

cooks

ROTATING WAFFLE MAKER

OWNER'S MANUAL



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JCPenney | jcp.com

22320 Rev. 6

7" WAFFLE

IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles.
3. To protect against risk of fire, electric shock and injury to persons, **DO NOT IMMERSE 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 unit when not in use and before cleaning. To disconnect, grasp plug, and pull from wall. Never yank on cord.
6. Allow cooling before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Bring the appliance to a qualified service agent for examination, repair or electrical or mechanical adjustment to avoid hazard.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
11. Do not allow appliance to come into contact with any materials that are flammable such as draperies, walls, etc.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. When finished baking waffles, remove plug from wall outlet.
14. Do not use this appliance for other than intended use.

Top with butter and shredded swiss cheese if desired.
Makes 4 waffles.

COOKS Limited Warranty

Limited One (1) Year Warranty

J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the "Warranty Period"). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney's option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

What This Warranty Does Not Cover

This warranty does not cover (a) damage due to acts of nature, including but not limited to, lightning, wind, or flood; (b) damage due to accident; (c) damage due to neglect, abuse, misuse, improper installation, mishandling, or failure to follow instructions provided in the product's Owners Guide; (d) damage resulting from alteration, improper maintenance, or repair by other than JCPenney authorized agent; (e) labor charges for installation, or for removal and reinstallation of the item for servicing; (f) non-rechargeable batteries, consumables, normal wear parts; and/or (g) items used in commercial applications.

REPAIR OR REPLACEMENT AS PROVIDED IN THIS EXPRESS WARRANTY IS THE PURCHASER'S EXCLUSIVE WARRANTY REMEDY. ALL IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE PERIOD OF THIS LIMITED WARRANTY. IN NO EVENT SHALL JCPENNEY BE RESPONSIBLE FOR ANY LOSS OR DAMAGE, INCLUDING DIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OR INABILITY TO USE THIS PRODUCT.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damage so the above limitations or exclusions may not apply to you.

This Warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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Cinnamon Apple Waffles

1 1/2 cups Mix Waffle Base

4 tbsp. melted butter

2 eggs

1/2 tsp. cinnamon

1/2 cup buttermilk

1/4 cup applesauce

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

Top with your favorite breakfast fruit, cream or syrup.

Makes 4 waffles.

Bacon Swiss Waffles

1 1/2 cups Mix Waffle Base

4 tbsp. melted butter

2 tbsp. olive oil

1/2 cup milk

2 eggs

1 cup shredded swiss cheese

8 slices of bacon, crumbled

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

15. Do not clean with metal scouring pads; pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.

16. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

17. This appliance is for household use only.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTES ON THE 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding -type 3-wire cord;
 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Chocolate Peanut Butter Waffles

1 1/2 cups Mix Waffle Base

4 tbsp. melted butter

2 eggs

1/2 cup buttermilk

2 tbsp. chocolate chips

2 tbsp. peanut butter (microwaved to slightly melt until creamy - do not overheat)

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).
Makes 4 waffles.

Blueberry Waffles

1 1/2 cups Mix Waffle Base

4 tbsp. melted butter

2 eggs

1/2 cup buttermilk

1/4 cup blueberries

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

Tip:

Top with sliced strawberries for a berry-delicious breakfast!

Makes 4 waffles.

Chocolate Chip Waffles

1 1/2 cups Mix Waffle Base

4 tbsp. melted butter

2 eggs

1/2 cup buttermilk

1/4 cup chocolate chips

1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

Makes 4 waffles.

