



BELGIAN WAFFLE MAKER

WAFELERA

Model: EWM-9008K

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.



Questions? Elite's customer service team is ready to help.

Call us toll-free at 800-365-6133 ext. 120/107/105.

For more Elite products, visit us at www.maxi-matic.com or email us at info@maxi-matic.com.

Recipes are included in this manual.



IMPORTANT SAFEGUARDS

WARNING: When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully before use.
2. Do not touch hot surfaces. Use handles only.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The accessible surfaces may be hot when the appliance is operating.
8. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for household only.
11. Do not use while standing in damp area.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. To disconnect, remove plug from outlet. Never pull on the cord.
15. This 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.
16. Children should be supervised to ensure that they do not play with the appliance.
17. Do not use appliance for other than intended use.
18. Do not use abrasive cleaners or oven cleaners when cleaning this appliance.
19. Do not attempt to repair the unit by yourself. Send any revisions, maintenance, and repair to authorized service personnel.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY



SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

(1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.



POLARIZED PLUG

If this appliance is equipped with a **polarized plug** (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. Do not leave this appliance unattended during use.



PARTS IDENTIFICATION



1. **Non-Stick Cooking Surfaces:** Two surfaces to allow cooking on both sides for delicious fluffy waffles.
2. **Cook / Stand-by Indicator Light:** Assists in giving you controlled cooking over your Waffles.
3. **Cool-Touch Exterior:** A cool touch handle and exterior casing provides convenient handling of unit.

***Compact Storage:** Unit folds up for easy storage. Convenient and takes up less space



BEFORE FIRST USE

- Read all instructions and important safeguards.
- Carefully unpack the Belgian Waffle Maker and remove all packaging and materials.
- Clean the baking plates with a damp cloth or sponge.
- Slightly grease the baking plates with a little cooking oil.

CAUTION: Take care to prevent water from running into the appliance.

NEVER IMMERSE THE HEATING BODY OF THE BELGIAN WAFFLE MAKER IN WATER OR ANY OTHER LIQUIDS!



HOW TO USE YOUR WAFFLE MAKER

For the best results, follow these simple instructions.

Note: When your waffle maker is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances and does not affect the safety of your appliance. However, it may affect the flavor of the first set of waffles prepared in your waffle maker, and it is recommended to discard these.

Preparing for use

Close the waffle maker and plug it into the wall outlet, you will notice that the red power light will go on. It will take approximately 5 to 8 minutes to reach baking temperature. When the Green Ready Light turns on, the waffle maker is ready to cook!

1. Before baking the first batch of waffles, use a pastry brush to lightly coat the top and bottom waffle grids with melted butter and vegetable oil. A light coating of non-stick cooking spray will also work.
2. When the proper baking temperature is reached, the red light will turn on. Once heated up, cycle times will be quicker.
3. Pour batter onto the bottom grids of waffle maker. Ladle just enough batter to fill the lower grids so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter into the corners of the grids.
4. Close cover. It is normal for a small amount of batter to run over and down the sides. If an excessive amount of batter runs over, use less batter. Do not force shut. Steam will release from between the waffle iron so please ensure that fingers do not come into contact with the steam.
5. Cover will rise slightly as waffles begin to bake. Do not open cover while steam is escaping. Most waffle recipes bake in approximately 3 minutes.
6. When waffles are done, remove with a non-metallic utensil so as not to scratch the non-stick finish.

NOTE: The green light will turn on and off while cooking. This indicates the thermostat is maintaining its temperature.

WAFFLE BAKING TIPS

1. When preparing waffle batter, do not over mix the batter or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
2. The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time. Fill bottom grid of waffle maker with enough batter to cover peak areas of the grid about $\frac{3}{4}$ to 1 cup.
3. For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other non-metallic utensil before closing the lid.
4. Cake-based waffles, such as the Chocolate Waffles are tenderer than regular waffles, and may require more care when removing from waffle maker. You may want to break these waffles into halves or quarters before removing. Use a spatula to help lift waffles when removing from the waffle maker.
5. To retain crispness, move baked waffles to a wire cooling rack to prevent steam from building up underneath.
6. When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.
7. Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffle maker. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes; watch carefully to prevent burning.
8. Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven or toaster until hot and crisp.



