## 2-SQUARE WAFFLE MAKER USER GUIDE





## IMPORTANT SAFEGUARDS

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

#### 1. READ ALL INSTRUCTIONS.

- 2. Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock, and injury to persons, DO NOT IMMERSE CORD, PLUG, OR UNIT in water or other liquids.
- 4. Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- 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 GreenPan Authorized Service Facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by GreenPan may result in fire, electrical shock, or injury to persons.
- 8. Do not use outdoors.
- 9. Do not let power 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. Unplug the unit when finished cooking.
- 12. Do not use appliance for other than intended use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet.
- 15. WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE.

## SAVE THESE INSTRUCTIONS

### FOR HOUSEHOLD USE ONLY

#### **SPECIAL CORD SET INSTRUCTIONS:**

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

#### NOTICE:

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

# HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. Enjoy!

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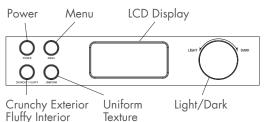
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## PARTS

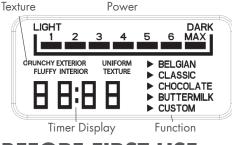
- 1. Upper Body
- 2. Handle
- 3. LCD Display
- 4. Lower Body
- 5. Release Knob
- 6. Control Knob

# 

#### KNOW YOUR CONTROL PANEL



## LCD DISPLAY



#### **BEFORE FIRST USE**

Before using this electrical appliance, carefully read the instructions below and keep the instructions for use for future use:

a. Before plugging the appliance into the wall socket, check that the local electric current corresponds to the current specified on the appliance's rating plate. Always plug your appliance into a grounded wall socket.

- Unplug the power cable as soon as you stop using the appliance and prior to any cleaning, maintenance or accessory assembly work.
- c. Never place the appliance, the power cord or the plug in water or any other liquids.
- d. The exterior temperature may be higher when the appliance is running.
- e. This appliance is not intended to be operated using an exterior timer or by a separate remote control system.
- f. 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.
- g. This appliance can be used by children aged from 8 years and above and by 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 appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.

#### **OPERATION**

Wipe plates with damp cloth before first use

- 1. Prepare waffle mix
- 2. Unlock unit as indicated in image on page 6.
- Plug unit in outlet
- 4. Press "Power" button LCD Display will illuminate
- 5. Press "Menu" button to select (BELGIAN, CLASSIC, CHOCOLATE, BUTTERMILK, or CUSTOM)
- 6. Press Crunchy Exterior Fluffy Interior button or Uniform Texture button
- 7. Turn the knob to select waffle shade from 1 to 7; (7 is the darkest)
- 8. Once shade has been chosen, appliance will start preheating and the shade indicator light will blink
- 9. Once the blinking stops, preheating is complete
- 10. Pour waffle mixture onto waffle plate and cover unit
- 11. Once the unit cover is closed, the timer begins to countdown and the shade indicator light blinks
- 12. Cooking times will range between 2-10 minutes depending on chosen function and shade
- 13. Once time has been reached, unit will beep 6 times and unit will go into preheating mode
- 14. Open cover and remove waffle with nylon or wooden tool
- 15. Unplug and let cool before cleaning

#### The "CUSTOM" FUNCTION

- 1. When selecting the "CUSTOM" function, the unit will enter into the preheating mode
- 2. Once the selected temperature is reached, pour waffle mixture onto waffle plate and cover unit
- 3. Unit display timer will start from 00:00 to desired baking time
- 4. Press "power" button once desired time is reached

#### FEATURES AND BENEFITS

- PFAS-free ceramic nonstick
- Extra deep plates
- Mess-free overflow moat prevents batter from spilling over
- Fast and even heating
- 5 presets: choose between classic, Belgian, Buttermilk, chocolate, and custom
- 2 selectable textures: From light and fluffy to dark and crunchy
- 7 shade settings
- Fast & even heating
- Easy cleanup

#### RECIPE SUGGESTION

#### QUICK AND EASY WAFFLE BATTER

- 2 cups all-purpose flour
- 2 tablespoons sugar 1 tablespoon baking powder
- 1/2 teaspoon salt 1 3/4 cups reduced fat milk 1/3 cup vegetable oil

2 eggs

Makes 4-6 Belgian and 6-8 Classic waffles

#### QUICK TIPS

#### FOR BEST RESULTS

Keep Waffle Maker closed while preheating and wait until preheat mode is complete.

