

# Oster®

*User Manual*

*Manual de Instrucciones*

*Manuel d'Instructions*

**Wafflemaker with  
Sandwich Plates**

**Waflera con  
Sandwich Plates**

**Gaufrier avec  
Plaques à Sandwiches**

**MODEL/MODELO  
MODÈLE**

**3862**



Visit us at [www.oster.com](http://www.oster.com)

PN 111895

# IMPORTANT SAFEGUARDS

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

## READ ALL INSTRUCTIONS BEFORE USE

- Do not touch hot surfaces.
- To protect against electric shock, do not immerse cord, plug or any part of the Waffle/Sandwichmaker in water or other liquid.
- Close supervision is always necessary when it is used by or near children.
- Unplug unit from outlet when not in use and before cleaning. Allow hot surface to cool before putting on or taking off parts.
- Do not operate this or any appliance with a damaged cord or plug or in abnormal state. If its main cord is damaged, it must be replaced by the manufacturer or the nearest service agent or qualified person.
- Do not let the cord hang over edge of table or counter, or touch hot surface.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use the appliance for other than its intended use.
- Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the Waffle/Sandwichmaker.
- Any examination, repair or adjustment for the appliance should be made by the authorized service agent.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similar qualified person in order to avoid a hazard.

## THIS UNIT IS FOR HOUSEHOLD USE ONLY SPECIAL INSTRUCTIONS

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.

# SAVE THESE INSTRUCTIONS WELCOME

Congratulations on your purchase of an OSTER® Waffle/Sandwichmaker! To learn more about OSTER® products, please visit us at [www.oster.com](http://www.oster.com).

Your new appliance will surely make crispy, hot, golden waffles/sandwiches in just minutes for a quick meal anytime of the day.

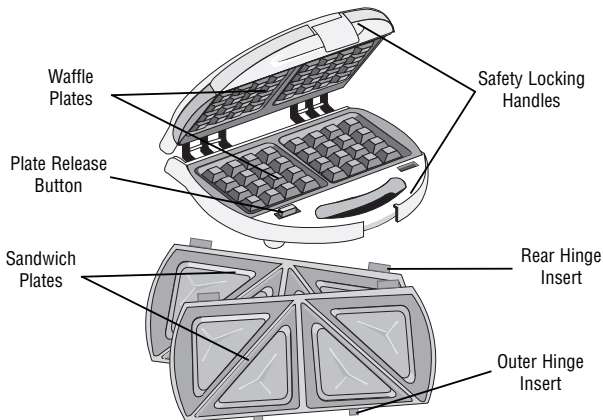
Your OSTER® Waffle/Sandwichmaker is thermostatically controlled to help you prepare waffles to perfection. Your unit is portable so you can make waffles/sandwiches in your kitchen or right at the table. The non-stick grids make clean-up easy. We know that you will love your new OSTER® Waffle/Sandwichmaker. It's a great addition to any kitchen.

## HOW TO USE YOUR OSTER® WAFFLE/SANDWICHMAKER

### CHANGING WAFFLE AND SANDWICH PLATES

- To release plates, push the button on the inside of the unit. The front of the plate will lift slightly. Pull plate towards you to slide out of locked position.
- When putting plates in, make sure the hinges are aligned with the metal inserts on the plates. Start by placing the rear hinge insert in first and pressing down on the plate until you hear the plate click into place.

## FEATURES OF YOUR OSTER® WAFFLE/SANDWICHMAKER



### PREPARING WAFFLES

1. Close unit and plug into outlet. Use only voltage specified on bottom of unit. The Power On light (Red) will come on. The Ready light (Amber) will not come on.  
**CAUTION:** Touch unit only by handles during use or directly after use.
2. The unit is ready for use when the Ready light comes on.
3. Open unit and pour approximately 3/4 cup waffle batter onto grids. For best results, pour batter in a circle around outer edge of Wafflemaker. Close cover. It is very typical to have a small amount of batter run over grid and down unit. However, if an excessive amount of batter runs over, use less batter.
4. Cover will rise slightly as waffles begin to bake. Do not open cover while steam is escaping. Most waffle recipes bake in approximately 4 to 5 minutes. Waffles are generally done when steam no longer escapes from sides and front of unit.
5. When waffles are done, remove with a plastic fork or wooden tongs.  
**NOTE:** The Ready light may cycle on and off during cooking. This indicates that the thermostat is maintaining the unit at the proper cooking temperature.
6. Close cover and wait for Ready light to come on before preparing another batch of waffles.

### PREPARING SANDWICHES

1. Plug the power cord into the AC outlet.
  2. Before use, please preheat the Sandwichmaker for 5 to 8 minutes. The red power on lamp will be on. When the amber lamp goes on, it means the Sandwichmaker temperature is ready.
  3. Coat the inner plate of the machine with butter or margarine to prevent sticking.
  4. After preheat, open the Sandwichmaker, place a piece of bread of approximately 1/2-inch thickness on inner lower plate. Coat one side of the bread with butter or margarine and place on the plate against this side.
- Download from [www.Somanuals.com](http://www.Somanuals.com), All Manuals Search And Download.