CLEANING AND MAINTENANCE

CAUTION: Unplug from electric outlet and allow waffle maker to cool thoroughly before cleaning.

1. Always unplug waffle maker and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning. Never immerse the waffle maker in water or place in dishwasher.
2. Brush away loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that may have accumulated in the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffle maker with a damp cloth only. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles; they can damage the non-stick surface.
6. Store in closed position. Unit stands on end for convenient storage. Use cord wrap on the bottom of unit for cord storage.



WAFFLE RECIPES

WAFFLE MAKER FRENCH TOAST

4 slices bread, crusts removed
2 eggs
1/3 cup lowfat milk

1 tablespoon maple syrup
1 teaspoon powdered sugar
1/2 teaspoon cinnamon

- Mix powdered sugar and cinnamon together and set aside.
- Preheat your waffle maker.
- In a shallow bowl whisk together eggs, milk and syrup.
- When waffle maker is ready, dip a piece of bread in the egg mixture.
- Flip it over and make sure the entire piece is coated.
- Spray your waffle maker and place slice of bread directly on maker.
- Cook each slice on waffle maker until brown and crispy.
- Sprinkle with powdered sugar mixture and serve.

WAFFLE MAKER CINNAMON ROLLS

1 can of Cinnamon Rolls

- Heat up your waffle maker and grease it with a bit of non-stick spray.
- Separate your rolls then place them into the waffle maker. Close the lid and press down slightly.
- Remove from Waffle maker and place on a warmed plate. Repeat until all rolls are baked.
- Once they are all done, place them on a platter and drizzle the included icing pack over top.

WAFFLE MAKER PIZZA POCKETS

1 can of refrigerated biscuits
Pepperoni

Mozzarella cheese
Marinara Sauce for Dipping

- Pull the biscuit apart in small pieces. Put pepperoni and mozzarella on the bottom half, place a small piece of biscuit on top.
- Place them in the waffle maker and cook like you would waffles for about 3-5 min.
- Remove them carefully and enjoy.

CHOCOLATE WAFFLE BROWNIES

6 oz bittersweet or semisweet chocolate, or
1 cup chocolate chips
1/2 cup butter
1 cup sugar
2 large eggs

1 tsp vanilla
2 cups flour
2 Tbsp. cocoa powder
1 tsp espresso powder (optional)
1/4 tsp. salt

- In a small saucepan, melt the chocolate and butter over medium-low heat; pour into a bowl and set aside to cool.
- Stir in the sugar, eggs, and vanilla.
- Add the flour, cocoa, espresso and salt and stir just until combined; the batter will be thick.
- Preheat your waffle maker and spray it with nonstick spray.
- Spoon the batter into your waffle maker. Close the lid and cook for 3-5 minutes, or until cooked through. Open the lid and let cool slightly before flipping out by inverting the waffle maker (carefully!) onto a flat surface. (The brownies are fragile while they're still hot, be careful as you get them!)
- Makes 6-8 Belgian-style waffles, each breaking into 4 wedges (about 2 dozen total).

