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EQM200

Electric Quesadilla Maker

Instructions and Recipes

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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

8" (20.3CM) : 120 Volts , 60 Hz, 900 Watts

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the exterior of the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Always use ELECTRIC QUESADILLA MAKER with Drip Tray in place.
7. Unplug appliance from outlet when not in use and when cleaning.
8. DO NOT place appliance in dishwasher.
9. Keep out of reach of children.
10. This appliance is NOT A TOY.
11. This appliance is not intended for use by young children nor the cognitively challenged without supervision.
12. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

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

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces. Use Handles.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs nor appliance in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. When any appliance is used by or near children, adult supervision is strongly recommended.
8. DO NOT place on or near a hot gas or electric burner, nor in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.

11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
13. To reduce the risk resulting from becoming entangled or tripping over a long cord, a short power supply cord is provided.
14. Extreme caution should be used when moving an appliance with hot food.
15. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance. Electrical extension cords can be used if care is exercised in their use.
16. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
17. Extreme caution must be used when opening and closing the Lid on this unit. Use an oven mitt or potholder when opening and closing the Lid for additional safety.
18. Check the Drip Tray frequently during cooking sessions to prevent overflow.
19. **SAVE THESE INSTRUCTIONS!**

INTRODUCTION

Thank you for purchasing the ELECTRIC QUESADILLA MAKER!

We are confident that you, your family and friends will enjoy the fun food experience of creating unique and delicious quesadillas with your ELECTRIC QUESADILLA MAKER.

- Delight in using a variety of meats, cheeses and vegetables in your quesadilla
- Enjoy your quesadillas crispy on the outside and hot 'n juicy on the inside! (not soft and soggy like the type made in the microwave)
- Unique plate design has pockets that create sectional pieces to seal in the flavorful ingredients
- Red Power Light (on/off) and Green Ready Light
- Nonstick coating
- Removable Drip Tray
- Stand on edge storage
- Recipes (Included)
- Cook time is only 3-7 minutes
- Easy to use, easy to clean

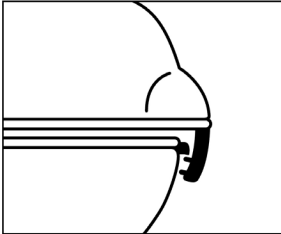
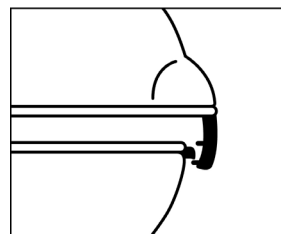
PARTS & ASSEMBLY



HOW TO OPERATE

1. Before first use, wipe down all surfaces with a damp cloth and dry.
2. The Cooking Surface should be lightly coated with a small amount of vegetable oil. This can be applied with a paper towel. The oil will help protect the Nonstick Cooking Surface. This should be done periodically to maintain the non-stick quality.
3. Find a dry, suitable, level surface near an electrical outlet.
4. Preheat the appliance by closing the Lid and plugging into an electrical outlet.
5. When the power is on, the Red Power Light will come on. The Green Ready Light will stay off while the appliance is preheating.
6. While the appliance is preheating, you may prepare the ingredients for your homemade quesadilla.
7. When the appliance is hot and ready to cook your quesadilla, the Green Ready Light will come on.
8. REMINDER: NEVER leave the appliance unattended.

9. The appliance should preheat for a minimum of 3-7 minutes. During this time, you may notice slight smoking or a slight odor; this is normal with most new appliances. The smoking and odor is caused by the residues burning off the Cooking Surface and the Heating Element. Allow the appliance to preheat until smoke and odor no longer exists. The Green Ready Light will turn on when the appliance is ready to cook.
10. Slide the Drip Tray under the front of the appliance.
11. Raise the quesadilla maker Lid, always using the front Handle to prevent accidental burns. For additional safety use an oven mitt or a potholder to open the Lid.
12. Place a tortilla, centered, on the lower Cooking Surface.
13. Add desired ingredients evenly on top of the bottom tortilla. When all ingredients have been added, top with the second tortilla.
14. Close the Lid using a potholder or oven mitt.
15. Lock the Lid after lowering.
16. There are two locking positions for the Lid:

**POSITION 1****POSITION 2**

17. Lock Lid in Position 1 for thinner quesadillas. Lock Lid in Position 2 for more thickly stuffed quesadillas.
18. **DO NOT** force the Lid to lock.
19. Steam may be released from appliance during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.
20. The cooking time will range between 3-7 minutes, depending on the type of fillings, the amount of fillings and personal taste. **DO NOT** overcook! This will cause the cheese and other food fillings used to melt excessively and run out of tortillas.
21. Once the quesadilla has completed cooking, raise the Lid with a potholder or oven mitt. Remove the quesadilla from the Cooking Surface with a flat plastic or wooden utensil. **DO NOT** use metal utensils, as they may scratch and damage the Nonstick Cooking Surface.
22. If cooking more than one quesadilla in a session, after removal of the first quesadilla, lower the Lid to maintain heat until ready to cook the next quesadilla.
23. After unplugging the appliance, make sure the Red Power Light is off to prevent any sparking from the outlet.
24. Once the appliance is cool, remove the Drip Tray to empty and clean.

