

Model: WM-3 WM-3-2

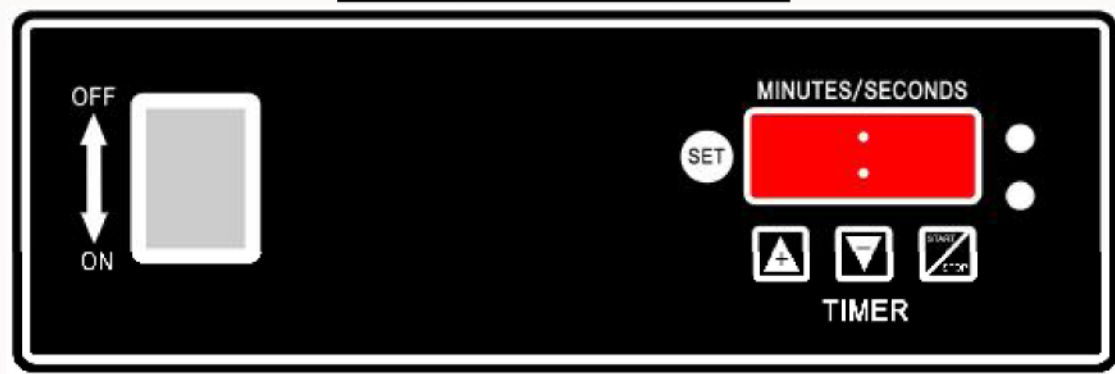
Waffle Maker

Manual

Notes For Use

1. **Warning!** The Grill is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.
2. Never touch the grilling surface while the power is on or the cooking surface is hot.
3. Never use pots and pans on the grill surface. The grill surface was designed to cook waffle, not to heat pots.
4. Never place foil or plastic on the grill surface.
5. Your Waffle maker was designed to prepare food, don't abuse it by using it for any other purpose.
6. Before using the Waffle maker for the first time it should be "Burned In". First, wash the grill surface with soap and water then dry it thoroughly.
7. Use the handle to raise and lower the top of the Waffle maker to avoid injury.

Cooking Function Symbols



Operation

1. When the power on, the buzzer will sound "du du du" three times. At the same time, the LED will appear the previous setting time. Then the heater begin working.

2. If you press the "START/STOP" key, the time will countdown to zero according to the appeared time. When it reaches the setting time, the buzzer will sound "du du du". **BUT the heater is still working, the "du du du" SOUND is just a reminder.**
3. Time setting: during the setting period, press the "+"(or"-"), and the same time press the "START/STOP" key, you can set the time. Do not free the "+"(or"-") key, then you press "START/STOP" key to increase(or decrease) the working time.
4. Temperature setting: during the temperature setting period, press the "+"(or"-"), you can set the temperature. You press the "+"(or"-") key to increase(or decrease) the working temperature.
5. Time/Temperature setting change:
 - A. if the list is on the time setting, press "set" key and "START/STOP" key same time, the setting list turn to temperature setting list.
 - B. if the list is on the temperature setting, press "set" key, the setting list turn to time setting list.

Cleaning Instructions

The waffle maker may be "Quick Cleaned" with the soap cloth.

There are many nonabrasive cleaners for cooking tops on the market today. We suggests using your choice of nonabrasive cleaner at the end of each day or service period to keep your waffle maker in top condition.

Never use a spray of water or immerse the grill in water. This will damage the electrical components and might create a hazardous condition.

If Trouble Occurs

If there is any unusual change in the operation of your waffle maker, turn it off and disconnect the power immediately. Have a qualified electrician perform any necessary repairs before using the waffle maker again.

The waffle maker designed to allow the operator to place frozen foods directly on the heated grill surface without causing damage.