

8. the instructions shall include the substance of the following: This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments;-farm houses; -by clients in hotels, motels and other residential type environments;-bed and breakfast type environments.

Helpful Hints

* If desired, packaged waffle mixes may be prepared and baked in the waffle maker. Batter made from some packaged mixes may have a shorter baking time, so it is recommended that you check for doneness after 2 minutes.

* Waffle batters, whether using mixes or homemade recipes, will vary and 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.

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 out the batter evenly to the edges of the grid.

* None-stick cooking sprays may be used to season the waffle maker. However, the waffle may not have a nice brown appearance like you get when using cooking oil. Instead, the waffle may have a mottled appearance.

a no-stick cooking spray. Dessert batters may require an application of vegetable oil or no-stick cooking spray to the waffle grids before cooking the first waffle and as needed for additional waffles.

* Keep waffles warm and crisp until serving by placing them in a single layer directly on a rack in a 200° oven.

* If you have leftover waffles, freeze them. Cool extra waffles to room temperature. Place them between layers of waxed paper in a re-sealable plastic freezer bag and freeze for up to 1 month. When ready to serve, pop the frozen waffles into your toaster or reheat in an oven at 350° for about 10 minutes.

Lolly Waffle Maker

USER'S MANUAL

1. Instruction

1. Read all the instruction before using the waffle baker.
2. Unpack and remove all plastic coated which maybe on the machine before use.
3. Plug into wall socket, Turn power switch on, red light switch will illuminate
4. Set to the desired temperature, green light will illuminate and begins to heat. Once the green light goes out the machine is at the desired temperature. It may take a few tries to determine your required setting of temperature.
5. Ideally spray cooking plates for the first few times with a oil or butter so the plates will not stick to the products. After use the plates will become sealed and require less oil on them
6. Pour in the batter mix and close the plates, please don't over fill with the batter as this will expend during the cooking process
7. The machine does have a manual timer to use if required and will ring after the time has elapsed

2. Cleaning

1. A general clean of the machine with a damp cloth is all that's required.

The plates will not require cleaning when sealed, if requires only use a soft damp cloth

3. Precautions

1. To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, 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 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.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.

9. Do not use outdoors.

10 It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.

11. Do not use appliance for other than intended use.

12. Technical parameter

Name	Lolly Waffle Maker	Double Lolly Waffle Maker
Model	LW-ECO1	LW-ECO2
Voltage	220V	220V
Power	1750W	1750W+1750W
Dimension	310*380*240mm	620*380*240mm

Important notice

1. The waffle baker may smoke a bit when first plugged in. This is normal and common to electrical appliance with a non-stick surface.
2. After the waffle baker has been preheated, coat the waffle grids by spraying them with a non stick cooking spray or brushing with a flavorless oil to thoroughly coat waffle grids.
3. To reduce the risk of fire or electric shock, only authorized personnel should do repairs.
4. Do not touch hot surface. This may result in server burns.
5. Do not let children operate this appliance.
6. Instructions for use shall be provided with the appliance so that the appliance can be used safely. If it is necessary to take precautions during user maintenance, appropriate details shall be given. The instructions shall state the substance of the following. This appliance is not intended for use by the persons (including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.