



# DOUBLE CERAMIC ROTATING WAFFLE MAKER User Guide

Item: 742398

*Recipes  
Inside!*



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*“Life is happening.*

*We’ll help you live it...one moment at a time.”*

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Thank you for purchasing a Ginny’s Brand Double Ceramic Rotating Waffle Maker. The ceramic coated plates will make clean-up quick and easy. And this waffle maker is not just for breakfast - you’ll be surprised what you can make and you’ll have fun doing it! Check out our recipes in the back to get started. Enjoy!

*Ginny*

President, Ginny’s

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- **FOR HOUSEHOLD USE ONLY.** Do not use this appliance for other than its intended use.
- **REMOVE** all packaging materials and labels before first use.
- **WIPE DOWN** all parts before first use. See Cleaning & Care.
- A **SHORT CORD** is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause it to fray and break.
- We do not recommend using an extension cord with this appliance. However, **IF AN EXTENSION CORD IS USED**, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- **CLOSE SUPERVISION** is necessary when using this appliance near **CHILDREN**.
- A fire may occur if this appliance is used near **FLAMMABLE MATERIALS**, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a **STABLE, DRY, HEAT-RESISTANT SURFACE**. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all **MOVING PARTS**.
- Always use **OVEN MITTS** when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn **OFF AND UNPLUG** this appliance when not in use.
- **NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.**
- **DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.**

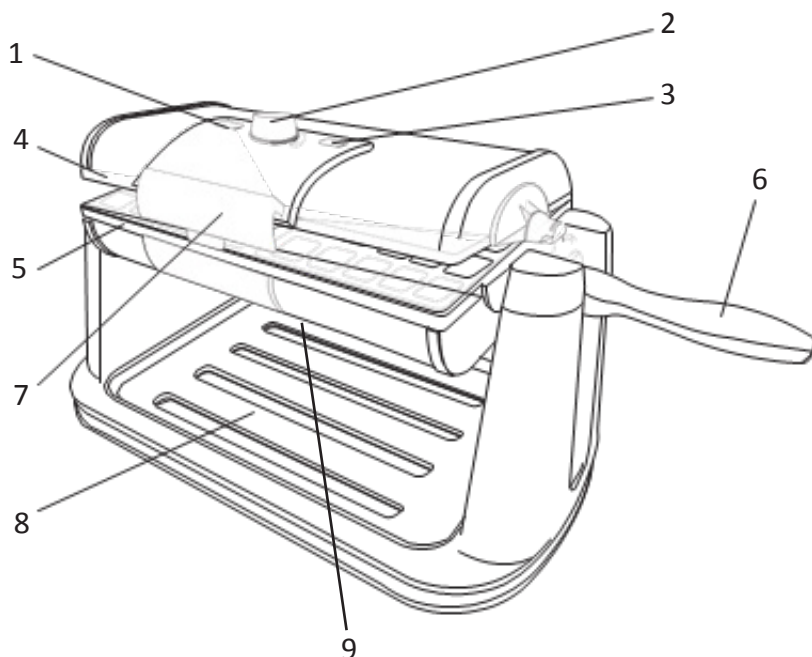
# ELECTRICAL SAFETY

This appliance is equipped with a three-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. The plug should be attached to the appliance before connecting to an electrical outlet. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

POWER RATING	1500 W, 120 V, 60 Hz
CAPACITY	makes two 5 1/2" square waffles
CORD LENGTH	36"
DIMENSIONS	18" L x 10 1/4" W x 10 1/4" H
MODEL	YDE908

# GET TO KNOW YOUR APPLIANCE



1. Red POWER Light
2. Control Dial
3. Green READY Light
4. Top Ceramic/Aluminum Plate
5. Bottom Ceramic/Aluminum Plate
6. Folding Side Handle
7. Front Handle/Lock
8. Removable Drip Tray
9. Underside Green READY Light (under Bottom Ceramic/Aluminum Plate)
10. Measuring Cup (not shown)

# HOW TO OPERATE

**WARNING:** To protect the premium quality ceramic non-stick surfaces, use only plastic, nylon or wooden utensils to remove waffles.

