THE HEALTHY WAY OF COOKING

A must-have for every kitchen

Instructional Booklet

BELGIAN WAFFLE MAKER
### CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Important Safeguards</td>
<td>3</td>
</tr>
<tr>
<td>Product Overview</td>
<td>4 - 6</td>
</tr>
<tr>
<td>Waffle Baking Tips</td>
<td>6</td>
</tr>
<tr>
<td>Care and Maintenance</td>
<td>7</td>
</tr>
<tr>
<td>Limited Warranty</td>
<td>7</td>
</tr>
<tr>
<td>Waffle Making Tips</td>
<td>7</td>
</tr>
<tr>
<td>Product Information</td>
<td>8</td>
</tr>
</tbody>
</table>

- Professional quality for home use
- Bakes Belgian waffle with extra-deep pockets
- Easy-to-handle rotary feature for even baking and browning
- Large Power and Ready LED indicators
- Audible beep to signal waffle is ready to serve
- Browning control dial
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE WAFFLE MAKER.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, DO NOT IMMERSE CORD, PLUG, OR UNIT in water or other liquids.
4. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts and before cleaning appliance.
6. Do not operate any appliance with a damaged cord. Return appliance to the nearest Sunset Cookware Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Sunset Cookware may result in fire, electrical shock, injury to persons or cancellation of warranty.
8. Do not use outdoors, or use for other than intended use.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner. Or in a heated oven.
11. Unplug the unit when finished baking waffles.
12. Always begin by plugging appliance into wall outlet. To disconnect, turn control to setting #off, then remove plug from wall outlet.

WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIR.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in a risk of electrical shock. Consult a qualified electrician if necessary. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. Do not attempt to defeat this safety feature by modifying the plug.

a) Use only 3-wire extension cord with 3-blade grounding plug.
b) The marked rating of extension cord must be equal to or greater than rating of this appliance.

* Electrical rating is listed on the bottom of this unit and on Page 8.
PRO DUCT O V E RVIEW

1. Base
2. Temperature Control
3. Power Control
4. Lid
5. Waffle Grid
6. Non-Stick Coating
Before Using for the First Time:
1. Carefully unpack making sure to keep all literature.
2. Read this instruction booklet completely before using and keep for future reference.
3. Wipe the exterior of the Waffle Maker with a clean, dry cloth to remove any packing dust.

How to Use Your Waffle Maker:
For best results, follow these simple instructions. When your Waffle Maker is used for the first time, it may emit a slight odor and some smoke. This is normal with many appliances that heat up, and does not affect the safety of your appliance. It may affect the flavor of the first set of waffles cooked in your Waffle Maker, and it is recommended that you discard these.

1. Position the removable drip tray (5) underneath the waffle grids (1).
2. Lower the rotating handle (4) to close the lid of the Waffle Maker, and plug the cord into the electrical outlet. Set the browning control dial (3) to your desired setting. We recommend you start with setting #4. You may adjust it lower or higher according to your preference. A lower setting produces a lighter-colored waffle, while waffles cooked at a higher setting are darker and crisper. Different waffle batters will also cook differently. With continued use you will find the ideal setting for the batter you are using.
3. The red indicator light will go on, indicating that the Waffle Maker is heating up. It will take approximately 5 - 8 minutes to reach the optimal temperature.
4. Once the optimal temperature is reached, the green indicator light (2) will go on and the Waffle Maker will beep six times, indicating that it is ready for cooking. Once the Waffle Maker is heated for the first time, the cooking cycle times will be faster.
5. Prior to baking any waffles, lightly coat the top and bottom grids with vegetable oil using a pastry brush. A light coating of non-stick cooking spray also works well.
6. Pour the batter evenly into the center of the bottom grid of the Waffle Maker. Use a heat-resistant spatula to spread the batter evenly over the grid.

7. Close the lid of the Waffle Maker and rotate it 180° to the right (clockwise). Do not open the lid for at least 1½ minutes. The red and green lights will remain on during the cooking cycle.

8. Note: opening the lid too early will result in undercooked waffles that will split, making them difficult to remove.

9. The Waffle Maker will beep three times, indicating that your waffles are ready, and both the red and green lights will turn off. Rotate the Waffle Maker 180° to the left (counterclockwise). If you want your waffles darker, close and rotate the lid, turn the browning control dial to the OFF position then back to your desired setting, and continue baking until your waffles are browned to your satisfaction. When done, turn the browning control dial to the OFF position.

10. Remove waffles from the grid using a heat-resistant spatula. Never use metal utensils as they may damage the non-stick coating.

