

## Helpful Tips for your Belgian & Stuffed Waffle Maker

- To keep waffles crisp and warm while cooking multiple waffles, place finished waffles on wire rack in 200°F oven until ready to serve.
- DO NOT overmix batter. Batter should be slightly lumpy so that waffles will be light and fluffy when cooked.
- If crisper and darker waffles are preferred, increase cooking time until desired browning has occurred.
- DO NOT use raw food as filling: precook fillings if necessary. Raw fillings, such as meats, chicken, and eggs will not be cooked completely in this appliance. Raw fillings should be cooked before using them as a filling.
- Wearing oven mitts/gloves can protect against accidental contact with the heated surfaces and any escaping steam.
- If using canned fruits or vegetables in liquids, drain as much liquid as possible before using as a filling.
- Before adding ingredients, lightly brush Upper and Lower Plates with cooking oil to help prevent food from sticking.
- To prevent scratching the coating, use only nonmetallic utensils, such as nylon, silicone or wooden tools. DO NOT lift or cut food in the appliance using sharp utensils, such as forks and knives, which can scratch the cooking surface.
- DO NOT use steel wool or other metal pads when cleaning. They could leave deep scratches in the nonstick surface which could cause waffles to stick to Waffle Maker. Using a soft-bristled brush or sponge, clean plates and dry with a soft towel.

## Care & Cleaning

This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Contact the customer service department for any unusual issues you may experience.

- Always unplug Stuffed Waffle Maker before cleaning.
- Ensure Stuffed Waffle Maker has cooled down before cleaning.
- To clean appliance, wipe down Upper and Lower Plates with damp cloth and dry thoroughly after every use. Never submerge in water or other liquids. If batter has adhered to cooking plates, pour some cooking oil onto baked-on batter and let it sit for 5 to 10 minutes until it has softened and is easy to remove.
- Never use harsh chemical detergents, powder or scouring pads on any parts.
- Wipe exterior with clean, damp cloth.
- DO NOT place Waffle Maker in dishwasher; this will damage internal components.
- Wash Waffle Ring in warm, soapy water. DO NOT place the Waffle Ring in the dishwasher.
- Use nylon, silicon or wooden utensils to remove food from Waffle Maker. DO NOT use metal utensils to avoid damaging the nonstick surface.
- Wrap Power Cord around Cord Wrap, then store Waffle Maker in clean, dry place.
- Contact Customer Service for any issues or malfunctions.
- DO NOT submerge Waffle Maker in water or rinse plates under running water when cleaning.

## One-Year Limited Warranty

Your Good Housekeeping product is warranted by Foodfight for 1 year. This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased and cost of item. A gift receipt with date of purchase and item is also an acceptable proof of purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call 866.231.6384.

This limited warranty covers units purchased and used within the United States and Canada and does not cover:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from between states or provinces. Shipping and handling charges may apply.



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For questions or concerns, contact us at [product@foodfight.hk](mailto:product@foodfight.hk) • 866.231.6384 • Made in China