HELPFUL TIPS



NEVER leave the unit unattended while operating.

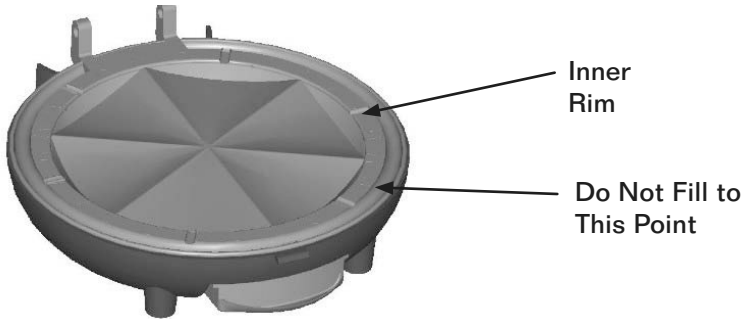
1. Tortillas are recommended for use in your ELECTRIC QUESADILLA MAKER. Make sure they are fresh tortillas, not old nor stale.
2. Make sure fillings are evenly distributed on the bottom tortilla to about ½ inch from the edge, so that the edges of the tortilla can seal together and ingredients stay inside of tortillas.
3. Use soft ingredients: shredded cheeses, prepared salsa, and thinly cut or shredded cooked meat, chicken and vegetables. Never use anything with bones or pits included, nor anything uncooked such as raw meats, chicken, etc.
4. Avoid processed cheeses as they liquefy quickly and will drain out of the quesadilla.
5. Do not use more than ¼ cup of shredded cheese or ½ cup of salsa, as they will leak out while cooking your quesadilla.
6. The average time for cooking a quesadilla, if not overfilled, is 3-7 minutes.
7. Crisping of the tortilla occurs while cooking. Therefore, less time cooked = less crisping.
8. Longer cooking will create a crispier quesadilla. DO NOT overcook quesadilla.
9. NEVER force the Lid to lock, this could result in damage to the hinge of the Lid.
10. Always have the Drip Tray in place when cooking a quesadilla. Check the Drip Tray frequently during cooking sessions to prevent overflow.
11. Should melting occur that causes leakage of the tortillas, gently wipe up melted cheese, etc. from the Nonstick Cooking Surface before cooking the next quesadilla. This will prevent burning or scorching of previously melted cheeses, etc.
12. You can reheat previously cooked quesadillas by placing the quesadilla on the preheated unit, lining up the grill marks on the quesadilla with the Plate Pockets, lowering the Lid, and reheating for 1-3 minutes.
13. Always allow the appliance to cool before removing the Drip Tray and wiping out the interior for cleaning.
14. Your quesadilla has been overtsuffed if it looks like this:



No Indentation
From Plate
Pockets

Tortillas Do
Not Seal

15. To prevent overstuffing, make sure that you do not fill tortilla on lower plate past the inner rim:



16. Also, make sure that Lid is locked in correct position (see How To Operate) to ensure that tortillas seal properly.

CLEANING & MAINTENANCE

Please take care of your ELECTRIC QUESADILLA MAKER by following these simple instructions and precautions. Cleaning is a snap.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is cool before removing the Drip Tray.
- Empty the Drip Tray, then clean it in hot or warm, soapy water. Rinse and dry.
- Wipe the Nonstick Cooking Surface with a damp, non-abrasive cloth or paper towel and dry.
- Wipe the exterior with a damp, non-abrasive cloth and dry.

It is that simple. Remember to periodically coat the Cooking Surface with vegetable oil to preserve the non-stick finish. This also helps the crisping process.

RECIPES

With The **ELECTRIC QUESADILLA MAKER**, you can use your imagination and choose your favorite ingredients to create your very own homemade quesadilla.

