

#1476 CLASSIC ROUND BELGIAN

IMPORTANT SAFEGUARDS

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

1. Read all instructions
2. Do not use this for more than an hour at a time as it is very hot.
3. Do not touch hot surfaces; instead use the handles and oven mitts.
4. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
5. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
6. Do not use outdoors
7. Close supervision is necessary when any appliance is being used by or near children.
8. Avoid contact with moving parts.
9. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
10. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
11. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to manufacturer or its service agent for examination, repair or electrical or mechanical adjustment.
12. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
13. Do not use the appliance for other than intended use.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. To disconnect, remove the plug from the wall outlet.
16. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.

POLARIZED PLUG

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 HOUSEHOLD USE ONLY

Longer extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. Arrange the longer cord so that it will not drape over the counter top or tabletop where it can be pulled on by children.

HOW TO USE YOUR WAFFLE IRON

For best results, follow these simple instructions. Note that when your waffle is new you may notice some slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance. Also it is recommended that you discard the first waffle from your new baker.

- 1. Before the first waffle of the day, use a pastry brush to carefully coat the entire surface of both halves of the waffle baker with vegetable oil or melted shortening. Spray shortenings work very well for this purpose. Repeat this only at the start of each day that you bake waffles.**
- 2. Plug into a 120 V AC wall outlet. Allow the iron to heat on setting 7 (maximum). The indicator light will glow, indicating that the baker has begun preheating. It will take approximately 5-8 minutes to reach baking temperature. When baking temperature has been reached, the light will turn OFF. The baker is now ready for baking. We suggest that you use setting 4 on your first waffle and adjust for darkness.**
- 3. When the light is OFF, ladle just enough batter to fill the lower grid half full so that the peak area of the waffle pattern is covered. If necessary, a silicone spatula may be used to spread the batter evenly to be sure the corners are filled properly.**
- 4. Close the baker. Cover will rise slightly as waffles begin to bake. Do not open the cover or the waffles will split. The light will come ON during baking. When it goes OFF, you can remove waffles. They should take about 3 minutes to bake. If darker waffles are desired, let the waffles remain to bake another ½ to 1 minute. For lighter waffles, remove in 2 ½ to 3 minutes. Remove waffles with non-metallic fork or utensil.**
- 5. Reviewing the operation of the Light:**

- a. Always wait until the light is OFF before pouring batter
 - b. Once you pour batter & close waffle, the light will automatically go ON
 - c. Continue to bake
 - d. Then, when the light goes OFF, waffles have reached an “average” color and may be removed.
6. If you need to take a short break, close the baker to maintain maximum heat. A hot waffle iron produces best results. Waffles may tend to stick as the iron cools down. When you return to baking, waffles will bake much faster because extra heat has been allowed to build up.
 7. When you are through baking, simply unplug from the wall outlet to turn off and leave baker open to allow it to cool. After it has cooled, brush crumbs from the grooves and wipe off the grids with dry paper towels to absorb any excess margarine or shortening.

FOR BEST BAKING RESULTS

Do not open the waffle during the first 90 seconds of baking.

Do not attempt to remove waffles from baker until they are completely cooked.

Stir waffle batter just until large lumps disappear. Do not over-mix

And extra crispy waffle may be made by first beating the egg yolks, blending with flour & other ingredients, and then gently folding stiffly beaten egg whites into the batter.

RECIPES

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
2 ½ Cup all-purpose flour
1 Teaspoon salt
2 Cups buttermilk
2 ½ 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
1 ½ Teaspoon salt
1/8 Teaspoon salt
1 Teaspoon sugar
1 Teaspoon baking soda

In a bowl, beat until light the egg yolks 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 into the batter. Bake and serve.

Chocolate Waffles

2 Large eggs
1 Cup sugar
1 ½ Teaspoon vanilla
1 Cup milk
2 Oz (squares) unsweetened chocolate
1 ½ Cups all purpose flour
½ Teaspoon salt
½ Cup butter or margarine
2 Teaspoons baking powder
½ 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

RECIPE HINTS

Make your waffles special. You can put fresh fruit, whipped cream, sour cream or yogurt on a waffle. Sprinkle with nuts granola, coconut, chocolate shavings. Make the chocolate waffle, plunk a scoop of vanilla ice cream on top and dribble on chocolate sauce. You can use whole wheat flour in equal amounts or half & half to make a healthier waffle. Top with yogurt and fresh peach slices. Let your imagination roam.

CLEANING AND CARE

- 1. When you are through baking, always unplug the waffle from the wall outlet to turn off and leave it open to cool. After cooling, make sure any excess crumbs or oil have been wiped away with a paper towel. There is no need to disassemble appliance for cleaning.**
- 2. Clean the cooking plates with paper towels and use only wood or silicone utensils to get into narrow grooves.**
- 3. Wipe the outside of the appliance with a damp cloth only. Do not clean the inside or outside with any abrasive scouring pas or steel wool as this will damage the finish.**

**DO NOT IMMERSE IN WATER OR ANY LIQUID. DO NOT
PLACE IN DISHWASHER**

Full One-Year Warranty

This CucinaPro product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to electrical cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

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