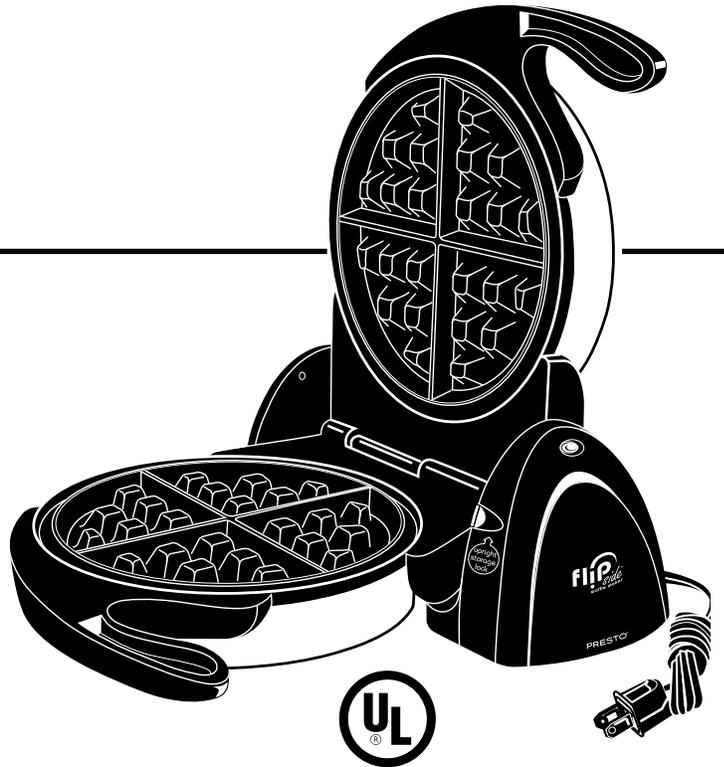


# PRESTO®

## Flipside® Belgian Waffle Maker

- Professional-style rotating design bakes extra-thick Belgian waffles in minutes.
- Flips 180° to evenly spread batter for waffles that are crispy outside and fluffy inside.
- Unique dual function base assures convenient rotation and locks waffle maker in vertical position for compact storage.



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en [www.GoPresto.com/espanol](http://www.GoPresto.com/espanol).
- Envíe un correo electrónico a [contact@GoPresto.com](mailto:contact@GoPresto.com).
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

## INSTRUCTIONS

Visit [www.GoPresto.com](http://www.GoPresto.com)

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

### IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

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 before putting on or taking off parts, and before 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. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries. Use only genuine Presto® accessories and replacement parts.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. Do not use appliance for other than intended use.

### SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

## Important Cord Information

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 fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.

If an 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. The extension 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.

Connect the power supply cord to a 120VAC electrical outlet only.

## Getting Acquainted

Before using for the first time, become familiar with the waffle maker features (Fig. A). Wipe the waffle grids with a damp cloth before initial use.

## How to Use

1. Place the closed unit on the countertop so the signal light is facing you (Fig. C). Plug the cord into a 120VAC electrical outlet and preheat the waffle maker in the closed position. The signal light will glow (Fig. A). When the unit has reached the correct temperature, the light will go out indicating the unit is ready for use. Preheat time is short—approximately 3 to 5 minutes. During cooking, the light will go on and off indicating temperature is being maintained.

**NOTE:** When using the waffle maker for the first time, a slight odor or smoking may occur as manufacturing residue burns off. This is normal during initial use.

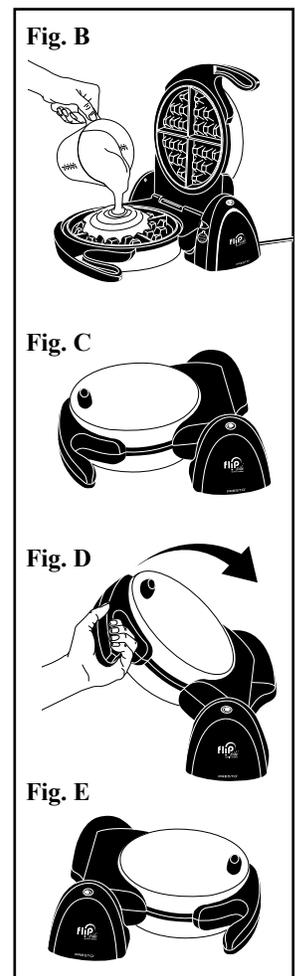
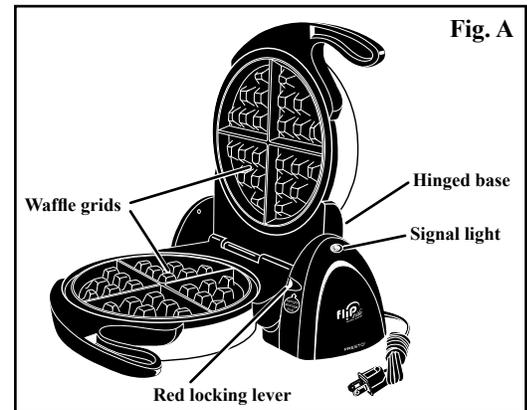
2. While unit is preheating, prepare waffle batter.

