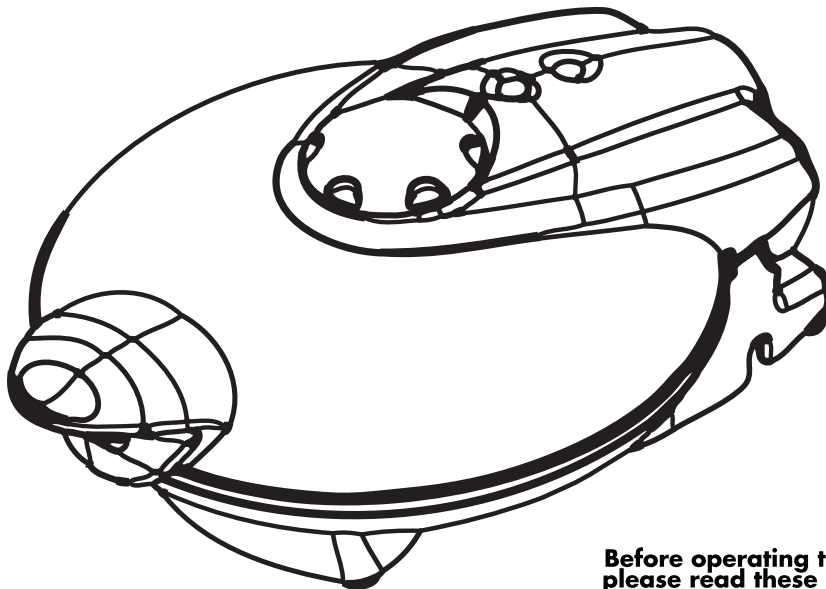


# **Eco-Friendly Heart Shaped Waffle Maker Use And Care Guide**



**Before operating this unit,  
please read these instructions.**

**FOR HOUSEHOLD USE ONLY. BEFORE OPERATING, PLEASE READ THESE INSTRUCTIONS.**

# **IMPORTANT SAFEGUARDS**

## **WARNING**

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against a risk of electric shock, do not immerse cord, plugs or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning the appliance. Allow to cool completely before putting on or taking off parts and before cleaning or storing appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surface.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended use.
12. The temperature of surfaces may be high when the appliance is operating.
13. To disconnect, turn control dial to "min" position, then remove plug from wall outlet.
14. If this appliance provided with a 2-wire polarized attachment plug, please be notified: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, 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 attempt to defeat this safety feature. This is only for USA.

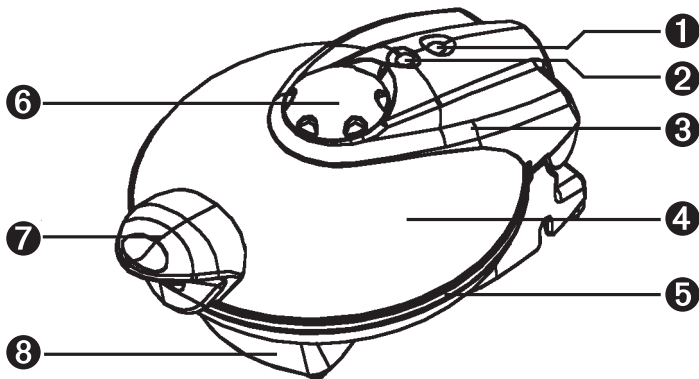
## SPECIAL INSTRUCTIONS

1. To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.
2. A short cord has been provided to reduce the hazards resulting from entanglement or tripping over a longer cord.
3. If an extension cord is absolutely necessary, a 15-ampere cord should be used. Cords rated for less amperage may overheat. Care should be taken to arrange the cord so that it cannot be pulled or tripped over.
4. If your appliance has a grounded 3-prong plug, you must use the compatible 3-wire extension cord.
5. To avoid the occurrence of a fire, the appliance should not be placed near flammable material such as curtains or wall coverings.

