

READ BEFORE USE

使用前阅读

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

有关我们所有系列产品的使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 www.hamiltonbeach.cn。

Questions?

Please call us – our friendly associates are ready to help.

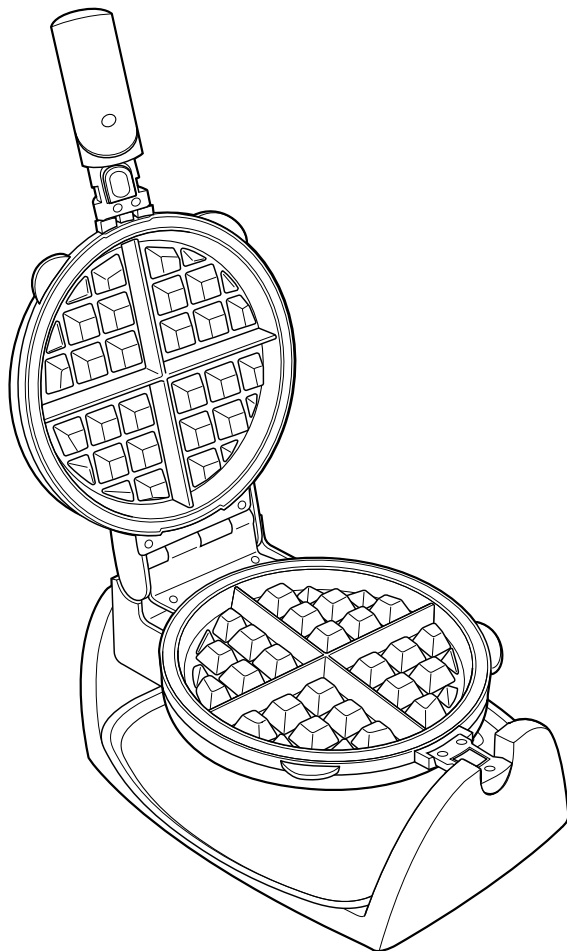
China: 800-820-6565

如有疑问?

请致电我们，我们的团队随时准备为您提供帮助。

中国：800-820-6565

使用本设备前，我们建议您仔细阅读这些说明。



**Hamilton
Beach®**

*Flip Belgian
Waffle Maker*
**翻转式比利时
华夫饼炉**

English 2

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse cord, plug, or any part of the 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 before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. Do not use appliance unattended.
14. During use, provide 4 to 6 inches air space above, behind, and on both sides for air circulation.
15. Never remove the waffle with any kind of cutting device or other metallic kitchen utensil.
16. Always allow the appliance to cool before putting it away, and never wrap the cord around the appliance while it is still hot.

SAVE THESE INSTRUCTIONS!

