

AND RETAIN FOR FUTURE REFERENCE.

CONGRATULATIONS

You are now a proud owner of the new Waffle Stick Maker model: WSM-1

Before using it for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly save your instruction manual in a safe place for your future reference. If you pass this appliance to a third party, please include the instruction manual as well.

PARTS DESCRIPTION



Electrical Specifications

VOLTAGE	FREQUENCY	WATTAGE
120 V	60Hz	760 W

READ ALL INSTRUCTIONS BEFORE USING WAFFLE STICK MAKER

ELECTRICITY PRECAUTIONS

- To protect against electric shock, do not immerse cord, plug, or other electric parts in water or other liquids.
- Do not operate any appliance with a damaged cord or plug.
- Do not use this appliance outdoors.
- After baking, unplug cord from wall outlet. Let the appliance cool down before cleaning.
- Do not leave the appliance plugged in when it is not in use.
- Always unplug the appliance from outlet and allow to cool before cleaning.
- Once this unit is plugged into an outlet, it should not be left unattended.
- A short power cord is provided with this appliance to relduce the risk of entanglement or tripping. While we do not recommend it, extension cords may be used if care is exercised. If an extension cord is used, ensure that the marked electrical rating of the extension cord is equal to or greater than the appliance. If the plug is of the grounded type, the extension cord must be a grounding-type 3-wire cord. To avoid pulling, tripping or entanglement, position the extension cord so that it does not hang over the edge of the counter, table or other area where it can be pulled on by children or tripped over.

IMPORTANT SAFEGUARDS

- Never touch hot surfaces. Always use hot pads or oven mitts.
- To protect against fire, electric shock and injury, do not immerse the cord, the plug or the appliance in any liquid.
- Close supervision is necessary when this appliance is used by or near children.
- Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.
- Do not let the power cord hang over edge of the table or counter or touch hot surfaces.
- Do not place the appliance on or near hot gas or electric burner, or in a heated oven.
- Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Contact the Service Center for examination, repair or replacement. Do not attempt to repair this appliance yourself.
- The use of accessory attachments is not recommended and may result in fire, electric shock or injury.
- Always unplug the appliance from the electrical outlet when not in use and before cleaning to avoid accidental electrical shock. Allow it to cool before adding or removing parts or when ready for cleaning.
- As long as the appliance is hot, even if unplugged, there is the danger of getting burned. Do not touch the appliance and do not place it into storage while hot.
- Do not use this appliance other than for its intended use.
- For use only with 120V, 60HZ power. Use a socket with a good ground connection.

• This appliance is for interior household use only. Do not use this appliance outdoors.

• SAVE THESE INSTRUCTIONS

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. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

CAUTION

To prevent burns or other personal injuries to children, read and follow all instructions and warnings.

PRECAUTIONS FOR USE AROUND CHILDREN

- Close supervision is necessary when this appliance is used near children.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.

BEFORE FIRST USE

- 1. When using for the first time, remove all packaging materials and unwind the power cord from the appliance.
- 2. Open the unit by lifting the front handle.

- 3. Clean the appliance with warm soapy water using a damp cloth, then dry it. DO NOT immerse the whole unit in water at any time.
- 4. Before using the appliance, make sure it is at least 4-6 inches away from any obstacles.
- 5. There may be a slight smell and some smoke the first time the appliance is used. This is normal and temporary. Make sure there is sufficient ventilation.

DO NOT put the Waffle Stick Maker into the dishwasher. This will permanently damage the product and will void the warranty.

CLEANING & CARE

- Always disconnect the power cord before cleaning.
- Clean the unit only when it has completely cooled down.
- When cleaning the unit, use a soft, damp cloth.
- When cleaning the plug, use a dry cloth. A build-up of dust on the plug could cause cable damage or malfunction.
- Never use abrasive cleaning agents or sharp objects (i.e. scrubbing brush or knife) for cleaning.
- CAUTION: To avoid electric shock DO NOT immerse the appliance in water or other liquids.
- Do not place unit in dishwasher.

