



**BUBBLE WAFFLE MAKER**  
WITH NONSTICK INTERIOR

*MODEL # MIC-66 INSTRUCTION MANUAL*



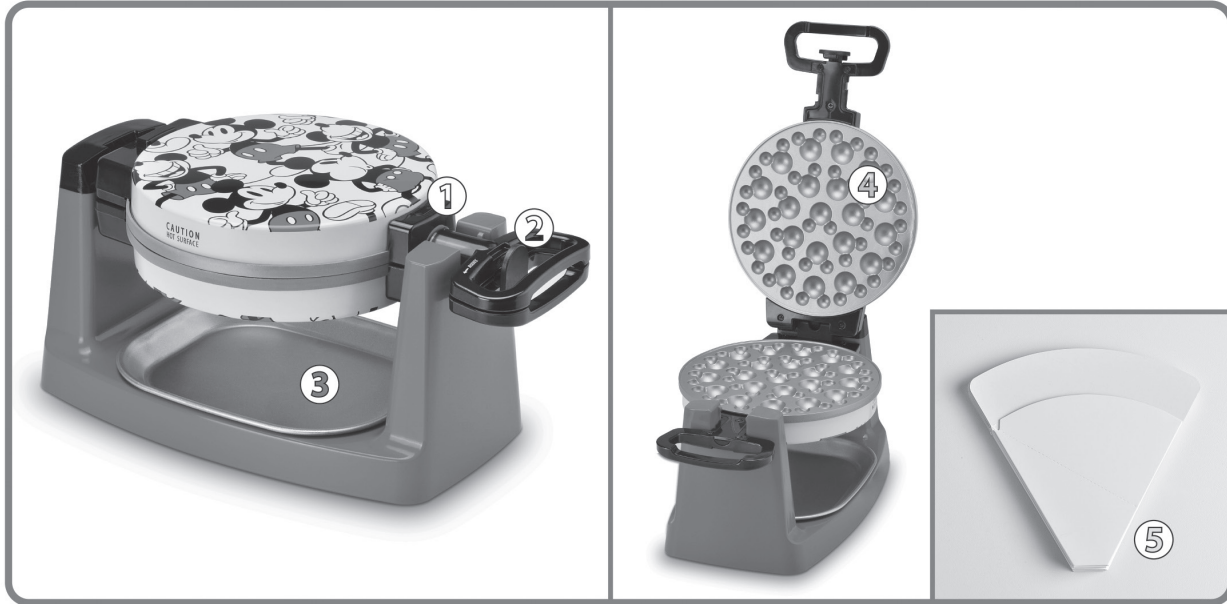
# IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Metal parts will become hot. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
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. Allow to cool completely before moving, putting on or taking off parts, or before cleaning.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, unplug appliance from wall outlet. Never pull on the power cord to disconnect.
12. Extreme caution must be used when moving an appliance containing hot oil, water or other hot liquids.
13. Do not use appliance for other than intended use.
14. Do not operate while unattended.

## SAVE THESE INSTRUCTIONS

## BUBBLE WAFFLE MAKER FEATURES



1 Power Indicator Light

2 Locking Handle

3 Removable Drip Tray

4 Non-Stick Cooking Surface

5 Paper Bubble Waffle Holders



This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If an extension cord is used,

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

### **POLARIZED PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **LINE CORD SAFETY TIPS**

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undo stress on the cord where it enters the appliance and cause it to fray and break.

## IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

For your safety, always read and **follow** the Use and Care Manual before attempting to use any electric appliance.

## BEFORE USING:

1. Carefully unpack the bubble waffle maker. Remove all packaging materials, including those which may be inside the product.
2. Wipe exterior surfaces with a soft, damp cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. **NEVER IMMERSE THE BUBBLE WAFFLE MAKER, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent possible damage, consider using a trivet under this appliance.

## OPERATING INSTRUCTIONS

1. Place the bubble waffle maker on a flat, level, heat-resistant surface. Close the lid and lock the latch on the handle.
2. Plug the power cord into a 120V AC electrical outlet. This appliance should always be operated on a separate 120V ~ 60 Hz wall outlet to ensure that the electrical circuit is not overloaded.
3. Once the bubble waffle maker has been plugged in, the power light will illuminate and the appliance will begin heating up. Allow the bubble waffle maker to preheat for approximately two minutes until the power light turns off. **CAUTION: Do not touch the bubble waffle plates or any metal surfaces. Surfaces are extremely hot.**
4. Unlock the latch by pulling it towards you and lift the lid by the handle to the fully opened position. Apply a coating of cooking spray or oil on both the upper and lower bubble waffle plates. **NOTE: Latch must be in unlocked position to open lid.**