**Tip:** Recipes will vary in cook time; batters with more sugar will brown quicker. Thicker batters may require a longer cooking time.

1. Lift the front handle to unlock and open the waffle maker.
2. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom ceramic plates with butter or vegetable oil. **DO NOT USE NON-STICK SPRAYS AS THEY CAN CAUSE BUILD-UP ON THE PLATES.** Lower the top ceramic plate.
3. Plug the waffle maker into an outlet. The red **POWER** light will come on and remain lighted during use.

**Note:** When heated for the first time, the waffle maker can emit slight smoke or odor. This is normal and should disappear after one or two uses. You may want to discard your first waffles.

4. Turn the control dial to the **MAX** setting to preheat.
5. While preheating, prepare your recipe.
6. After approximately 5 minutes, the green **READY** light will come on, indicating the unit is ready for use.
7. Turn the control dial to the desired setting. A lower setting produces a lighter browned waffle, while waffles made at a higher setting are darker and crispier. When preparing a recipe for the first time, turn the control dial to the center (**MEDIUM**); then adjust according to preference.
8. Make sure the side handle is extended. Lift the front handle to unlock and open the waffle maker.
9. Pour just enough batter to fill lower grid (about  $\frac{2}{3}$  to  $\frac{3}{4}$  cup of batter for each side). Use a spatula to spread the batter in to the corners if needed. **Do not overfill; batter will expand when cooked.**

(continued on page 7)

# HOW TO OPERATE

10. Lower the top ceramic plate to close the waffle maker. When the top locks shut, use the extended side handle to rotate unit counterclockwise 180°.
11. When the underside green light turns on, rotate the handle clockwise 180° and then carefully open the waffle maker.

**Note:** Do not open the waffle maker if total cooking time is under 1 minute 30 seconds. This can cause the under-cooked waffles to break and they can be difficult to remove from the plates.

12. Waffles should be baked according to the recipe you are following - for a darker, crispier waffle, lower the top ceramic plate again and turn the control dial to increase the temperature. Continue to bake for 30 second intervals, checking until the desired doneness is reached.
13. When done, remove waffles using a rubber or wooden spatula. If making more waffles, close the waffle maker to retain heat. Always wait for the green light to come on before adding more batter.
14. When finished baking, unplug the cord from the outlet. The waffle maker will remain ON unless it is unplugged. Lift the front handle to open the waffle maker and allow to cool.

**Tip:** Extra waffles freeze well. Cool completely and store in a covered container (separate waffles with wax paper) in your freezer. Thaw and reheat waffles in a microwave oven or toaster.

# CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Remove the drip tray and wash in warm, soapy water.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. A moist paper towel can be used to wipe down and remove cooked-on batter from the plates. A dry, clean, soft pastry brush is useful to help remove any crumbs from the plates.
6. Wipe the exterior with a damp cloth and dry.
7. Do not immerse any electrical appliance, its cord or plug, into water.
8. Ensure all parts are dried thoroughly before using this appliance.
9. After cleaning, fold side handle and store for future use.



## *Classic Waffles*

1 ½ c. flour	3 large eggs, separated
½ c. cornstarch	2 T. sugar
2 T. cornmeal	1 ¾ c. milk
1 T. baking powder	½ t. vanilla extract
1 t. salt	½ c. butter, melted

1. Preheat the waffle maker on HIGH.
2. In a large bowl, whisk together flour, cornstarch, cornmeal, baking powder and salt.
3. With a mixer, beat egg whites until soft peaks form, add sugar and beat until stiff peaks form.
4. In another bowl, whisk together egg yolks, milk and vanilla.
5. Using a rubber spatula, stir milk mixture into flour mixture until all ingredients are moistened (do not over-mix, small lumps are fine).
6. Stir in the butter and fold in beaten egg whites until combined.
7. Pour batter onto preheated waffle maker. CLOSE AND LOCK the waffle maker and turn. Waffles should be golden and crispy after 3-5 minutes on HIGH (different waffle makers may vary – so check your first batch closely for doneness).

