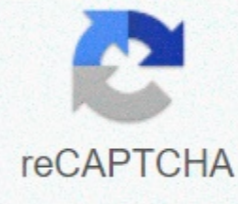




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## Oster waffle maker model 3883 manual

When you use electrical appliances, Basic safety precautions should always be followed, READ ALL INSTRUCTIONS BEFORE UTILISATION - Do not touch hot surfaces, use handles, to protect yourself from electric shocks, do not place cord water, plug or appliance or any other liquid. Allow to cool before cleaning the appliance. Returning the device to an authorized service centre for examination-The use of accessory attachments not recommended by the appliance manufacturer may cause a fire, Do not allow the cord to hang over the edge of the table or countertop, or touch hot surfaces. On surfaces where heat can cause a problem, one insulated do not leave the device unattended while in use. THIS UNIT IS TO DOMESTIC USAGE ONLY A short power cord is provided to reduce the risk of entanglement or tripping over a longer cord. An extension cord can be used if the treatment is exercised in its use. If an extension cord is used, the cord's electrical rating should be less than the electrical rating of the device. The extension cord must be supported so that it does not drape itself on the countertop table where it can be pulled by children or unintentionally tripped. This device has a polarized socket (one blade is wider than the other). To reduce the risk of electric shock, this plug will only adapt in one way to a polarized socket. If the socket does not fully settle into the socket, reverse the socket. If it is still not suitable, contact a qualified electrician. Do not change the cord in any way.1/2 cup melted butter or margarine 1 tsp vanilla powder1 tsp vanilla (optional) 2 tsp sugarBeat whole eggs in a bowl until thickened. Beat milk, melted butter and vanilla into eggs. In a bowl of asparate, combine remaining ingredients. Sift into egg mixture and mix well. Cook asVariation: Cinnamon - Apple. Add 1 apple, peeled and grated, 1 tsp vanilla and 1/2 teaspoon. A crispy waffle prepared in seconds1 egg (or equivalent) 2 tbsp. (30 ml) cornmeal 3/4 cup (200 ml) milk 2 c. (10 ml) baking powder1/4 cup (50 ml) vegetable oil 2 tsp (10 ml) sugar1 cup (250 ml) all-purpose flour 1/4 teaspoon (1 ml) low-fat or skimmed milk salt can be usedPreheat Waffle Maker. Place all ingredients in blender container. Cover and process amedium at high speed until dry ingredients are moistened. Don't mix too much. Pour 3/4 cup (200 ml) of dough over the grills. Close Waffle Maker. Bake until baked no longer escapes, about 3-5 minutes. Repeat. Serve hot with warmed syrup. YEXTRA-SPECIAL GAUFRES OF ENTIER WHEATFeed the band with these at Brunch1 cup Sunday (250 ml) milk 3 eggs (or equivalent)1 cup (250 ml) water 1 package (1/4 ounce or 7 g)1/4 cup (50 ml) butter or margarine active dry yeast1/4 cup (50 ml) honey 1/2 tsp. (2 ml) salt2-2/3 cups (650 ml) of whole wheat flour from low-fat or skimmed milk can be usedHeat milk, water, butter and honey at 120oF (48oC). In a large mixing bowl, combine flour, eggs, yeast, salt and warmed milk mixture. Mix at low height to moisten, then over medium-high heat for 1 minute. Cover and refrigerate for several hours or overnight, stirring occasionally. Preheat Waffle Maker. Pour 3/4 cup (200 ml) onto the grills. Close the waffle maker, bake until steam escapes, about 3 to 5 minutes. Repeat. Serve hot with your favourite topping.2 egg yolks 1/2 teaspoon. (2 ml) salt2 cups (500 ml) milk 1/3 cup (75 ml) oil2 cups (500 ml) all-purpose flour 2 egg whites, severely beaten1 tsp (15 ml) MakerPreheat Waffle baking powder. Place all ingredients, except egg whites, in a large mixing bowl. Beat on low until moistened. Increase to medium, mix until smooth. Gently fold in the beaten whites. Pour 3/4 cup (200 ml) of dough over the grills. Close Waffle Maker, bake until steaming nolonger escapes, about 3 - 5 minutes. Repeat. Serve hot with your favourite topping. English-1 English-3 English-4 When using appliances, it is advisable to maintain certain safety precautions, including: READ ALL INSTRUCTIONS - Do not touch hot surfaces. To do this, use the handles. Unplug the device when it is not in use and before cleaning. Never use a device with a damaged connection cable or cap, or after a malfunction, or if, for any reason, the device is damaged. Return the device to the nearest authorized Oster service centre for examination, repair or adjustment. Hot Surfaces. The device, as well as on the sides, and thus allow the free movement of air. For surfaces where there is an excess heat problem, it is recommended to use a protective thermal lid. A short-voltage cable is included to prevent