Chocolate Caramel Waffles

1 1/2 cups Mix Waffle Base

4 tbsp. melted butter

2 eggs

1/2 cup buttermilk

2 tbsp. chocolate chips

2 tbsp. caramel chips

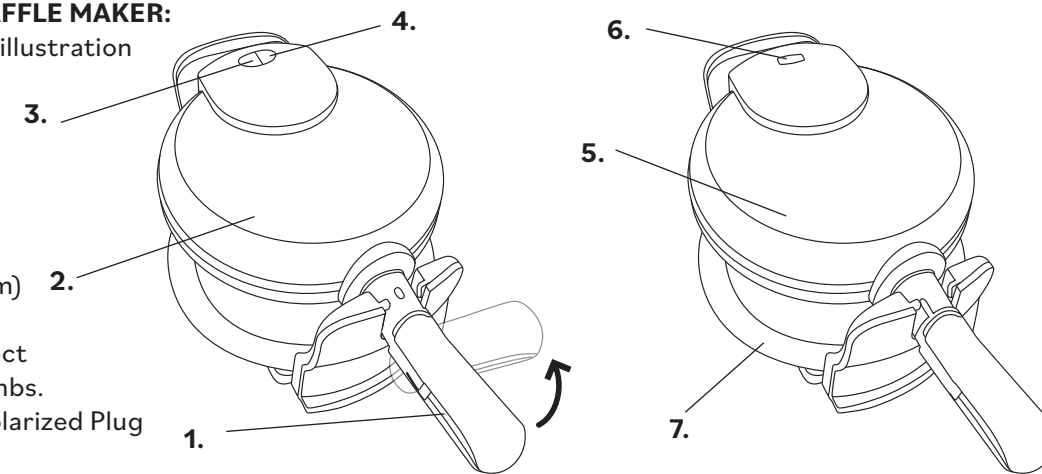
1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

Makes 4 waffles.

GETTING TO KNOW YOUR WAFFLE MAKER:

Product may vary slightly from illustration

1. Rotation Handle
2. Top cover
3. Red POWER Light
4. Green READY Light (Top)
5. Bottom cover
6. Green READY Light (Bottom)
7. Removable Drip Tray
* Drip tray included to collect overflow of batter and crumbs.
8. Power-Supply Cord with Polarized Plug (not shown)



BEFORE USING FOR THE FIRST TIME

1. Remove all parts included in the box.
2. Wash all the parts thoroughly (refer to Cleaning and Maintenance section for more information).

NOTE: Your Waffle Maker may emit a small amount of smoke and/or odor when you use it for the first time. This is normal and harmless, however we recommend that you do not eat the first waffle you make with the Waffle Maker.

OPERATING INSTRUCTIONS

1. Plug the cord into your 110 - 120 V AC wall outlet. The Red Power Light will turn on indicating the appliance is preheating.
NOTE: The Red Power Light will remain on until the appliance is unplugged.
2. The Green Ready Light will turn on when the appliance reaches proper cooking temperature. This should take approximately 3 to 5 minutes. Once heated, ready times will be faster.
3. When the Green Ready Light turns on, open the Waffle Maker, and apply a light layer of vegetable oil or melted shortening to the heating plates. Spread the waffle batter evenly onto the lower heating plate.
4. Close the Waffle Maker and rotate the handle 180° clockwise (right) until it locks for cooking.
5. When the Green Ready Light turns on again, rotate the handle 180° counter-clockwise (left) to unlock and then carefully open the Waffle Maker.
6. If the waffles are not dark enough, close the Waffle Maker, rotate to lock, and then wait another 30 seconds. Repeat as needed.
7. When you are satisfied with your waffles, use a non-metallic utensil to remove them from the heating plates.
8. To make more waffles, close the Waffle Maker until the Green Ready Light comes on, then repeat from step 3.
9. When you are finished, unplug

LOCKING AND UNLOCKING YOUR WAFFLE MAKER

Your Waffle Maker is unlocked only when the side with 2 indicator lights is facing up. You can only open the Waffle Maker in the unlocked position.

CLEANING AND MAINTENANCE

1. Always unplug the appliance, and allow it to cool down before cleaning.
2. You can easily remove any excess oils or crumbs without disassembling the appliance.
3. Never submerge the appliance in water or place it in the dishwasher.

4. Use only plastic or wooden utensils on the heating plates. Metal may damage the plates.

5. Use a soft cloth on the heating plates and damp cloth on the outer housing.

Never use abrasive scouring pads or steel wool.

WARNING: This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician

Waffle Recipes

Waffle Base Mix

3 cups all-purpose flour

2 tbsp. baking powder

1 tsp. salt

1/2 cup sugar

Mix all ingredients together and store in an airtight container until ready to use.

TIP:

Add 4 tbsp. of melted butter, 2 eggs and 1/2 cup buttermilk to make classic buttermilk waffles!

Add 1/4 cup of your favorite jam flavor to batter before cooking.

Layer waffles with fresh fruit, toasted nuts, honey, flavored syrups or yogurt for a delicious breakfast or treat.