

#1446B

Bubble Waffle Maker

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.

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.

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

**SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY**

HOW TO USE YOUR WAFFLE IRON

For best results, follow these simple instruction. Note that when your waffler 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 waffler.

1. Before the first waffle of the day, use a pastry brush to carefully coat the entire surface of both halves of the waffler 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 make waffles.
2. Plug into a 120 V AC wall outlet. Allow the iron to heat. The indicator light will glow, indicating that the baker has begun preheating. When baking temperature has been reached, the green READY light will turn on. The waffler is now ready for baking.
3. 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 waffler. Cover will rise slightly as waffles begin to bake. Do not open the cover or the waffles will split. After baking for 1 minute, flip the waffler over and let the waffler bake for an additional minute, for a total of 2 minutes. Now, flip the waffler back over and open. You're done!

TIPS 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

Perfect Bubble Waffles

Makes approximately 5 waffles

3 Egg yolks

³/₄ Cup milk

1 Tablespoon vanilla extract

6 Tablespoons unsalted butter, melted

³/₄ Cup sugar

1 ¹/₄ Cups cake flour

1 ¹/₂ Teaspoon baking powder

Pinch freshly grated nutmeg

¹/₈ Teaspoon salt

6 Egg whites, beaten to medium peaks

In a bowl, whisk together egg yolks, milk, vanilla, butter and sugar until combines. In a large bowl sift together the flour, baking powder, nutmeg and salt. Whisk the egg yolk mixture into the flour mixture until well combines and no lumps remain. Add one-third of the egg whites into the batter and stir until lightened. Gently fold in the remaining egg whites in 2 additions

Pre-heat the iron and pour the batter evenly over the bottom plate. Some people use a soup ladle to do this. Use a temperature Silicon or wood utensil to spread the batter evenly over the bottom plate.

Bake for 3 to 5 minutes until the waffle turns a golden brown.

Buttermilk Waffles

4 Large eggs – separated
2 Tablespoons sugar
1/2 Cup butter or margarine melted
2 Teaspoons baking soda
2 1/2 Cup all-purpose flour
1 Teaspoon salt
2 Cups buttermilk
2 1/2 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.

Chocolate Waffles

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

CucinaPro[™]
www.cucinapro.com
customerservice@scsdirectinc.com