

# INSTRUCTION MANUAL & WARRANTY



Before using this appliance, please read the following instructions carefully. We recommend that you keep these instructions. For your own safety, you must follow these safety instructions when using electrical appliances.

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# GENERAL SAFETY INSTRUCTIONS

- 1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- 2. Keep the appliance and cable out of reach of children under 8.
- Do not leave the appliance unattended when in use.

- Do not immerse the appliance, or its power supply connector in water or other liquids and do not allow it to become wet.
- 5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 6. Only use the appliance for its intended domestic use. We will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- 7. Intended for counter top use only as directed.
- 8. Do not use outdoors.

- Do not place on or near a hot gas / naked flame or electric burner, or in a heated oven.
- 10. Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Don't use the appliance near or below combustible materials (e.g. curtains).
- 12. Do not let the power cable hang over the edge of the table or worktop or touch hot surfaces. (This also applies to an extension lead if used).
- The appliance must be connected to a socketoutlet having an earthing contact.
- 14. To disconnect, turn the unit off, then remove the plug from the wall outlet.

- 15. If this appliance is used with an extension lead, ensure that it is suitable for the rating of the Waffle Maker and that the extension lead is reliably earthed, If unsure check with a qualified electrician.
- 16. The supply cord should be regularly examined for signs of damage and the appliance must not be used if the cord is damaged.
- 17. Unplug the appliance from the power supply when not in use.
- 18. Don't connect the appliance via a timer or remote control system.
- 19. DO NOT touch hot surfaces Accessible surfaces are liable to get hot during use. Always use the handle and controls.
- 20. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

- 21. Use tongs or other heat safe utensils to remove food. Do not lift appliance.
- 22. With some foods large quantities of smoke are emitted - ensure there is adequate ventilation.
- 23. Don't use your Waffle Maker for any purpose other than cooking food.
- 24. Don't use your Waffle Maker if it is damaged or malfunctions.
- 25. Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
- 26. WARNING: Charcoal or similar combustible fuels must not be used with this appliance.
- 27. This appliance complies with European Economic Community Directive 2014/30/EU.
- 28. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

# **DESCRIPTION OF** THE PARTS

#### 1. UPPER LID

- 2. REMOVABLE UPPER PLATE
- **3 REMOVABLE LOWER PLATE**
- **4 BASE UNIT**
- 5 PLATE STORAGE
- 6. PLATE RELEASE BUTTONS





## **CONTACT GRILL PLATES**



Classic Waffle plate



Liège (Brussels) Waffle plate



Belgian Waffle plate (Buy additional Belgian Waffle plates suitable for this Waffle Maker!)

# **BEFORE FIRST USE**

- Remove all packaging, stickers and various accessories on the inside and outside of the appliance and check that all items have been received in good condition or check for any defects.
- Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.

## **CLEAN BEFORE FIRST USE:**

- 1. Remove the waffle plates and wash with warm soapy water and dry thoroughly before returning to the base unit.
- 2. Wipe body clean with a dry cloth.
- 3. Confirm plates are securely fastened to the upper lid and lower base unit.
- 4. Before plugging in, make sure your electricity supply is the same as the one shown on the underside of your appliance.
- 5. WARNING: THIS APPLIANCE MUST BE EARTHED.

Note: if a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.

- Your Waffle Maker is now ready for use. 6.
- 7. Only the waffle plates are dishwasher safe.

NOTE: Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic non-stick coatings. If washing in the dishwasher, a slight discolouration to the plates may occur. This is cosmetic only and will not affect performance.

# **GENERAL USE KNOW YOUR CONTROL** PANEL



- Start / Stop Button Starts or Stops a cooking cycle
- Settings Dial Selects the type of waffle (Belgian, Classic, Liège or Custom)
- Backlit LCD Display
- Light / Dark Dial Selects the doneness of the waffle (Levels 1-7)
- Texture Button Selects the texture (Fluffy to Crunchy, Levels 1-3)

Your Waffle Maker automatically selects a temperature and time once you choose a waffle program. While cooking, the display will count down as time elapses. At the end of the cooking program, the unit will switch to standby mode (display off) after 10 minutes.

## **OPERATION**

Prior to using this appliance for the first time, wash the waffle plate, base and lid in accordance with the instructions given under the "Before first Use" section. Dry thoroughly and place the desired plates into the waffle maker as decscribed in "Changing Plates".

Lightly brush the surface of the waffle plate with cooking oil. Never use the waffle plate directly on the work surface, always use with the base. Connect to the Waffle Maker to the power supply and switch on.

This appliance should only be used on a heat resistant and easy to wipe clean surface.

As the Waffle Maker will become hot during use, always use caution when operating Waffle Maker. Always use the front handle to open the Waffle Maker, as this part of the handle is designed to stay cool to the touch while cooking. The top cover will become hot during use.

#### **PROGRAMMED OPERATION**

 Turn setting dial to select the type of waffle. The waffle types scroll among the choices. For best results, be sure that the correct plates are used with the appropriate setting.

Belgian = Belgian waffle plates Classic = classic waffle plates Liege = Liege waffle plates Custom = Choose your favorite waffle plates

- 2. Turn shading dial to select shading. Turning clockwise increases shading and turning counterclockwise decreases shading.
- 3. Press Texture button to scroll among the levels of texture from 1 to 3.
- As soon as the selection is done, press Start / Stop button to begin the preheat mode, "PREHEAT" appears on the display. When preheat is complete, a beep will sound and "PREHEAT" will no longer appear on the display.
- Add batter to the plate and close the lid. Cooking will begin automatically. In the rare case that cooking does not automatically begin (such as when making less than a full plate of waffles), the Start / Stop button can be used to initiate the cooking cycle.
- Shading can be adjusted during the cooking cycle as long as the new shading setting is the same or longer than the elapsed time.
- 7. When time elapses to zero, cooking finishes and the crunch cycle starts, indicated by the blinking crunchiness bar. When crunchiness time is up, a beep sounds indicating the end of the complete cooking cycle.
- 8. Remove the waffle using heat-resistant, nonscratch utensils or tongs.
- 9. If cooking more than one waffle, new batter can be added immediately.
- 10. When done, unplug the Waffle Maker and allow to cool before cleaning.

