

#220-02

Krumkake Maker

IMPORTANT SAFEGUARDS

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

Read all instructions.

Do not touch hot surfaces, instead use the handles.

To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.

If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.

Do not use outdoors

Close supervision is necessary when any appliance is being used by or near children.

Avoid contact with moving parts

The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.

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.

Do not let the power cord hang over the edge of a table or counter or touch any hot surface.

Do not use the appliance for other than intended use.

Do not place on or near a hot gas or electric burner, or in a heated oven.

To disconnect, remove the plug from the wall outlet.

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

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

Plug into a wall outlet. The indicator light will begin to glow, indicating that the baker has begun preheating. It will take approximately 5 to 8 minutes to reach baking temperature. When the proper baking temperature has been reached, the indicator light will turn off. At this point, you will see the light going on and off. This only means that the baker is maintaining the proper baking temperature, and NOT when to start or stop baking.

Before baking the first krumkake of the day, use a pastry brush to carefully coat the entire surface of both halves of the Krumkake Baker with vegetable oil or melted shortening. Spray shortening works very well to this purpose. Repeat this only at the start of each day that you bake krumkakes.

Place about 1 heaping teaspoon of batter on each grid pattern. You may want to use 2 spoons to place the batter on the grid, using the second spoon to push the batter off of the first spoon. With some experimentation, you will learn that by placing the batter slightly behind the center of the pattern your krumkake will come out closer to a round shape. This is because, as you close the baker, the batter squeezes forward slightly.

Close the baker and clamp the handles together with the handle clamp. Baking will take approximately 30-40 seconds depending on your preference for browning, or the consistency of the batter. Remove the krumkake from the grid with a spatula. If a flat krumkake is desired, place it on a cake rack to cool. If you wish to shape your krumkake, do so by removing one krumkake from the grid and shaping it immediately while it is still warm. The other krumkake will remain warm and pliable until you are ready to remove it for shaping.

If you need to take a short break, close the baker to maintain the heat. When you return to baking, you will notice that the first two krumkakes will bake much faster because extra heat has been allowed to build up.

When you are through baking, simply unplug the power cord from the wall outlet to turn the baker off and leave the baker open to allow it to cool. After it has cooled, brush any crumbs from the grooves and wipe off the grids with a dry paper towel to absorb any excess margarine or shortening.

CLEANING AND CARE

A few easy steps to keeping your Krumkake Baker looking and working like new:

1. Always allow the baker to cool before cleaning and always unplug it from the wall outlet. There is no need to disassemble the baker for cleaning. **Never immerse the baker in water.**
2. To clean the cooking grids, just wipe thoroughly with a paper towel, absorbing any oil or butter that might be down in the grooves of the cookie pattern. **Do not use anything abrasive that can scratch or damage the non-stick coating.**
3. Wipe the outside of the baker with a damp cloth only. **Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid. Do not place in the dishwasher.**

RECIPIES

Please experiment with flavors and fruits in your recipes. If you use oils (such as orange oil), use half as much as called for in your recipe (oils are stronger than flavors and extracts). Make a set of cookies, let them cool and sample them. If the flavor is not strong enough, put a bit more oil in, keep track and make a note on the recipe when you find a balance you like.

KRUMKAKE RECIPE

4 Large eggs
1 1/2 Cups all-purpose flour
1 Cup sugar
1/2 Cup butter/margarine, melted (1 stick)
2 Tablespoons corn starch
1/2 Teaspoon vanilla extract
1/2 Teaspoon cardamom seed

Beat eggs and sugar until light yellow. Add cooled melted butter, and vanilla and cardamom seed. Sift flour and corn starch and add to egg mixture. Batter will have a dough-like consistency. Use spoon to place on grid, or 1 inch round balls can be formed to be placed on grid.

ALMOND KRUMKAKE

Omit vanilla and cardamom flavorings from the basic recipe. Add 1 tablespoon almond extract or 2 tablespoons Amaretto. Add one cup of finely chopped or ground almonds to the batter.

PIZZELLES

This iron can also be used to make very thin pizzelles.

*3 Large eggs
3/4 Cup sugar
2 Teaspoon vanilla extract
1 Stick (1/2 cup) butter/margarine, melted and cooled
1/2 Teaspoon anise seed (optional)
1 3/4 Cups all-purpose flour
2 Teaspoons baking powder*

Melt butter and set aside. Beat eggs and sugar until light yellow, 2-3 minutes. Add melted butter and vanilla. Beat until blended. Sift together the flour, baking powder and anise seed. Add half of this mixture to the wet ingredients, fold until just blended, add remaining flour and fold again until just incorporated.

Heat pizzelle iron. Place about 1 Tablespoon of batter on grid, approximately just behind the center of the pattern. Bake until golden brown, about 30 to 60 seconds. Remove and cool on a rack. Repeat with remaining batter.

FULL ONE YEAR WARRANTY

This CucinaPro, Inc. 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 cords or plugs. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

www.cucinapro.com
customerservice@scsdirectinc.com

CucinaPro™