

cloer



Dear Customer

Congratulations on the purchase of your new Cloer waffle maker. We hope you will enjoy using it often.

Basic safety information

- **Read all instructions carefully.**
- This electrical appliance is intended for **private use only** and not for commercial use.
- Repairs to Cloer electrical appliances may be performed only by authorized Cloer dealers or Kitchen Resource, exclusive distributor. Unauthorized repairs can pose serious risks to the user and will void your warranty.
- Operate the appliance only with standard power outlets. Make sure that the voltage on the rating plate corresponds to the voltage of your power supply.
- The appliance is equipped with a "Y" type electric cord. If this cord is damaged, it must be replaced by an authorized Cloer dealer or Kitchen Resource, exclusive distributor, to prevent the danger of electric shock.
- Unplug the unit from the wall socket:
 - in case of a malfunction.
 - if the appliance is not used for an extended period.
 - before cleaning.
- Never allow children to operate electrical appliances.
- This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or who lack the necessary experience and/or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
- Children should be supervised to prevent them from using the appliance as a toy.
- Protect the appliance from moisture (splashing water, rain, etc.).
- Allow the appliance to cool completely before cleaning or putting it away.

Preparation for use

- Remove all packaging elements and labels, but not the rating plate.
- Place the waffle maker on a dry, non-slip, level surface.

Before initial use

- Read these operating instructions carefully before

using the appliance for the first time.

- Clean the baking surfaces with a moist cloth before heating appliance the first time.
- Grease the baking surfaces before initial use; subsequent greasing is not necessary, due to the non-stick coating.
- **Caution:** If you use recipes calling for starch or milk, grease the appliance occasionally to keep the waffles from sticking.
- The first time you use the waffle maker, discard the first batch of waffles (the first two waffles).

Safety information



**The baking surfaces of the appliance become hot during operation. Please avoid touching the metal parts.
Danger of being burned!**

- Use only wooden or heat-resistant plastic utensils to remove the waffles in order to prevent the non-stick coating from being scratched.
- Appliances with white or light-colored plastic parts or casings generally take on a brownish hue after a short time. This is caused by the steam from baking and cannot be avoided.

Operation

- Make sure the waffle maker is plugged in.



CAUTION!
The appliance now becomes hot.

- Before you can start baking waffles, the waffle maker must be pre-heated. Select a medium regulator setting (between 3 and 4).

Filling batter

Pour batter into the rear section of the waffle-maker. To avoid batter from spilling over the sides, do not place batter in the middle or front and do not overfill. Close the appliance and press together for a moment. The batter must be added quickly on the waffles will not brown evenly on the top and bottom.

Baking

The continuously adjustable browning regulator allows you to control the browning level when baking waffles. Select a low setting (1 - 2)

for light waffles, or a high setting (4 - 5) for dark waffles. The baking time lasts from 1 ½ to 3 minutes, depending on the batter.

You may need to increase or decrease the browning setting to achieve perfect results.

Remove the waffles from the appliance as soon as they are done baking. If you want more waffles, re-fill with batter immediately.

Cleaning

- Always unplug the wafflemaker before cleaning.
 - Use a paper towel to clean the appliance while still warm.
- Tip:** Place two absorbent paper towels between the baking surfaces and close the appliance.
- Afterwards, wipe the waffle maker with a damp cloth. Never place the wafflemaker under running water.
 - Do not use abrasive cleaning agents.

Tips

- Batter containing too many nuts, fruits, fruit acids, can reduce the effectiveness of the non-stick coating.
- Use only premium quality flour.
- Make sure to have all ingredients at the same temperature and mix the batter until it is smooth. Use melted butter that is lukewarm.
- For crispy waffles, use lukewarm water instead of milk. Milk makes waffles soft and darker. If ingredients are not the same temperature waffles may stick.
- The batter should be thick, but should drip from the spoon. Fill the baking form completely with batter.
- If you do not intend to serve the waffles right away, place them next to each other on a cooling rack. If you stack warm waffles, they will become soft.
- Soft waffles do not keep well, unless they are frozen.
- Frozen waffles can be thawed out in the toaster and taste like fresh waffles.
- Excessive sugar will cause waffles to be darker.
- Use only the amount of baking powder indicated in the recipes.
- Use only shortenings that are suitable for baking. The amount of shortening indicated in

the rec-ipes can be reduced for waffle makers with a non-stick coating. However, if batter with a very low fat content is used, the waffles may stick to the top or bottom when the appliance is opened. In this case, lightly grease the baking surfaces.

- You can refine your waffles with various ingredients. Try a pinch of salt, ground cloves, chopped or grated nuts or almonds, raisins, fine chunks of apple, cinnamon, cardamom, anise, powdered ginger, coriander, grated lemon rind or lemon juice. Rum, amaretto or kirsch.
- With the Cloer waffle maker, you can make soft waffles resembling cake or crispy waffles from the same batter. For crispy, biscuit-like waffles: bake the waffles until the control lamp goes out the second time. The increased baking time will result in crispy waffles. Crispy waffles taste best when served fresh; they can be stored for a limited time in a closed container. For especially crispy waffles, you should choose a suitable batter.

Environmentally friendly disposal

We use only environmentally friendly packaging for the shipment of our appliances. Please recycle cardboard/paper and plastic packaging appropriately.



CAUTION!

Electrical appliances should not be disposed of with the household trash.

Electrical appliances contain valuable raw materials. When an appliance is worn-out, please take it to a recognised recycling facility. Please consult the local authorities for information on recycling appliances.

Customer service

In the event that your Cloer appliance becomes defective, please contact your Cloer dealer or Kitchen Resource, exclusive distributor.

Conditions of warranty

Cloer warrants this wafflemaker to be free from defects of workmanship and material under normal use and service for the period of (2) two years starting from the date on which the product was first purchased by an end consumer. The warranty period will not be extended or

begin anew or in any other way be affected by the subsequent sale, repair or replacement of the product.

This wafflemaker is required to be operated solely on the electric current indicated on the base plate. Damage or malfunction caused by use on other electrical current is excluded from this warranty. Read all instructions before attempting to use the product.

This warranty does not apply to damage resulting from improper use, accident, shipping, normal wear, neglect, use of unsuitable accessories, commercial use, incidental or consequential damages or modification of product without authorization.

The repair will be effected by repairing or replacing defective parts. Any parts replaced will become the property of Cloer. All further claims of any type, especially claims for indemnification, are not valid.

This warranty applies to products purchased and operated in the United States or Canada. Transportation, handling, and/or shipping costs are not included in this warranty. For warranty claim, return product, securely packed, along with a dated proof of purchase, to where you purchased it, or to:

Kitchen Resource / 180 West 500 North / North
Salt Lake, UT 84054
1.800.692.6724 or 1.801.383.1922 or service@kitchenresource.com

Keep Dated Sales Receipt for Warranty Service. For Household Use Only