



by CucinaPro



GREAT AMERICAN WAFFLE MAKER

Care Instructions and Recipe Booklet



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#2000

Care Instructions and Recipe Booklet

Please read these instructions carefully and retain for future reference.

IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
3. Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
4. Turn the power off and remove the plug when the appliance is not in use and before cleaning.
5. Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
6. Close supervision is necessary when your appliance is being used by children or infirm persons.
7. Young children should be supervised to ensure that they do not play with the appliance.
8. Never leave an appliance unattended while in use.
9. Do not use an appliance for any purpose other than its intended use.
10. Do not place an appliance on or near a hot gas flame, electric element or any other appliance.
11. Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surfaces.
12. Do not operate any appliance that has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Waffle Maker yourself. Take it to an authorized

service station for examination and repair.

13. Do not use outdoors or for commercial purposes.
14. Unplug the unit when finished using.
15. Do not immerse the appliance in water or any other liquid.

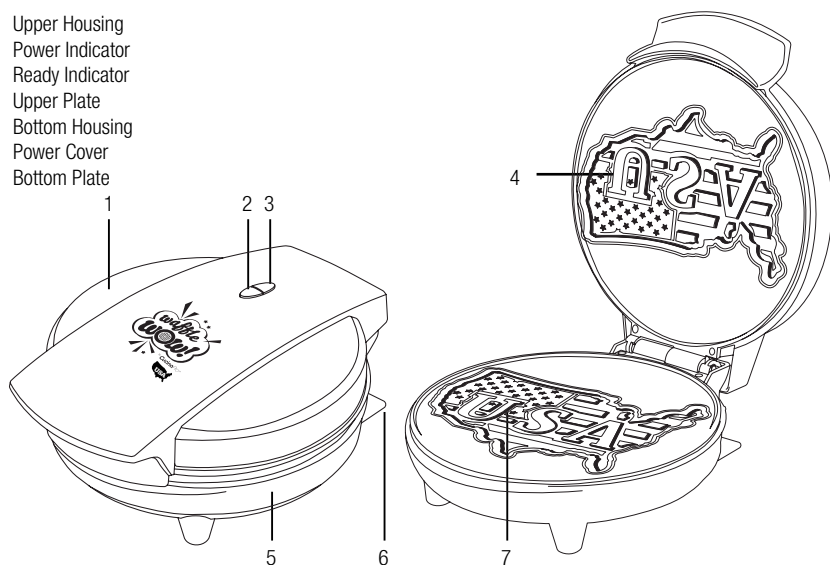
BEFORE THE FIRST USE

1. Remove all packaging materials.
2. Clean the baking plates with a damp cloth or sponge.
3. Slightly grease the baking plates with a little cooking oil.
4. Take care to prevent water from running into the appliance.

PARTS IDENTIFICATION

Before using your Waffle Maker for the first time, you should become familiar with all of the parts. Read all Instructions and safeguards carefully.

1. Upper Housing
2. Power Indicator
3. Ready Indicator
4. Upper Plate
5. Bottom Housing
6. Power Cover
7. Bottom Plate



USING YOUR WAFFLE MAKER

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth. For best results, pour a teaspoon of vegetable oil on to the non-stick plates. Spread over with an absorbent kitchen towel and wipe off any excess oil.

When your Waffle Maker is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

- Inset the pin plug into the power outlet, you will notice that the ready indicator will go on, indicating that the Waffle Maker has begun preheating.
- Allow your Waffle Maker to pre-heat until the ready indicator goes out. This indicates that the cooking plates have reached the correct temperature for cooking.
- For best results, lightly spray the cooking plates with a cooking oil spray before using. This will assist in the removal of the waffles after cooking.
- Divide mixture into pan holes as per recipes using a jug & spoon or fabric piping bag. Note: Do not use disposable plastic piping bags as these may melt if they come into contact with hot plates.
- Gently close the lid, ensuring the latch locks in place. Do not slam the lid down as it may cause the mixture to run off the cooking plates.
- Allow to cook for approximately 3- 5 minutes or until golden.
- To remove waffles, always use a plastic or wooden spatula. Never use a sharp object or metal, as this will damage the non-stick surface of cooking plates.

