



Double Heart Waffle Maker Instruction Manual

MODEL: TXW-9818



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We'll help you live it...one moment at a time."*



Thank-you for purchasing a Ginny's Brand Double Heart Waffle Maker. Double hearts means waffles to the table in double time! And it couldn't be easier, either. Before you know it, you'll be turning out perfect, golden-brown heart waffles—and earning lots of ooh's and "aah"s, too. Enjoy!

Ginny
President, Ginny's

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SAVE THESE INSTRUCTIONS

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 lid.
3. To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts or before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for replacement or return.
7. Never use attachments not made for this appliance.
8. Do not use outdoors.
9. Do not let cord hang over edge of a 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Only use this appliance for its intended use.
14. This appliance is not intended for use by any person with reduced physical, sensory or mental capabilities, or lack of experience or knowledge. They should not operate this appliance unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.

IMPORTANT SAFEGUARDS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting of entanglement or tripping over a long cord. An extension cord may be used with care, however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

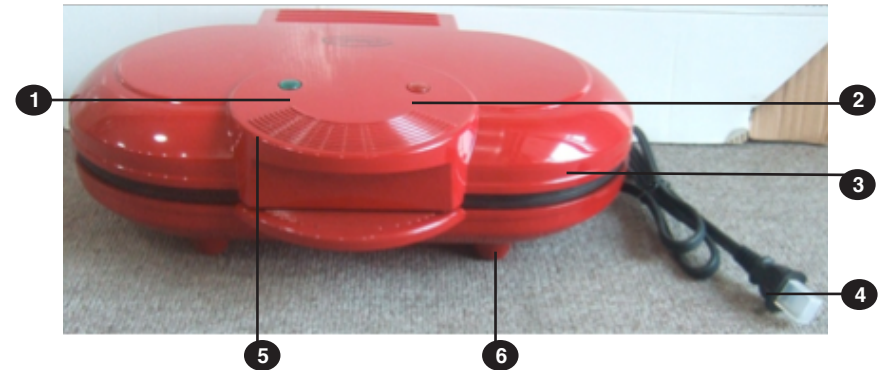
FOR HOUSEHOLD USE ONLY

To reduce the risk of electric shock, this waffle maker is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. 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.

SPECIFICATIONS

Product Size: 13.5" x 9.5" x 4.25"
Cord Length: 36"
Rate: 120V 60Hz
Wattage: 1400W
Waffle size: 6" diam. x .5"

PART NAMES



1. Green Indicator Light
2. Red Indicator Light
3. Red Housing
4. Power cord
5. Integrated ribbed handles
6. Legs with non-slip pads
7. Upper and lower black non stick aluminum grid



HOW TO OPERATE

1. Before using your Heart-Shaped Waffle Maker for the first time. Wipe the grids with a damp cloth. Remove all protective paper and wrapping.
 2. Preheat the waffle maker. Close lid and plug cord into a 120V/ AC wall outlet. The red light will go on to signal power. Allow the waffle maker to preheat. The green indicator light will go on when waffle maker is ready to use.
- Note:** The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal, and common to appliances with a nonstick surface.
3. When green indicator light goes on, batter can be poured onto the center of the lower waffle grid. Use a heat-proof plastic spatula to spread batter evenly over the grids. Close the lid.
 4. The green light will go off and the red light will once again illuminate. It may take several seconds for the red light to come on. This is normal.
 5. Once the waffles are ready to eat, the green light will come on again.
 6. Baking time is determined by your desired browning level. If you want darker waffles, let them bake a little longer.
 7. Once the waffle is ready, remove it by gently loosening the edges with a heat-proof plastic spatula. Never use metal utensils, as they may damage the nonstick coating.
 8. Always disconnect the plug from the wall outlet, once baking is completed.

Note: The Heart-Shaped Waffle Maker has been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or flavorless vegetable oil. If using oil, apply it with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of your waffle maker.

GUIDELINES & COOKING TIPS

1. For evenly filled waffles, pour the batter onto the center of the lower grid and close the cover.
2. We recommend using 1/3 cup batter per waffle for evenly filled waffles.
3. Waffles are best when made to order, but baked waffles may be kept warm in a 200°F oven. Place on a rack or in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispness.
4. Baked waffles may be frozen. Allow to cool completely, then place in plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in a toaster or toaster oven when ready to use.

