

# PRESTO®

## Flipside® Belgian Waffle Maker

- Professional-style rotating design bakes extra-thick Belgian waffles in minutes.
- Flips 180° to evenly spread batter for waffles with a crispy outside and a fluffy, tender inside.
- Unique dual function base ensures convenient rotation and locks waffle maker in vertical position for compact storage.
- Countdown timer with digital display signals when baking time is up.



**Estas instrucciones también están disponibles en español.**

Para obtener una copia impresa:

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

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Form 4066-903A

## 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.

## Getting Acquainted

Before using for the first time, become familiar with the waffle maker and its features (Fig. A and Fig. B). Wipe the waffle grids with a damp cloth before initial use.

When using the waffle maker for the very first time, add 2 minutes to the recommended cooking time for the first waffle. Thereafter, use the suggested cooking times.

**NOTE:** The timer works independently from the unit; **it does not turn the unit on or off.**

## How to Use

1. Place the waffle maker on the countertop so the timer display is facing towards you and the cover is closed (Fig. C).
2. Pull the cord out from the storage port below the yellow locking lever (Fig. B) and plug into a 120VAC electrical outlet. The unit will beep once and 8:88 will appear briefly in the display. The indicator light will begin blinking and the timer display will show a scrolling pattern to indicate the unit is preheating.

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

3. While the waffle maker is preheating, prepare the waffle batter. Use a packaged mix or one of the recipes on pages 3 and 4.

**NOTE:** Because the grids are covered with a ceramic nonstick coating, you should not apply vegetable oil, except in the rare instances described in the Helpful Hints section. **Never** use no-stick cooking sprays.

4. Preheat time is short—approximately 4 minutes. When the unit reaches the correct temperature, the unit will beep once, the indicator light will stay lit, and 0:00 will flash in the display window until the timer is set.

**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.

5. Open the waffle maker and pour  $\frac{3}{4}$  to 1 cup waffle batter into the center of the bottom waffle grid (Fig. D). 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.

6. **The suggested cook time for most waffles is 4 to 5 minutes.** Adjust the time according to individual preference or type of batter used.

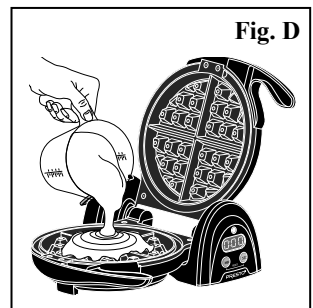
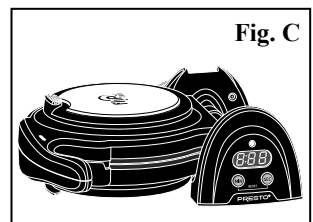
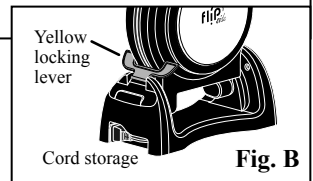
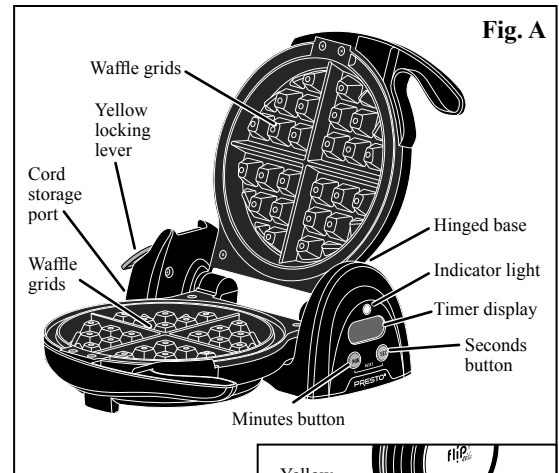
Batter made from some packaged mixes may have a shorter baking time. A good indication that the waffle is done is when steam stops escaping from the waffle maker.