it from getting tangled or causing trippingA lengthener can be used with care. If an extension cord is used, the power supply marked on the extension cord must be at least equal to the electrical power of the device. The extension cord should be placed so that it does not hang from the counter or table, where it can accidentally cause the canery. This device has a polarized socket (one leg is wider than the other). To reduce the risk of electric shock, this plug only enters a polarized socket. If the socket does not fit into the socket, simply place it upside down. If it is still not suitable, call a qualified electrician. No attempt to change this security measure. SEE CES INSTRUCTIONS Congratulations! He already has an OSTER waffle. With it, you can prepare hot waffles and doraditos in minutes and eat them at any time of the day. Prepare waffles for breakfast or lunch; fill them with fresh fruit, whipped cream or simply add butter and syrup. Even desserts will be tastier with hot waffles made with a mixture of chocolate and nut cookies (brownies), accompanied by ice cream and topped with syrups, chopped nuts and whipped cream. Controlling the thermostat on your Waflera OSTERle will give you the perfect waffles. The device is portable, so you can make waffles in the kitchen, or directly on the table. Non-stick grills make cleaning easier. We're sure you'll be delighted with your new Waflera OSTER. This will be a very valuable help in your kitchen. HOW TO USE YOUR WAFLEA OSTERPRE SEPARATION FOR THE USE OF YOUR WAFLEA1. Open the device by lifting the upper handle.2. Before using for the first time, clean the baking sheets with a cloth or sponge, moistened with hot soapy water. LET'S TAKE THE UNIT IN THE WATER. Rinse with a damp cloth or sponge and dry.3. When using it for the first time, cure the mats by lightly rubbing them with paracook oil. If in later uses the food is attached, cure the machine again. Close the device and plug it into the power socket, specified at the bottom of the unit. The power light (red) lights up. Ready light does not turn on. Take the device only by the handles while it is in or immediately after use.2. The parameters of the temperature control quadrant range from min for clear waffles to max for Dark.3. The device is ready to be used when the Ready light is on. Open the appliance and pour about 3/4 cup of grills. For best results, pour the dough in a circle around the outer edge of the waffle, a small amount of dough pours onto the grill and leaves the appliance. However, if an excessive amount is reversedThe lid will increase slightly as the waffles begin to cook. Do not open the lid while steam is escaping. Most dawaffles recipes are cooked in about 5 minutes in low setting, 4-1/4 minutes in medium setting and 4 minutes in high setting. In general, waffles are ready when more steam does come out of the sides and front of the unit.6. When the waffles are ready, remove them with a plastic fork with wooden tweezers. Ready light can turn on and off This indicates that the thermostat is holding the unit at temperature.7. Close the lid and wait for the power fire to go out before preparingPlug and allow the appliance to cool before cleaning.2. Clean waffle grills with a cloth or sponge moistened with hot soapy water. DO NOT IMMERSE THE DEVICE IN WATER. Rinse with a damp cloth or sponge and dry.3. To remove glured meals, use a watering nylon sponge or a non-abrasive cleaner. Steel shaving sponges or abrasive cleaners will damage the non-stick surface.5. Any type of service required must be performed by a service.6. This device is for home use only. TIPS FOR TASTY WAFFLES1. Do not mix the waffle batter too much. For more light, crispy waffles, whisk together the egg whites separately and pour over the waffle batter.2. Cook the waffles thoroughly before removing them from the appliance. Don't open the waffle while the steam escapes from the sides and before you freeze the waffles prepared for the days when you are very busy? Just cook the waffles according to the guidelines. Allow them to cool on a wire rack and wrap them in moisture-tight paper or plastic. Sing quickly in your toaster, grill or microwave oven. Prepare your own waffles with new ingredients using one of the listed on the following pages or use one of your favorites. For days when you're too busy, why don't you have your hand dough ready to prepare a meal in minutes? Let your imagination be your guide to many exciting cooking using your Oster Waflera. Here are some suggestions: PETIT DÉJEUNER AND PETIT DÉJEUNERBy crispy waffles with:Butter, syrup, honey, melasses, apple paste, garnish of whipped