CHOCOLATE WAFFLES

1 1/2 cups all-purpose flour
1 cup granulated sugar
1 1/2 tsp. baking powder
1 tsp. vanilla extract
1/2 tsp. salt 2 large eggs

1/2 cup (1 stick) unsalted butter
3/4 cup milk
2 ounces unsweetened chocolate, cut into chunks

- Sift together flour, baking powder and salt to blend thoroughly; set aside.
- In large microwave-safe bowl, microwave butter and chocolate on HIGH 1 minute or until butter is melted. Stir chocolate until completely melted.
- Whisk in sugar and vanilla (Be sure mixture is not hot enough to cook eggs when added; cool slightly, if necessary).
- Beat in eggs, 1 at a time.
- Add flour mixture, in 3 parts, alternately with milk, in 2 parts (Batter will thicken as chocolate cools.)
- Pour or spoon batter onto hot, greased waffle maker and bake.
- Serve with sweetened, quartered strawberries and whipped cream. For a special treat, top waffles with ice cream, caramel or fudge sauce, whipped cream and toasted nuts.
- Makes about 3 cups batter

For Double Chocolate Waffles:

Stir 1/3 cup mini chocolate morsels into prepared batter; bake as directed.

WHOLE WHEAT WAFFLES

3/4 cup whole wheat flour
1 egg, separated
1/4 cup wheat bran
3/4 cup skim or nonfat milk
2 tbsp. wheat germ

1 tbsp. honey (optional)
1 tsp. baking powder
2 tbsp. unsalted butter, melted
1/4 tsp. salt

- In medium bowl, whisk together whole wheat flour, wheat bran, wheat germ, baking powder and salt to blend thoroughly; set aside.
- In mixer bowl, beat egg white just until stiff peaks form; set aside.
- Whisk together egg yolk, milk and honey.
- Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.)
- Stir in melted butter.
- Fold in beaten egg white until combined.
- Pour batter onto hot, greased waffle maker and bake.
- Makes about 2 cups batter

OLD WORLD BELGIAN WAFFLES (YEAST-LEAVENED)

2 1/2 cups all-purpose flour
3 large eggs
3 tbsp. granulated sugar
1/3 cup unsalted butter, melted
1 1/2 tsp. active dry yeast

1 tsp. pure vanilla extract
1 1/4 tsp. salt
2 cups very warm milk (120 to 130°F to activate yeast)

- In large bowl, whisk together flour, sugar, yeast and salt to blend.
- In medium bowl, whisk together milk, eggs, butter and vanilla; add to dry ingredients, mixing until large lumps are moistened.
- Cover; let rise in a warm, draft-free place 1 hour or until light and bubbly (Or, cover and refrigerate overnight.)
- Stir down batter; pour onto hot, greased waffle maker and bake.
- Makes about 4 1/2 cups batter

CLASSIC BUTTERMILK WAFFLES

1 1/2 cups all-purpose flour
3 large eggs, separated
1/2 cup cornstarch
3 tbsp. granulated sugar
2 tbsp. cornmeal (optional)
1 3/4 cups buttermilk

1 tbsp. baking powder
1/2 tsp. pure vanilla extract
3/4 tsp. baking soda
1/2 cup (1 stick) unsalted butter,
1 tsp. salt melted

- In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder, baking soda and salt to blend thoroughly; set aside.
- In mixer bowl, beat egg whites until soft peaks form.
- Add sugar; continue beating just until stiff peaks form. Set aside.
- Whisk together egg yolks, buttermilk and vanilla to blend.
- Using rubber spatula, stir buttermilk mixture into flour mixture, blending until dry ingredients are moistened. (There should still be small lumps; do not over mix.)
- Stir in melted butter.
- Fold in beaten egg whites until combined.
- Pour batter onto hot, greased waffle maker and bake.
- Makes about 5 1/2 cups batter

Waffle Tip: Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed

For Buttermilk Blueberry Waffles:

Pour batter onto bottom grid of waffle maker; sprinkle batter with fresh (or defrosted frozen) blueberries. Close waffle maker and bake as directed.