Allow Waffle Batter to rest for a few minutes before pouring onto hot Waffle Plates.

Add a light coating of cooking oil to the plates prior to the fist waffle. Do not use cooking spray or low smoke point oil.

Waffles are best when make fresh, but can also be frozen for later use (wrap separately) and reheated in toaster or oven.

For evenly sized waffles, pour batter into the center of the waffle plate and spread out to the edges of the plate

Be careful not to overfill the waffle plates.

Always clean your waffle plates after each use.

#### CLEANING AND MAINTENANCE

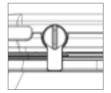
- 1. Unplug unit when not in use and allow to cool
- 2. Plates are fixed and cannot be removed
- 3. Do not immerse unit in water
- Clean plates with damp cloth do not use abrasive cleaners or metal tools

It is recommended to clean the waffle plates after every use to maintain optimal nonstick performance.

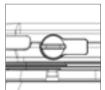
#### STORAGE

- 1. Lock release knob to vertical position as shown below
- 2. When not in use, wrap the cord under base of unit
- 3. Unit can be stored in an upright position

#### **Release Knob:**



Locked



Unlocked

#### BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan Waffle Maker, we suggest that you call GreenPan customer service at 914-372-7777 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

**IMPORTANT:** If the defective product is to be serviced by someone other than GreenPan's authorized service, please tell the servicer to call our consumer service at 914-372-7777 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

## TROUBLESHOOTING

Issue	Cause	Solution
Unit does not turn on	Issue with power plug.	Check whether the power plug is connected to a functional, grounded electrical outlet.
Error Code: E1	Open circuit of upper thermostat.	Contact Customer Service.
Error Code: E2	Short circuit of upper thermostat.	Contact Customer Service.
Unit is not opening	Unit is locked.	Unlock unit by making sure the lock release knob is in horizontal position.
What oils can l use?		Oils with high smoke points, like canola oil and grapeseed oils, are best. If you use Extra Virgin Olive Oil, cook on moderate heat settings to prevent it from burning onto your cooking surface.
Can I use spray oils?		Avoid all oils in spray form as they may damage the nonstick coating of your cooking surface.
I do not know when preheat is complete		Once shade has been chosen, appliance will start preheating and the shade indicator light will blink. Once the blinking stops, preheating is complete.
Outside of unit is hot during use	This is normal, especially after extended use.	Do not touch the outside of the unit, burns may result. Instead, use handles only when the unit is operating.
Does this work well with gluten free batter?		Yes, the waffle maker will cook gluten free waffle batter.
Unsure of amount of presets on this unit		There are 5 presets: choose between classic, Belgian, Buttermilk, chocolate and custom.
Unsure of waffle textures on this unit		There are 2 selectable textures: from light and fluffy to dark and crunchy.
CUSTOM function isn't working		When selecting the CUSTOM function, the unit will enter into preheating mode. Once the selected temperature is reached, pour waffle mixture onto waffle plate and cover unit. Unit display timer will start from 00:00 to desired baking time. Press "power" button once desired time is reached.
Waffles are sticking to the plates	Plates are dirty or cooking time may not be long enough.	Increase cooking time to prevent under-done waffles. Add a light coating of oil to the plates before the first waffle.
Waffles are burning	Cooking time is too long.	Decrease waffle shade.
Can't remove plates	Plates are not removable on this unit.	Plates are fixed and cannot be removed.
Need to store item vertically		Unit can be stored in an upright position. Make sure lock release knob is in vertical position. Cord can be wrapped under the base of the unit.
Plates aren't removable, so unable to wash them		Clean plates with damp cloth - do not use abrasive cleaners or metal tools.
Small scratch mark or dent mark appear on cooking surface	Normal Use.	Chipping is a natural occurrence with Ceramic Nonstick due to the fact that is very hard. If the chip is more than 5mm, please contact Customer Service.
Large Scratch mark or dent mark appear on cooking surface		Contact Customer Service.

#### LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

#### TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/termsof-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration.Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judament in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

#### NOTES

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