CLEANING AND CARE

- Always turn off the power and remove the plug after and before cleaning.
- The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.
- Do not immerse the Waffle Maker in water or other liquid.
- Do not use abrasive scouring pads, powders or cleaners.
- Do not place in the dishwasher.
- Before next use, lightly grease the cooking plates for easy removal of cooked waffles.

STORAGE

- Always unplug the Waffle Maker before storage.
- Always make sure the Waffle Maker is cool and dry before storing.
- To minimize storage space in your kitchen, the Waffle Maker can be stored vertically.

EASY WAFFLES

4 large eggs, separated	½ teaspoon salt
½ cup butter or margarine melted	1 tablespoon sugar
2 cups all-purpose flour	1 cup milk
1 tablespoon baking powder	1 teaspoon vanilla extract

Beat egg yolks and sugar until light and foamy. Add cooled melted butter, milk and vanilla extract. Sift flour and baking powder and add to egg mixture. Add salt and beat well together. Beat egg whites until stiff and carefully fold into flour mixture. Bake and serve.

BUTTERMILK WAFFLES

4 large eggs, separated	2 tablespoons sugar
½ cup butter or margarine, melted	2 teaspoons baking soda
2½ cups all-purpose flour	1 teaspoon salt
2 cups buttermilk	2½ teaspoons baking powder

Beat egg yolks and sugar until light and foamy. Add cooled melted butter, milk and vanilla extract. Sift flour and baking powder and add to egg mixture. Add salt and beat well together. Beat egg whites until stiff and carefully fold into flour mixture. Bake and serve.

SOUR CREAM WAFFLES

3 large eggs, separated

2 cups thick cultured sour cream

1 cup cake flour or 1 cup all purpose flour sifted with 2 tablespoons flour removed

$\frac{1}{8}$ teaspoon salt

1 teaspoon sugar

1 teaspoon baking soda

In a bowl, beat the egg yolks until light then add the sour cream. Sift together the dry ingredients and add to the wet with a few fast strokes. Do not over-beat; the batter will be a bit lumpy. Beat the egg whites until stiff and carefully fold into the batter. Bake and serve.

CHOCOLATE WAFFLES

2 large eggs

1 cup sugar

$1\frac{1}{2}$ teaspoon vanilla

1 cup milk

2 ounce (squares) unsweetened chocolate

$1\frac{1}{2}$ cups all purpose flour

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup butter or margarine

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon cinnamon

In a small pan, melt the butter or margarine with the chocolate being careful not to burn the chocolate. Allow to cool. Beat the eggs until fluffy in a mixing bowl and combine with eggs, milk and vanilla. Add dry ingredients and beat until smooth. Bake and serve.

ONE-YEAR LIMITED WARRANTY

CucinaPro warrants to the original purchaser that this product will be free from defects in material and workmanship under normal home use for one year from the date of purchase with valid proof of purchase. During this period, CucinaPro will either repair or replace, at its discretion, any defective product at no charge to the owner. Replacement products or repaired parts will be guaranteed for only the unexpired portion of the original warranty or six months, whichever is greater.

This limited warranty does not apply to any defects resulting from accident, misuse, improper maintenance, or normal wear and tear. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances. If for any reason you're not completely satisfied with your purchase, you may return your selection with original proof of purchase for an immediate exchange or refund (less shipping and processing) within 30 days of receipt with valid proof of purchase.

This warranty only applies to CucinaPro products operated in the United States. CucinaPro products operated outside the United States, the original purchaser will be responsible for shipping costs. If you believe your product is defective, please contact CucinaPro Customer Service.

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