**NOTE:** Because the grids are covered with a ceramic nonstick finish, there should be no need to apply vegetable oil. No-stick cooking sprays are not recommended.

3. Pour approximately  $\frac{3}{4}$  to 1 cup waffle batter into the center of the bottom waffle grid (Fig. B). The amount of waffle batter needed may vary with the recipe or brand of batter mix used. If using the recipes in this booklet (pages 4 through 6), refer to them for the recommended amount of batter.
4. See the recipes on pages 4 through 6 for cooking times. Most waffle recipes will take about 4 minutes. Set a timer for the recommended time.
5. Close the waffle maker (Fig. C). While grasping both handles, flip the unit over 180° (Fig. D and Fig. E).
6. When the set time has expired, open the waffle maker. Using a fork, spear the side of the waffle and lift it from the grids.
7. Repeat steps 3 through 6 for additional waffles.
8. Unplug waffle maker when cooking is completed.

## Helpful Hints

- ◆ If desired, packaged waffle mixes may be prepared and baked in the Presto® 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. A good indication that the waffle is done is when steam escaping from the waffle maker stops.
- ◆ 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. Never use more than 1 cup of batter. 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.



- ◆ Batters with very little or no added fat or oil and dessert batters may stick to the waffle grids. It may be necessary to apply a light coating of vegetable oil to the waffle grids before cooking the first waffle and as needed for additional waffles. Excessive use of oil can damage the nonstick coating and over time may even cause sticking.
- ◆ No-stick cooking sprays are not recommended for seasoning the waffle maker as they may leave a tacky residue. In addition, the waffle may have a mottled appearance instead of the even brown appearance as when using vegetable oil.
- ◆ Keep waffles warm and crisp until serving by placing them in a single layer directly on a rack in a 200°F oven.
- ◆ If you have leftover waffles, freeze them. Cool extra waffles to room temperature. Place them between layers of waxed paper in a resealable 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°F for about 10 minutes.

## Recipes

### *Classic Waffles*

2 cups all-purpose flour	1 <sup>3</sup> / <sub>4</sub> cups milk
1 tablespoon sugar	2 eggs
1 tablespoon baking powder	2 tablespoons vegetable oil
<sup>1</sup> / <sub>4</sub> teaspoon salt	

Mix flour, sugar, baking powder, and salt in a large bowl. Whisk milk, eggs, and oil in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Preheat waffle maker. Pour 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

*Makes 4 waffles*

### *Fluffy Waffles*

1 <sup>3</sup> / <sub>4</sub> cups all-purpose flour	1 <sup>3</sup> / <sub>4</sub> cups milk
1 tablespoon baking powder	2 eggs, separated
<sup>1</sup> / <sub>4</sub> teaspoon salt	2 tablespoons vegetable oil

Mix flour, baking powder, and salt in a large bowl. Whisk milk, egg yolks, and oil in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Beat egg whites until stiff in a small bowl with an electric mixer. Fold whites into batter, leaving a few fluffs. Preheat waffle maker. Pour 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown and crisp, about 4 minutes.

*Makes 4 waffles*

### *Pumpkin Waffles with Honey Ginger Butter*

1 <sup>1</sup> / <sub>2</sub> cups all-purpose flour	<sup>1</sup> / <sub>4</sub> teaspoon ground nutmeg
<sup>1</sup> / <sub>4</sub> cup sugar	1 cup canned pumpkin
1 tablespoon cornstarch	2 large eggs
2 <sup>1</sup> / <sub>2</sub> teaspoons baking powder	1 cup milk
<sup>1</sup> / <sub>4</sub> teaspoon salt	2 tablespoons vegetable oil
1 <sup>1</sup> / <sub>2</sub> teaspoons ground cinnamon	1 teaspoon vanilla extract
1 teaspoon ground ginger	

Mix flour, sugar, cornstarch, baking powder, salt, cinnamon, ginger, and nutmeg in a large bowl; reserve. Whisk pumpkin and eggs in a medium bowl. Add milk, oil, and vanilla to pumpkin mixture and whisk until blended. Add pumpkin mixture to dry ingredients and stir until smooth. Preheat waffle maker. Pour about 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 to 5 minutes. Serve with Honey Ginger Butter (see recipe below).