OTHER CONSUMER SAFETY INFORMATION

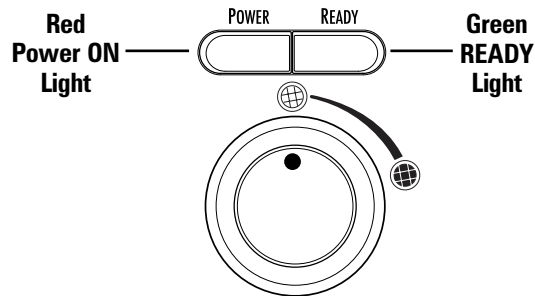
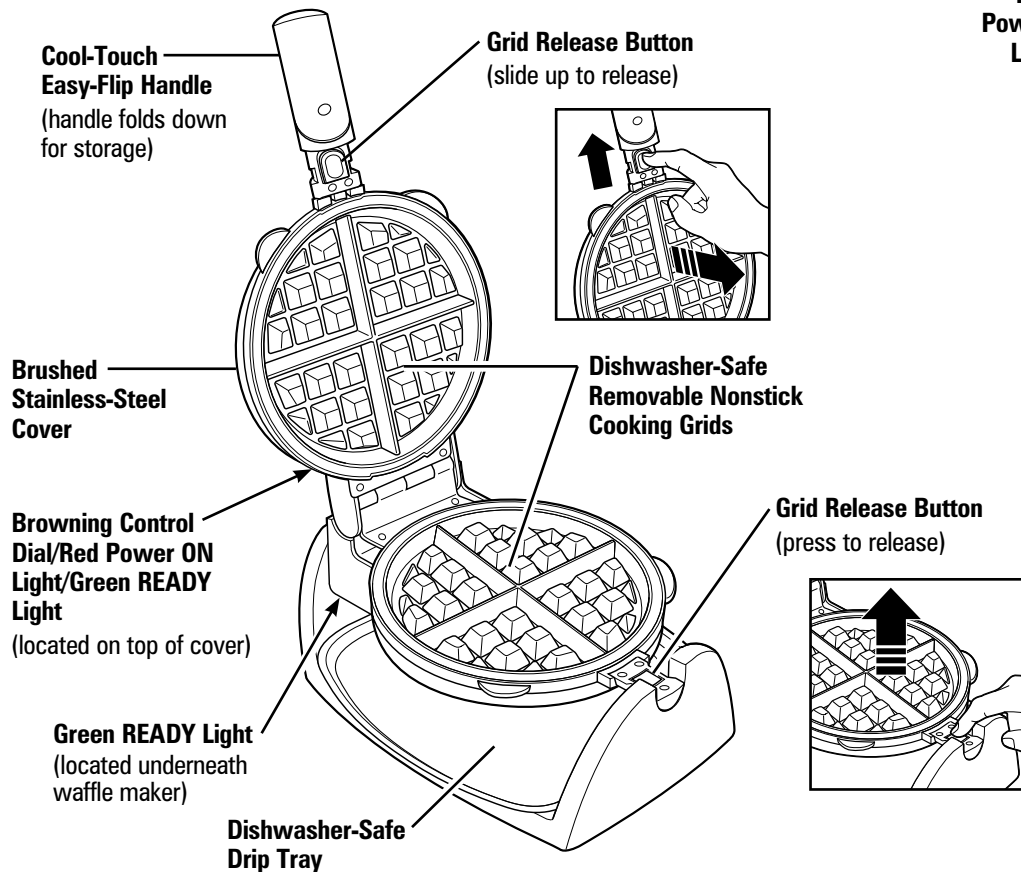
This product is intended for household use only.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. If the appliance is provided with a grounded cord, the extension cord must also be a grounding 3-wire cord. Care must be taken to arrange the extension cord so

that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.

Parts and Features



Browning Control Dial



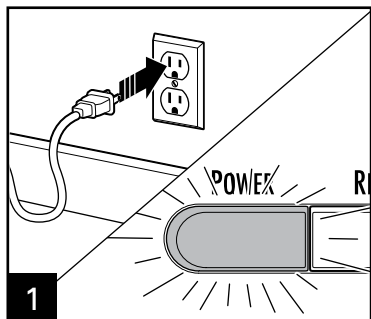
Green READY Light
(located underneath waffle maker)

The red Power ON light comes on when the appliance is first plugged in. This light will stay on until the unit is unplugged.

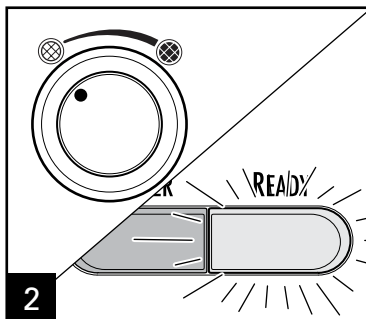
The green READY lights come on when the appliance has reached the desired temperature. For best results, wait until green READY lights come on before adding waffle batter. These lights will cycle on and off during baking.

How to Use

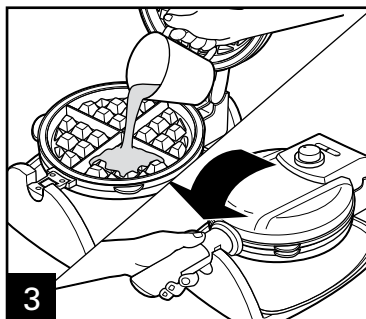
BEFORE FIRST USE: Wipe the bottom and top cooking grids with a soapy, damp cloth. Rinse cloth; then wipe grids again. Wipe or brush waffle grids with vegetable oil. This is only recommended before first use. Waffle browning will improve with each subsequent batch. Cooking grids are dishwasher-safe.



