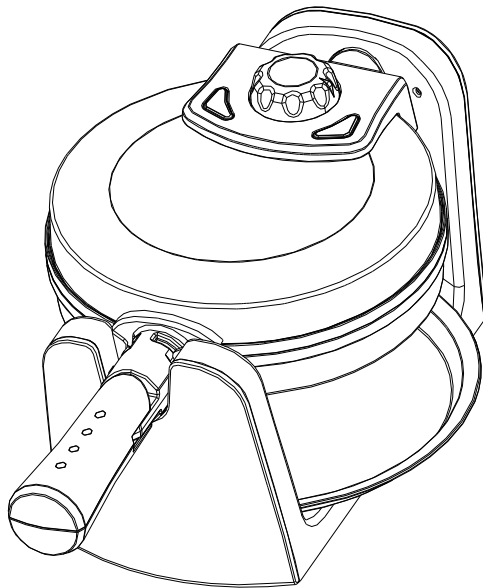




WAFFLE MAKER



Model: SW-85

120V~ 60Hz 1080W

INSTRUCTION MANUAL

www.ginnys.com

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS

1. Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
2. To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
3. Do not touch hot surfaces. Use handles.
4. This appliance should not be used by children.
5. Extreme caution must be exercised when any appliance is used near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Waffle Maker by yourself. [Call our toll-free number for returning, or replacing the product.](#)
9. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
10. Do not use outdoors or for commercial purposes.
11. Do not use this appliance for purposes other than the one for which it was designed.
12. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
16. To disconnect, remove plug from outlet.
17. Always unplug after use. The appliance will remain on unless unplugged.
18. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
19. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
20. Use with wall receptacle only.

THIS UNIT IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

POLARIZED PLUG AND SHORT CORD CONSTRUCTION

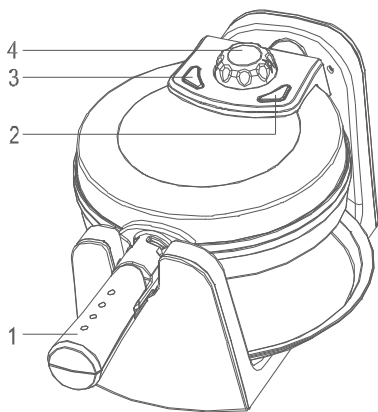
This appliance has a polarized alternating current plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician.

DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

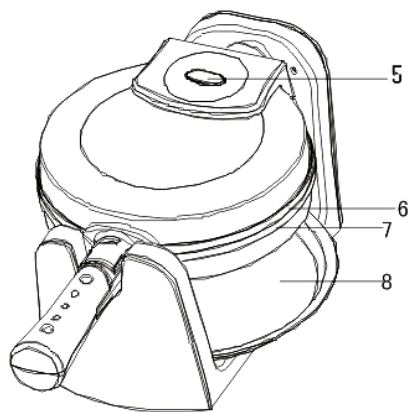
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating 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.

PARTS AND FEATURES

Before using your Waffle Maker for the first time, you should become familiar with all of the parts. Read all Instructions and Safeguards carefully.



1. Folding Handle
2. Green Ready Light
3. Red Power Light
4. Temp Control Knob



5. Green Ready Light
6. Upper Grill Plate
7. Lower Grill Plate
8. Removable Drip Tray

BEFORE USING FOR THE FIRST TIME

1. Remove all packaging materials.
2. Clean the baking plates with a damp cloth or sponge.
3. Slightly grease the baking plates with a little cooking oil.

4. Take care to prevent water from running into the appliance.

WARNING: Do not immerse the heating body of the waffle maker in water or any other liquid.

HOW TO USE

FOR BEST RESULTS, FOLLOW THESE SIMPLE INSTRUCTIONS.

When your waffle maker is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This 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 that you discard these.

PREPARING THE WAFFLE MAKER

1. Pre-heat the waffle maker by setting the temperature control to the maximum setting.
2. Close the waffle maker and plug it into the wall outlet, you will notice that the red power light will go on, indicating that the waffle maker has begun preheating.
3. It will take approximately 5 to 8 minutes to reach baking temperature. The red power light will remain on until you unplug your waffle maker. When the green light goes on, the waffle maker is ready for use.
4. Set the Waffle Temperature Control to your desired setting. At first, try a setting in the middle. You may later adjust it lower or higher according to your preference. A lower setting produces a lighter colored waffle, while waffles made at a higher setting are darker and crisper. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
5. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil. A light coating of non-stick cooking spray also works well.

BAKING

1. When the proper baking temperature is reached, the green light will go on. Once heated up, cycle times will be faster.
2. Pour batter onto bottom grid of waffle maker. Ladle just enough batter to fill lower grid so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter in to the corners of the grid. At this point the green light will go off as the baking cycle begins.
3. Close waffle maker and rotate unit 180° to the right (clockwise). Do not open for at least 1½ minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.
4. When the green light goes on again, rotate waffle maker 180 degree to the left (counterclockwise). Your waffles should be done according to the Waffle Temperature Control setting that you've chosen. If you want them darker, close the lid and continue baking until the desired color is achieved.
5. Remove waffles from the grid using non-metallic utensils.
6. If additional baking is to be done, close waffle maker to retain heat. Always be sure the green light goes on again before making more waffles.
7. If you need to take a short break, close waffle maker to maintain heat. When you return to baking, you will notice that the first waffles will bake faster because extra heat has been allowed to build up.
8. Close supervision is necessary when any appliance is being used by or near children.
9. When baking is complete, unplug the power cord from wall outlet. Leave waffle maker

open to cool. Do not clean until unit has cooled.

WAFFLE BAKING TIPS

1. When preparing waffle batter, do not over mix 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 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 support waffles when removing from the waffle maker.
5. To retain crispness, move baked waffles to a wire cooling rack to prevent steam from accumulating 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. Set Waffle Temperature Control to low. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching 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 CARE

1. Always unplug the 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 any loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that might be down 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 clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. A little metal polish suitable for stainless steel may be used occasionally on the top housing. Do not immerse in water or any other liquid.
4. Do not place in the dishwasher.
5. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit 5 minutes to soften batter, and then wipe off with a paper towel or soft cloth.
6. Do not use metal utensils to remove your waffles, they can damage the non-stick surface.



1 YEAR LIMITED WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

GINNY'S Customer Returns

Phone: 800-991-4442

8:00 am to Midnight, Monday through Friday or

www.ginnys.com



Version 20120827

www.ginnys.com