

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Support and E-Warranty Certificate

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ROUND WAFFLE MAKER SW-2089S USER MANUAL

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us.

You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

MODEL NO.: SW-2089S



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:



CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there is any technology or software updates on our product.

IMPORTANT SAFEGUARDS

This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Caution and common sense are not built into this product, since we believe that the uses will comply with these codes.

Please read ALL the instructions before using your machine.

1. Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
2. Do not let children and minors get close to or touch the machine.
3. Do not touch the hot surface directly with your hands. Always operate with handle or knob.
4. To prevent electrical shock, do not immerse the cord or plug into water or other liquids.
5. Do not immerse the appliance in water or any other liquid.
6. Unplug the machine from the outlet when not in use and before cleaning. Cool the appliance before installing or removing parts and before cleaning.
7. Cool down the HOT parts before operation.
8. Do not operate the device with damaged cord or plug, malfunction or with any mechanical damage. Send it to your nearest authorized service centre for examination and repair (ONLY technicians should open up the unit).
9. Using any accessories or attachments that are not provided or recommended by the manufacturer may cause injury.
10. If the machine is not to be used for a long period of time, unplug it, clean and cover it and store it in a dry and safe place.
11. Do not leave the power cord hanging over the edge of table or counter or let it come into contact with any hot surfaces.
12. Do not place the unit on or near hot air, electric burners or heaters.
13. Always switch off the power before plugging in or unplugging. Hold the plug instead of pulling on the cord.
14. Do not apply this unit to any other purposes than the indicated usage.
15. Do not use it outdoors or for commercial purposes.
16. KEEP IT OUT OF CHILDREN'S REACH.
17. DO NOT CLEAN IT WITH ANY ABRASIVE MATERIAL.
18. Never leave it unattended while in use.
19. Always check that this machine is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If not, you must install a grounded outlet. Have the work performed only by a certified electrician who is properly qualified to meet local safety and electrical codes.
20. Ensure that the power outlet, plug and cord being used are in good working condition. Damaged components should be repaired by a certified electrician who is qualified to meet local safety and electrical codes. Even if your power cord is functioning properly, keep it away from water and avoid letting it run over carpets or heating devices.
21. Avoid using it in the presence of flammable liquids, gases, dust or other explosive situations.
22. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.
23. Do not operate the machine in an appliance garage or under a wall cabinet. Always unplug the unit from the electrical outlet when storing in an appliance garage. Otherwise, it would cause a risk of fire, especially if the machine touches the garage wall or the door touches it as it closes.
24. Type X attachment: If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
25. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the machine alone. Cleaning and user maintenance shall not be made by children without supervision.

Thank you for using this product. In order to make sure that you can operate the machine correctly, read this instruction carefully before operation and keep it properly for future reference. Please be sure to read the precautions and safety rules in this page to ensure your safe use.

PRODUCT PARAMETERS

MODEL NO.: SW-2089S

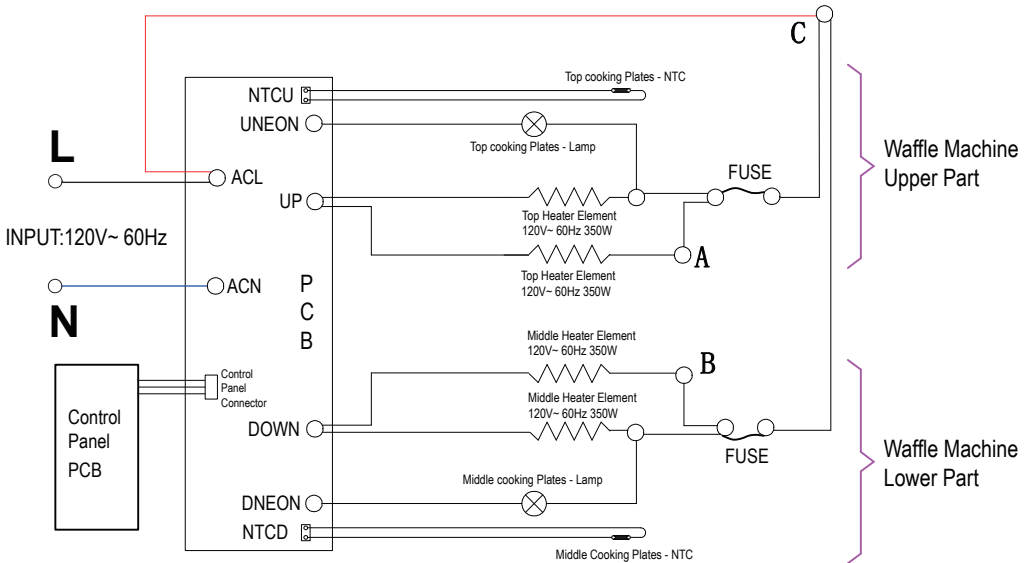
Region	Voltage	Input Power	Plug Type
North America	AC120V 60Hz	1400W	American PLUG

