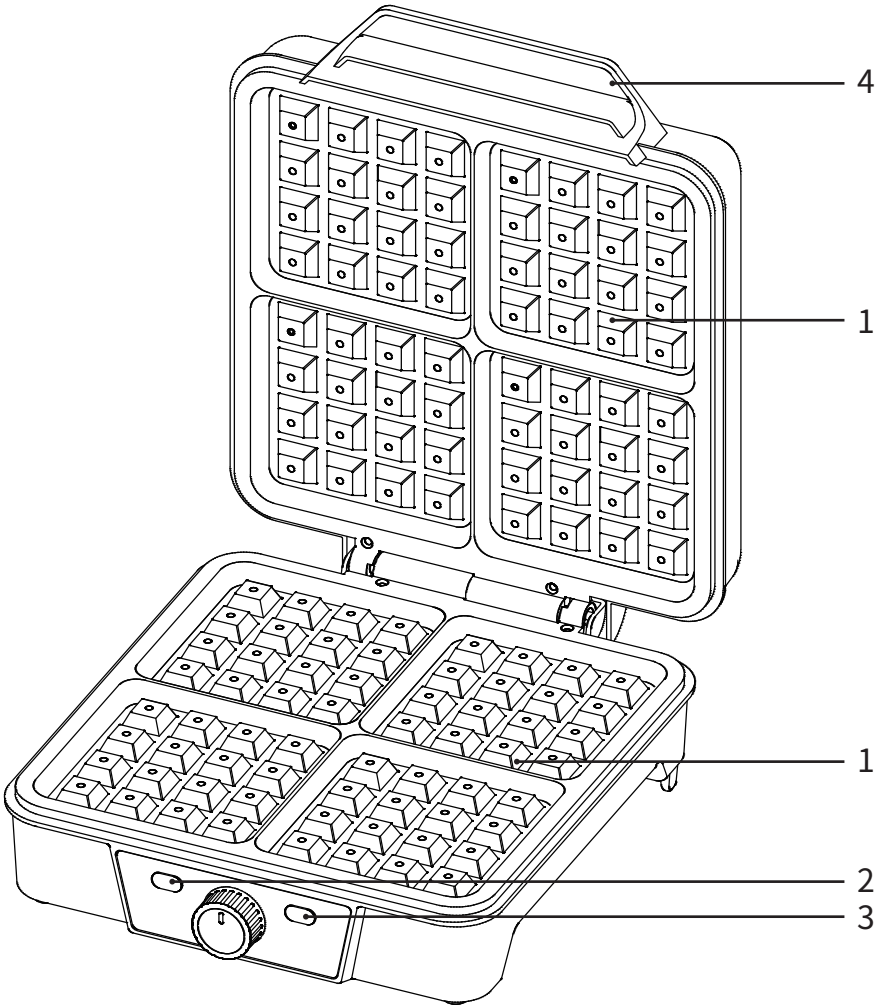
Specific Instructions

- **CAUTION:** The surface can remain hot during or after use.



- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- This appliance reaches high temperatures during use. Make sure that no one touches the hot parts of the appliance during use. If necessary, wear gloves and only touch the appliance through its handle.
- Be careful with the steam that the appliance can give off during the cooking process. Do not touch it, you risk getting burned.
- Do not leave the appliance unattended while using it.
- Uncoil the cord completely before use to prevent overheating. Make sure the cable is securely positioned. Never leave it hanging from the table. Make sure you do not trip over the cord and that it is out of the reach of children.
- Keep the cord away from hot parts of the appliance and from any other heat source.
- Place the appliance on a level surface resistant to splashes and heat. Do not place the appliance on surfaces that can become hot, such as glass-ceramics or stoves. Always place it away from curtains, flammable objects or products
- Keep the appliance away from flammable materials and do not cover it.
- To protect the non-stick surface of the waffle iron, be sure to use only plastic, nylon or wooden utensils.
- Do not use abrasive cleaners or sponges on the non-stick coating, they may damage it.

Specific Instructions



- 1.Grill Plates
- 2. Power Indicator Light (RED)
- 3. Ready Indicator Light (GREEN)
- 4. Carry Handle

Before the First Use

When using the waffle maker for the first time, wipe the non-stick cooking surfaces with a damp cloth and pat them dry. Do not use abrasive cleaners as they will damage the cooking surfaces. The exterior can be cleaned with a clean, damp cloth.

The first time you use the waffle maker, a small amount of smoke may appear. This is normal and will go away after a few seconds.

How to Make Waffles

1. Brush or lightly spray cooktop with cooking oil or nonstick spray. Please note: the first waffle may appear a little dark due to the oil.
2. Close the device and connect the plug to the socket. The red power light will turn on, indicating that the unit is beginning to warm up.
3. Using the wheel select the desired temperature. When the selected temperature is reached, the green indicator will light and it will be ready to cook.
4. Lift the lid and pour 1/2 cup of the waffle batter, from a mug or jug, onto the center of the cooking surface. Close the lid.
5. The waffle will take about 5 minutes to bake. Gently lift the lid to check for brown. If the lid doesn't lift easily, let the waffle cook longer and try again.
6. When you have reached the desired shade of brown, remove the waffle. Be sure to use only plastic, nylon, or wooden utensils designed for use on non-stick surfaces. If you want more waffles, just add the batter to the cooking surfaces in the same way as the first time.

CAUTION: Avoid leaving the plugged-in waffle maker without batter on the cooking surfaces for an extended period of time. When you are done with the waffle maker, be sure to unplug the unit. Let cool before cleaning.

Cleaning Instructions

1. After use and before cleaning, remove the plug and wait for the waffle maker to cool down.
2. Wipe cooking surfaces with a clean, damp cloth or sponge.
3. To remove stubborn stains or food residue, use a nylon brush or other nonstick-safe utensils.
4. Do not clean the interior or exterior with an abrasive pad or steel wool, as this will damage the finish.
5. Do not use abrasive cleaners.

Liege Belgian Waffles Recipe

Ingredients

- 750gr. Pastry flour
- 250ml. warm whole milk
- 60gr. fresh yeast
- 5 eggs
- 1 pinch of salt
- 20gr. Vanilla sugar
- 400gr. of butter or in its defect 200gr. of margarine and 200gr. of butter
- 400gr. pearl sugar or lump sugar

Preparation

1. Dilute the yeast with the milk.
2. Make the paste with all the ingredients, except the butter and pearl sugar.
3. Let stand 20 minutes.
4. Add the butter and pearl sugar and mix well.
5. Make the balls of more or less 100gr.
6. Let the dough rise until doubled in size (about 1 hour).

HOUSEHOLD USE ONLY



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