5. Add filling on it, taking care not to overfill.
6. Put another piece of bread over the filling, and coat top with butter or margarine.
7. Close the Sandwichmaker slowly.
8. After about 2 to 3 minutes, open the machine and remove sandwich. Sandwichmaker can be stopped at any time by unplugging the power cord from the AC outlet.

### **CAUTION:**

1. When it is difficult to close the machine, it means that too much filling was added. You should reduce the filling or replace with thinner bread to prevent damaging the Waffle/Sandwichmaker.
2. When removing sandwich from machine, do not use any utensil that may damage the non-stick coating. Use wood or plastic suitable for high temperatures.

### **CLEANING INSTRUCTIONS**

1. Unplug and allow unit to cool before cleaning.
2. Wipe outside with soft, dry cloth when Waffle/Sandwichmaker is cold. Never use metal polish.
3. You can remove the heating plate to clean with soft cloth, warm water and dishwashing liquid. Before resetting it, you should allow it to dry thoroughly.
4. If Waffle/Sandwichmaker is used frequently, accumulated bread crumbs should be removed at least once a week. Make sure any accumulation under plates is completely removed before using the Waffle/Sandwichmaker again.

### **HINTS FOR TASTY WAFFLES**

1. Do not over-mix waffle batter. Beating egg whites separately and folding them gently into the batter surely will create a lighter, crispier waffle.
2. Completely bake waffles before removing from unit.
3. Don't open the Wafflemaker while steam is escaping from sides and front of the unit.
4. Why not freeze prepared waffles for those busy days ahead? Just bake the waffles as directed. Cool on a wire rack and wrap in moisture-proof paper or plastic. Quickly reheat in your toaster oven, broiler or microwave oven.

### **WAFFLE/SANDWICH MAKING**

Prepare your own waffles/sandwiches from scratch with any of the OSTER® recipes listed on the following pages, or use any of your own family favorites. For those busy days, why not have a prepared mix handy for a meal in a matter of minutes?

### **CREATIVE WAFFLES**

Let your imagination be your guide to many exciting and tasty meals with your OSTER® Waffle/Sandwichmaker. Here are just a few suggestions:

### **BREAKFAST AND BRUNCH**

Top crispy waffles/sandwiches with:

Butter, Syrup, Honey, Molasses, Apple Butter, Pie Filling,  
Whipped Cream, Yogurt, Fruit Preserves, Fresh Fruit

### **DESSERT**

Serve dessert waffles hot or cold. Prepare a richer batter such as Belgian-Style Waffles or Chocolate Brownie Waffles. Top with your favorite sweet and tasty ingredients which might include:

Sweetened Fresh Berries, Ice Cream, Powdered Sugar,  
Chopped Nuts, Sundae Sauces, Fruit Yogurt

# RECIPES

## QUICK WAFFLES

3 eggs	2 cups flour
1 cup milk	1/2 tsp. salt
1/2 cup melted butter or margarine	1 Tbsp. baking powder
1 Tbsp. vanilla (optional)	2 tsp. sugar

Beat whole eggs in a bowl until thick. Beat milk, melted butter and vanilla into eggs. In a separate bowl, combine remaining ingredients. Sift into egg mixture, and mix well. Bake as directed. YIELD: 6 – 8 WAFFLES

**Variation: Cinnamon – Apple.** Add 1 apple peeled and shredded, 1 tsp. vanilla and 1/2 tsp. cinnamon to batter.

## BLENDER CORNMEAL WAFFLES

*Enjoy a crisp waffle that's prepared in seconds*

1 egg (or equivalent)	2 Tbsp. (30 ml) cornmeal
3/4 cup (200 ml) milk*	2 tsp. (10 ml) baking powder
1/4 cup (50 ml) vegetable oil	2 tsp. (10 ml) sugar
1 cup (250 ml) all-purpose flour	1/4 tsp. (1 ml) salt

*\*low-fat or skim milk may be used*

Preheat Waffle Maker. Put all ingredients into blender container. Cover and process at a medium-high speed until dry ingredients are moistened. Do not over-blend. Pour 3/4 cup (200 ml) batter over grids. Close Waffle Maker. Bake until steam no longer escapes, about 3 – 5 minutes. Repeat. Serve while hot with warmed syrup. YIELD: 3 WAFFLES

## EXTRA-SPECIAL WHOLE WHEAT WAFFLES

*Feed the gang with these at Sunday Brunch*

1 cup (250 ml) milk*	3 eggs (or equivalent)
1 cup (250 ml) water	1 package (1/4 ounce or 7 g) active dry yeast
1/4 cup (50 ml) butter or margarine	1/2 tsp. (2 ml) salt
1/4 cup (50 ml) honey	
2-2/3 cups (650 ml) whole wheat flour	

*\*low-fat or skim milk may be used*

Heat milk, water, butter and honey at 120°F (48°C). In large mixing bowl, combine flour, eggs, yeast, salt and warmed milk mixture. Mix at low to moisten, then medium-high for 1 minute. Cover and refrigerate several hours or overnight, stirring occasionally.

