

babycakes™

waffle sticks



Model # WMM-40 Instruction Manual

For more information, visit us online at www.thebabycakesshop.com

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. Use any handles or knobs. Parts become hot during use.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquid.
4. This appliance should not be used by children. Close supervision is necessary when any appliance is operated near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning and putting on or taking off parts.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than its intended use.
14. To disconnect remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



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.

CORD 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 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 undue stress on the cord where it enters the appliance and cause it to fray and break.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:

1) The marked electrical rating of the cord set or 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.

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

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.

BEFORE USING

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a trivet under heat generating sources such as Slow Cookers, Toaster Ovens, Skillets, Waffle Makers, etc.
1. Carefully unpack the waffle stick maker and all parts. Remove all packaging materials, including any stickers or labels.
 2. Clean the interior and exterior surfaces of the waffle stick maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE WAFFLE STICK MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
 3. Position the waffle stick maker on a dry, level, heat-resistant surface.
 4. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

HOW TO USE

1. Position the waffle stick maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. To maintain the quality of the nonstick, it is recommended to periodically coat the nonstick surface with a small amount of vegetable oil. This can be done with a paper towel or with a nonstick oil spray. Wipe off any excess oil.
4. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded.
5. Lower the lid to the closed position and allow the waffle stick maker to preheat for a minimum of 3 minutes. The red light will be illuminated.
TIP: Prepare ingredients before the waffle stick maker is preheated.
6. When the waffle stick maker has preheated to the proper cooking temperature, the red light will turn off.
7. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces.
CAUTION: Surfaces of the waffle stick maker are hot. To avoid accidental burns or contact with the hot surfaces or steam being released while cooking, always open and close the lid of the waffle stick maker using an oven mitt or pot holder.
8. Using provided measuring cup, fill cooking reservoirs with batter.
9. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is secured.
10. Actual cooking time will vary depending on ingredients and type of waffles sticks being prepared. A general guideline is 3-4 minutes of cooking time per batch.
11. With oven mitts or a pot holder, release the lid latch and open the waffle stick maker lid. Remove the cooked waffle sticks.
12. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

CLEANING AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

1. Before cleaning, unplug from outlet and allow to cool.
2. Clean the interior and exterior surfaces of the waffle stick maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE WAFFLE STICK MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. To remove batter baked onto the cooking surface, pour a small amount of cooking oil onto the hardened batter. After 5 minutes, wipe with a paper towel or dry cloth. A clean kitchen brush or even a toothbrush works well to remove stubborn batter.
4. **NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE WAFFLE STICK MAKER, AS THOSE MAY DAMAGE THE SURFACES.**

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

WAFFLE STICK MAKER HINTS AND SUGGESTIONS

- Use caution not to overfill the cooking reservoirs.
- Close the waffle stick maker lid immediately after removing the waffle sticks to maintain the proper cooking temperature for additional waffle sticks.
- Baked waffle sticks will accumulate steam between them and lose their crispness if stacked or cooled on a solid surface. For best results, move waffle sticks to a wire cooling rack and do not stack.
- Finished waffle sticks may be kept warm by placing them directly on the rack in a 200°F oven for up to 15 minutes.
- Waffle sticks may also be warmed or reheated by placing them into the preheated waffle stick maker for 1 to 2 minutes.
- Baked waffle sticks freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffle sticks until hot and crisp.
- Refrigerated batter may need some water or milk added to the mixture, as cold batter can thicken. Cold batter may also require a longer cooking time to reach the desired doneness. For best results, it is recommended to use room temperature batter.
- When preparing the batter, do not over-mix it or the waffle sticks will become tough and heavy. A few lumps in the batter are OK.
- If batter sticks to nonstick cooking surface, lightly coat the surface with butter or margarine.
- For some added fun, try coating waffle sticks in melted chocolate or white chocolate and then dipping them in sprinkles or topping with candy or nuts.

