

PRESTO®

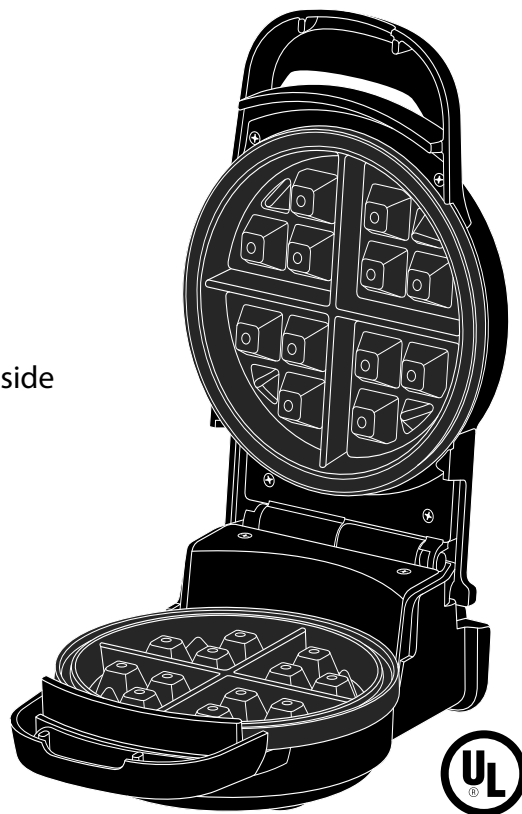
Flip Belgian Waffle Maker

- Bakes extra-thick Belgian waffles in minutes.
- Flips 180° to evenly spread batter for waffles with a crispy outside and a fluffy, tender inside.
- Easy to clean. PFAS-free nonstick grids wipe clean.
- Convenient cord wrap.
- Stands upright for compact storage.

Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



Visit www.GoPresto.com

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Form 4107-104A

INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the waffle maker.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against the risk of electrical shock, never put the cord, plug, or unit in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries. Use only genuine Presto® accessories and replacement parts.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Connect the power supply cord to a 120VAC electrical outlet only.

Before Use

1. Become familiar with the waffle maker and its features (Fig. A).
2. Open the unit and wipe the waffle grids with a damp cloth.

How to Use

1. Place the closed unit on the countertop so the power indicator light is facing up (Fig. C).
2. Unwrap the power cord and plug into a 120VAC electrical outlet. The power indicator light will glow and the unit will heat whenever the waffle maker is plugged in.

NOTE: It is normal to hear a clicking sound while the unit heats up and cools down. This is due to the expansion and contraction of the metal.

During the first few uses, a slight odor or smoking may occur as manufacturing residue burns off.

3. Preheat the waffle maker in the closed position for about 4 minutes. Prepare the waffle batter at this time. Use a packaged mix or one of the recipes on pages 3 and 4.

NOTE: Because the grids are covered with a nonstick coating, there should never be a need to apply vegetable oil, except in the rare instances described in the Helpful Hints section.

Never use no-stick cooking sprays.

4. Open the waffle maker and pour $\frac{1}{2}$ to $\frac{2}{3}$ cup waffle batter into the center of the bottom waffle grid (Fig. B). Generally, use $\frac{2}{3}$ cup batter if using a mix and $\frac{1}{2}$ cup batter if using a homemade recipe. The amount of waffle batter needed may vary with the recipe or brand of batter mix used.

If using the recipes in this booklet, refer to them for the recommended amount of batter and cooking time.

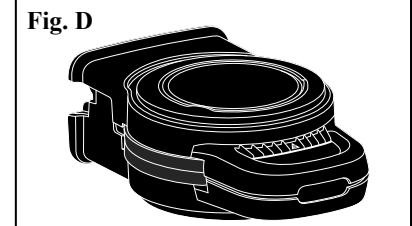
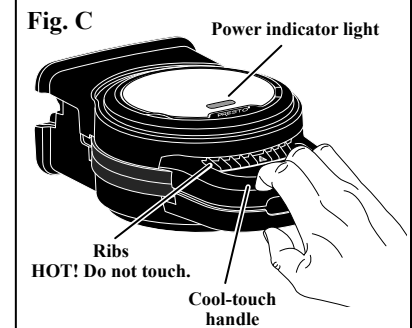
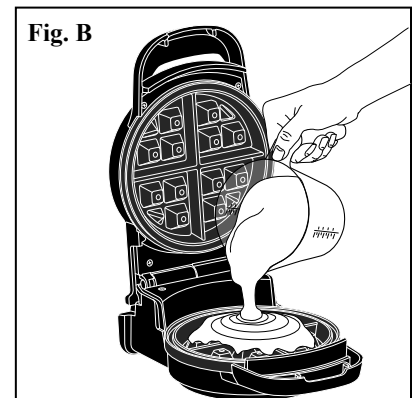
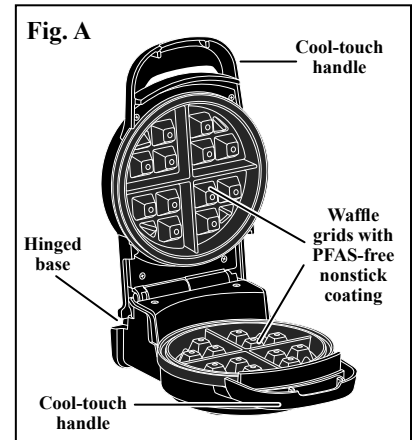
5. **The suggested cook time for most waffles is 4 to 6 minutes.** Adjust the time according to individual preference or type of batter used. Batter made from some packaged mixes may have a shorter baking time.
6. Set a timer for the desired time.