Latch in Locked Position



Latch in Unlocked Position

5. Using a spouted measuring cup, pour batter into the bubble waffle maker ensuring that each Mickey-shaped well is filled and that the bottom cooking plate is thinly covered with batter. **NOTE:** Do not overfill the bubble waffle maker as it may overflow as the batter expands.
6. Close the lid by the handle and lock the latch by pushing it back towards the power light. Make sure the bubble waffle plates cannot be opened.
7. Once the lid is closed and locked, immediately rotate the bubble waffle maker 180°. This allows the bubble waffle batter to fill in the bubble wells on the top cooking plate.
8. Allow the waffle batter to cook for 2 to 3 minutes, then rotate the bubble waffle maker handle back to place the lower lid at the original position. **NOTE:** Depending on recipe variations, it is advised to adjust cooking times as needed to achieve a fully cooked bubble waffle that remains pliable.
9. Unlock the latch, carefully lift the lid by the handle and remove the bubble waffle using a heat resistant plastic or wooden utensil. Never use metal utensils, as these will damage the nonstick coating. Use CAUTION when handling the waffle, as it will be HOT. **NOTE:** If you plan to roll and fill the bubble waffle, drape over a rolling pin or glass immediately after it comes out of the waffle maker, when it is soft and easily pliable. The waffle will firm up as it cools.
10. After removing the waffle, repeat steps 4 through 9 to make more bubble waffles.
11. When finished using the appliance, disconnect the plug from the wall outlet.
12. Allow the appliance to cool down completely before moving, cleaning or storing.

## BUBBLE WAFFLE BAKING HINTS AND SUGGESTIONS

- When pouring batter into the cooking plates, do not overfill. It is advised to use a spouted measuring cup to more accurately fill the Mickey-shaped wells.
- When preparing the bubble waffle batter, be aware that it will be a thinner consistency than regular waffle batter.
- Use your favorite traditional waffle recipes- just slightly thin the consistency for better bubble waffle results.
- Be sure to remove the bubble waffle from the appliance before it browns significantly to avoid a cracked or rigid bubble waffle.
- The bubble waffle can be rolled into a cone shape and inserted into the paper bubble waffle holders that are provided with the appliance. Once inside the holder, the bubble waffle can be filled with a variety of ingredients, such as ice cream, fresh berries, cookies and other favorite toppings.
- If you plan to roll and fill the bubble waffle, drape over a rolling pin or glass immediately after it comes out of the waffle maker, when it is soft and easily pliable. The waffle will firm up as it cools.
- Bubble waffles can also be served laying flat on a plate or in a bowl and covered with a variety of toppings.
- Click the link on the following QR code to learn how to make a bubble waffle:





## CLEANING AND STORAGE

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

### **TO CLEAN:**

Be sure the bubble waffle maker is unplugged and completely cool before cleaning. Wipe the exterior with a clean, damp cloth. Do not use abrasive cleaners or harsh chemicals. Do not submerge cord, plug, or appliance in water or other liquids. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. Do not use abrasive cleaners or harsh chemicals. Do not use sharp or metal objects to clean as they may damage the non-stick or other surfaces. Clean appliance after every use.

**TIP:** Should any batter become baked onto the bubble waffle plates, pour a small amount of cooking oil onto the batter. Allow it to soak for about 5 minutes so the batter will soften. Wipe away with a damp paper towel or soft cloth.

### **TO STORE:**

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot. Never wrap cord tightly around the appliance; keep it loosely coiled.

# BUBBLE WAFFLE RECIPE

## BUBBLE WAFFLES:

### Ingredients:

- 3/4 cup all-purpose flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons cornstarch
- 1/8 teaspoon salt
- 1 large egg
- 1/2 cup granulated sugar
- 1/4 cup whole milk
- 1/4 cup water
- 2 teaspoons vanilla extract
- 2 tablespoons unsalted butter, melted
- Optional ingredients for serving: whipped cream, ice cream, sliced strawberries, fresh raspberries or blueberries, powdered sugar, chocolate sauce, sprinkles, etc.

### Directions:

1. Preheat bubble waffle maker for approximately two minutes until the power light turns off.
2. In a small mixing bowl, whisk together flour, baking powder, cornstarch and salt.
3. In a separate medium sized mixing bowl, whisk together the egg, sugar, milk, water, vanilla and melted butter. Add the flour mixture and whisk until smooth.
4. Pour batter slowly into the bubble waffle maker, filling the Mickey-shaped wells. It is recommended to use a spouted measuring cup.
5. Close the bubble waffle maker lid, lock the latch and immediately rotate the bubble waffle maker 180° and bake for 2 to 3 minutes.
6. Rotate waffle maker back 180° to its original position, unlock latch and open lid to remove waffle.
7. If you plan to roll and fill the bubble waffle, drape over a rolling pin or glass immediately after it comes out of the waffle maker, when it is soft and easily pliable. The waffle will firm up as it cools.
8. Roll the bubble waffle into a cone, lay flat on a plate or serve in a bowl with your favorite toppings.

# ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

**CONDITIONS:** This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. This warranty does not apply to product sold by third party resellers. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500 or by email at [support@selectbrands.com](mailto:support@selectbrands.com). A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

Made In China

070323

