

cooks
jcpenny home™

Rotating Waffle Maker

Owner's Manual
Lot No. 780-5502



cooks

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 surface, or else hands or limbs can be burned. Use handles or knobs.
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. Ensure that the appliance does not get wet (including splashes) and do not use with wet hands.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn unit off and unplug unit when not in use and before cleaning. If the unit is not turned off when not in use or before cleaning, one may injure themselves if the unit is accidentally turned on. To disconnect, turn unit off, grasp plug, and pull from wall. Never yank on the cord as this may lead to the cord being pulled off the unit.
6. Allow cooling before putting on or taking off parts, or else hands or limbs can be burned if the parts have not been cooled sufficiently.
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. Doing so can cause further damage to the unit, or cause the unit to perform unexpectedly, which may cause injury. 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 as this waffle maker was not intended for outdoor use. Outdoor use can cause damage to the waffle maker from the elements.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove as the power cord can melt.
11. Do not allow appliance to come into contact with any materials that are flammable such as draperies, walls, etc. Doing so can cause the flammable materials to catch fire.

12. Do not place on or near a hot gas or electric burner or in a heated oven. Doing so can cause damage to the waffle maker.
13. When finished baking waffles, set the heat setting to lowest setting and remove plug from wall outlet to ensure that the unit is completely turned off.
14. Do not use this appliance for other than intended use, or else damage or injury may occur.
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, or else liquids can spill and burn hands or limbs.
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

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

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.

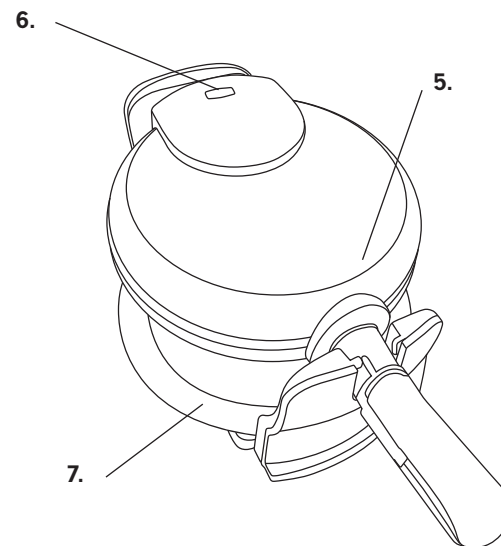
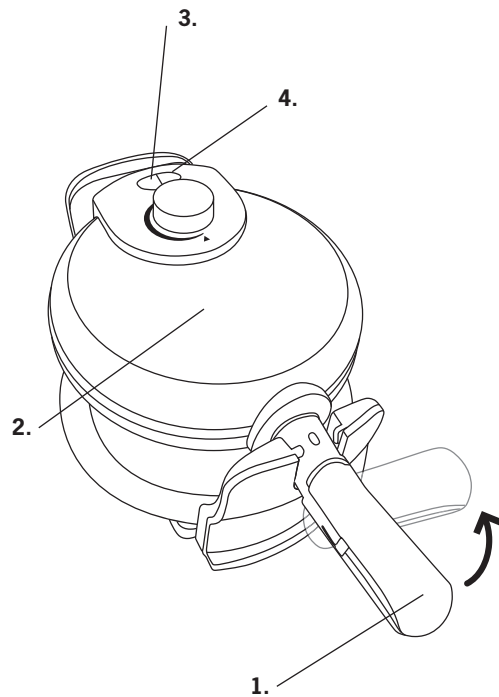
ELECTRIC POWER

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.

GETTING TO KNOW YOUR WAFFLE MAKER:

Product may vary slightly from illustration

1. Folding Handle
 2. Top cover
 3. Red POWER Light
 4. Green READY Light
 5. Bottom cover
 6. Green READY Light (Bottom)
 7. Removable Drip Tray
- * Drip tray included to collect overflow of batter and crumbs.



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 120 V AC wall outlet. The Red Power Light will turn on indicating the appliance is ready for preheating.
2. Set the Control Knob to your desired setting. The higher your setting, the darker your waffles will be. Experiment with the setting and different waffle batters to determine your ideal Waffle Maker settings.

NOTE: The Red Power Light will remain on until the appliance is unplugged.

3. The Green Ready Light will turn off and the Waffle Maker will begin to preheat. 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.
4. 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.
5. Close the Waffle Maker and rotate the handle 180° clockwise (right) until it locks for cooking.
6. When the Green Ready Light turns on again, rotate the handle 180° counter-clockwise (left) to unlock and then carefully open the Waffle Maker.
7. If the waffles are not dark enough, close the Waffle Maker, rotate to lock, and then wait another 30 seconds. Repeat as needed.
8. When you are satisfied with your waffles, use a non-metallic utensil to remove them from the heating plates.
9. To make more waffles, close the Waffle Maker until the Green Ready Light comes on, then repeat from step 4.
10. When you are finished, turn the appliance off and then unplug it from the wall outlet. After it has sufficiently cooled, the heating plates may be wiped clean.

LOCKING AND UNLOCKING YOUR WAFFLE MAKER

Your Waffle Maker is unlocked only when the Control Knob is facing up. You can only open the Waffle Maker in the unlocked position.

CLEANING AND MAINTENANCE

1. Always turn off the appliance, unplug it, 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 occasionally a metal polish intended for stainless steel on the outer housing. Never use abrasive scouring pads or steel wool.
6. Do not use the Waffle Maker for anything other than making waffles.

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

NOTE: Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle plates with butter or vegetable oil. Do not use non-stick sprays as they can cause build-up on the cooking plates.

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.

Chocolate Chip Waffles

1 1/2 cups Classic 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 Classic 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.

Chocolate Peanut Butter Waffles

1 1/2 cups Classic 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 Classic 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.

Cinnamon Apple Waffles

1 1/2 cups Classic 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 classic 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).

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.

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