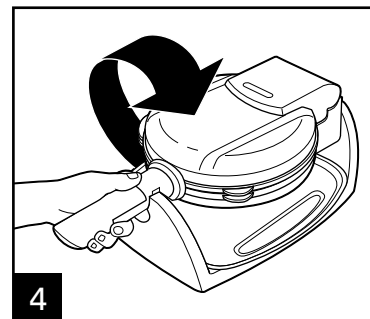
1 Plug cord into electrical outlet. The red Power ON light will glow. **TIP:** A small amount of nonstick cooking spray can be used on the grids before preheating.



2 Choose desired browning control setting (MIN-3) and preheat with cover closed until the green READY lights come on.

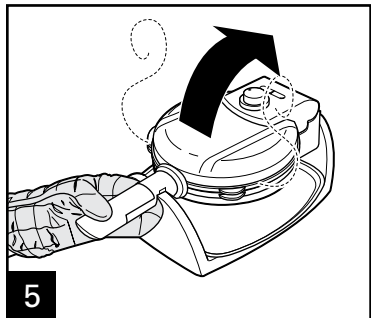


3 Raise cover and pour about 1 cup (250 ml) of batter into center of the grids, allowing batter to spread for even filling; then lower lid. Be careful not to pour too much batter onto grids, as they may overflow.



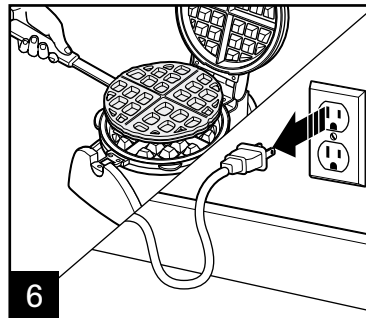
4 Turn handle clockwise to flip waffle maker and lock into place within 10 seconds of closing cover.

Waffles are done in about 5-8 minutes, depending on the setting, recipe, and when steaming begins to stop.



5 Using an oven mitt, turn handle counterclockwise and open cover.

WARNING! Burn Hazard. Always use an oven mitt to protect hand when opening a hot waffle maker. Escaping steam can burn.



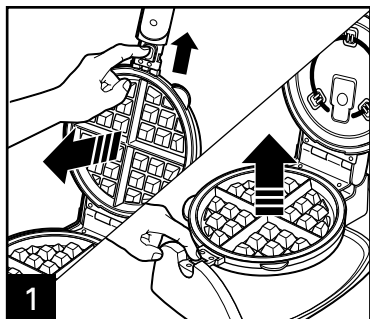
6 Remove waffle with plastic or wooden utensil. Never use metal. This will damage the nonstick coating of the appliance. Unplug unit when through cooking. Let cool.

Care and Cleaning

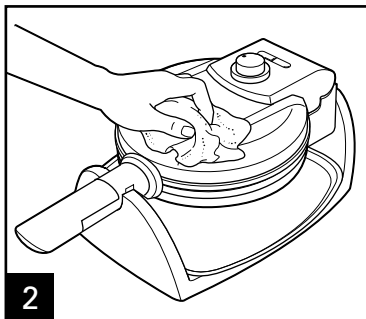
⚠ WARNING

Electrical Shock Hazard.

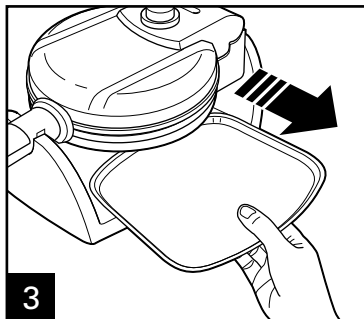
Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.



1
Unplug unit and allow to cool completely before removing grids. For the upper grid, slide latch away from grid to release. For lower grid, press button to release.