CLASSIC WAFFLES

1 1/2 cups all-purpose flour	1 3/4 cups milk
3 large eggs, separated	1 tbsp. baking powder
1/2 cup cornstarch	1/2 tsp. pure vanilla extract
2 tbsp. granulated sugar	1 tsp. salt
2 tbsp. cornmeal (optional)	1/2 cup (1 stick) unsalted butter, melted

- In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside.
- In mixer bowl, beat egg whites until soft peaks form.
- Add sugar; continue beating just until stiff peaks form; set aside.
- Whisk together egg yolks, milk and vanilla.
- Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix). Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake.
- Makes about 5 1/2 cups batter

Waffle Tip: Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

For Toasted Pecan & Cranberry Waffles:

Sprinkle chopped pecans onto bottom grid of hot, greased waffle maker. Pour batter over pecans. Sprinkle dried cranberries over batter. Close waffle maker and bake as directed.



LIMITED WARRANTY*

ONE (1) YEAR

WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenal Ave. City of Industry, CA 91748

Customer Service Dept: (800) 365-6133 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
- B. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:
 1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed), and
 - d) Any parts or accessories related to the problem.
 3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
 4. **All return shipping charges must be prepaid by you.**
 5. Mark the outside of your package:
MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
 6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
 7. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**

Importantes medidas de seguridad

Cuando use aparatos eléctricos, precauciones básicas de seguridad deberán seguirse, incluyendo las siguientes.

1. Lea todas las instrucciones cuidadosamente, antes de usar el aparato
2. No toque las superficies calientes, use el mango o las agarraderas.
3. Remueva todo material de empaque, antes de usar el aparato
4. Lave todas las partes o accesorios removibles, antes de usar por vez primera.
5. Para protegerse, de una descarga eléctrica, no sumerja el cordón, enchufe eléctrico o aparato en agua o ningún otro líquido.
6. Cercana supervisión es necesaria, cuando el aparato sea usado por o cerca de niños
7. Desconecte el aparato, cuando no esté en uso y antes de limpiarlo. Permita que se enfríe, para remover las partes o accesorios.
8. Nunca use ningún aparato con el cordón dañado, enchufe, mal funcionamiento o dañado en alguna otra forma.
9. El uso de accesorios no recomendados por el fabricante, pueden causar daños personales o al aparato.
10. No lo use a la intemperie o en lugares húmedos.
11. No deje que el cordón cuelgue de la orilla de la mesa, mostrador o toque cualquier superficie caliente.
12. No lo ponga sobre o cerca de superficies calientes como estufas y hornos
13. Siempre deberá conectar el cordón eléctrico al aparato y después al toma corriente eléctrica, si aplica.
14. Siempre deberá de apagar el aparato antes de desconectar del toma corriente.
15. Nunca introduzca utensilios de metal en el aparato, podría causar fuego, descarga eléctrica o daños personales
16. Fuego podría ocurrir, si el aparato es cubierto o toca material inflamable como cortinas alfombras y paredes cuando esté en uso.
17. Extrema precaución deberá tener cuando use depósitos contruidos de otro material que no sean de metal o vidrio, si aplica.
18. No guarde ni ponga ningún material dentro del aparato, únicamente los accesorios recomendados por el fabricante, cuando no esté en uso.
19. No ponga dentro o en la superficie exterior del aparato los siguientes materiales, papel, cartón, plásticos o algún otro material inflamable.

**GUARDE ESTAS INSTRUCCIONES
ESTE PRODUCTO ES PARA USO DOMÉSTICO ÚNICAMENTE**

descripcion de partes



1. **Superficie antiadherente:** Dos placas que le permitirán cocinar en los dos lados unos deliciosos waffles.
 2. **Luces indicadoras de espera/cocinado:** Le asiste dándole un control completo al cocinar sus waffles.
 3. **Superficie exterior de tacto frío:** Agarradera y superficie exterior de tacto frío provee un conveniente manejo de la unidad.
- *Tamaño compacto:** La unidad se dobla para guardar fácilmente y además toma muy poco espacio.

