

# Waffstix Baker

CFF1002



# SAVE THESE INSTRUCTIONS

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## IMPORTANT NOTICES

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1. The Waffstix Baker may smoke a bit when first plugged in. This is **NORMAL**, and **COMMON** to electrical appliances with a non-stick surface.
2. After the Waffstix Baker has been preheated, coat the waffle grids by spraying them with a nonstick cooking spray or brushing with flavorless oil to thoroughly coat waffle grids.
3. To reduce the risk of fire or electric shock, **ONLY** authorized personnel should do repairs.
4. **DO NOT** touch hot surfaces. This may result in severe burns.
5. **DO NOT** let children operate this appliance.

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## INSTRUCTIONS

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### IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using the Waffstix Baker, basic safety precautions should always be followed, including but not limited to the following:

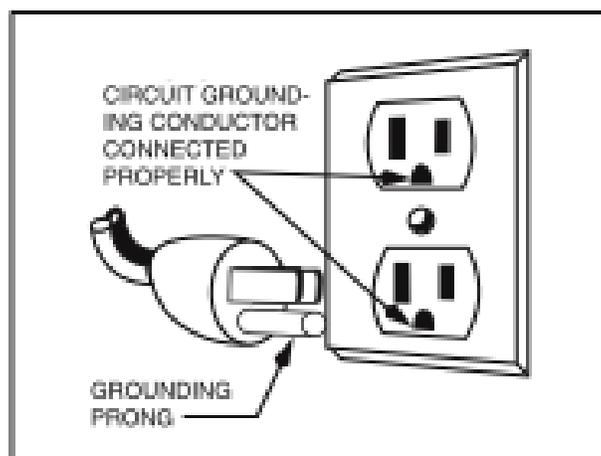
1. Read all instructions before using the Waffstix Baker.
2. Do not touch the waffle grids while the Waffstix Baker is on or after use as the grids will be very hot and can cause severe burns.
3. To protect against the risk of electrical shock, never put the cord, plug, or Waffstix Baker in or near water or other liquids.
4. Close supervision is necessary when the Waffstix Baker is used near children.
5. Do not let children operate the Waffstix Baker.
6. Unplug the Waffstix Baker from the outlet when not in use and before cleaning. Allow the Waffstix Baker to cool before cleaning it.
7. Do not operate the Waffstix Baker with a damaged cord or plug, or in the event the appliance malfunctions or has been damaged in any manner.
8. The use of accessory attachments not recommended or sold by the Waffstix may cause injuries.

9. Do not let the cord hang over the edge of the table or touch hot surfaces.
10. Do not place on or near a gas or electric burner, in a heated oven or in a microwave oven.
11. It is recommended that the Waffstix Baker NOT be moved while hot.
12. Do not use the Waffstix Baker for any use other than its intended use.
13. Unplug the Waffstix Baker when finished baking Waffstix.
14. Always begin by plugging the Waffstix Baker into a 110V AC wall outlet before turning the On/Off Switch to the "On" position. To disconnect, first turn the On/Off Switch to the "Off" position, then remove the plug from the wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIRS SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE.**

