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FLIP-OVER WAFFLE MAKER

MAKE 2 DELICIOUS WAFFLES IN MINUTES



NOW SHOWING
**ATTACK OF THE
50 FOOT WAFFLES**

INSTRUCTION MANUAL

Make deeeelicious waffles in minutes with this super speedy, totally awesome Flip-over Waffle Maker – mmmmm! Remember though, read all of the instructions carefully and keep them for future reference.

SAFE & SOUND

When you're using the Flip-over Waffle Maker you gotta keep safe and sound, so make sure that when you use electrical gadgets you always stick to these basic safety precautions.

SAFETY INFO

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of your local network before connecting the appliance to the mains power supply. Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance. Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Don't immerse the appliance in water or any other liquid.

The logo features the word "AMERICAN" in a large, bold, serif font, with "originals" in a smaller, lowercase, script font below it. The text is enclosed in a dark oval with a metallic, beveled border. The background of the page is decorated with a row of white stars on a dark grey banner at the bottom.

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Don't operate the appliance with wet hands.

Don't leave the appliance unattended whilst connected to the mains power supply.

Don't remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Don't use the appliance for anything other than its intended use.

Don't use any accessories other than those supplied.

Don't use this appliance outdoors.

Don't store the appliance in direct sunlight or in high humidity conditions.

Don't move the appliance whilst it is in use.

Don't touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Don't use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The door or the outer surface of the appliance may get hot during operation.

Warning: Keep the appliance away from flammable materials.



Caution: Hot Surface – Don't touch the hot section or heating components of the appliance.

Caution: Take care not to pour water on the heating element.

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LET'S BEGIN

Remove your Flip-over Waffle Maker from the box.

Remove any packaging from the Flip-over Waffle Maker.

Place the packaging inside the box and either store or dispose of safely.

LET'S SEE WATCHA GOT

Awesome Flip-over Waffle Maker

Instruction manual

COOL CHARACTERISTICS

Makes 2 waffles at any one time

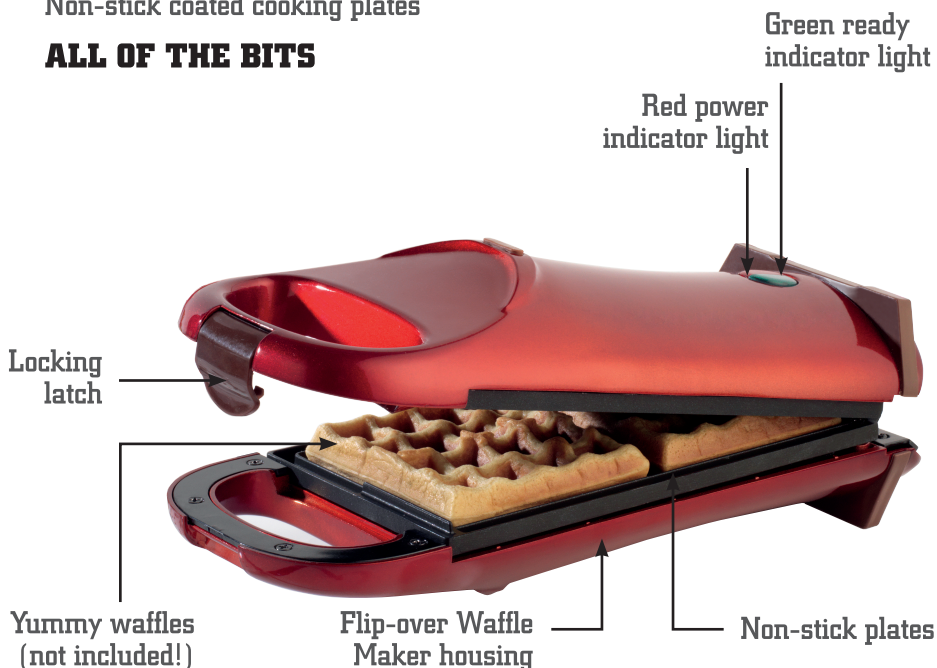
Cool-touch handle

700 W power

Delicious recipes

Non-stick coated cooking plates

ALL OF THE BITS



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GET READY...

IT'S PARTY TIME!

Before using your totally awesome Flip-over Waffle Maker for the first time you should wipe it down with a soft, damp cloth and let it dry thoroughly.

Make sure that you clean the non-stick plates too!