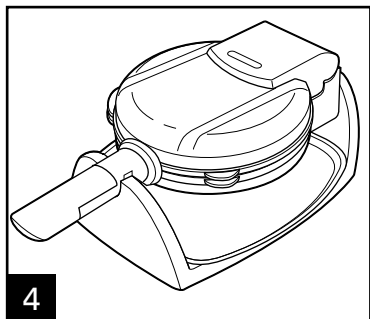
2
Wipe outside of unit with a damp, soapy cloth. Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning purposes.



3
Clean drip tray by rinsing off excess overflowed batter with hot water; then use soapy cloth to clean drip tray and rinse again with hot water.



DISHWASHER-SAFE
DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.



4
Always allow the appliance to cool down completely and lock the lid by rotating the handle before storing.

Usage Tips

- To make your family a quick, hot breakfast, use any of the waffle mixes currently available on the market.
- Save additional time in the morning by preparing waffle batter the night before and refrigerating it. Make sure waffle batter reaches room temperature before use. Using fresh batter results in fluffier waffles.
- Use a cooking spray before pouring batter into the grids, especially for dessert waffles or recipes with a lot of sugar.
- If your waffles start to stick, the grids may need to be scrubbed with a nylon brush to remove any cooked-on food particles.
- If using nuts in waffle batter, use chopped nuts and/or evenly spread batter to allow lid to fully close.
- Waffles can be made ahead of time and kept warm in a 200°F (93°C) oven.
- Most waffles are done in about 6 minutes, depending on the setting selected. Some of the recipes which are made from scratch may take a little longer. Check for doneness at about 6 minutes. If the cover of the waffle maker doesn't lift up easily, then let the waffle cook a minute more before checking again. Another indicator that the waffle is done is when the steaming stops.
- To store, let waffles cool and pack in an airtight container; store in refrigerator or freezer for reheating later.
- Reheat in a microwave oven, a toaster oven, or a regular oven.

重要安全说明

在使用该设备时，应始终遵守基本的安全防范措施，包括以下内容：

1. 使用前阅读所有说明。
2. 请勿接触发热表面。应使用手柄或旋钮。
3. 请勿将电源线、插头或该设备的任何部件浸泡在水或其他液体之中，以免发生电击危险。
4. 使用或在儿童附近使用该设备时，一定要密切监督。
5. 不使用与清洁前，请拔下电源插头。拆装部件前以及清洁前，必须让设备冷却。
6. 在下列情况下，请勿使用设备：电源线或插头破损、或设备出现故障后、设备曾跌落或已经出现任何形式的损坏。请拨打我们的免费售后服务电话，咨询有关电器检查、修理或调整的相关信息。
7. 使用非设备制造商推荐的配套附件可能会带来伤害。
8. 请勿户外使用。
9. 请勿将电源线搭置在桌台边缘上以及与发热表面接触，包括加热器。
10. 请勿靠近或放置在燃气或电炉上，或放进加热烤箱内。
11. 当移动含有热油或其他热液体的设备时，应特别小心。
12. 请勿将设备用作其他非预期用途。
13. 请勿无人看管下使用该设备。
14. 在使用过程中，在设备上方、后方以及两侧预留 4 到 6 英寸空间，让空气流通。
15. 禁止使用任何剪切设备或其他金属炊具取下华夫饼。
16. 存放前，务必让设备冷却。当设备仍热时禁止将电源线缠绕在设备上。