CLEANING & CARE

1. Once you have finished baking, remove plug from electrical outlet. Leave top lid open so grids begin to cool.
2. Never take your waffle maker apart for cleaning.
3. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel.
4. You may clean the grids by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup. Be certain grids have cooled completely before cleaning. If batter adheres to plates, simply pour a little cooking oil onto the baked batter and let stand approximately 5 minutes, thus allowing batter to soften for easy removal.
5. To clean exterior, wipe with a soft damp cloth. To avoid discoloration of outer housing due to use of butter and oil products, we suggest sprinkling baking soda on the stained areas and wiping down with a soft damp cloth. We recommend wiping down the waffle maker after each use to keep your machine looking brand new.

NEVER IMMERSE CORD, PLUG OR UNIT IN WATER
OR OTHER LIQUID.

RECIPES

BASIC WAFFLES

Fresh, homemade waffles make breakfast a special occasion. Freeze the extras to use later.

INGREDIENTS:

2 cups all-purpose flour	2 tbsp granulated sugar
1 tbsp baking powder	1/2 tsp baking soda
1/2 tsp salt	1-3/4 cups reduced fat milk
6 tbsp vegetable oil	2 large eggs

DIRECTIONS:

1. Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using.
2. Preheat your Heart-Shaped Waffle Maker (green indicator light will be lit when ready).
3. Pour 1/3 cup batter onto the center of the lower grid; spread batter, using a heatproof spatula, to within 1/2 inch of the edge of the grid.
4. Close lid of waffle maker – indicator light will turn red. When light turns green again, waffle is ready. Open lid and carefully remove baked waffle.
5. Repeat with remaining batter. For best results, serve immediately. You may keep waffles warm until ready to serve in a 200°F oven. Makes ten waffles.

Variation: For Banana Waffles, add 1/2 cup mashed banana to the batter when mixing. Additionally, you may wish to add 1/2 cup finely chopped nuts and/or 1/2 cup mini chocolate morsels to either Basic Waffles or Banana Waffles.

RECIPES

CORNMEAL WAFFLES

These waffles taste like cornbread. Serve them as a traditional breakfast food with butter and warm syrup or jam, or serve them hot along with a chili, soup or stew.

INGREDIENTS:

1-1/4 cups all-purpose flour	1 cup cornmeal (yellow or white)
2 tbsp granulated sugar	1 tbsp baking powder
1/2 tsp salt	1-3/4 cups reduced fat milk
6 tbsp vegetable oil	2 large eggs

DIRECTIONS:

1. Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using.
2. Preheat your Heart-Shaped Waffle Maker (green indicator light will be lit when ready).
3. Pour 1/3 cup batter onto the center of the lower grid; allow batter to spread toward edges for 5 seconds.
4. Close lid of waffle maker – indicator light will turn red. When light turns green again, waffle is ready. Open lid and carefully remove baked waffle.
5. Repeat with remaining batter. For best results, serve immediately. You may keep waffles warm until ready to serve in a 200°F oven. Makes ten waffles.

RECIPES

NUTTY WHEAT WAFFLES

Wholesome wheat flavor combines with crunchy nuts for a delicious breakfast, brunch or snack. Top with warm syrup or fruit compote.

INGREDIENTS:

1-1/2 cups all-purpose flour	1/2 cup whole wheat flour
2 tbsp granulated sugar	1 tbsp baking powder
1/2 tsp salt	2 cups reduced fat milk
6 tbsp vegetable oil	2 large eggs
1/2 cup finely chopped nuts: such as pecans, walnuts, almonds or hazelnuts	

DIRECTIONS:

1. Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using.
2. Preheat your Heart-Shaped Waffle Maker (green indicator light will be lit when ready).
3. Pour 1/3 cup batter onto the center of the lower grid; spread batter, using a heatproof spatula, to within 1/2 inch of the edge of the grid.
4. Close lid of waffle maker – indicator light will turn red. When light turns green again, waffle is ready. Open lid and carefully remove baked waffle.
5. Repeat with remaining batter. For best results, serve immediately. You may keep waffles warm until ready to serve in a 200° F oven. Makes ten waffles.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU
OF ALL OTHER WARRANTIES AND CONDITIONS,
EXPRESS OR IMPLIED,
INCLUDING BUT NOT LIMITED TO THOSE OF
MERCHANTABILITY OR FITNESS
FOR A PARTICULAR PURPOSE.

Customer Service
8:00 am to Midnight, Monday through Friday

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