

MASTER  
**Chef**<sup>TM</sup>

## WAFFLE MAKER

Model no. 043-0197-0



## INSTRUCTION MANUAL

Read this manual thoroughly before using this product and save it for future reference.

Model no. 043-0197-0 | Contact us 1-855-803-9313

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## Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. Do not touch hot surfaces. Use handles or knobs only.
3. To protect against fire, electric shock, and injury to persons, do not immerse cord, plug, or unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the waffle maker from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact the MASTER Chef Customer Service team for any assistance if the mentioned issues are experienced.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury, and is therefore prohibited.
8. Do not use outdoors.
9. Do not allow the cord to hang over the edge of table or counter, or hot touch surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, remove the plug from the wall outlet.

12. Do not use appliance for anything other than its intended use.
13. Do not twist, kink or wrap the power cord around the appliance as this may cause the insulation to weaken and split, particularly in the location where it enters the unit.
14. **Never leave the appliance unattended while it is plugged into an outlet.**

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY



### POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be the same or higher than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Avoid pulling or straining the power cord at the outlet or appliance connections.



### POLARIZED PLUG

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, please consult a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

**WARNING: Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.**

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Know the Parts of Your Waffle Maker



RATING: 120 V, 60 Hz, 750 W, AC ONLY

1	Weighted Lid
2	Orange Power-On Indicator Light
3	Green Ready Indicator Light

4	Latch
5	Handle
6	(Inside) Upper and Lower Heating Plates

Carefully unpack the waffle maker and remove any packaging materials. Wipe the surface of the cooking plates with a clean, damp cloth or sponge, then dry with a clean, dry cloth. This will remove any dust which may have settled during packaging. Wipe the cooking plates with a small amount of cooking oil. The outside of the waffle maker may be wiped with a clean, damp cloth or sponge. **Do not immerse the waffle maker in water or any other liquid. Do not use harsh or abrasive cleaners.**

1. Place the unit on a clean, dry, heat-resistant level surface. Plug the unit into a 120 V, 60 Hz AC only outlet. Close the lid and allow the unit to preheat.



**CAUTION:** The unit is on when it is plugged in. When the unit is plugged in, the orange “Power-On” light will be illuminated.



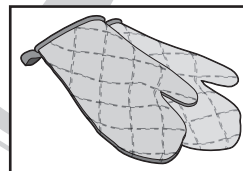
**NOTE:** Before your first use, and about every 4 to 5 cooking cycles, it is important to wipe on a small amount of cooking oil or nonstick spray to season the nonstick plates.

2. After a few minutes, the green “Ready Indicator Light” will turn on, indicating that the unit is now ready to cook. Lift the lid to its full upright position. Carefully pour approximately 6 tbsp of batter (90 mL) into the centre of each plate. Carefully lower the lid. NEVER lock the handle during the cooking process. The “Ready Indicator Light” will now be off. The lid will lift a little while the waffles bake.



**WARNING:** The waffle maker cooking plates get very hot. Avoid touching them and the outer housing to avoid possible injury.

**\*Always use oven mitts when using your appliance.**



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**CAUTION:** Steam may come from the sides and front of the waffle maker while closing the lid and during baking. Use care not to burn yourself.



**NOTE:** Bake only with the lid in the closed position.



**CAUTION:** The waffle maker cooking plates get very hot. Avoid touching them and the outer housing to avoid possible injury. **\*Always use oven mitts when using your appliance.**

3. Waffles should be fully baked in about 5 minutes. Depending on personal preference and taste, this time may vary slightly. Please note that the green “Ready Indicator Light” will turn on and off during the cooking cycle. This is simply the waffle maker adjusting temperature as the waffles are being cooked.



**NOTE:** Do not open the waffle maker during the first 3 minutes of cooking. If the lid resists lifting, allow the waffle to bake a little longer, then try lifting the lid again.

4. Lift the lid to its full upright position. Remove the waffles from the waffle maker with a plastic or wooden spatula. Do not use metal utensils as they may damage the surface of the cooking plates. Lower the lid between baking waffles or while making additional batter to preserve the heat.



**CAUTION:** Avoid leaving the waffle maker plugged in with no batter on the cooking plates for an extended length of time.

5. When finished making waffles, be sure to unplug the waffle maker and allow it to cool before cleaning and storing.
6. The waffle maker can be latched closed and stored upright.

- To ensure your waffles are evenly filled, pour batter into the center of the lower cooking plate.



**NOTE:** Do not overfill the cooking plates.

- Never lock the handle latch during the cooking process.
- If waffles stick to the top cooking plates, remove them with a plastic or wooden spatula.
- If you do not want to serve your waffles right away, you may place them in an ovenproof dish and keep them warm in the oven at a low temperature of about 200°F (100°C). You may wrap the waffles in foil, but they may lose their crispiness.
- You may also freeze your waffles for a later date. Allow the waffles to cool completely before putting them in a plastic bag suitable for the freezer. You may use waxed paper in between the waffles to keep them separated. When you are ready, reheat the waffles in a toaster or toaster oven.

Be sure to unplug and allow to cool before cleaning. Do not immerse in water. Wipe the inside and the edges of the cooking plates with a clean, damp cloth. For removing stubborn stains or food, use a nylon brush or another utensil that is safe for nonstick surfaces. Do not use steel wool or scouring pads. Do not use harsh or abrasive cleaners. The exterior may be wiped with a clean, damp cloth.

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## Warranty

### 1-YEAR LIMITED WARRANTY

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Made in China

Imported by

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

For assistance regarding this appliance, please call the MASTER Chef Customer Service team at: 1-855-803-9313.