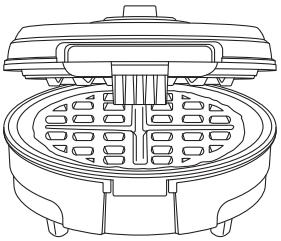
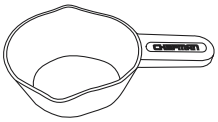
RJ04-AO-4 / **Anti-Overflow Waffle Maker**

Quick Start Guide

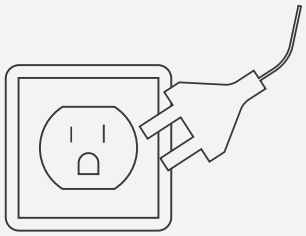
CHEFMAN



Waffle Maker with Anti-Overflow Plates

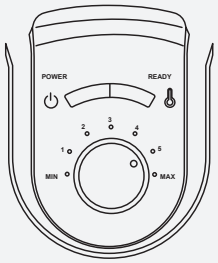


Measuring Cup



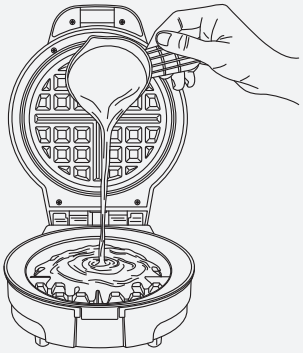
STEP 1

Prepare batter and plug in the Waffle Maker.



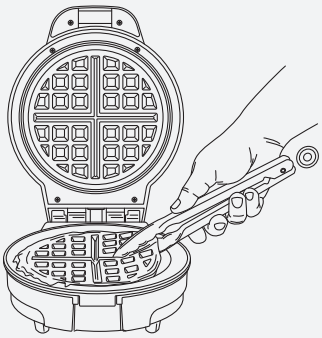
STEP 2

Use the Shade Setting Knob to set the Waffle Maker to your desired setting.



STEP 3

When the blue light illuminates, open the Waffle Maker and use the included measuring cup to pour batter into the center of the plates. Close lid. Blue light will turn off.



STEP 4

When the blue light illuminates again, your waffle will be ready. Remove carefully and enjoy!

Need Help?

Monday – Friday, 9 am to 5 pm

(888) 315-6553

customerservice@chefman.com

Before First Use:

Remove all packing materials and stickers from the inside and outside of the Waffle Maker. Gently wipe down the exterior of the Waffle Maker and the interior plates with a damp cloth or paper towel. Dry completely. Never immerse the Waffle Maker, the cord or plug in water or any other liquids.

Wash the measuring cup with warm, soapy water and a sponge. Dry completely.

Set the Waffle Maker on a dry, flat and steady surface.

Read all instructions and follow them carefully.

Tips:

When making waffle batter, do not overmix. Whisk by hand, or use a mixer on very slow speed until large lumps just disappear.

The optimal amount of batter to produce a full waffle varies based on brand and thickness of waffle batter. The measuring cup includes markings for recommended amounts of batter (160 ml for thick batters and 125 ml for thin batters.)

Remember: All batters vary.

Never use nonstick spray on cooking plates. Nonstick spray will cause build-up over time, which may cause sticking. If desired, brush with a small amount of cooking oil instead, such as canola, vegetable or grapeseed. For crispier, darker waffles, allow waffle to continuing cooking after the blue light illuminates.

The measuring cup's handle is designed to rest on the side of your bowl.

See the User Guide for three waffle recipes developed in the Chefman Test Kitchen.