

MODEL
DSC-281



**4 SLICE WAFFLE MAKER
WITH NONSTICK COOKING PLATES**

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Metal parts will become hot. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance 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 completely before moving, putting on or taking off parts, or before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
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. To disconnect, turn temperature control to lowest setting, unplug from wall outlet.
12. Extreme caution must be used when moving an appliance containing hot oil, water or other hot liquids.
13. Do not use appliance for other than intended use.
14. Do not operate while unattended.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use. If an extension cord is used,

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
2. The 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.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

4 SLICE WAFFLE MAKER FEATURES



1 Illuminated Power & Ready Lights

2 Adjustable Browning Dial

3 Nonstick Cooking Surface

4 Character Waffle Forms

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

For your safety, always read and understand the Use and Care Manual before attempting to use any electric appliance.

BEFORE USING:

1. Carefully unpack the waffle maker. Remove all packaging materials, including those which may be inside the product.
2. Wipe exterior surfaces with a soft, damp cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. **NEVER IMMERSER THE PRODUCT, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a trivet under heat generating sources such as Waffle Makers, Toaster Ovens, Skillets, etc.
- Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the countertop surface.

OPERATING INSTRUCTIONS

1. Place the waffle maker on a flat, level, heat-resistant surface.
2. Plug the power cord into a 120V AC electrical outlet. The power and ready lights will illuminate. During cooking the READY light will cycle on and off to indicate the waffle maker is maintaining the correct temperature. This is normal.
3. Lightly glaze both cooking plates with a small amount of vegetable oil or a non-stick spray, close the lid and allow the waffle maker to heat.
4. After approximately 3 to 5 minutes, the waffle maker has heated to the proper temperature and is ready for use.
5. Slowly pour batter into lower cooking plate. Start pouring batter at the center of the waffle plate and allow to evenly spread outward, using caution not to overfill the plates. **CAUTION: Cooking surface is HOT. Handle with care.**
6. Close the lid. Turn the dial to adjust the level of brownness as desired. Approximate cooking time will be 3 to 6 minutes, depending on ingredients.
7. Remove finished waffles from the cooking plates with a heat-resistant plastic utensil (non-metallic). Use CAUTION when handling the waffles, as they will be HOT. Allow waffles to cool for a few minutes before enjoying.
8. Unplug the power cord and allow the waffle maker to cool before moving, cleaning or storing.

CLEANING AND STORAGE

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

TO CLEAN:

Be sure the waffle maker is unplugged and completely cool before cleaning.

Wipe the exterior with a clean, damp cloth. Do not use abrasive cleaners or harsh chemicals. Do not put cord or plug in water or other liquids.

Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. Do not use abrasive cleaners or harsh chemicals. Do not use sharp or metal objects to clean as they may damage the non-stick or other surfaces.

TIP: Should any batter become baked onto the waffle grids, pour a small amount of cooking oil onto the batter. Allow it to soak for about 5 minutes so the batter will soften. Wipe away with a damp paper towel or soft cloth.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot. Never wrap cord tightly around the appliance; keep it loosely coiled.

WAFFLE BAKING HINTS AND SUGGESTIONS

- When preparing the waffle batter, do not over-mix it or the waffle will become tough and heavy. A few lumps in the batter are OK.
- Refrigerated batter may need some water or milk added to the mixture, as cold batter can thicken. Cold batter may also require a longer cooking time to reach the desired brownness.
- For evenly shaped waffles, pour the batter into the center of the waffle plate and spread the batter to the edges of the waffle grid. Use a heat-proof rubber spatula or the bottom of a non-metallic ladle or non-metallic spoon.
- Do not overfill the waffle grids. The batter should almost cover the peaks of the waffle grids. Use a pitcher or measuring cup to pour the batter rather than a ladle or spoon.
- Cake-based waffles, such as dessert-type waffles, will be more fragile and you will need to use more care in removing them from the waffle maker.
- Close the waffle maker lid immediately after removing a waffle to maintain the proper cooking temperature for additional waffles.
- Baked waffles will accumulate steam between them and lose their crispness if stacked or cooled on a solid surface. For best results, move waffles to a wire cooling rack and do not stack.
- Finished waffles may be kept warm by placing them directly on the rack in a 200°F oven for up to 15 minutes.

- Waffles may also be warmed by placing them into the preheated waffle maker for 1 to 2 minutes.
- 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 until hot and crisp.

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. This warranty does not apply to produce sold by third party resellers. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding

storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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