USING YOUR WAFFLE STICK MAKER

- 1. Place the appliance on a flat, dry surface.
- 2. Please follow the "Helpful Hints" section on page 9.
- 3. Plug the power cord into a standard 120 volt AC electrical outlet. NOTE: the plug is polarized (one prong is wider than the other) and should be used in a polarized outlet.
- 4. Close the housing unit and do not touch the hot plates while the unit is on. The lid must be closed at all times when baking.
- 5. The RED power light will turn on to show the unit is heating.
- 6. The GREEN light will turn off and on periodically to maintain the temperature of the unit. Please note that the green light may not be as bright or as visible as the red light.
- 7. Open the unit to check if the waffle sticks are ready. If they are cooked as desired, remove the plug from the power outlet and use a wooden utensil or heat proof spatula to remove the waffle sticks. If they are not completely cooked, close the unit and continue cooking for a few minutes at a time.
- 8. To cook additional waffle sticks, repeat the above steps.
- 9. Recoat the plates with cooking oil, butter or margarine. You may want to use a pastry brush. Do not touch the hot plates.
- 10. When finished, unplug the appliance from the electrical outlet. Allow the unit to cool before cleaning.

HELPFUL HINTS

- Use caution not to overfill cooking reservoirs.
- Closing the waffle stick maker lid immediately after removing the waffle sticks will maintain the proper cooking temperature for additional waffle sticks.
- Baked waffle sticks will accumulate steam between them and lose their cripness 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.



BUTTERMILK WAFFLE STICKS

Ingredients:

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon of salt
- 2 cups buttermilk
- 1/3 cup canola oil
- 2 eggs

Direction:

- 1. Preheat Waffle Stick Maker.
- 2. Mix all ingredients together.
- 3. 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.



BLUEBERRY WAFFLE STICKS

Ingredients:

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

Direction:

- 1. Preheat Waffle Stick Maker.
- 2. Mix all ingredients together (except for the blueberreis).
- 3. Gently fold in the blueberries.
- 4. 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



FRUITY YOGURT WAFFLE STICKS

Ingredients:

1 egg

- 1/2 cup strawberry/blueberry yogurt
- 1 tablespoon canola oil
- 1/4 cup milk
- 1/2 cup flour
- 1/2 tablespoon sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon cinnamon
- 1/2 cup chopped fresh strawberries/blueberries

Direction:

- 1. Preheat Waffle Stick Maker.
- 2. Wash and chop strawberries/blueberries.
- 3. Mix yogurt, egg, sugar, oil and milk.
- 4. In separate bowl, mix dry ingredients (not strawberries/blueberries)
- 5. Add to the wet mixture and stir in.
- 6. Gently fold in the strawberries/blueberries.
- 7. 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
- 1 1/2 tablespoons imitation almond extract
- 2 tablespoons baking powder
- 2 cups all-purpose pancake and waffle mix
- 1 tablespoon sugar

Direction:

- 1. Preheat Waffle Maker.
- 2. Mix all ingredients together.
- 3. 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:

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

Direction:

- 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. 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
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 2 eggs, separated
- 1/3 cup vegetable oil
- 1 1/4 cup milk
- 1 medium apple, grated or finely chopped
- 2 teaspoons cinnamon

Direction:

- 1. Preheat Waffle Maker.
- 2. In a small bowl, beat egg white until stiff, set aside.
- 3. In medium size bowl, beat egg yolks well. Stir in milk.
- Add the dry indredients 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. 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

90 DAY LIMITED WARRANTY

Smart Planet warrants this appliance from failures in the material and workmanship for 90 days from the date of original purchase with proof of purchase, provided the appliance is operated and maintained in conformity with the provided instruction manual. Any failed part of the appliance will be repaired or replaced at Smart Planet's discretion.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by Smart Planet, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, chipping or if the appliance is altered in any way.

If you think the appliance has failed or requires service within its warranty period, please email the Service Department at service@smartplanet.net for further instructions. Please include a description of the defect along with the date you purchased the product and the original receipt with the original purchase date. A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may be instructed to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Smart Planet is not responsible for returns lost in transit.

Valid only in the USA and Canada



www.smartplanethome.com Copyright 2012 Smart Planet Canoga Park, CA 91304 Service Center: service@smartplanet.net copyright v.20120706



Check out some of our other great products.













www.smartplanethome.com