RECIPES

Buttermilk Waffle Sticks

Ingredients:

- 1¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon of salt
- 2 cups buttermilk
- ⅓ cup canola oil
- 2 eggs

Directions:

1. Preheat Waffle Maker.
2. Mix all ingredients together.
3. Using provided measuring cup, fill cooking reservoirs with batter.
4. Lower lid and bake for approximately 3-6 minutes or until desired brownness is reached.

Makes 25-30 Waffle Sticks

Tip: Try adding a cinnamon sugar mix or chocolate chips for extra flavor

Tip: Coating waffles in melted chocolate and topping with nuts or candy can add some fun to breakfast

Easy Blueberry Waffle Sticks

Ingredients:

- 2 cups all-purpose pancake and waffle mix
- 1 cup milk
- 2 eggs
- 1 cup fresh blueberries

Directions:

1. Preheat Waffle Maker.
2. Mix all ingredients except blueberries together until well blended.
3. Gently fold in the blueberries.
4. Using provided measuring cup, fill cooking reservoirs with batter.
5. Lower lid and bake for approximately 3-6 minutes or until desired brownness is reached.

Makes 25-30 Waffle Sticks

Tip: Try substituting strawberries or peaches

Strawberry Yogurt Waffle Sticks

Ingredients:

- 1 egg
- ½ cup strawberry yogurt
- 1 tablespoon canola oil
- ¼ cup milk
- ½ cup flour
- ½ tablespoon sugar
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon cinnamon
- ½ cup chopped fresh strawberries

Directions:

1. Preheat Waffle Maker.
2. Wash and chop strawberries.
3. Mix yogurt, egg, sugar, oil and milk.
4. In separate bowl, mix dry ingredients (not strawberries).
5. Add to the wet mixture and stir in.
6. Gently fold in the strawberries.
7. Using provided measuring cup, fill cooking reservoirs with batter.
8. Lower lid and bake for approximately 3-6 minutes or until desired brownness is reached.

Makes 10-15 Waffle Sticks

Tip: Try substituting fresh cherries and black cherry yogurt for a different variation

Amaretto Waffle Sticks

Ingredients:

- 2 eggs
- 1 cup milk
- 1 tablespoon lemon juice
- 1½ tablespoons imitation almond extract
- 2 tablespoons baking powder
- 2 cups all-purpose pancake and waffle mix
- 1 tablespoon sugar

Directions:

1. Preheat Waffle Maker.
2. Mix all ingredients together.
3. Using provided measuring cup, fill cooking reservoirs with batter.
4. Lower lid and bake for approximately 3-6 minutes or until desired brownness is reached.

Makes 25-30 Waffle Sticks

Chocolate Waffle Sticks

Ingredients:

- 1¼ cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup sugar
- ½ cup unsweetened cocoa
- 2 eggs, lightly beaten
- 4 tablespoons unsalted butter, melted
- 1 cup buttermilk
- 2 teaspoons vanilla extract

Directions:

1. Preheat Waffle Maker.
2. In medium sized bowl, combine flour, baking powder, salt, sugar and cocoa.
3. Add the eggs, buttermilk and vanilla and whisk until consistent.
4. Gradually add the melted butter, whisking until smooth.
5. Using provided measuring cup, fill cooking reservoirs with batter.
6. Lower lid and bake for approximately 3-6 minutes or until desired brownness is reached.

Makes 15-20 Waffle Sticks

Apple Cinnamon Waffle Sticks

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoon baking powder
- ½ teaspoon salt
- 3 tablespoons sugar
- 2 eggs, separated
- ⅓ cup vegetable oil
- 1¼ cup milk
- 1 medium apple, grated or finely chopped
- 2 teaspoons cinnamon

Directions:

1. Preheat Waffle Maker.
2. In a small bowl, beat egg whites until stiff; set aside.
3. In medium sized bowl, beat egg yolks well. Stir in milk.
4. Add the dry ingredients to egg yolks and mix until moistened. Do not over mix.
5. Add the vegetable oil and cinnamon; then fold in egg whites. Add apple and blend lightly.
6. Using provided measuring cup, fill cooking reservoirs with batter.
7. Lower lid and bake for approximately 3-6 minutes or until desired brownness is reached.

Makes 20-25 Waffle Sticks

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. 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. 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.

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