



Rapid Waffle Maker and Skillet Owner's Manual

Save These Instructions - For Household Use Only

IMPORTANT SAFEGUARDS

When using your appliance, basic safety precautions should always be followed, including the following.

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Check that the voltage in your home corresponds to that stated on the rating plate of the appliance, before using the appliance.
3. **Do not touch hot surfaces.** Use the handles and buttons.
4. To protect against electrical shock, do not immerse cord, plug, or the appliance in water or other liquid.
5. Close supervision is necessary when the appliance is used by or near children. This appliance shall not be used by children.
6. Please keep out of reach of children and pets. This product is not intended for use by children, by persons with reduced physical, sensory or mental capabilities, or lacking experience or knowledge, unless they have been given supervision or instruction concerning the use of the product, by a person responsible for their safety. Extra caution is always necessary when using this product.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or serious personal injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, turn the temperature control to the minimum setting, and remove the plug from the wall outlet.
15. Do not use the appliance for other than intended use.
16. When using this appliance, provide adequate airspace above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
17. Do not leave unit unattended during use.
18. Always use the product on a clean, flat, hard, dry and heat resistant surface. There should be no material such as a tablecloth or plastic between the unit and surface. A fire may occur if the appliance is covered

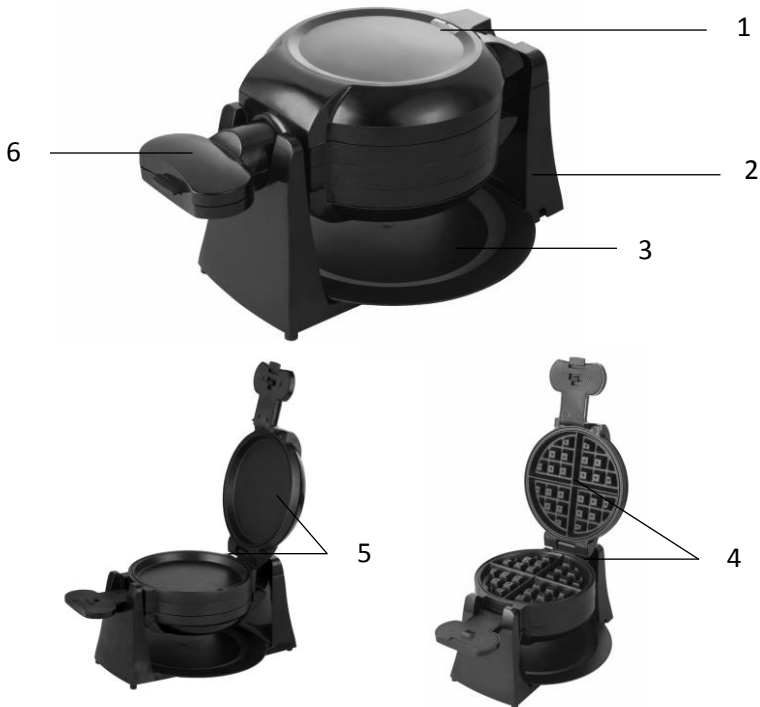
or touching flammable material, including curtains, draperies, walls, and the like, when in operation.

19. It is absolutely necessary to keep this appliance clean at all times as it comes in direct contact with food.
20. Be careful not to scratch the non-stick coating of the cooking plate, as you might get little pieces of this coating into the food. If scraping is necessary, unplug the appliance and use a wooden spatula or a heat resistant plastic one.
21. DO NOT touch the cover during use. **HOT SURFACE!**
22. Never impact this unit or drop from a high place.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

PARTS DESCRIPTION



1. Power and temperature ready indicator lights (same on both sides)
2. Base
3. Drip tray
4. Nonstick waffle plates
5. Nonstick skillet plates
6. Handle

UNIT SPECIFICATIONS

Model No.	Supply Power	Rated Power
B423189-00005-00000 (red logo)	120V, 60Hz	1400W
B423189-00006-00000 (blue logo)		
B423189-00023-00000 (purple logo)		

POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

BEFORE THE FIRST USE

- Carefully unpack the appliance and remove all packaging materials.
- Before using for the first time, wipe the cooking plates with a damp cloth then dry. Wipe outer surfaces with a slightly damp, soft cloth or sponge and dry thoroughly.

