

Funtastic

by  **Mórgan**®

USER MANUAL



FLIPPY

Waffle Maker


MDM-A280 FLIPPY

 **Mórgan**®

Market Expansion
Services by
www.dksh.com.my



E-mail: electrical.appliance@dksh.com
www.morgan.my

 facebook.com/morganappliances

PREPARING WAFFLES

Opening and closing the appliance: The appliance should only be opened or closed when the top side with the two indicator lights is pointing up.

1. Plug in the waffle maker. The operating indicator light will illuminate to show that heating circuit is in operation.
2. Wait until green indicator light is illuminated. Open the waffle maker.
3. Now pour batter onto the middle of the lower baking surface with a ladle. When closing the waffle maker, the batter should be disturbed uniformly. Always ensure that you correctly dose the amount of batter. If you use too little batter, the upper part of the waffle maker will not sit correctly; in this case the waffles will not be as brown on top as they are on the bottom. If you use too much batter, the excess batter will overflow and adhere on the waffle maker and the countertop.
4. After pouring on the batter, close the appliance immediately so that the waffle browns uniformly on the top and bottom.
5. Ensure that the closure clip is properly engaged.
6. After 2 to 4 min., turn the waffle maker upside down (180°).
7. Wait approx. 3 to 5 minutes and turn the waffle maker back to its initial position so that the indicator lights point up.
8. Carefully open the waffle maker and remove the finished waffle. Do not use any metallic objects to do this, to avoid scratching the coating of the baking plates.
9. If the waffle is not yet brown enough, close the appliance and repeat steps 5 and 6 until the waffle is cooked to your preferred doneness.
10. Note concerning the baking signal lights: When both lights are illuminated, this means that the temperature has again been reached, however it does not mean that the waffle is done. The bake time of the waffle depends on the dough used and your personal taste. Consequently, before removing waffle, please check whether it is done the way you want it.
11. To make additional waffles, close the appliance and wait until the green indicator light is illuminated. Continue with steps 2 to 8. Repeat this procedure to make as many waffles as you want.
12. After making waffles, unplug unit. The waffle maker is not switched off until it is unplugged.

CAUTION: After use, the waffle maker will remain extremely HOT for a period of time!

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the appliance from the outlet. Instead, grasp the plug and pull to disconnect.
8. 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.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for household only.
11. Do not use for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.
16. The cord to this appliance should be plugged into a 220V-240V AC electrical outlet only.
17. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
18. Longer extension cords are available and may be used if care is exercised in their use.
19. If an extension cord is used:
 - a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
 - c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

CLASSIC WAFFLES

Ingredients

(Original recipe makes 16 to 20 waffles)

2 cups all-purpose flour
 1 teaspoon salt
 4 teaspoons baking powder
 2 tablespoons white sugar
 2 eggs
 1 1/2 cups warm milk
 1/3 cup butter, melted
 1 teaspoon vanilla extract

Directions

- In a large bowl, mix together flour, salt, baking powder and sugar; set aside. Preheat waffle maker.
- In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla. Pour the milk mixture into the flour mixture; beat until blended.
- Ladle the batter into a preheated waffle maker. Cook the waffles until golden and crisp. Serve immediately.

WHOLE WHEAT OAT WAFFLES

Ingredients

(Original recipe makes 8 to 12 servings)

1/2 cup whole wheat pastry flour
 1/2 cup all-purpose flour
 1 cup oat flour
 1/4 cup white sugar
 1 tablespoon baking powder
 1/2 teaspoon salt
 2 eggs, separated
 1 1/2 cups milk
 2 tablespoons canola oil
 1 teaspoon vanilla extract

Directions

- Preheat a waffle maker according to manufacturer's directions.
- Whisk whole wheat flour, all-purpose flour, oat flour, sugar, baking powder, and salt together in a bowl. Whisk egg yolks, milk, canola oil, and vanilla extract in a separate bowl. Beat egg whites in a third bowl (not plastic) with an electric mixer until soft peaks form when you lift the beaters straight out of the beaten eggs, 1 to 2 minutes.
- Make a well in the dry ingredients and pour the milk mixture into the well; mix batter until smooth. Gently fold the egg whites into the batter, retaining as much volume as possible. Let batter stand until slightly thickened, about 5 minutes.
- Pour the batter evenly into the each waffle molds on the lower baking surface with a ladle, ; close lid and bake waffle until browned and crisp.

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CARE & CLEANING

CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.