cream, yoghurt, fruit fresh fruit. Serve hot or cold waffles. Prepare a more plentiful dough, such as Belgian waffles or chocolate and walnut waffles. Cover them with their sweet and tasty ingredients that may include the following ingredients: Sweet blackberries or strawberries, ice cream, powdered sugar, chopped nuts, fruit sauces for ice cream, fruit yoghurt.3 Eggs 2 cups flour1 cups milk 1/2 teaspoon salt1/2 cup butter or melted margarine 1 tablespoon yeast 1 tablespoon vanilla (optional) 2 teaspoons sugarBata the eggs in a bowl until thickened. Whisk milk, melted butter and vanilla and stir in eggs. In another bowl, combine the other ingredients. Sift egg mixture and mix well. Cook as directed. Variation: Cinnamon - Apple. Add 1 apple, peeled and striped, 1 teaspoon vanilla and 1/2 teaspoon of cinnamon to the mixture. CORN CEREAL WAFLES IN BLENDERDisfrute a crispy waffle prepared in seconds1 egg (or equivalent) 2 teaspoons (10 ml) yeast 3/4 cup (200 ml) milk 2 teaspoons (10 ml) sugar 1/4 cup (50 ml) vegetable oil 1/4 c. tea (1 ml) salt1 cup (250 ml) all-purpose flour2 tablespoons (30 ml) of low-fat or skimmed milk corn cereal can be used. Put all the ingredients in the blender. Cover and process at medium to high speed until dry ingredients are moistened. Don't mix it too much. Pour 3/4 cup (200 ml) of dough over the grills. Close the waffle. Cook until steam stops escaping, 3 to 5 minutes. Repeat. Serve while they are hot with hot syrup. RINDE: 3 WAFLES1. Unplug and allow the appliance to cool before cleaning.2. Clean waffle racks with fabric or a cushioned sponge with hot, soapy water. DO NOT LET THE UNIT SIMMER IN WATER. Rinse with a damp cloth or sponge and wipe dry.3. To remove cooked food, use a nylon scrub pad or non-abrasive cleanser. A steel wool pad or abrasive cleanser will damage the non-stick surface.4. Shop in a closed position.5 All required maintenance must only be carried out by an authorized service facility.6. This device is for domestic use only.1. Do not mix the waffle batter too much. Beating the egg whites separately and folding them gently to the dough will surely create a lighter, crisper waffle.2. Cook the waffles thoroughly before removing them from the unit.3. Do not open the Waffle Maker as steam escapes from the sides and front of the 4. Why not freeze waffles prepared for the busy days ahead? Just cook the directed waffles. cool on a wire rack and wrap in moisture-tight paper or plastic. Reheat quickly in your toaster, grill or microwave oven. Prepare your own waffles from scratch with one of the OSTERfollowing pages, or use one of your own Favorites. For those busy days, why not have a ready-made mix for a meal in minutes? Let your imagination be your guide for many exciting and tasty meals with yourWaffle Maker. Here are some suggestions: Butter, Syrup, Honey, Molasses, Apple Butter, Pie Filling, Whipped Cream, Yogurt, Fruit Preserves, Fresh FruitServe Dessert Waffles Hot or Cold. Prepare a richer dough like Belgian Brownie chocolate waffles. Garnish with your favorite sweet and tasty ingredients quiveetened fresh berries, ice cream, caster sugar, chopped nuts, Sundae sauces, fruit yoghurtCongratulations! You are now the owner of a new appliance OSTERYour will surely make crispy, hot, golden waffles in minutes for a quick meal at any time of the day. Prepare waffles for breakfast or brunch and stack them with fresh fruit, whipped cream or just plain butter and warmed syrup. Even desserts are more exciting with hot Brownie waffles with ice cream, sauce toppings, chopped nuts and whipped cream. Waffle Maker is controlled thermostatically to help you prepare wafflesto perfection. Your device is portable so you can make waffles in your kitchen or right at the table. Non-stick grills make cleaning easier. We know you'll love your Waffle Maker. It's a great addition to any kitchen. PREPARE YOUR WAFFLE MAKER FOR USE1. Open the device by lifting the upper handle.2. Before using for the first time, clean cooking plates with fabric or sponge, cushioned with hot, soapy water. DO NOT IMMERSE THE UNIT IN WATER. Rinse with a cloth or sponge and wipe dry.3. When using for the first time, season the grills by tapping lightly with cooking oil. If the bonding occurs in later use, re-process your unit. Close the device and plug into the socket. Use only the specified voltage on the unit.will come on background. The ready light (yellow) does not light up. AUTION: Touch unit only by handles during use or directly after use.2. Temperature control dial settings range from min for light waffles to max for3. The device is ready to use when the Ready light comes on.4. Open the unit and pour