请妥善保管这些说明！

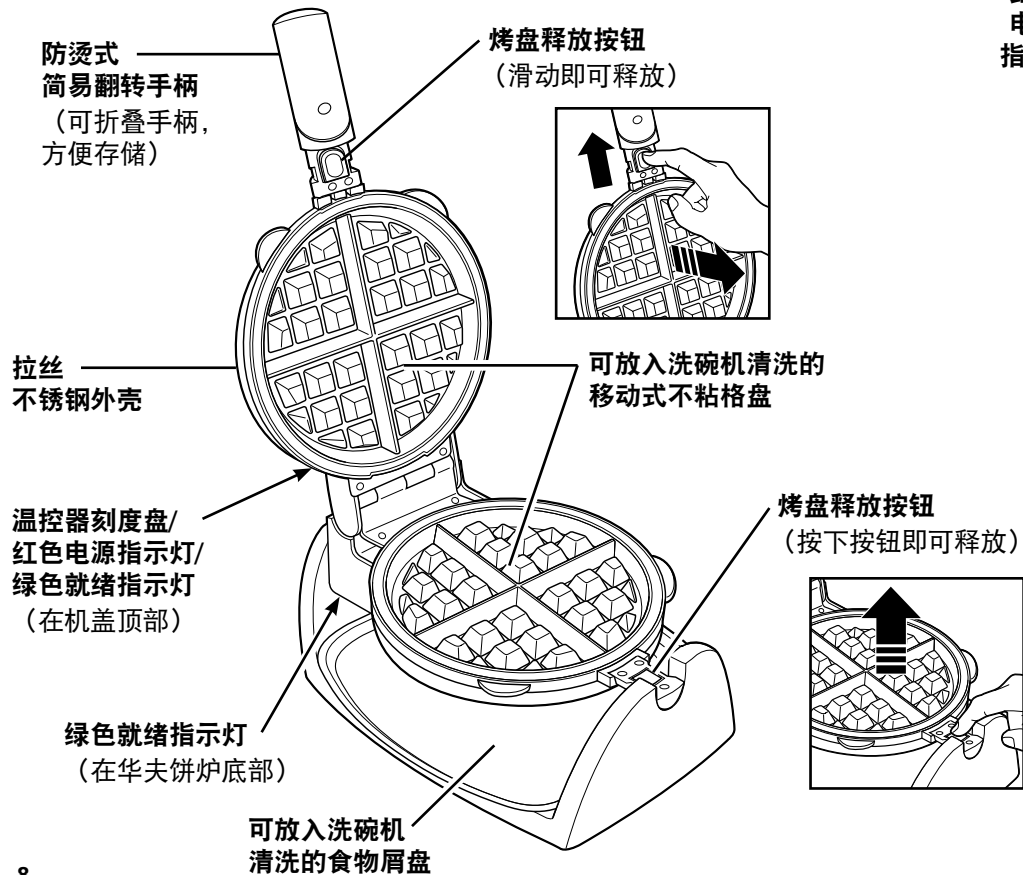
其他用户安全信息

本产品仅限家庭使用。

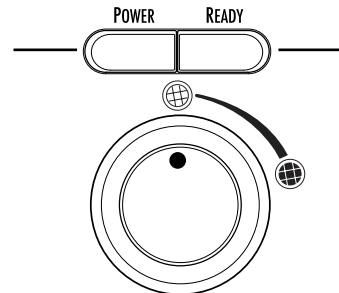
本设备电源线的长度设计考虑减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用批准的电源延长线。电源延长线的额定功率必须等于或大于此设备的额定功率。如果该设备配有接地型电源线，电源延长线也必须使用接地型 3 相电源线。电源延长线使用时需特别

注意，以防将其搭设在桌台上，造成儿童扯拉或绊倒他人。为防电路过载，请勿在此电器的同一电路上使用其他高功率电器。

部件和功能



红色
电源
指示灯



温控器刻度盘

READY



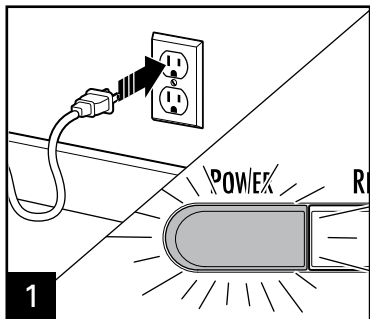
绿色就绪指示灯
(在华夫饼炉底部)