NOTE:

1. The voltage used for this device must be the same as the power supply voltage.
2. Users need to install it near the power switch and fuse.

CIRCUIT DIAGRAM

MODEL NO.: SW-2089S



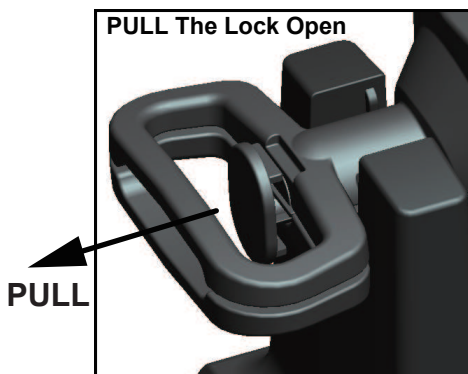
PRODUCT COMPONENTS



- 1.Handle
- 2.Waffle Grids
- 3.Lock
- 4.Power Indicator (Red)
- 5.Browning Control Knob
- 6.Rapid: Quick Cooking Function Button
- 7.Ready Indicator (Green)
- 8.Tray
- 9.Measuring Cup

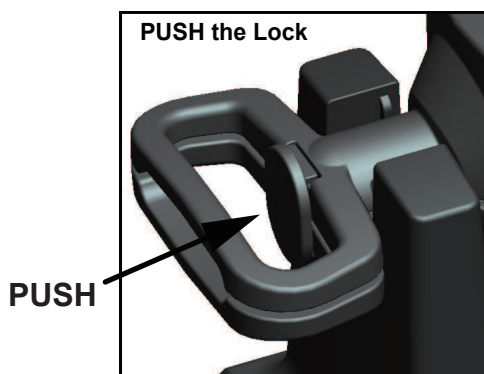
To Open:

Before opening the top lid, please pull the lock to open it.



To Cook:

During cooking, please push the lock to lock the top and bottom lids.



OPERATING INSTRUCTIONS

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust. If necessary, wipe them over with a damp cloth. Spread over with an absorbent kitchen towel and wipe off any excess oil. When your appliance is heated for the first time, it may emit slight smoke or odor, which is normal for many heating appliances, and will not affect the safety of your appliance.

MAKE ONE WAFFLE

1. Place the machine on a clean, dry, level surface near a plug base outlet.
2. Plug the cord into the wall outlet. And you will notice that red power indicator light starts flashing.
3. Turn the Browning Control Knob, set the temperature level to your desired setting. At first, try setting it to the max. The power indicator light will go on, indicating that the Waffle Maker has begun preheating. You may later adjust it lower or higher according to your preference. Different waffle batters will also cook up differently.
4. It will take approximately 3 to 5 minutes to reach the baking temperature. The green Ready light will illuminate and the waffle maker will beep 6 times, indicating that it is ready for use.
5. When the waffle grids are preheated, open the lid. Fill the provided batter cup to the top with batter. For thin batters, fill 3/4 full; for thicker batters, fill to the top. If using a standard measuring cup, fill to 3/4 cup. Spread them evenly on the waffle grid with a heatproof spatula.
6. Close the top cover, push the lock to lock the top and bottom lid and rotate the waffle grids 180 °.
7. The green Ready indicator will turn off.
8. When the waffle is complete, the unit will beep three times and the green Ready indicator light will illuminate again.
9. Rotate the grid with waffle to the top position.
10. Pull the lock open, raise top cover and remove the baked waffle with a non-metallic utensil.