OPERATION

Making a Waffle

1. Place the drip tray on the stand.
2. Make sure the waffle side (plate with the ridges) is on top. Press the button on the handle to open. Lightly coat the plates with cooking oil and close.
3. Plug the power cord into a standard 120V AC electrical outlet. The red power indicator will illuminate, indicating the unit is heating. When the appliance has preheated, the green ready indicator will illuminate.
4. Press the button on the handle to open.
5. Evenly pour batter (approximately $\frac{3}{4}$ cup) into the center of the lower open plate. The batter should lightly coat the top of the grid.
6. Close the plates. Wait 10 seconds, and then use the handle to rotate the plates fully to the right.

Note: Waiting for 10 seconds allows the batter to settle onto the bottom plate and rotating ensures that the batter distributes through both plates and cooks evenly.

7. Allow the waffle to cook until steaming subsides, about 3-4 minutes. For crispier waffles, extend cooking time for an additional 1-2 minutes.

Note: Avoid opening while the waffle is cooking. Opening at this point may cause the waffle to stick or cook poorly.

8. When cooking is finished, flip and remove the waffle.

Note: Only remove with heat-resistant, nonstick utensils. Do not use metal utensils, as they can damage the nonstick coating.

Making an Omelet

1. Place the drip tray on the stand.
2. Make sure the skillet side (smooth plate with no ridges) is on top. Press the button on the handle to open. Lightly coat the plates with cooking oil and close.
3. Plug the power cord into a standard 120V AC electrical outlet. The red power indicator will illuminate, indicating the unit is heating. When the appliance has preheated, the green ready indicator will illuminate.
4. Press the button on the handle to open.

5. Evenly pour the egg mixture (2 scrambled eggs) into the center of the lower open plate. The egg mixture should lightly coat the top of the grid. Pour egg mixture evenly on the skillet plate.
6. Close the plates and let mixture stand for approximately 20 seconds, then rotate 180°.
7. Allow to cook for about 1-2 minutes or until desired doneness.

Note: Avoid opening early on while the egg mixture is cooking. Opening at this point may cause the mixture to stick or cook poorly.

8. When cooking is finished, flip the maker and remove the omelet.

Note: Only remove with heat-resistant, nonstick utensils. Do not use metal utensils, as they can damage the nonstick coating.

CLEANING AND MAINTENANCE

Before cleaning any part, make sure the unit is unplugged and the appliance has cooled completely. Make sure to clean after each use.

1. Wipe the cooking surfaces with a damp sponge or cloth. To remove cooked on food, use a plastic bristle brush or nylon mesh pad.

Warning: Do not use steel wool or other abrasive cleaners on the cooking surfaces, as they may damage the non-stick coating.

2. Clean the outside surfaces by wiping with a damp or soapy sponge or cloth.
3. Dry thoroughly with a soft cloth. Do not use harsh or abrasive cleaners.

RECIPES

CRISPY WAFFLE

- 1 3/4 cups all-purpose flour
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1/3 cup baker's sugar
 - 1 cup milk
 - 1 cup water
 - 3 eggs
 - 1 tablespoon vanilla extract
 - 1/2 teaspoon almond extract
 - 1/2 cup vegetable oil
1. Start with all ingredients at room temperature.

2. Sift together flour, baking powder, baking soda, salt and sugar.
3. In separate bowl whisk together milk, water, eggs, vanilla extract, almond extract and oil.
4. Add wet ingredients to dry and whisk until batter is smooth. Allow batter to rest for 5 minutes, stir again.
5. Pour the batter when READY light is illuminated. Cook for approximately 4 minutes.