#### CUSTOM OPERATION

- Turn setting dial to "Custom" The time will blink and show default values.
- Turn the light / dark dial to adjust the cooking time in increments of 15 seconds.
- 3. Press the Texture button to accept the cooking time.
- 4. Now, turn the light / dark dial to adjust the shade.
- 5. Press the Texture button to accept the shade.
- 6. The texture setting itself is not available during Custom Operation.
- 7. To begin the preheat mode, press the Start / Stop button.
- When preheat is complete, a beep will sound and "PREHEAT" is no longer on the display.
- Add batter to the plate and close the lid. Cooking will begin automatically. In the rare case that cooking does not automatically begin (such as when making less than a full plate of waffles), the Start / Stop button can be used to initiate the cooking cycle.
- 10. When time elapses to zero, a beep sounds indicating the end of the cooking cycle.
- 11. Remove the waffle using heat-resistant, nonscratch utensils or tongs.
- If cooking more than one waffle, new batter can be added immediately to repeat the program.
- 13. When done, unplug the Waffle Maker and allow to cool before cleaning.

Note: Craving for tasty waffles? The preset temperatures / cooking times from the appliance are optimal for the GreenPan recipes we suggest on www.greenpan.com. Results with preset settings may vary when different waffle recipes are used. Please use "CUSTOM" settings to find the best time for your waffle recipe.

## **QUICK TIPS**

#### FOR BEST RESULTS

- Keep Waffle Maker closed while preheating.
- Allow Waffle Batter to rest for a few minutes before pouring onto hot Waffle Plates.
- Waffles are best when made fresh, but can also be frozen for later use (wrap separately) and reheated in toaster or oven.
- For evenly sized waffles, pour batter into the center of the waffle plate and spread out to the edges of the plate.
- Be careful not to overfill the waffle plates.
- Do not use non-stick spray on the Thermolon Volt coating.
- Always clean your waffle plates after each use (see below).

#### **CHANGING PLATES**

IMPORTANT: When changing plates, first unplug the unit and make sure it has cooled completely to room temperature. Never attempt to remove waffle plates while still hot.

To remove the waffle plates:

- Open the Waffle Maker. Press the side button on the upper housing to release the top plate with one hand and remove the plate with the other hand. Take care that the plate does not fall out, as it may damage the Thermolon Volt ceramic nonstick coating.
- Press the side button on the lower housing to release the bottom plate with one hand, and gently lift to remove it with the other hand.

To insert new waffle plates:

- Open the Waffle Maker, and insert a new plate into the bottom housing, inserting the rear portion of the plate first to engage the retention clips (see image), and press until a click is heard.
- Insert a new plate into the top housing, rear edge first, and press upwards until a click is heard.

### CLEANING AND MAINTENANCE

 Before cleaning, unplug the appliance and let it cool down before cleaning or storing away. See below table for cleaning guidance.

PART	DISHWASHER & HAND WASH SAFE	WIPE WITH DAMP CLOTH
Waffle Plates	Х	Х
Base Unit		Х

- If you prefer, you can wash the plates with a gentle detergent after removing them from the base.
- Refrain from using scouring pads, powders or chemical detergents on the Waffle Maker. It is recommended to clean the waffle plates after every use to maintain optimal non-stick performance.

At the places where the top and bottom plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the Waffle Maker.

## **STORAGE**

Be sure the plates are completely dry before storing or reinserting into the base unit. Always store the base unit with one set of plates attached. One additional set of plates can be stored underneath the unit using the plate storage feature.

## TROUBLESHOOTING

PROBLEM	SOLUTION	
Display is blank	Check the connection to the wall outlet. If Waffle Maker is plugged in, unit may be in sleep mode, press any button to wake up. If problem persists, try using a different outlet.	
Timer does not begin to count down when batter is added	The auto-start function may not detect small amounts of batter, such as when only a partial waffle plate is being used. We recommend to only make whole waffle plates, or to use the manual Start / Stop button to begin the cooking cycle.	
Waffles are sticking to the plates	Plates are dirty or cooking time may not be long enough. Increase cooking time to prevent under-done waffles.	
Waffles are burning	Cooking time is too long. Decrease the shade / time settings.	



DISPOSAL OF THE APPLIANCE

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The product may not be treated as household waste. Instead bring it to a central collection point for the recycling of electrical and electronic household

the recycling of electrical and electronic household appliances. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. Correct disposal helps prevent adverse consequences for the environment and human health. By reusing, recycling and / or other use of old appliances, you make an important contribution to protecting our environment.

# COMMERCIAL WARRANTY

We offer a 24-month warranty on the product for manufacturing and material defects. The warranty is only valid if the appliance is used in accordance with the instructions and for the intended use.

Retain the till receipt clearly stating the purchase date and the product you have purchased at all times. You will need it if you wish to invoke the warranty, if it is applicable.

Our customer service is available to help you with any questions you might have about the product. Go to www.greenpan.com to find the e-mail address and telephone number of our customer service.

Happy cooking!

NEED SOME INSPIRATION? VISIT OUR WEBSITE AND TRY OUR DELICIOUS WAFFLE RECIPES!

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