MAKE TWO WAFFLES

If making an additional waffle, repeat the actions of **making one waffle**.

11. Pour waffle batter evenly on the waffle grid. Use a heatproof spatula to spread the batter evenly over the grid. Close top cover, push the lock to lock the top and bottom lid, rotate the waffle grid 180°.
12. When the second waffle is baked to the set browning preference, the unit will beep three times and a light located on the waffle grid cover will illuminate.
13. Rotate the waffle grid with the light indicator to the top position.
14. Pull the lock open, raise the top cover and remove the baked waffle.
15. If making additional waffles, repeat the steps above.
16. When finished, unplug the unit and cool it down before cleaning.

NOTE:

1. One beep indicates that the unit is ready to bake. When the waffle maker is first plugged into electrical outlet, the power indicator will start flashing.
2. When the ready indicator goes on, it will beep six times, indicating that it has reached baking temperature.
3. Three beeps indicate waffle is done.
4. This Waffle Maker has been treated with a special nonstick coating. Before each use, we suggest you season the waffle grids by spraying or brushing with cooking spray or flavorless vegetable oil to thoroughly coat the grids. Wipe with a paper towel or pastry brush.
5. For best results, do not open waffle maker during the cooking process.
6. You can press "Rapid" button to set Quick Cooking Function. At this time, you can find that the blue light keeps flashing. You can press "Rapid" button again to cancel the Quick Cooking. At this time, you can notice that the blue light goes off.
7. Do not use disposable plastic piping bags as these may melt if they come into contact with the hot plates.

TIPS & HINTS

BATTER SUGGESTIONS

1. Packaged waffle mixes found in most supermarkets may be used with this unit.
2. For best results, we recommend filling the supplied measuring cup to the top so it will fill the waffle grids.
3. For evenly filled waffles, pour the batter into the center of the lower grid and spread out evenly to the edges. The entire waffle grid should be filled.
4. For best results, lightly spray the cooking plates with cooking oil before using. This will assist in the removal of the waffles after cooking.

COOKING SUGGESTIONS

1. If waffles tend to stick to waffle grids, slightly add more oil or butter to the batter.
2. Belgian waffles taste best when made to order, but baked Belgian waffles may be kept warm in a 200°F (93.3 °C) oven. Place them in a baking pan or wrap them in foil while in the oven. Waffles wrapped in foil may lose their crispness.
3. Baked waffles may be frozen. Allow them to cool completely, and then place them in a plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in an oven, toaster or toaster oven when ready to serve.

CLEANING AND MAINTENANCE

1. Once you have finished baking, remove the plug from the electrical outlet. Leave the top lid open and allow the grids to cool down completely before cleaning.
2. Brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel. You may clean the grids by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup.
3. Never take your waffle maker apart for cleaning. Be certain that grids have cooled completely before cleaning.
4. If batter adheres to the plates, simply pour a little cooking oil onto the baked batter and let it stand approximately five minutes, allowing batter to soften for easy removal.
5. To the exterior, wipe with a soft, dry cloth. Never use an abrasive cleanser or harsh pad.
6. Any other servicing should be provided by an Authorized Service Representative.

CAUTION:

1. **Never immerse cord, plug or unit in water or other liquids.**
2. **Be certain that grids have been cooled completely before cleaning.**
3. **In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.**

STORAGE

1. Always unplug the Waffle Maker before storage.
2. Always make sure the Waffle Maker is cool and dry before string.
3. The power cord can be wrapped around the bottom of base for storing.

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