Remember, don't immerse your Flip-over Waffle Maker in water or any other liquid!

Note: When using your Flip-over Waffle Maker for the first time, it may emit a slight smoke or odour. This is nothing to worry about and will soon go away, as long as you make sure that your Flip-over Waffle Maker is getting enough ventilation.

GET SET...

PREP, PREP, PREP!

Check that your Flip-over Waffle Maker is turned off and unplugged from the mains power supply.

Position your Flip-over Waffle Maker on a stable, heat-resistant surface at a height that is comfortable for you to bake, bake, bake away!

Prepare the waffle batter required to make your delicious treats; this will save time later.

Ensuring that the lid is closed, plug in and switch on your Flip-over Waffle Maker at the mains power supply; the red power indicator light will illuminate.

Preheat your Flip-over Waffle Maker for approximately 4 minutes or until the green ready indicator light switches on; this indicates that the required temperature has been reached. Carefully apply a thin coat of cooking oil to the non-stick plates, rubbing it in carefully with a paper towel.

Note: Always preheat the non-stick plates before starting to bake.

Caution: These non-stick plates get very hot during use; always use heat-resistant gloves so that you don't get burnt.

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GO!

MAKING TOTALLY DELISH WAFFLES

Using heat-resistant gloves, carefully open your Flip-over Waffle Maker, then pour your deliciously tasty waffle batter into the centre of each well on the lower non-stick plate and close the lid.

It's baking time! Let your Flip-over Waffle Maker do its thaaang until your totally delish waffles are baked to perfection. This should take approximately 5–10 minutes (super speedy!).

Remember to keep an eye on your waffles from time to time, by carefully opening the lid. If they require any further baking, simply close the lid to let them bake a little while longer but don't forget to keep checking them to prevent them from burning!

To make sure that your waffles bake evenly, flip your Flip-over Waffle Maker part way through baking by using the handle and turning the whole unit 180 °. Once your totally delish waffles are ready, unplug your Flip-over Waffle Maker from the mains power supply to turn it off. Leave the lid open and allow it to cool fully.

Remove your waffles by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.

If you can't get enough of your totally delish waffles and want to bake more, close the lid after removing each batch to make sure that your Flip-over Waffle Maker stays nice and hot.

Allow your waffles to cool slightly, and then decorate until your heart's content!

Note: Always preheat the non-stick plates before starting to bake.

Note: During use the green ready indicator light will cycle on and off to show that your Flip-over Waffle Maker is maintaining the temperature.

Note: Your waffle batter will expand when cooking so don't overfill the wells as things could get messy! Fill each well by $\frac{2}{3}$.

Caution: The locking latch and outer surface of the Flip-over Waffle Maker may get hot during operation. Take extra care when flipping your Flip-over Waffle Maker.

Warning: Be extra careful when using your Flip-over Waffle Maker and avoid coming into contact with escaping heat and steam.

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THE NO-NO'S – LISTEN UP!

Make sure that you don't over mix your waffle batter, as this may leave you with dense waffles.

Don't overfill the wells, as things could get messy!

For the first few minutes of baking, don't open your Flip-over Waffle Maker as this could stop your waffles from forming properly.

ONE OR TWO TIPS

Mix, mix and mix your waffle batter until all of the large lumps are gone.

This will make your waffles even more delish!

Only fill each well until approximately $\frac{2}{3}$ full.

Make sure that your yummy waffle batter is spread evenly between the wells on the lower non-stick plate.

Using a disposable pastry or piping bag will make filling the lower non-stick plate easy peasy!

If you want to make your waffles even cooler and wish to decorate them, it is best to do so when they are fully cooled.

KEEPING YOUR FLIP-OVER WAFFLE MAKER IN APPLE PIE ORDER!

Before attempting any cleaning or maintenance, unplug your Flip-over Waffle Maker from the mains power supply and allow it to cool fully.

Clean your Flip-over Waffle Maker and the non-stick plates with a soft, damp cloth and dry thoroughly.

Remove baked on batter by applying a small amount of warm water mixed with a mild detergent to the non-stick plates, before wiping them clean with a paper towel or non-abrasive scourer.

Remember, don't immerse your Flip-over Waffle Maker in water or any other liquid!

Never use harsh or abrasive cleaning detergents or scourers to clean your Flip-over Waffle Maker as this could cause damage.

Your Flip-over Waffle Maker should be cleaned after every use to keep it in tip-top condition.