当本设备初次接通电源时，红色电源指示灯亮起。该灯将一直亮起直至拔下插头。

当机器达到所需温度时，绿色就绪指示灯亮起。为达到最佳效果，请在绿色就绪指示灯亮起后再添加华夫饼面糊。烘焙时，这两个灯将循环亮起和熄灭。

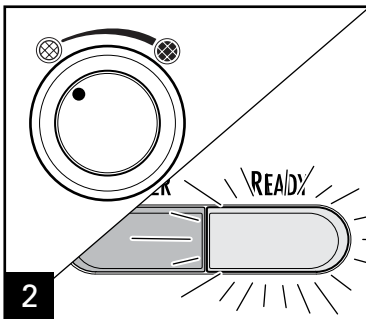
如何使用

初次使用前： 请使用蘸清洁剂的湿布擦拭烤盘底部和顶部。将布清洗干净；然后再次擦拭烤盘。使用植物油擦拭或刷洗华夫烤盘。建议仅在初次使用前采用上述清洗方法。后续每一批华夫饼烘焙质量将会提高。烤盘可放入洗碗机清洗。

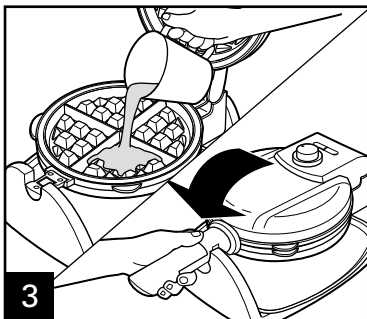


1 将电线插头插入电源插座。红色电源指示灯将亮起。

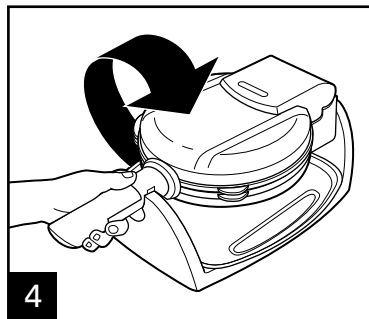
小贴士： 预热前，可在格盘上刷少许不粘烹饪喷雾油。



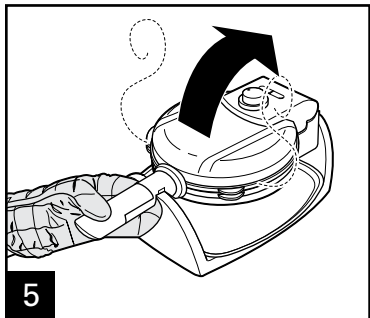
2 选择所需温控设置（最小-3分钟），盖上机盖预热直至绿色就绪指示灯亮起。



3 提起机盖并将约 1 杯（250 毫升）面糊倒入烤盘中心，让面糊散开，均匀填满烤盘；然后拉下机盖。注意不要往烤盘中倒入太多面糊，因为他们可能会溢出。

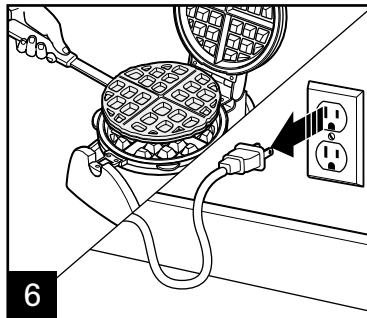


4 顺时针旋转手柄，以盖上华夫机并在 10 秒内将合盖锁定就位。视其设置、配方和蒸汽开始停止时间，华夫饼在 5 至 8 分钟内烘焙完成。



5 戴上微波炉手套，逆时针旋转手柄，打开机盖。

警告！ 灼烧风险。每次打开炙热的华夫机时，请佩戴微波炉手套以保护双手。逸出的蒸汽会造成烫伤。



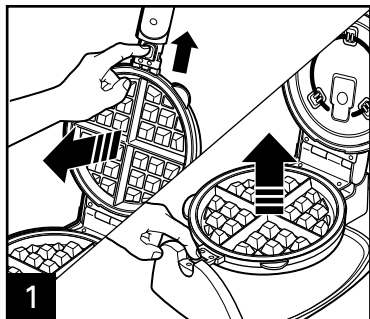
6 使用塑料或木制工具取走华夫饼。请勿使用金属工具。这将会损坏设备的不粘涂层。烘焙完成后，请拔下电源插头。让其冷却。

