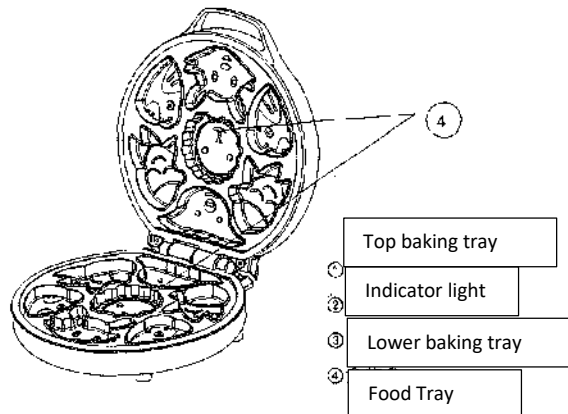
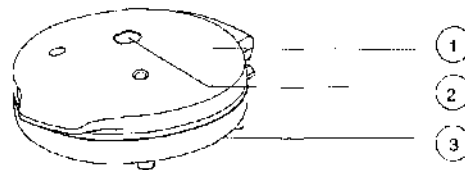


## Safety Precautions

1. Please read the manual before use, and keep it properly after reading for easy re-reading.
2. Hold the plug and insert it into the power interface when in use, and do not pull the power cord when pulling out.
3. Do not pull the power cord when moving the machine to avoid damage to the power cord. Use both hands to carry the whole machine.
4. Do not use the power cord near the heating plate to avoid damage to the power cord.
5. Please do not disassemble or modify the internal parts by yourself. If there is any fault, please contact the dealer to deal with the company.
6. Do not allow children to use it, and do not allow children to touch the machine during use to avoid burns.
7. When the power cord is damaged, it must be repaired by the company's service department or a similarly qualified person to avoid danger.
8. After use, please unplug the power cord and cut off the power.
9. The baking tray can be used to wipe the sassafra with a clean cloth, do not rinse with water, so as to prevent water from penetrating the inside and damage to the circuit.
10. Clean the outer body with a clean cotton cloth with a little moisture. Do not wash the machine directly with water to prevent water from penetrating the line and damaging the whole machine.

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## Production steps

1. Put the waffle maker flat on a clean table, plug the power plug into the power port, watch the indicator light in the center of the upper cover, and warm up for about 2-3 minutes. The indicator light is off, and you can start baking and making cakes.

2. Open the upper body cover, pour the prepared cake paste into the lower mold hole until it is full, and cover the upper body cover.

3. Wait for about 3-4 minutes. After the steam is over, you can open the upper body cover, and the healthy and delicious nutritious cakes are ready to eat.

Tips: If you find any abnormality during use, please cut off the power immediately, stop using it, and call the dealer or contact our company for handling, so as to avoid unnecessary damage.

Note: When the power is plugged in, the indicator light is on to indicate power, and the indicator light is off during production to indicate that the specified baking temperature has been reached.

### 1. Cake pie recipe

#### Ingredients:

2 eggs, 2 small packets of special cake powder (about 100 grams available in supermarkets), appropriate amount of sugar, 25 grams of milk, and 2 spoons of salad oil.

#### Procedure:

1. Take a clean container, beat the eggs into the container, add sugar and salad oil and beat evenly.

2. Add special cake flour and milk and continue to stir evenly until it is mushy.

3. Power on the waffle maker to preheat until the indicator light is off, open the upper cover, and prepare the prepared

Pour the cake batter into the mold hole until it is full, and cover the top cover. When the cake is inflated and the top cover is lifted, press the top cover with chopsticks to heat both sides of the cake evenly. Wait about 2 minutes for the cake to be golden in color and the steam dissipates. After that, the nutritious cake is ready to eat. The whole production process only takes about 3-4 minutes.

### 2. Chive cake

#### Ingredients:

2 chicken (duck) eggs, 100 grams of self-raising powder (two cups), 4 grams of baking powder (stir well with self-raising powder first), appropriate amount of chives, a little salt, 25 grams of milk, and 2 spoons of salad oil.

#### Procedure:

Same as above

### 3. Red date cake

#### Ingredients:

2 eggs, 100 grams of self-raising powder (two cups), 4 grams of baking powder (first mix with the self-raising powder), a little sugar, appropriate amount of red dates (cored), 25 grams of milk, and 2 spoons of salad oil.

#### Procedure:

Same as above

### 4. Honey cake pie

#### Ingredients:

2 eggs, 100g self-raising powder (two cups), 4g baking powder (stir well with baking powder first), 50g honey, a little sugar (according to personal taste), 25g milk, salad oil 2 key, spoon.

#### Procedure:

Same as above

### 5. Corn cake pie

#### Ingredients:

2 eggs, 100 grams of corn flour, 4 grams of baking powder, appropriate amount of sugar, 25 grams of milk, 2 spoons of salad oil.

#### Procedure:

Same as above

#### 6. Sausage cake pie

**Ingredients:**

2 eggs, 100g self-raising powder (two cups), 4g baking powder (stir well with self-raising powder first), a little salt, appropriate amount of sausage flakes, 25g milk, 2 spoons of salad oil.

**Procedure:**

Same as above

#### 7. Dragon fruit cake

**Ingredients:**

2 eggs, 100 grams of self-raising powder (two cups), 4 grams of baking powder (stir well with white hair powder), a little sugar, one fire dragon stick, 25 grams of milk, and 2 spoons of salad oil.

**Procedure:**

Same as above

#### 8. Banana cake pie

**Ingredients:**

2 eggs, 100 grams of self-raising powder (two cups), 4 grams of baking powder (stir with self-raising powder first), a little sugar, 2 bananas, 25 grams of milk, and 2 spoons of salad oil.

**Procedure:**

Same as above

#### 9. Raising wheat cakes

**Ingredients:**

2 chicken (duck) eggs, 100 grams of buckwheat flour, 4 grams of baking powder, appropriate amount of sugar, 25 grams of milk, and 2 spoons of salad oil. ..

**Procedure:**

Same as above