# SAVE THESE INSTRUCTIONS

## PARTS IDENTIFICATION

1. Ready Light
2. Power Light
3. Upper Cabinet
4. Top Cover
5. Cooking Plate
6. Temperature Control Knob
7. Handle
8. Base Cabinet



## HOW TO MAKE WAFFLES BEFORE FIRST USE

1. Before using for the first time, check if the voltage rating on the Waffle Maker corresponds to the main voltage in your home.
2. Wipe the cooking plates with a clean, damp cloth then dry with an absorbent paper towel or another cloth. This will remove any dust that may have settled during packaging.
3. Some parts have been slightly greased and as a result the appliance may smoke slightly when switched on for the first time. After a short while, however, this will cease.

## TO USE(Follow the following method)

1. Smear the plates with butter, margarine or cooking fat.
2. Plug the unit into the wall socket, the power light and the ready light will come on.
3. Close the Waffle Maker and prepare the waffle batter while the unit is heating.
4. Adjust the temperature control knob to the " MAX", the Ready Light will go out. The unit is ready for use when the Ready Light comes on again.
5. Fully open the Waffle Maker. Fill waffle batter on the plate.
6. Carefully close the two parts of the Waffle Maker together. Steam will be ejected from the plates, so while doing this care must be taken to ensure that fingers do not come into contact with the steam.

**Note:** During baking, the ready light may cycle on and off regularly. This indicates that the thermostat is working properly in temperature control.

7. Your waffles will be baked in 2-3 minutes or longer to suit your taste. Open the Waffle Maker and remove waffle by plastic or wooden spatula.

## CAUTION: DO NOT TOUCH ANY METAL AREA DURING HEATING AND BAKING AS THESE AREAS TEND TO GET VERY HOT.

8. Close the lid to preserve the heat until ready to bake the next waffles.
9. After use, remove the plug from the wall socket.

## CLEANING AND CARING FOR YOUR EURO-CUISINE WAFFLE MAKER

1. While cleaning, there is no need to take the Waffle Maker apart. Never use water, cleanser or oven cleaner on cooking plate. Do not immerse in water or any liquid. Do not place in dishwasher.
2. Always unplug the unit after finished the baking, leave it open to cool. After Waffle Maker has cooled, brush away crumbs and wipe of cooking plate with an absorbent paper towel to remove any excess butter or margarine.
3. Do not clean Waffle Maker with any abrasive scouring pad or steel wool as this will damage the finish. Do not use metallic and sharp utensils, brushes and scouring pads on non-stick cooking plate. Clean cooking plate with a damp cloth after each use to prevent staining and sticking from build-up of food or oil.
4. Wipe the outside Waffle Maker with damp cloth only. To clean exterior handles and chrome parts use a damp cloth or spray cleaner.
5. If any food becomes baked on the cooking plate, pour a little cooking oil onto the hardened food. After 5 to 10 minutes, food has become softened then wipe it off. Do not use metal utensils, otherwise can damage the non-stick coating.

## DELICIOUS RECIPES TO USE WITH YOUR EURO-CUISINE WAFFLE MAKER

### QUICK WAFFLES

Yield: 6-8 waffles

- 3 eggs
- 2 cups flour
- 1 cup milk
- 1/2 tsp. salt
- 1/2 c. melted butter or margarine
- 1 tbs. baking powder
- 1 tbs. 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.

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

## CHOCOLATE WAFFLES

Yield: 5-6 waffles

- 2 eggs – lightly beaten
- 1/2 cup chocolate syrup
- 6 tablespoons sugar
- 4 tablespoons butter – melted
- 3/4 cup milk
- 1 – 1/2 cups cake flour (sifted)
- 1/2 teaspoon vanilla
- 3 tablespoons baking powder
- 1/2 teaspoon salt

Combine eggs, sugar, milk, and vanilla: stir thoroughly. In a separate bowl, blend chocolate syrup with butter. Let cool: stir into egg mixture. Combine all dry ingredients (flour, baking powder and salt). Add egg and chocolate batters to dry ingredients and stir until smooth. Bake as directed. If waffles stick to iron, brush grids with vegetable oil.

## SWEET WAFFLES

Yield: 8-10 waffles

- 1 cup butter or margarine (softened)
- 3 – 3/4 cups flour
- 1 – 1/2 cups sugar
- 1 packet of vanilla sugar
- 2 eggs
- 1 – 3/4 cups water
- 1 – 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.

**Notes:**

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