Makes about 8 medium waffles

**Tip:** For a special treat, try sprinkling chopped fresh fruit or nuts on the batter before closing the waffle maker!

## *Waffle Omelette*

Use any veggies you have on hand for this recipe – chopped ham, bacon or sausage would be great also! Double this recipe to make 2 at once.

- |  |                               |
|--|-------------------------------|
| 2 eggs                                 | 2 T. milk                     |
| ¼ roma tomato, chopped and seeded      | 2 T. cheddar cheese, shredded |
| 1 T. onion, minced                     | salt & pepper                 |
| 1 small handful fresh spinach, chopped |                               |

1. Preheat the waffle maker on MEDIUM.
2. Beat the eggs and stir in the veggies and milk. Add the cheese, and salt & pepper to taste.
3. Pour the egg mixture into the waffle maker. CLOSE AND LOCK. Turn and time for 3 minutes. Add more time if needed.

Makes 1 omelette

## *Bacon*

1. Preheat the waffle maker on MEDIUM.
2. Cut bacon to fit in your waffle maker, if needed. Place pieces on the waffle maker.
3. Close the waffle maker (do not lock it) and cook on MEDIUM for 5 minutes (or longer if crisper bacon is desired).

## *French Toast*

½ c. milk

2 eggs

French bread, sliced 1" thick

cinnamon

1. Preheat the waffle maker on HIGH.
2. Beat the milk and eggs together. Dip in the bread to coat thoroughly.
3. Place the bread on the waffle maker and sprinkle top with cinnamon.
4. Close the waffle maker (do not lock it) and cook on HIGH 5 minutes.

Makes about 8 pieces

## *Cinnamon Rolls*

1 can (7.3 oz.) refrigerated cinnamon rolls with icing

1. Preheat the waffle maker on MEDIUM.
2. Open the can and separate the rolls. Place them on the waffle maker (only a few may fit at a time – leave 2" spacing between).
3. Close the waffle maker (do not lock it) and cook on MEDIUM for 3 minutes.
4. Remove from the waffle maker and top with icing.

Makes 5 rolls

## *Potato Chive Pancakes*

1 c. mashed potatoes	salt & pepper
3 T. chives, chopped	1 t. butter, melted
1 T. sour cream	cheddar cheese, shredded

1. Preheat the waffle maker on HIGH.
2. In a small bowl, mix the potatoes, chives, sour cream and salt & pepper.
3. Using a pastry brush, brush the hot waffle maker grids with the butter.
4. Scoop half of the potato mixture (roughly formed into a ball) on the waffle maker and carefully close (do not lock).
5. Cook on HIGH 5-8 minutes or until potatoes are crispy on the outside. Remove (try using 2 spatulas – one to lift and the other to push under the potatoes), and top with shredded cheese.

Serves 2

## *Grilled Ham & Cheese*

Butter	2 slices cheese
2 slices bread	2-4 slices ham

1. Preheat the waffle maker on MEDIUM.
2. Spread butter on one side of each slice of bread. Place one slice of bread, butter side down, on the hot waffle maker. Add one slice of cheese, ham, and another slice of cheese. Top with the last slice of bread, butter side up.
3. Carefully close the waffle maker (do not lock) and cook for 8 minutes (or until sandwich is cooked to your liking).
4. Remove the sandwich and let it rest for about 1 minute before cutting.

Makes 1 sandwich

## *Waffled Stuffing*

This is a great way to use up leftover stuffing from the holidays - or start with stuffing freshly made from the box. Either way, this easy recipe is sure to please! Enjoy plain, with gravy, syrup or cranberry sauce.

1 c. stuffing (add 1 T. of water if needed to hold the stuffing together)

1. Preheat the waffle maker on HIGH.
2. Roll the stuffing into 2 balls and flatten into patties. Place one patty on each side of the hot waffle maker, centered.
3. Close the waffle maker (do not lock) and cook on HIGH 5-8 minutes, or until crispy on the outside.
4. Remove (try using 2 spatulas – one to lift and the other to push under the stuffing). Enjoy!

Serves 2

## NOTES

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## NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# 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.



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