护理及清洁

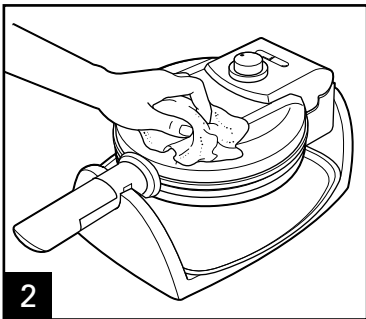
⚠ 警告

触电危险。

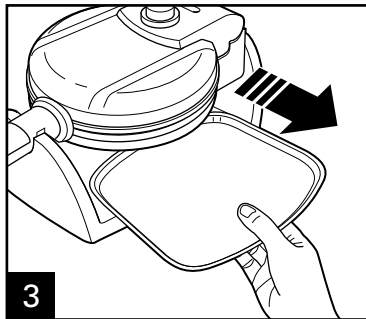
清洗前，请断开电源。请勿将电源线、插头或烤盘台浸入任何液体中。



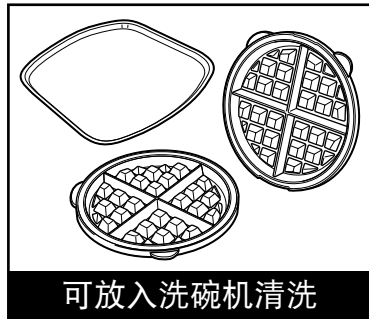
1
请先拔下插头并让机器完全冷却后，再移走烤盘。对于顶部烤盘，请滑动锁扣释放烤盘。对于底部烤盘，请按按钮进行释放。



2
请用蘸清洁剂的湿布擦拭设备外部。严禁使用钢丝绒、百洁布或磨砂清洁剂擦洗设备的任何部位。严禁使用锋利或尖锐物体清洗设备。

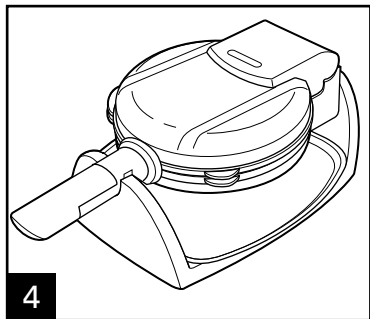


3
使用热水清除多余溢出的面糊，然后使用蘸清洁剂的布清洁食物屑盘并再次用热水冲洗。



可放入洗碗机清洗

放入洗碗机清洗时，严禁使用“SANI”设置。“SANI”循环温度会损坏本产品。



4
每次储存前，请让设备完全冷却并旋转手柄，锁住机盖。

使用小贴士

- 使用市场上任何现有的华夫饼调料，为您的家人快速烹制热腾腾的早餐。
- 前一晚上准备好华夫饼面糊并冷藏，次日早晨即可节省额外时间。使用前，请确保华夫饼面糊达到室温。使用新鲜面糊将烘焙出更为松软的华夫饼。
- 往烤盘刷上烹饪喷雾油后，再倒入面糊，尤其是甜味华夫饼或多糖配方。
- 如果您的华夫饼开始粘连烤盘，可能需要使用尼龙刷清洗烤盘，从而清除烘焙残留的食物残渣。
- 如果华夫饼面糊中添加坚果，请使用碎状坚果和/或均匀地将坚果散在面糊中，以让机盖完全盖住。
- 华夫饼可提前制作并在 200°F (93°C) 的烤箱中进行保温。
- 根据所选择的设置，大部分华夫饼需要约 6 分钟时间烘焙完成。部分需要重头开始制作的配方可能需要稍长时间。约 6 分钟后查看是否烘焙完成。如果华夫机盖不容易提取，则让华夫机多烘焙一分钟后再查看。当蒸汽停止时，表示华夫饼制作完成。
- 要储藏华夫饼，请让其冷却后再使用密闭容器打包；存放于冰箱或冷冻箱，以后再重新加热。
- 使用微波炉、烤炉或一般烤箱重新加热。

Model/型号:
26030-CN

Type/类别:
WB09

Rating/规格
220V ~ 50Hz 800W

Dist.: Hamilton Beach Brands, Inc., Glen Allen, VA 23060
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