11. If you will be baking additional batches, be sure to close the lid of the Waffle Maker to retain heat. Once you are ready, turn the browning control dial to the desired setting. Always be sure that the green indicator light goes on and you hear the six beeps again before pouring batter into the bottom grid.

12. When finished, turn the browning control dial to the OFF position and unplug the cord from the electrical outlet. Leave the Waffle Maker lid open to cool. Do not clean until the Waffle Maker has cooled down completely.

Waffle Baking Tips:

• When preparing waffle batter do not over-mix or the waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.

• The optimal amount of batter to produce a full-shaped waffle will vary depending on the batter. Pouring batter from a measuring cup will help you gauge the right amount of batter to use. Fill the bottom grid with enough batter to cover the peak areas of the grid (about ½ - ¾ cup of batter). Do not overfill the grids or this will result in batter and steam seeping out between the two grids.

• For evenly shaped waffles, spread thick batters to the outer edge of the bottom grid using a heat-resistant spatula.

• To maintain waffle crispness, place baked waffles on a wire cooling rack to prevent moisture from accumulating on the undersides. They may also be arranged on a metal cookie sheet and kept warm in a 90° C oven.

• For more perfectly shaped waffles, trim edges with kitchen scissors prior to serving.

• Baked waffles may be frozen. Allow them to cool completely, and then place them in a plastic freezer storage bag. Use wax paper to separate the waffles. Reheat in an oven, toaster or toaster oven when ready to eat.
Care and Maintenance:

- Always unplug the Waffle Maker and allow it to cool completely before cleaning. Never disassemble the Waffle Maker. Never immerse the Waffle Maker in water or any other liquid, or place it in the dishwasher.

- Brush away any loose crumbs between the channels of the grids. Wipe the grids with a paper towel, and absorb any excess oil or butter that might be in the channels. You can also wipe the grids with a damp cloth. Do not use abrasive cleaners on the grids as this will damage the non-stick coating.

- Should batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let it sit for five minutes to soften, then wipe off with a paper towel or soft cloth.

- Wipe the exterior of the Waffle Maker with a damp cloth. Do not clean the exterior with abrasive cleaners, a scouring pad or steel wool, as this will damage the stainless finish. A small amount of stainless steel cleaner or polish may be used occasionally.

Sunset Cookware One Year Limited Warranty:

_Sunset Cookware_ provides a one year, from date of original purchase, limited warranty against defects due to faulty workmanship or materials on it’s line of small kitchen electric appliances. This warranty is limited to the extent that it does not cover damages caused by neglect, abuse or improper product use, including commercial use or any other use for which it was neither designed nor intended. Please see the section in this manual on Use and Care for any questions on it’s proper use. Further this warranty does not cover parts subject to normal wear or accidental damage, such as the non-stick waffle grids.

_Sunset Cookware_ also expressly disclaims any responsibility for consequential damages for any incidental losses caused by the use of it’s products.

Any warranty of merchantability or fitness for a particular purpose with respect to this product is also limited to the one year limited warranty period. Some jurisdictions do not allow disclaimer of the implied warranty with respect to consumer goods, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights which vary by jurisdiction.

If your product requires service or support, please send our Customer Service Department a fax at +27 (0)86 216 8775, or email us at info@sunsetcookware.co.za.

Waffle Making Tips:

Separating eggs in preparing waffle batter is important, because beaten egg whites make the waffles puff up to perfection, keeping them light on the inside and slightly crunchy on the outside. Be sure to incorporate the egg whites slowly into the batter.

Waffles are delicious served with any number of toppings, not just maple syrup. Try serving some of the toppings to your family, friends, and house guests:

**Suggested Waffle Toppings:**

- Maple syrup
- Fruit syrup
- Broiled pineapple slices
- Fruit compote
- Powdered sugar
- Fresh berries, chopped fruit
- Yogurt with fruit
- Whipped cream, ice cream, sorbet
Sunset Cookware
South Africa

Professional Waffle Maker Model: THI-00A
220-240V  50Hz  1200W

HOUSEHOLD USE ONLY
CAUTION: DO NOT IMMERSE IN WATER

Unplug before cleaning and when not in use
Made in China

• Deep 12,7mm waffle grids
• Safety lock lid - remain securely closed during baking
  • Indicator lights to monitor cooking
    • Automatic shut-off
    • One year warranty

For more information:
Visit our website at www.sunsetcookware.co.za
Send us a fax at +27 (0)86 216 8775, or email us at info@sunsetcookware.co.za