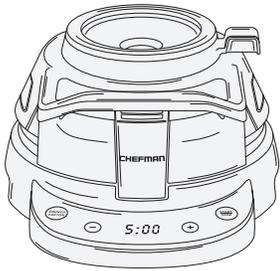


Quick Start Guide

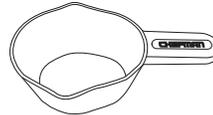
CHEFMAN



Digital Volcano Waffle Maker



Cleaning Tool



Measuring Cup



Before First Use:

Remove all packing materials and stickers from the inside and outside of the Waffle Maker. Gently wipe down the top and bottom plates with a damp cloth or paper towel. Dry completely.

NOTE: Never immerse the Waffle Maker, the cord or plug in water or any other liquids.

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

Set the Waffle Maker on a dry, flat, heat resistant surface.

Read all instructions and follow them carefully.

How to Use the Cleaning Tool:

After cooking each waffle, use the flat end of the cleaning tool to scrape excess batter out of the pour spout. Twist the handle on the pour spout clockwise. Lift to remove.

Use the pronged side of the cleaning tool to push batter out of the bottom of the pour spout.

CAUTION: Pour spout is very hot.

Always remember to lock the pour spout back into place on top of the Waffle Maker.

Need Help?

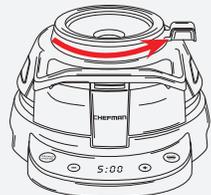
Monday - Friday, 9 am to 5 pm



(888) 315-6553



customerservice@chefman.com



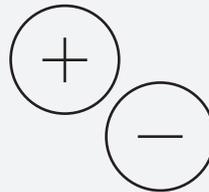
STEP 1

Make batter. Ensure that the pour spout is locked into place.



STEP 2

Plug in the Waffle Maker. Select **CRUNCH FACTOR**. There are four preset settings: Classic, Crispy, Extra Crispy and Fluffy.



STEP 3

If desired, use the - and + buttons to adjust time.



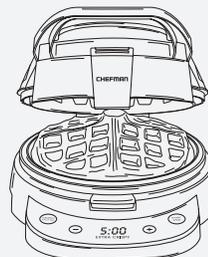
STEP 4

Press START. The Waffle Maker will begin preheating.



STEP 5

When the digital display says "POr," use the measuring cup to pour in the batter. The timer will start counting down.



STEP 6

When the timer expires, the Waffle Maker will beep. Remove waffle.*

***CAUTION:** Top of Waffle Maker gets very hot. Always use latch release grips and stay-cool handle to open Waffle Maker. Be cautious of steam escaping from the inside of the Waffle Maker when opening and from the pour spout and side vents while it is in use.

Tips & Tricks:

The optimal amount of batter to produce a full waffle varies based on brand and thickness of waffle batter. A larger amount is required for thicker batters (a heaping measuring cup) and a smaller amount is required for thinner batters (a scant measuring cup.)

Thin waffle batters work best. If waffle batter is too thick, it will clog the pour spout and result in a smaller waffle.

If using mix-ins, chop them very small, like the size of mini chocolate chips. Do not use more than a heaping tablespoon per cup of batter.

Serve waffles immediately. If not serving immediately, keep waffles warm on a wire rack in a 200°F oven.