

CHEFMAN™

INSTRUCTION BOOKLET



**READ ALL INSTRUCTIONS
BEFORE USE.**

Rotating Belgian Waffle Maker

RJ03-R0

For your safety and continued enjoyment of this product, always read the instruction manual before using.

IMPORTANT SAFEGUARDS



- FOR HOUSEHOLD USE ONLY -

1. To protect against electrical shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
2. Do not touch hot surface. Use handles.
3. This appliance should not be used by children, and extreme caution and close supervision must be exercised when any appliance is used near children.
4. Do not leave waffle maker unattended while in use.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
6. Never yank the cord to disconnect the cooking unit from outlet. Instead, grasp the plug and pull to disconnect.
7. Do not operate any electrical appliance with a damaged cord or plug or after appliance malfunctions or has been dropped or damaged in any manner.
8. In order to avoid the risk of an electric shock, never try to repair the Rotating Belgian Waffle Maker yourself. Take it to an authorized service center for examination and repair. An incorrect reassembly could present a risk of electrical shock when the Rotating Belgian Waffle Maker is used.
9. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
10. Do not use outdoors or for commercial purposes.
11. Do not use this appliance for purposes other than its intended use.
12. Do not let cord hang over edge of table or countertop, or touch hot surfaces including stove.
13. Do not place near a hot gas or electric burner or a heated oven or microwave.
14. Use on a heat-resistant, flat level surface only.
15. Use extreme caution when moving any appliances containing hot food, water, oil or other liquids.
16. To disconnect, remove plug from outlet
17. This appliance is not intended to operate by means of an external timer or separate remote-control system.
18. 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.
19. CAUTION: 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.

SAVE THESE INSTRUCTIONS

WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons.

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.



WARNING: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 ATTEMPT TO MODIFY THE PLUG IN ANY WAY.**

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.

Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

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 appliance by a person responsible for their safety.

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

GETTING TO KNOW YOUR WAFFLE MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



OPERATING INSTRUCTIONS

Preparing Your Rotating Belgian Waffle Maker

1. Close the waffle maker and plug it into the wall outlet, you will notice that the red power light will turn on. Turn the temperature control knob to the desired setting. It will take approximately 3 to 5 minutes to reach baking temperature. When the Green Ready Light goes on, the waffle maker is ready to use.
2. Before baking the first waffle of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil. A light coating of non-stick cooking spray also works well.

Ready to Bake? Here You Go!

1. When the proper baking temperature is reached, the green light will go on. Once heated up, cycle times will be faster.
2. Pour batter onto bottom grid of waffle maker. Ladle just enough batter to fill lower grid so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter in to the corners of the grid. At this point the green light will go off as the baking cycle begins.
3. Close waffle maker and rotate unit 180 degrees to the right (clockwise). Do not open for at least 1½ minutes. Opening the lid too soon will cause under-baked waffle to split, making them difficult to remove.
4. When the green light goes on again, rotate waffle maker 180 degrees to the left (counter clockwise). Your waffles should be done according to the Waffle Temperature Control setting that you've chosen. If you want them darker, close the lid and continue baking until the desired color is achieved.
5. Remove waffles from the grid using non-metallic utensils.
6. If additional baking is to be done, close waffle maker to retain heat.
7. Always be sure the green light goes on again before making more waffles. If you need to take a short break, close waffle maker to maintain heat. When you return to baking, you will notice that the first waffles will bake faster because extra heat has been allowed to build up.
8. Close supervision is necessary when any appliance is being used by or near children.
9. When baking is complete, simply unplug the power cord from wall outlet. Leave waffle maker open to cool. Do not clean until unit has cooled.

Waffle Baking Tips

1. Set the Waffle Temperature Control to your desired setting. At first, try a setting in the middle. You may later adjust it lower or higher according to your preference. A lower setting produces a lighter colored waffle, while waffles made at a higher setting are darker and crisper. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
2. When preparing waffle batter, do not over mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
3. 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 you gauge how much batter to use each time. Fill bottom grid of waffle maker with enough batter to cover peak areas of the grid.
4. For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other non-metallic utensil before closing lid.

5. Cake-based waffles, such as the Chocolate Waffles are more tender than regular waffles, and may require more care when removing from waffle maker. You may want to break these waffles into halves or quarters before removing. Use a spatula to support waffles when removing from the waffle maker.
6. To retain crispness, move baked waffles to a wire cooling rack to prevent steam from accumulating underneath.
7. When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.
8. Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffle maker. Set Waffle Temperature Control to low. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
9. Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in a toaster oven, or a toaster until hot and crisp.

Cleaning Your Waffle Maker

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

Here are a few easy steps to keep your waffle maker looking and working like new:

1. Always unplug the waffle maker and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning.
2. Brush away any loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that might be down in the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffle maker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. A little metal polish suitable for stainless steel may be used occasionally on the top housing. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let it sit 5 minutes to soften batter, and then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles; they can damage the non-stick surface.

RECIPES

Classic Waffles

1½ cups all-purpose flour	3 large eggs, separated
½ cup cornstarch	2 Tbsp. granulated sugar
2 Tbsp. cornmeal (optional)	1¾ cups milk
1 Tbsp. baking powder	½ Tsp. pure vanilla extract
1 Tsp. salt	½ cup (1 stick) unsalted butter, melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form; set aside. Whisk together egg yolks, milk and vanilla. When you use rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix). Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake. Makes about 5 ½ cups batter

Waffle Tip:

Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

Toasted Pecan & Cranberry Waffles

Sprinkle chopped pecans onto bottom grid of hot, greased waffle maker. Pour batter over pecans. Sprinkle dried cranberries over batter. Close waffle maker and bake as directed.

RECIPES

Classic Buttermilk Waffles

1 1/2 cups all-purpose flour	3 large eggs, separated
1/2 cup cornstarch	2 tbsp. granulated sugar
2 tbsp. cornmeal (optional)	1 3/4 buttermilk
1 tbsp. baking powder & 3/4 Tsp. baking soda	1/2 tsp. pure vanilla extract
1 tsp. salt	1/2 cup (1 stick) unsalted butter, melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder, baking soda and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form. Set aside. Whisk together egg yolks, buttermilk and vanilla to blend. When you use a rubber spatula stir buttermilk mixture into flour mixture, blend until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake. Makes about 5 1/2 cups batter

Waffle Tip:

Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed

Buttermilk Blueberry Waffles

You can start by pouring the batter onto the bottom grid of waffle maker; sprinkle batter with fresh (or defrosted frozen) blueberries. Close waffle maker and bake as directed.

WARRANTY TERMS AND CONDITIONS

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of THREE (3) years. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of three years from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above 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, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact CHEFMAN LLC. Customer Service at 888-315-8407 Ext: 400. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy

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