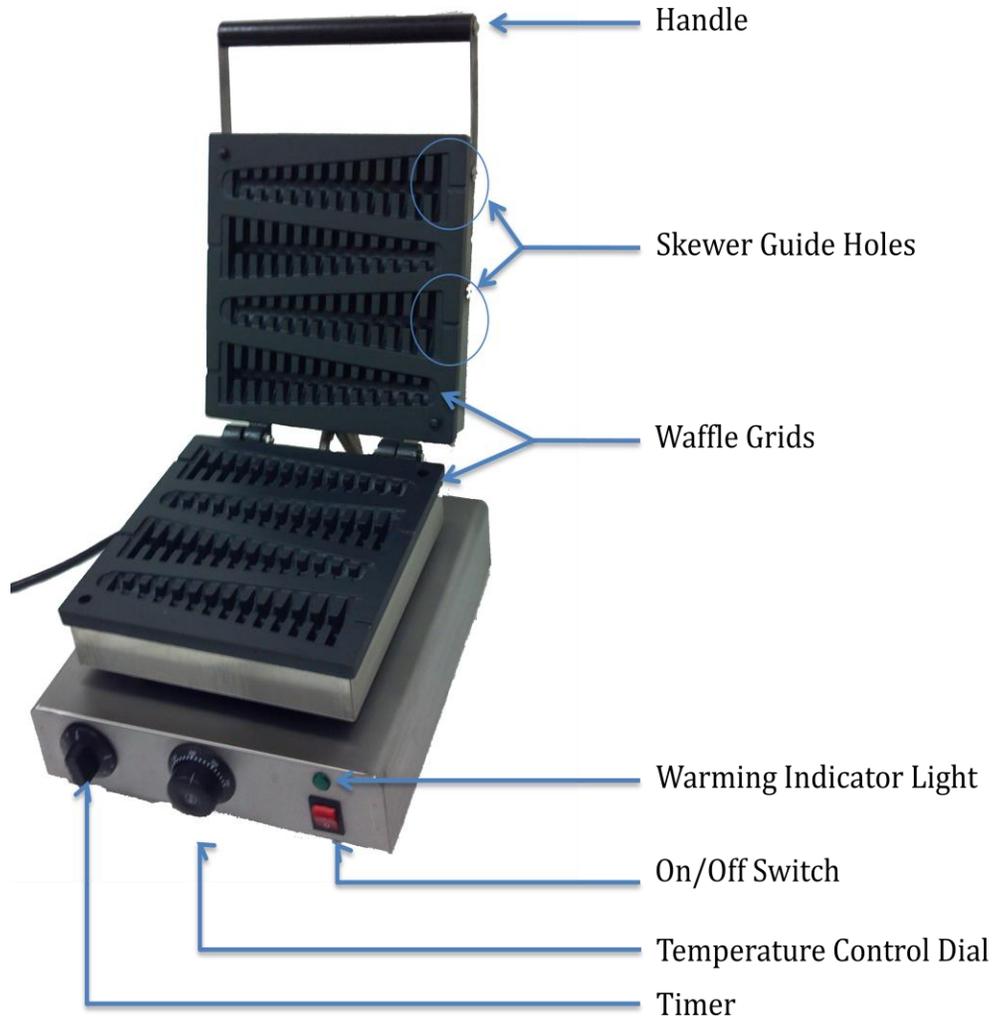
## GROUNDING AND CORD INSTRUCTIONS

For your protection the Waffstix Baker is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet as shown in the figure below. Do not attempt to modify the plug in any way.

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the Waffstix Baker, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.



# ILLUSTRATION



## INSTRUCTIONS FOR USE

1. Before using your Waffstix Baker for the first time, remove any dust from shipping by wiping the plates with a damp cloth. Remove all protective paper and wrapping.
2. Plug the cord into a 110V AC outlet. Switch the On/Off Switch to the “On” position. Turn the “Temperature Control Dial” to 230°C. The green warming indicator light will now turn on.

**NOTE: The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal, and common to heating appliances.**

3. When the light turns off the unit has reached the desired temperature and is now ready for use.

**REMEMBER: When the light is on the unit is heating, when the light is off the unit has reached the desired temperature. This may occur during regular use while the machine maintains the desired temperature.**

4. Before baking the first Waffstix of the day, use a pastry brush to lightly coat the top and bottom waffle grid with vegetable oil or melted shortening to reduce the risk of Waffstix sticking to the grid once cooked. Nonstick baking spray works well for this purpose.

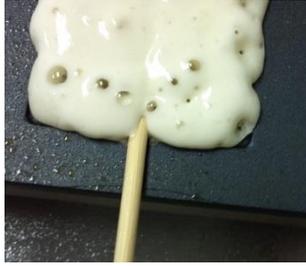
**HINT: This should be repeated every few batches of Waffstix.**

5. Ladle just enough batter to fill the lower grid so that the peak areas of the grid are completely covered.

**HINT: It takes approximately 1/3 of a cup of batter to fill each Waffstix grid and should look similar to this:**

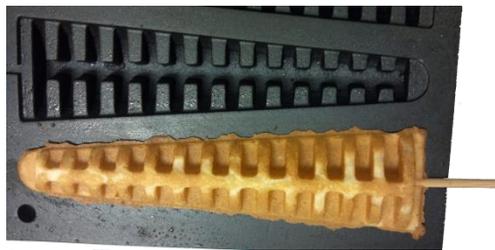


6. Place a skewer in each of the four (4) skewer guide holes on the lower waffle grid as shown below.



7. Close the lid to begin cooking and set the timer to 3 minutes.
8. When the cooking process is complete the timer will ding.

**REMEMBER: Opening the waffle machine too soon will cause the unbaked waffles to split, making them difficult to remove. Once cooked it should look like the picture below:**



9. Gently remove the Waffstix by lifting the skewer that is outside of the waffle maker.

**WARNING: Use caution when removing the skewers, as the waffle iron is very hot and can cause serious burns if touched.**

10. Once cooking for the day is complete turn the Waffstix Baker to the "Off" position.
11. Once the Waffstix Baker has cooled down and it is safe to do so, unplug the Waffstix Baker from the wall outlet.



## CLEANING

1. Allow the Waffstix Baker to fully cool before you begin any cleaning procedures.
2. Make sure the Waffstix Baker is unplugged from the power supply.
3. Using a dry cloth remove all remaining food particles.
4. If food particles still remain use a non-abrasive detergent. **NEVER USE DETERGENTS THAT CONTAIN CAUSTIC SODA. This will destroy the plates.**

### Waffstix Limited Warranty

This quality Waffstix Baker is designed and built to provide many years of satisfactory performance under normal commercial use. Waffstix pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it, at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this Waffstix Baker to Waffstix . Prior to mailing please contact us at the number listed below. When returning a product, please include a description of the defect and indicate the date the Waffstix Baker was purchased.

We want you to obtain the maximum enjoyment from using this Waffstix Baker and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Waffstix's personal pledge to you and is being made in place of all other express warranties.

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