

**LIMITED WARRANTY:**

LAI warrants this appliance shall be free from defects in materials and workmanship under normal home use for a period of one year from the date of receipt. During that period, defects will be repaired or the product will be replaced at the manufacturer's option without charge.

This warranty does not cover damage or failure which results from alteration accident, misuse, abuse, neglect, commercial use, or improper maintenance as published in this use and care book. Incidental or consequential damages are not covered by this guarantee.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**FOR WARRANTY INFORMATION/ SERVICE:**

Please call LAI at 1-800- 204-6812



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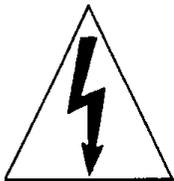
**WAFFLE MAKER**



**HOUSEHOLD USE ONLY**

**Model# H25**

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SA1965

The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated "dangerous voltage" within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handle or knobs.
3. To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit in water or other liquid.
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 after the appliance malfunctions, or is dropped or damaged in any manner.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not move appliance while in use.

# SAVE THESE INSTRUCTIONS

Merchandise for household use only.

No user-serviceable parts inside.

Refer servicing to qualified service personnel.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord.

An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug.

## BEFORE FIRST USE

Before using for the first time, the baking surfaces should be cleaned with a moist cloth. We recommend lightly greasing the baking surfaces when using for the first time. This will not be necessary on subsequent occasions. The first two or three waffles should not be eaten.

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# HOW TO MAKE WAFFLES

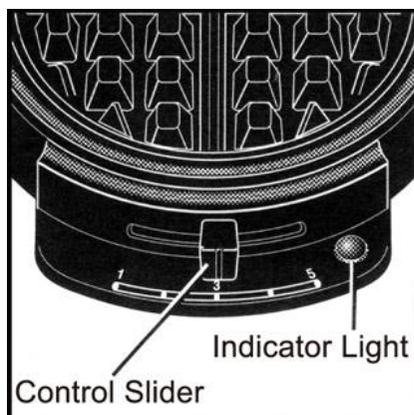
1. Insert the plug into a standard electrical outlet. Make sure that the voltage to be used agrees with the rated voltage of your appliance.
2. Close the waffle maker and prepare batter while it is pre-heating.
3. The red light will illuminate when the plug is inserted into the outlet. It will shut off when the waffle maker is ready for baking.
4. Open the appliance and pour ( approximately  $\frac{3}{4}$  cup) sufficient batter onto the center of the lower baking grid. Close the appliance carefully. Do not force shut. Steam may be ejected from between the grids.

**Note:** Care must be taken to ensure that fingers do not come into contact with the grids. The surface will be hot.

- During baking, the red light will cycle on and off while the thermostat keeps the waffle maker at the correct temperature.
  - Bake only with baking grids closed.
5. Adjust the control slider on the front of the maker to the right to make darker, crispier waffles, adjust to the left to make lighter, softer waffles and keep to the center for an overall even bake. ( See cooking chart on page 5)

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6. Your waffle will typically bake in 4-5 minutes. You may need to adjust the baking time to suit your personal taste. When baking is finished, open the waffle baker and remove the waffle with a plastic or wooden spatula. Never use metal utensils as this will damage the non-stick coating.
7. The appliance should be kept closed in-between the baking of successive waffles.
8. After use, remove the plug from the wall socket.



**The red indicator light comes on when the waffle maker is heating to reach the set temperature. For best results, wait until the indicator light goes out before adding the waffle batter. This means the waffle maker has reached the perfect temperature.**

**WARNING: Whenever the unit is plugged in the surfaces will be hot even if the indicator light is not illuminated.**

### COOKING CHART:

| Control Slider Setting | Result                                   |
|------------------------|--|
| 1                      | Keep warm                                |
| 2                      | Soft, light colored waffle               |
| 3                      | Medium golden waffles                    |
| 4                      | Darker, slightly crispier golden waffles |
| 5                      | Crispy , dark waffles                    |

### HELPFUL HINTS

1. Always preheat the waffle maker before adding batter. Plug the waffle maker in first, and prepare the batter while the waffle maker is heating.
2. If the lid resists lifting, allow the waffle to bake a little longer, then try lifting the lid again.
3. If the waffles stick to the top cooking plates, remove them with a plastic or wooden spatula. Never use metal utensils.
4. Let waffles cool slightly before eating to avoid possible burns.
5. Top baked waffles with different fruits or ice cream to create your own specialties.

## **HOW TO CLEAN**

- Always remove the plug from the wall outlet and allow the appliance to cool down before cleaning.
- Never dip the appliance into water or hold it under running water.
- Wipe down the casing with a moist cloth only.
- Clean the baking surfaces after they have cooled down with a moist cloth or with a very soft brush.
- **Never** use sharp or pointed objects or any abrasive-cleaning agents for cleaning purposes.

**NEVER IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUID.**

## **RECIPES**

### **Waffles**

- 1-1/2 cups milk
- 3 tablespoons vegetable oil
- 2 eggs
- 1-1/2 cups flour
- 2 tablespoons baking powder
- 1 teaspoon sugar
- 1/4 teaspoon salt

In a medium mixing bowl combine milk, oil and eggs. Whisk to blend. In a separate bowl combine flour, baking powder, sugar and salt. Stir to mix then add to liquid ingredients. Whisk until smooth. Pour  $\frac{3}{4}$  cup waffle batter onto center of grid. Lower cover and cook until done, about 5 minutes.

Makes: 3-4 waffles.

### **Variations:**

Mix batter as directed above or use a package mix then stir in one of following:

**Cheese Waffles:** 1/2 cups shredded cheddar cheese.

**Cinnamon Sugar Waffles:** 1 tablespoon sugar and 1/2 teaspoon cinnamon.

**Bacon Waffles:** 1/3 cup finely chopped cooked bacon.

**Chocolate Chip Waffles:** 1/3 cup mini chocolate morsels.

### **Chocolate Dessert Waffles**

1/4 cup vegetable shortening

1/2 cup sugar

1 egg

1/2 teaspoon vanilla

2/3 cup flour

3 tablespoons unsweetened baking cocoa

1 tablespoon baking powder

Pinch of salt

1/2 cup milk

In a small mixing bowl, combine shortening, sugar, egg and vanilla and blend until smooth. Add remaining ingredients and mix until well blended. Batter will be thicker than normal waffle batter. Spray grids with non-stick cooking spray. Place  $\frac{3}{4}$  cups of batter in the center of grid. Close cover and cook about 4-5 minutes. Remove and serve topped with vanilla ice cream. Makes: 2-3 waffles.