1. The Waffle Maker does not disassemble for cleaning.
2. Never immerse appliance in water or other liquids. Never place Waffle Maker in dishwasher.
3. The waffle cooking plates should be cleaned and conditioned before each heating.
4. Brush cooking plates with a clean, soft pastry brush or cloth. To condition plates, lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. Carefully follow suggested cleaning procedures below. After a time, if waffles show signs of sticking, recondition as needed.
5. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
6. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes, then wipe softened batter off with a paper towel or soft cloth. Remove stubborn stains with a plastic mesh puff or pad. A clean round kitchen brush or a toothbrush works well to remove baked-on batter from the molds. For best results, use only products with directions stating they are safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.
7. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

STORING INSTRUCTION

1. Make sure unit is unplugged and fully cooled.
2. Secure the lid shut with the latch.
WARNING: Never store Waffle Maker while it is hot or still plugged in.
3. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
4. Store Waffle Maker in its box or stand unit on its end for easy and compact storage. (See Figure 2.)



Figure 2

20. To disconnect, remove plug from outlet.
21. Always unplug after use. The appliance will remain ON unless unplugged.
22. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
23. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
24. Do not use appliance for other than intended use.
25. **CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.
26. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
27. Do not leave this appliance unattended during use.
28. **CAUTION:** To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.
29. If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

SAVE THESE INSTRUCTIONS

BEFORE USING YOUR WAFFLE MAKER

Before using the appliance for the first time, be sure to :

1. Before using the appliances for the first time, we recommend that you wipe off the two non-stick baking surfaces with a damp cloth.
2. Open the window during the burn-in phase that now follows.
3. Plug in appliance. The operating indicator light is illuminated and shows that the heating circuit is in operation.
4. The green indicator light will be illuminated as soon as the pre-heating phase ends.
5. After pre-heating the appliance, there may already be visible traces of use; however, these do not affect the function of the appliance and do not constitute grounds for a complaint.
6. Before using the waffle maker for the first time, lightly grease both baking surfaces with a brush with a heat –resistant shortening, e. g. margarine. Because the baking surfaces of the appliance have a non-stick coating, they must only be greased prior to making the first waffle, thereafter greasing is no longer required.
7. If a mild odour becomes perceptible after heating up you new appliance for the first time, it is completely harmless.
8. The first waffle that you make is not suitable for consumption and must be disposed of.

WARNING: DO NOT IMMERSE THE PRODUCT IN WATER

Product may vary slightly from illustration



Figure 1

SPECIFICATIONS

Model	MDM-A280 FLIPPY
Rated Voltage / Frequency	220-240V ~ 50/60Hz
Rated Wattage	640-760W

1. Firmly press the handle's latch lock and lift the top lid to the open position.
2. Before baking the first waffle of the day, pour a teaspoon of vegetable oil to both the top and bottom waffle plates. Spread with an absorbent kitchen towel and wipe off any excess oil.
3. Plug unit into a 220V-240V AC electrical outlet to preheat. The orange POWER ON light will illuminate. Close the lid.
NOTE: When your Waffle Maker is heated for the first time, it may emit slight smoke or odor. This is normal and should disappear after 1 or 2 uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first waffles prepared in the Waffle Maker, it is recommended that these be discarded.
4. While preheating, prepare waffle batter.
5. After approximately 2 to 3 minutes, the green READY light will turn on, indicating the unit is preheated and is ready for use.
6. For best results, use a non-stick cooking spray to lightly coat the non-stick plates before cooking. This will assist in the removal of the waffles after cooking.
7. Recipes will vary in cook time and brownness; batters with more sugar will brown quicker. Note the perfect bake times for each batter recipe for future use.
8. Pour waffles batter into the center of each of the waffles molds on the lower cooking plate. Spread slightly to fill the entire shape. Try not to overfill, batter will expand when cooked.
9. Lower the top lid, press down so that the latch lock is secured.
10. The green READY light will turn on once the waffles are ready; cook 2 to 3 minutes until brown on outside.
11. Wearing oven mitts, wipe the outside clean with a clean paper towel or cleaning cloth as necessary.
12. At the end of the cook time, press the handle's latch lock and lift the top lid gently; if it pulls, continue cooking for 30 seconds and test again.
NOTE: If the waffles need to bake to a darker finish, close the lid and continue baking for 15 seconds until the desired color is achieved.
NOTE: As the waffles use a small amount of batter, and the Waffle Maker plates are very hot, the cooking time is generally shorter rather than longer. Be careful not to burn waffles.
13. Wearing oven mitts, remove waffles from the cooking plate using a non-metallic utensil. A plastic spatula or spoon will help to remove the waffles.
NOTE: If additional waffles are to be baked, keep the Waffle Maker closed to retain heat. Always wait until the green READY light turns on before baking more waffles.
NOTE: Waffles made later will bake faster because extra heat has been retained. It may be necessary to adjust to a shorter cooking time to accommodate.
14. When baking is complete, after waffles have been removed, unplug the power cord from electric outlet. Lift the top lid to expose the cooking plates and allow unit to cool.
15. Do not clean until unit has been fully cooled.