You can even create two different types of quesadillas at the same time by adding your favorite ingredients to one half of a tortilla and folding it. Then add ingredients to one half of a second tortilla and fold it. Place the two halved tortillas on the **Cooking Surface**, filling out the space of one whole tortilla. Close the **Lid** and cook for 3 - 5 minutes. When done, separate the two halves and serve. Be creative and **ENJOY** your **ELECTRIC QUESADILLA MAKER!**

BASIC CHEESE QUESADILLA

- 2 Flour Tortillas
 - ¼ Cup finely shredded Cheese (Cheddar, Monterey Jack or your preference)
 - ½ Cup prepared Salsa (Note: You may want to drain off some of liquid if runny)
 - Guacamole or small chunks of Avocado (optional)
- Preheat the **ELECTRIC QUESADILLA MAKER** as directed.
- Place 1 tortilla on the lower **Cooking Surface**.
- Evenly distribute your choice of cheese(s) on tortilla (up to a ½ inch from the edge of the tortilla). Top with salsa, spreading evenly over cheese.
- Add guacamole or avocado, if desired, by spreading evenly over cheese and salsa.
- Top with the second tortilla.
- Close the **Lid** and cook for 3-7 minutes, depending on desired crispness and thickness of fillings.
- Open **Lid** with a pot holder or oven mitt.
- Remove with wooden or plastic utensil. Place on plate and serve with additional salsa, if desired, and top with sour cream.

BREAKFAST QUESADILLA

- 2 Tortillas
 - ¼ Cup scrambled Eggs
 - ¼ Cup precooked and chopped Breakfast Sausage
 - ¼ Cup Salsa
 - ¼ Cup finely shredded Cheddar Cheese
- Preheat the **ELECTRIC QUESADILLA MAKER** as directed.
- Place one tortilla on the lower **Cooking Surface**.
- Spread scrambled eggs evenly to within ½ inch of the edge of the tortilla. Evenly distribute sausage bits. Spread salsa evenly, and top by sprinkling the Cheddar cheese evenly over all.
- Place the other tortilla on top and close the **Lid**. Cook as directed for 3-7 minutes. Open **Lid** with pot holder or oven mitt; serve with salsa or picante sauce.

BASIC QUESADILLA PLUS

- 2 Flour Tortillas
- ¼ Cup finely shredded Cheese (Cheddar, Monterey Jack or your preference)
- ¼ Cup cooked Chicken, Beef or your favorite Meat torn into thin shreds or pieces.
- ¼ Cup prepared Salsa
- Guacamole or small chunks of Avocado (optional)

Preheat the **ELECTRIC QUESADILLA MAKER** as directed.

Place 1 tortilla on the lower Cooking Surface. Evenly distribute your choice of cheese(s) on the tortilla (up to a ½ inch from the edge of the tortilla).

Top with an evenly distributed amount of meat or chicken.

Evenly distribute guacamole or avocado, if desired, over cheese and salsa.

Top with second tortilla.

Close the Lid and cook for 3-7 minutes, depending on desired crispness and thickness of fillings.

Open Lid with a potholder or oven mitt.

Remove with wooden or plastic utensil. Place on plate and serve with additional prepared salsa, and sour cream.

VEGGIE QUESADILLA

- 2 Tortillas
- ¼ to ½ Cup precooked or thawed frozen Bell Pepper, Onions or any combination of your favorite Vegetable.
- ½ tsp. Mexican or Fajita seasonings.
- ¼ Cup shredded Cheddar Cheese and/or prepared Salsa.

Preheat the **ELECTRIC QUESADILLA MAKER** as directed.

Combine the vegetables and the seasonings in a bowl.

Place one tortilla on the lower Cooking Surface.

Evenly spread the combined vegetables and seasoning, up to a ½ inch from the edge of the tortilla.

Close the Lid and cook for 3-7 minutes depending on desired crispness and thickness of fillings.

Cut into triangles; serve with sour cream and salsa.

PB & J QUESADILLA

- 2 Tortillas
- 2 Tbsp Peanut Butter
- 1-2 Tbsp Jam or Fruit Preserves

Preheat the ELECTRIC QUESADILLA MAKER as directed.

Evenly spread a thick layer of peanut butter onto one tortilla and an even layer of your choice of either jam or fruit preserves onto the other tortilla.

Carefully place first tortilla on the lower cooking surface, peanut butter side up.

Place the other tortilla on top, jam side down.

Close the cover and cook for 3-7 minutes depending on the thickness, and preference of crispness desired. Cut into triangles; serve with a drizzle of honey for extra sweetness.

Feel free to add slices of fruit, such as bananas, if you wish to be creative.

DELICIOUS DESSERT QUESADILLA

- 2 Tortillas
- 2 Tbsp Nutella®
- ¼ Cup thinly sliced Bananas
- ½ Cup Strawberries
- 1 Tsp Powdered Sugar

Preheat the ELECTRIC QUESADILLA MAKER as directed.

Spread a thick layer of Nutella® onto one tortilla.

Carefully place tortilla with Nutella® onto the lower Cooking Surface, Nutella® side up.

Spread banana slices evenly to within ½ inch of the edge of the tortilla.

Place the other tortilla on top and close the Lid. Close the Lid and cook for 3-7 minutes. Open Lid with potholder or oven mitt.

Garnish with strawberries and sprinkle lightly with powdered sugar.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

ELECTRIC QUESADILLA MAKER / EQM200

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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A representative will contact you as soon as possible.

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