7. Close the waffle maker. Grasp both cool-touch handles with your thumb under the bottom handle and your fingertips around the top handle (Fig. C). Do not touch the ribs on the unit, as they will be hot. Flip the unit over until the opposite side of the unit faces up (Fig. D).

NOTE: The waffle maker top may lift when cooking some batters, particularly those made from scratch. This is normal. An additional 1 to 2 minutes may be needed to ensure desired doneness.

CAUTION! It is normal for steam to escape from the waffle maker handles during cooking. To prevent steam burns, do not handle the unit until steam subsides.

8. When the set time expires or when steam stops escaping from the waffle maker, flip the unit over so the indicator light faces up. Open the waffle maker and, using a fork, spear the side of the waffle and lift it from the grids.
9. Repeat steps 4 through 8 for additional waffles. Unplug waffle maker when cooking is completed.



Helpful Hints

- ♦ Waffle batters, whether using mixes or homemade recipes, will vary. Therefore, the amount of batter needed for an evenly filled waffle, without overflow, will vary. It is recommended that when making the first waffle you use a measuring cup to gauge how much batter is needed. Generally between $\frac{1}{2}$ and $\frac{2}{3}$ cup works best. Never use more than $\frac{2}{3}$ cup of batter. If you get some overflow, be sure to use less batter for the next waffle.
- ♦ For batters that don't flow when poured onto the waffle grid, use a heat-resistant spatula and spread the batter evenly to the edges of the grid.
- ♦ For most batters, oiling is unnecessary. However, batters with very little or no added fat or oil, as well as dessert batters, may require a light coating of vegetable oil to the waffle grids to prevent sticking. Apply with a pastry brush or a paper towel before cooking the first waffle and as needed for additional waffles. Avoid excessive use of oil as it may actually reduce the waffle maker's nonstick qualities.
- ♦ Never use no-stick cooking sprays. They may leave a tacky residue and give the waffle a mottled appearance rather than an even brown appearance.
- ♦ Keep waffles warm and crisp until serving by placing them in a single layer directly on a rack in a 200°F oven.
- ♦ If you have leftover waffles, freeze them. Cool extra waffles to room temperature. Place them between layers of waxed paper in a resealable plastic freezer bag and freeze for up to 1 month.

When ready to serve, reheat in the waffle maker for 2 to 5 minutes. Preheating the unit is not necessary. Lighter waffles made from mixes will typically be ready in 2 to 3 minutes. Dense waffles, like the whole grain waffles found in this instruction book, may require the full 5 minutes. For multiple waffles, reheat in an oven at 350°F for about 10 minutes.

Recipes

IMPORTANT: When making homemade waffles, precision is critical. Be sure to always measure and follow the mixing instructions exactly as written.

Classic Waffles

2 cups all-purpose flour	1 $\frac{3}{4}$ cups milk
1 tablespoon sugar	2 eggs
1 tablespoon baking powder	3 tablespoons vegetable oil
$\frac{1}{4}$ teaspoon salt	

Mix flour, sugar, baking powder, and salt in a large bowl. Whisk milk, eggs, and oil in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Preheat waffle maker. Pour $\frac{1}{2}$ cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

Makes 6 waffles

Flavorful Whole Grain Waffles

1 cup all-purpose flour	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup whole wheat flour	2 cups milk
$\frac{1}{2}$ cup quick cooking oats	2 eggs
1 tablespoon packed brown sugar	2 tablespoons vegetable oil
1 tablespoon baking powder	

Mix flours, oats, brown sugar, baking powder, and salt in a large bowl. Whisk milk, eggs, and oil in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Allow batter to rest 5 minutes. Preheat waffle maker. Pour scant $\frac{1}{2}$ cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes. Serve with Honey Nut Syrup (see recipe below).

