

CATER-COOK

Rotating Waffle Makers - Instruction Manual

Models: CK0305, CK0306, CK0307



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.

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Waffle Maker - Instruction Manual

Introduction

Thank you for purchasing the Cater-Cook waffle maker. In order to make full use of its functions, please read these instructions carefully and keep for future reference.

The Cater-Cook waffle iron is designed to produce consistent, evenly cooked waffles.

Notes

The grill is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.

Never touch the grilling surface while the power is on or the cooking surface is hot.

Never place foil or plastic on the grill surface.

Before using the waffle maker for the first time it is important that the waffle irons are preheated before seasoning the grid with oil or cooking spray. Season the waffle irons with a flavourless cooking spray or brush on oil. The surface should be washed and dried before use.

Use the handle to raise and lower the waffle iron to avoid injury or damage.



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Instructions For Use

Functions

- The LED light, indicates when the power is on.
- Thermostat Control Dial - turn the dial clockwise to set your desired grilling temperature

Cooking Waffles

1. Once the waffle maker is turned and temperature set the irons will begin to pre heat. The grill will be preheated and ready to start cooking in 2 to 3 minutes.
2. Waffles usually take between 2 and 5 minutes to cook throughout. The cooking time can vary depending on the ingredients you use.
3. Waffles are normally cooked at a temperature between 250°C and 280°C.
4. When lowering the waffle iron top plate, only use light pressure. Excessive pressure will not speed up the cooking process and product quality may be compromised.



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Cleaning Instructions

Cleaning

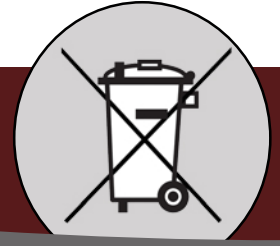
Once you have finished using the waffle maker, turn the appliance off and remove the plug from the electrical outlet. Leave the top grill plates up.

Wait for the appliance to fully cool down before cleaning commences.

Brush any crumbs off the appliance and use a damp cloth to wipe the cooking surface clean.

- Use a **non abrasive** cleaner only to clean the cooking surface.
- Never use a water jet or immerse the grill in water or any other liquid. This will damage electrical components.

Servicing should be carried out by a qualified service engineer only.

**Correct Disposal Of This Product**

This marking indicates that this product should not be disposed of with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote sustainable reuse of material resources. To return the appliance for correct disposal contact Caterkwik Returns Department on 01229 480001.

Feedback

At Caterkwik we value your feedback. If you have any comments or suggestions we would like to hear from you. Call our customer service team on 01229 480001 or email info@caterkwik.co.uk.