Preheat Waffle Maker. Pour 3/4 cup (200 ml) over grids. Close waffle maker, bake until steam no longer escapes, about 3 – 5 minutes. Repeat. Serve while hot with your favorite topping. YIELD: 7 WAFFLES

## LIGHT 'N CRISP WAFFLES

2 egg yolks	1/2 tsp. (2 ml) salt
2 cups (500 ml) milk	1/3 cup (75 ml) oil
2 cups (500 ml) all-purpose flour	2 egg whites, stiffly beaten
1 Tbsp. (15 ml) baking powder	

Preheat Waffle Maker. Put all ingredients, except egg whites, in a large mixing bowl. Beat on low until moistened. Increase to medium, mix until smooth. By hand, gently fold in beaten egg whites. Pour 3/4 cup (200 ml) batter over grids. Close Waffle Maker, bake until steam no longer escapes, about 3 – 5 minutes. Repeat. Serve while hot with your favorite topping. YIELD: 5 WAFFLES

## VARIATIONS

**Pecan or Macadamia Nut Waffles:** Sprinkle 1 Tbsp. (15 ml) finely chopped pecans or macadamia nuts over preheated waffle grids. Pour 3/4 cup (200 ml) batter over nuts and close Waffle/Sandwichmaker. Bake as directed.

**Bacon Waffles:** Cook bacon strips. Pour 3/4 cup (200 ml) batter over waffle grids. Cut 1 strip bacon in half, lay over batter and close Waffle/Sandwichmaker. Bake as directed.

**Cheese Waffles:** Fold in 1-1/2 cups (375 ml) shredded cheddar cheese into batter. Bake as directed. Serve with syrup or your favorite creamed entrée.

**Blueberry Waffles:** Fold 2 cups (500 ml) fresh blueberries into batter. Pour 3/4 cup (200 ml) batter over grids. Bake until golden.

**Chocolate Chip Waffles:** Fold 1 cup (250 ml) chocolate chips into batter. Bake as directed.

## LEMON SWEET WAFFLES

1 cup butter or margarine (softened)	3-1/4 cups flour
1-1/2 cups sugar	1 packet of vanilla sugar
2 eggs	1-3/4 cups water
1/8 tsp. baking powder	grated rind of 1 lemon

In a large bowl, beat butter, sugars and eggs together. Add all dry ingredients along with water and lemon rind, and blend until smooth. Pour approximately 3/4 cup batter into waffle iron. Bake as directed.

YIELD: 8 - 10 WAFFLES

## ALOHA DESSERT WAFFLES

*A pretty dessert that is guaranteed to please your guests*

8 prepared Macadamia Nut Waffles	1 can (6 oz. or 170 g) frozen orange juice concentrate, thawed
1 cup (250 ml) sugar	1/2 cup (125 ml) flaked coconut
3 Tbsp. (45 ml) cornstarch	1/3 cup (75 ml) Maraschino cherries, chopped
1 can (8 oz. or 277 g) crushed pineapple, drained reserving juice	1/4 cup (50 ml) 150 Proof rum
cold water	vanilla ice cream

In a large sauté pan, combine 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 pineapple. Heat through. Keep warm on low heat. Slowly pour rum over top of mixture. Carefully ignite. Place a scoop of vanilla ice cream over each waffle. When flame dies, spoon sauce over ice cream. Serve immediately.

YIELD: 5 WAFFLES

## CHOCOLATE BROWNIE WAFFLES

*Here's a no-fuss dessert idea!*

1/4 cup (50 ml) shortening or oil	1 Tbsp. (15 ml) baking powder
2/3 cup (150 ml) sugar	1/4 tsp. (1 ml) salt
2 squares (1 ounce or 28 g each) baking chocolate, melted	1-1/4 cups (300 ml) milk
3 egg yolks	1/2 tsp. (2 ml) vanilla
1-1/2 cups (375 ml) all-purpose flour	1/2 cup (125 ml) chopped nuts
	3 egg whites, stiffly beaten

Preheat Waffle/Sandwichmaker. In a large mixing bowl, cream shortening and sugar at medium-low until fluffy. Add chocolate and egg yolks. Beat well. Add milk alternately with combined dry ingredients. Mix well. Add vanilla and nuts. By hand, gently fold in beaten egg white. Pour 3/4 cup (200 ml) batter over grids.

Close Waffle/Sandwichmaker and bake until steam no longer escapes, about 3-5 minutes. Waffle will crisp as it cools. Repeat. Serve hot or cold with vanilla ice cream, chocolate syrup and chopped walnuts or pecans.

YIELD: 6 WAFFLES

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For product questions contact:  
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