como usar

- 1) Cuando lo use por vez primera, limpie la superficie antiadherente para cocinar con un trapo húmedo y seque perfectamente..
Nota: Es normal que al usar la unidad por primera vez despidan humo y olor a quemado, esto se debe a que se quema la capa de protección que fue aplicada durante la manufactura, esto no es perjudicial y desaparecerá después del primer uso.
- 2) Ponga una capa de mantequilla en la superficie antiadherente si lo desea
- 3) Enchúfe la unidad en la toma de corriente eléctrica, la luz roja indicadora encenderá.
- 4) Cierre la waflera, prepare la mezcla de masa para los waffles mientras la unidad se está calentando.
- 5) Cuando la superficie para cocinar haya alcanzado la temperatura adecuada la luz indicadora verde se iluminará.
- 6) Abra la waflera, vacíe el contenido de la mezcla ya preparada lenta y cuidadosamente en el centro de las cavidades de la waflera. Asegúrese de no sobrellenar las cavidades de la waflera
- 7) Lentamente cierre la waflera; no lo force al cerrar, vapor escapará, asegúrese de evitar contacto con el vapor.
Note: Durante el proceso de cocimiento de los waffles, la luz indicadora de color verde se iluminará intermitentemente esto indica que se está manteniendo la temperatura correcta.
- 8) Su waffle estará listo en 2 o 3 minutos, podrá dejarlos por periodos de tiempo más largos dependiendo de su gusto.
- 9) Destape la waflera y remueva los waffles de la unidad cuidadosamente levantando una de las esquinas del waffle usando un tenedor o navaja.
- 10) Cierre la waflera para preservar el calor. Hasta que esté lista para el siguiente waffle.
- 11) Desconecte la unidad después de usar..

mantenimiento y limpieza

1. Limpie la unidad únicamente cuando esté completamente fría y esté desconectada de la toma de corriente eléctrica
2. Limpie el exterior de la waflera y la superficie para cocinar con una toalla de papel que esté húmeda.
3. Asegúrese de que no haya humedad, aceite o grasa en las cavidades de la waflera.
4. **No limpie el interior/exterior con espátulas o estropajos de metal, al hacerlo dañará el acabado de la waflera.**
5. **No lo sumerja en agua.**

uso de un cordón corto

- 1) El uso de un cordón corto es utilizado en la unidad y es con el propósito de reducir el riesgo de lastimarse usted mismo al tropezar o enredarse con un cordón largo.
- 2) Extensiones eléctricas están disponibles en ferreterías o su tienda preferida que pueden ser utilizadas si las usa con precaución.
- 3) Si un cordón eléctrico va a ser utilizado tome nota de lo siguiente:

El rango eléctrico marcado en la extensión deberá de ser cuando menos de igual o más que lo especificado en el aparato. El cordón largo deberá de estar colocado de manera que no cuelgue de la orilla de la mesa o de donde no puedan tropezar o ser jalado unintentionalmente por niños.

enchúfe polarizado

Si este aparato tiene un enchufe polarizado (Un lado de las navajas del enchufe es más ancho que el otro), favor de seguir las instrucciones mencionadas abajo:

Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para entrar en la toma de corriente eléctrica en una sola dirección. Si el enchufe no entra completamente en la toma de corriente, de vuelta al enchufe e inserte de nuevo. Y si todavía no entra, pongase en contacto con un electricista. **No intente modificar de ninguna manera el enchufe.**

Este aparato es para uso doméstico únicamente

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.
7. **Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:**
 - Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
 - Los daños causados durante el envío.
 - Los daños causados por la sustitución o reposición de fusibles o disyuntores.
 - Defectos que no sean defectos de fabricación.
 - Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
 - Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
 - Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
 - Daños por servicio o reparación por personal no autorizado.
 - Las garantías extendidas compradas a través de una empresa independiente o revendedor.
 - Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

*** Un año de garantía limitada válida solamente en los 50 estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

****** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

18401 E. Ave Arenth. City of Industry, CA 91748

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST

Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

- A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.
- B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:
1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
 2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
 - d) Todas las piezas o accesorios relacionados con el problema.
 3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
 4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
 5. Marque el exterior del paquete:
MAXI-MATIC EE.UU.
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
 6. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
 7. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**