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STORING YOUR WAFFLE MAKER AWAY

Before storing, ensure that your Flip-over Waffle Maker is cool, clean and dry.

Never store whilst it is wet.

Never wrap the cord tightly around your Flip-over Waffle Maker; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

SPECIFICATIONS

Product code: EK2067A0

Input: 220–240 V ~ 50/60 Hz

Output: 700 W

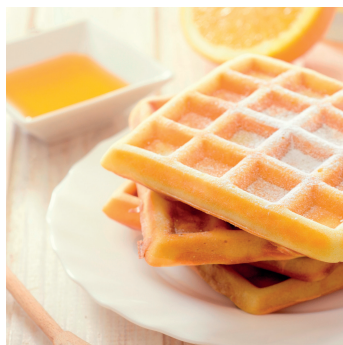
The logo is an oval with a metallic border. Inside, the word "AMERICAN" is written in a bold, sans-serif font, and the word "originals" is written in a script font below it.

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BASIC WAFFLES

INGREDIENTS

150 g plain flour
2 tsp baking powder
1 tbsp sugar
1 egg
300 ml milk
2 tbsp vegetable oil



METHOD

Sift the flour and baking powder into a large bowl, then stir in the sugar. Make a well in the centre of the mixture.

In a separate bowl, beat the egg, milk and oil together and then pour the mixture into the well that has just been made in the other bowl.

Mix all of the ingredients together to form a smooth, thick batter.

Preheat the Flip-over Waffle Maker and then carefully fill each waffle well with batter. Ensure that each well is filled by $\frac{3}{4}$. Close the Flip-over Waffle Maker and bake for approximately 5–10 minutes or until golden brown or until golden. Carefully remove the waffles using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.

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APPLE & CINNAMON WAFFLES

INGREDIENTS

- 1 apple, grated
- 150 g plain flour
- 2 tsp baking powder
- 1½ tsp cinnamon
- 1 tbsp sugar
- 1 egg
- 300 ml milk
- 2 tbsp vegetable oil

METHOD

Sift the flour, baking powder and cinnamon into a large bowl, then stir in the sugar. Make a well in the centre of the mixture.

In a separate bowl, beat the egg, milk and oil together and then pour the mixture into the well that has just been made in the other bowl.

Mix all of the ingredients together to form a smooth, thick batter.

Preheat the Flip-over Waffle Maker and then carefully fill each waffle well with batter. Ensure that each well is filled by $\frac{3}{4}$. Close the Flip-over Waffle Maker and bake for approximately 5–10 minutes or until golden brown or until golden. Carefully remove the waffles using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.

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STICKY BANANA WAFFLES

INGREDIENTS

150 g plain flour
2 tsp baking powder
1 tbsp sugar
1 egg
300 ml milk
2 tbsp vegetable oil

FOR THE TOPPING

1 banana, sliced
Vanilla ice cream
Maple syrup
Flaked almonds



METHOD

Sift the flour and baking powder into a large bowl, then stir in the sugar. Make a well in the centre of the mixture.

In a separate bowl, beat the egg, milk and oil together and then pour the mixture into the well that has just been made in the other bowl.

Mix all of the ingredients together to form a smooth, thick batter.

Preheat the Flip-over Waffle Maker and then carefully fill each waffle well with batter. Ensure that each well is filled by $\frac{2}{3}$. Close the Flip-over Waffle Maker and bake for approximately 5–10 minutes or until golden brown or until golden. Carefully remove the waffles using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.

Once cool, top the waffles with the sliced banana, vanilla ice cream and a handful of flaked almonds.

Drizzle over the maple syrup to serve.

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* Any recipe images used in this instruction manual are intended for illustrative purposes only.

CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

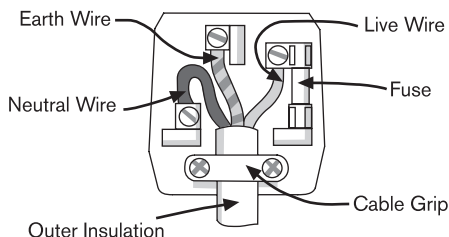
The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details (where applicable).



The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - **DISCONNECT IT FROM THE MAINS** and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

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UP GLOBAL SOURCING

Victoria Street, Manchester OL9 0DD. UK.

If this product does not reach you in an acceptable condition, please contact our Customer Services Department using one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday – Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required. If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

GUARANTEE

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.



The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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