about 3/4 cup of waffle batter on the racks. For best results, pour the dough into a circle around the outer edge of the waffle maker. (See illustration) Close the cover. It is very typical to have a small amount of dough run on the grill and unit Descent. However, if excessive amounts of dough run out, use less dough.5. The lid will increase slightly as the waffles begin to cook. Do not open the lid while the fumes are escaping. Most waffle recipes bake in about 5 minutes on the low setting, 4-1/2 minutes on the medium setting and 4 minutes on the high setting. Waffles are usually made when steam no longer escapes from the sides and front of the unit.6. When the waffles are made, remove with a plastic fork or wooden tongs. OTE: The ready light can turn on and off during cooking. This indicates that the thermostat maintains the at the right cooking temperature.7. Close the lid and wait for the ready light to come on before preparing another batchPecan or Macadamia Nut Waffles: Sprinkle 1 tbsp (15 ml) finely chopped walnuts or macadamia on preheated waffle racks. Pour 3/4 cup (200 ml) and close waffle maker. Bake as directed. Bacon waffles: Cook bacon strips. Pour 3/4 cup (200 ml) of dough over waffle racks. Cut 1 strip of bacon in half, place on top of dough and close waffle maker. Bake as directed. Cheese waffles: Stir in 1-1/2 cups (375 ml) of grated cheddar cheese. Bake as directed. Serve with syrup or your favourite cream starter. Blueberry waffles: Add 2 cups (500 ml) of fresh blueberries to the dough. Pour 3/4 cup (200 ml) of dough over the grills. Bake until golden. Chocolate chip waffles: Add 1 cup (250 ml) of chocolate chips to the dough. Bake according to directions.1 cup butter or margarine (softened) 3-1/4 cups flour1-1/2 cups sugar 1 sachet vanilla sugar 1/8 teaspoon 1 lemon shredded baking powderIn a large bowl, beat the butter, sugars and eggs together. Add all dry ingredients with water and lemon zest, and mix until smooth. Pour about 3/4 cup of dough into the iron. Bake as directed. A nice dessert that is guaranteed to please your guests8 prepared Macadamia Nut Waffles 1 cane (6 oz or 170 g) concentrated frozen orange juice, thawed1 cup (250 ml) sugar 1/2 cup (125 ml) coconut flakes3 tablespoon. (45 ml) cornstarch 1/3 cup (75 ml) Maraschino cherries, chopped1 can (8 oz or 277 g) crushed 1/4 cup (50 ml) 150 Rumpineapple proof, vanilla ice cream of drained reserve juiceln a large frying pan, mix sugar and cornstarch. Measure pineapple juice and enough cold water to equal 1-1/4 cups (300 ml). Combine water mixture, orange juice and sugar mixture. Cook over medium heat until thickened, stirring constantly. Add coconut, cherries and thorn. Heat through. Keep warm over low heat. Slowly pour the rum over the mixture. Inflamm carefully. Place a scoop of vanilla ice cream on each waffle. When the flame dies, spoon above the ice cream. Serve immediately. YCHOCOLATE BROWNIE WAFFLESC is an idea of a no-frills dessert1/4 cup (50 ml) of shortening or oil 1 tbsp. (15 ml) baking powder2/3 cup (150 ml) sugar 1/4 teaspoon (1 ml) salt2 squares (1 ounce or 28 g each) 1-1/4 cup (300 ml) milk chocolate, melted 1/2 teaspoon. (2 ml) vanilla egg yolks3 1/2 cup (125 ml) walnuts cup (375 ml) all-purpose flour 3 egg whites, severely preheated waffle maker. In a large mixing bowl, cream shortening and sugar over medium-low heat until fluffy. Add chocolate and egg yolks. Beat it out. Add milk to milk with combined dry ingredients. Mix well. Add vanilla and walnuts. Gently fold in the beaten egg white by hand. Pour 3/4 cup (200 ml) close waffle maker and bake until steam no longer escapes. Waffle will be crisp as it cools. Repeat. Serve hot or cold with vanilla ice cream, chocolate syrup and chopped nuts or pecans. Visit us Visit us www.oster.comUn-Year Limited Warrantyunbeam Products, Inc., or if in Canada, Sunbeam Corporation (Canada) Limited (collectively Sunbeam) justifies that, for a period of one year from the date of purchase, this product will not be defective in the equipment and execution. Sunbeam, at its option, will repair or replace this product or any component of the product deemed defective during the warranty period. The replacement will be made by a new or remanufactured product or component. If the product is no longer available, the replacement can be made with a similar product of equal or greater value. It's your exclusive guarantee. This guarantee is valid for the original retail buyer from the date of the initial retail purchase and is not transferable. Keep the original sale receipt. Proof of purchase is required to obtain a warranty. 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