7. Set the timer by pressing the minutes and seconds buttons (Fig. A) to the desired time. The timer has a delayed start; it will beep once and begin counting down approximately 2 seconds after it is set.

To reset the timer to zero, press the MIN and SEC buttons simultaneously.

**NOTE:** The timer does not turn the unit on or off.

8. Close the waffle maker (Fig. E, page 3). While grasping both handles, flip the unit over 180° (Fig. F and Fig. G, page 3).



9. When the set time expires, the waffle maker will beep in intervals until you press either the MIN or SEC button to cancel it. Open the waffle maker and, using a fork, spear the side of the waffle and lift it from the grids. Flashing of the  will resume until you set the timer for your next waffle.
10. Repeat steps 5 through 9 for additional waffles. Unplug the 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  $\frac{3}{4}$  and 1 cup works best. Never use more than 1 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.

Fig. E



Fig. F

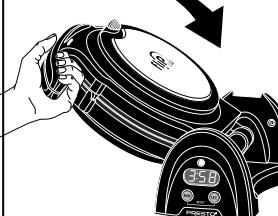


Fig. G



## 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 |                             |

Preheat waffle maker. 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. Pour 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

*Makes 4 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           |                             |

Preheat waffle maker. 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. Pour scant 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

*Makes 4 waffles*

## Pecan Waffles

- |                                  |                             |
|----------------------------------|-----------------------------|
| 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    |

Preheat waffle maker. 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. Pour 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

*Makes 4 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 |

Preheat waffle maker. 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. Pour 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

*Makes 4 waffles*

## Gluten-free Waffles

- |                        |                 |
|------------------------|-----------------|
| 1 cup almond flour     | ¼ teaspoon salt |
| ⅔ cup oat flour        | 4 eggs          |
| ⅓ cup coconut flour    | 1⅓ cups milk    |
| 1 teaspoon baking soda |                 |

Preheat waffle maker. 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. Pour about ¾ cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 5 minutes.

*Makes 4 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. For compact storage, rotate the waffle maker to the upright position (Fig. H). While holding the handles together, rotate the yellow locking lever until it secures the unit in the upright position (Fig. I and Fig. J).
5. Push the cord into the cord storage port (Fig. J) and secure the plug prongs in the slots in the port.

**Before the next use**, remember to unlock from the storage position. Hold the handles together and rotate the yellow locking lever towards the cord storage (Fig. I).

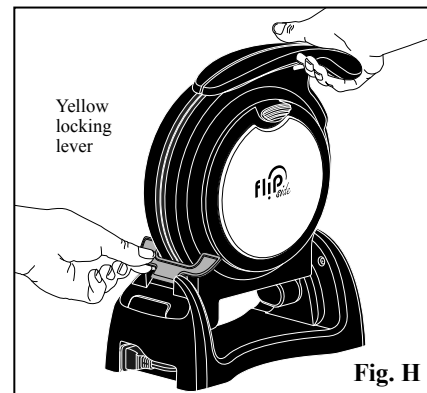


Fig. H

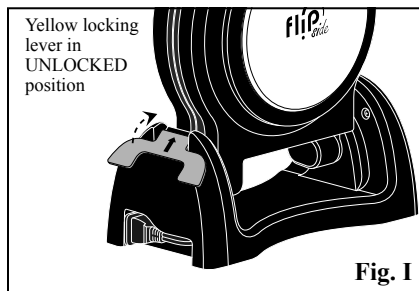


Fig. I

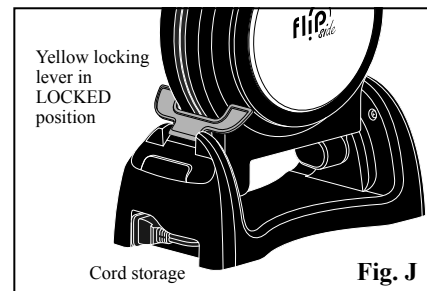


Fig. J

## 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](http://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](http://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