Makes 6 waffles

Honey Nut Syrup

1 cup honey	2 teaspoons fresh lemon juice
1 cup water	1–2 teaspoons orange extract, or to taste
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ cup walnuts, chopped
1 4-inch stick cinnamon	$\frac{1}{2}$ cup pecans, chopped

Bring honey, water, sugar, cinnamon, and lemon juice to a boil in a medium saucepan. Continue to boil, uncovered, until syrup is reduced enough to coat the back of a spoon, about 10 minutes. Remove from heat; add orange flavoring and nuts. Let cool to warm before serving.

Pecan Waffles

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|----------------------------------|-----------------------------|
| 2 cups all-purpose flour | ¼ cup chopped pecans |
| 2 tablespoons packed brown sugar | 2 cups buttermilk |
| 2 teaspoons baking powder | 2 eggs |
| 1 teaspoon baking soda | 3 tablespoons vegetable oil |
| ¼ teaspoon salt | ½ teaspoon maple extract |

Mix flour, brown sugar, baking powder, baking soda, and salt in a large bowl. Stir in pecans. Whisk buttermilk, eggs, oil, and maple extract in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Preheat waffle maker. Pour ½ cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

Makes 6 waffles

Whole Wheat Waffles

- | | |
|----------------------------------|-----------------------------|
| 2 cups whole wheat flour | ¼ teaspoon salt |
| 2 tablespoons packed brown sugar | 2 cups buttermilk |
| 2 teaspoons baking powder | 2 eggs |
| 1 teaspoon baking soda | 3 tablespoons vegetable oil |

Mix flour, brown sugar, baking powder, baking soda, and salt in a large bowl. Whisk buttermilk, eggs, and oil in a medium bowl. Add milk mixture to dry ingredients. Whisk just until flour mixture is thoroughly moistened. Preheat waffle maker. Pour ½ cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

Makes 6 waffles

Gluten-free Waffles

- | | |
|------------------------|-----------------|
| 1 cup almond flour | ¼ teaspoon salt |
| ¾ cup oat flour | 4 eggs |
| ⅓ cup coconut flour | 1½ cups milk |
| 1 teaspoon baking soda | |

Mix almond flour, oat flour, coconut flour, baking soda, and salt in a large bowl. Whisk eggs and milk in a medium bowl. Add milk mixture to dry ingredients. Stir just until flour mixture is thoroughly moistened. Preheat waffle maker. Pour about ½ cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 5 minutes.

Makes 6 waffles

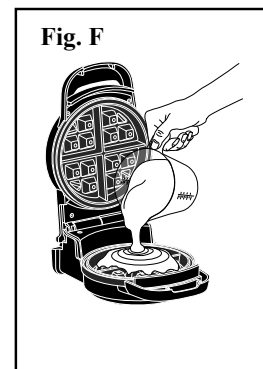
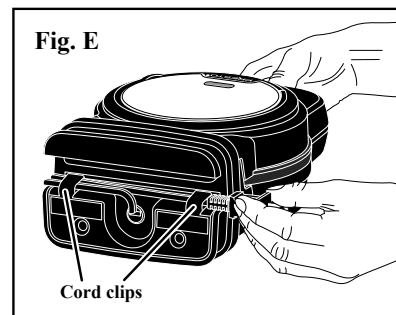
Care, Cleaning, and Storage

1. Unplug the waffle maker and allow it to cool completely before cleaning.
2. Brush any loose crumbs from the waffle grids, then wipe the grids with a paper towel or cloth. Clean the outside of the waffle maker with a damp cloth. **Never immerse the waffle maker in water or other liquid, or wash it in a dishwasher.**
3. Should any batter become baked onto the grids or the outside of the unit, apply a small amount of cooking oil to the baked-on batter. Allow it to sit for a few minutes to soften then wipe off with a paper towel or cloth. Do not use steel wool scouring pads or abrasive kitchen cleaners on the unit.
4. The cord wraps around the base for convenient storage. Begin by tucking part of the cord under one of the cord clips (Fig. E). Then wrap the remaining cord around the entire base of the waffle maker 1½ times. Insert the tail end of the cord in the bottom center of the base and secure the plug end under the other cord clip.
5. Stand the waffle maker upright for compact storage (Fig. F).

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc., Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703



Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers for the waffle maker. These numbers can be found on the bottom of the waffle maker near the cord.

Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances.

Presto can only guarantee the quality and performance of genuine Presto® replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Product Registration

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.



To register the product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441 for assistance with registration.

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc.
Eau Claire, WI 54703-3703