*Makes 3 waffles*

### *Honey Ginger Butter*

<sup>1</sup> / <sub>4</sub> cup butter, softened	<sup>1</sup> / <sub>4</sub> teaspoon ground ginger
2 <sup>1</sup> / <sub>2</sub> tablespoons honey	

Mix butter, honey, and ginger in a small bowl. Refrigerate until ready to serve.

## Pecan Waffles

2 cups all-purpose flour	¼ cup chopped pecans
2 tablespoons packed brown sugar	2 cups buttermilk
2 teaspoons baking powder	2 eggs
1 teaspoon baking soda	3 tablespoons vegetable oil
¼ teaspoon salt	½ teaspoon maple flavoring

Mix flour, brown sugar, baking powder, baking soda, and salt in a large bowl. Stir in pecans. Whisk buttermilk, eggs, oil, and maple flavoring in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Preheat waffle maker. Pour 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes.

*Makes 4 waffles*

## Flavorful Whole Grain Waffles

1 cup all-purpose flour	¼ teaspoon salt
¾ cup whole wheat flour	2 cups milk
½ cup quick-cooking oats	2 eggs
1 tablespoon packed brown sugar	2 tablespoons vegetable oil
1 tablespoon baking powder	

Mix flours, oats, brown sugar, baking powder, and salt in a large bowl. Whisk milk, eggs, and oil in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Allow batter to rest 5 minutes. Preheat waffle maker. Pour scant 1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until waffle is brown, about 4 minutes. Serve with Honey Nut Syrup (see recipe below).

*Makes 4 waffles*

## Honey Nut Syrup

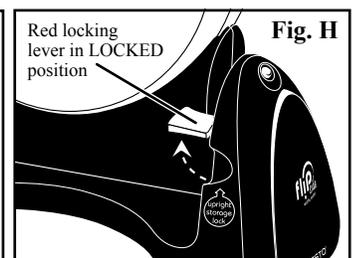
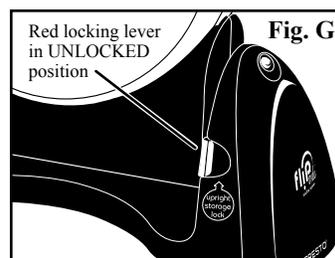
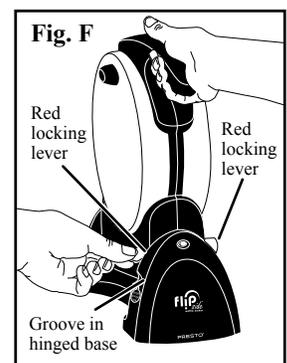
1 cup honey	2 teaspoons fresh lemon juice
1 cup water	1–2 teaspoons orange extract, or to taste
⅓ cup sugar	½ cup walnuts, chopped
1 4-inch stick cinnamon	½ cup pecans, chopped

Bring honey, water, sugar, cinnamon, and lemon juice to a boil in a medium saucepan. Continue to boil, uncovered, until syrup is reduced enough to coat the back of a spoon, about 10 minutes. Remove from heat; add orange flavoring and nuts. Let cool to warm before serving.

## Care, Cleaning, and Storage

1. Unplug unit and allow to cool completely before cleaning. Never immerse waffle maker in water or other liquid or wash in a dishwasher.
2. Brush any loose crumbs from the waffle grids. Then wipe the grids with a paper towel or cloth.
3. Should any batter become baked onto the grids or the outside of the unit, apply a small amount of cooking oil to the batter. Allow it to sit for a few minutes to soften and wipe off with a paper towel or cloth.
4. Wipe the outside of the waffle maker with a damp cloth. Do not use steel wool scouring pads or abrasive kitchen cleaners on the unit.
5. For compact vertical storage, rotate waffle maker to upright position (Fig. F). While holding the handles together, lock in position by carefully flipping up one of the red locking levers from the grooves in the hinged base (Fig. G and Fig. H).

**Before next use**, remember to unlock from storage position (Fig. H) by dropping the red locking levers back in towards base (Fig. G).



## Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at [www.GoPresto.com/contact](http://www.GoPresto.com/contact)
- Write: National Presto Industries, Inc.  
Consumer Service Department  
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers for the waffle maker. These numbers can be found on the bottom of the waffle maker near the cord.

Please record this information:

Model \_\_\_\_\_ Series \_\_\_\_\_ Date Purchased \_\_\_\_\_

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company  
Presto Factory Service Department  
555 Matthews Drive  
Canton, MS 39046-3251

## Product Registration

**IMPORTANT:** Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires. To register the product, visit [www.GoPresto.com/registration](http://www.GoPresto.com/registration) or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441.



### **Presto® Limited Warranty**

*(Applies only in the United States)*

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

**National Presto Industries, Inc.**  
Eau Claire, WI 54703-3703

Form 4034-011A