PEANUT BUTTER WAFFLE

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| <ul style="list-style-type: none"> • 1 3/4 cups all-purpose flour • 2 teaspoons baking powder • 1 teaspoon baking soda • 1 teaspoon salt • 1/3 cup baker's sugar • 1 cup milk | <ul style="list-style-type: none"> • 1 cup water • 3 eggs • 1 tablespoon vanilla extract • 1/2 cup creamy peanut butter • 1/2 cup vegetable oil |
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1. Sift together flour, baking powder, baking soda, salt and sugar. In separate bowl whisk together milk, water, eggs and vanilla extract.
 2. In separate bowl blend peanut butter and oil, with hand mixer or blender. Add to milk mixture and blend until smooth.
 3. Add wet ingredients to dry and blend until batter is smooth. Allow to rest for 5 minutes, stir again.
 4. Pour the batter when READY light is illuminated. Cook for approximately 3-4 minutes.
 5. Serve with jelly or Elvis style with bacon and banana.

CHEDDAR JACK CHEESE & CHIVE WAFFLE

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| <ul style="list-style-type: none"> • 1 3/4 cups all-purpose flour • 2 teaspoons baking powder • 1 teaspoon baking soda • 1 teaspoon salt • 1/4 cup baker's sugar • 1 teaspoon herbs de Provence • 1/2 teaspoon granulated garlic • 1/2 teaspoon granulated onion • 2 cups water • 3 Eggs | <ul style="list-style-type: none"> • 1/2 teaspoon vanilla extract • 1/2 cup vegetable oil • 2 tablespoons finely chopped fresh chive • 1/3 cup fancy shredded cheddar & Monterey Jack cheeses • 1/4 cup fancy shredded Parmesan cheese |
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1. Sift together flour, baking powder, baking soda, salt, sugar and spices.
 2. In separate bowl whisk together water, eggs, vanilla extract, oil and chives.
 3. Add wet ingredients to dry and whisk until batter is smooth.
 4. Mix in shredded cheeses. Allow batter to rest for 5 minutes, stir again.

5. Pour the batter when READY light is illuminated. Cook for approximately 4 minutes.
6. Serve for breakfast with poached egg & sliced avocado or for lunch with fried chicken and honey.

HAM & CHEESE OMELET

- 2 large eggs
 - 1/8 teaspoon hot pepper sauce
 - 1/4 teaspoon salt
 - 1/8 teaspoon black pepper
 - 2 teaspoons spring onions (or scallions)
 - 1 spray cooking oil spray
 - 1/4 cup grated Parmesan cheese
 - 2 ounces diced ham
1. Preheat the appliance
 2. Mix all ingredients together and then pour the mixture into the skillet plate. Close lid.
 3. Let the mixture sit for 20 seconds, then rotate the 180°.
 4. Allow the omelet to cook for 1-2 minutes or to desired doneness.
 5. Remove the omelet and serve.

FRIED EGGS

- 1 large egg
 - Nonstick cooking spray
1. Preheat the appliance
 2. Spray skillet plate with nonstick cooking spray.
 3. Crack egg onto skillet side
 4. Close lid the lid and cook for approximately 2 minutes or until desired doneness. Do not rotate unit.
 5. Remove the fried egg and serve.

PANCAKES

- 1 cup milk
 - 2 cups pancake mix (you can use any store-bought pancake mix or homemade batter)
 - 1 egg
 - 1 tablespoon oil
1. Preheat the appliance
 2. Lightly coat the skillet plates with cooking oil.
 3. Evenly pour pancake batter (approximately $\frac{3}{4}$ cup) into the center of the lower open plate.

4. Close the plates. Wait 10 seconds, and then use the handle to rotate the plates fully to the right.
5. Allow the pancakes to cook for around 3-4 minutes or to the desired doneness.

