

R



Waffle Maker

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** waffle maker. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

.....

When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not turn the temperature dial before plugging into the electrical outlet.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: DO NOT use metal utensils with this appliance. Only use nylon, wooden, or silicone utensils to remove baked waffles from the cooking plates.
- ::: **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Always use the stay-cool handle. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping and possibly cause burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or appliance in water or other liquid.
- ::: Do not plug or unplug the machine into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.

::: Always turn off and unplug appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.

::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

.....

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

.....

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.

::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

.....

If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

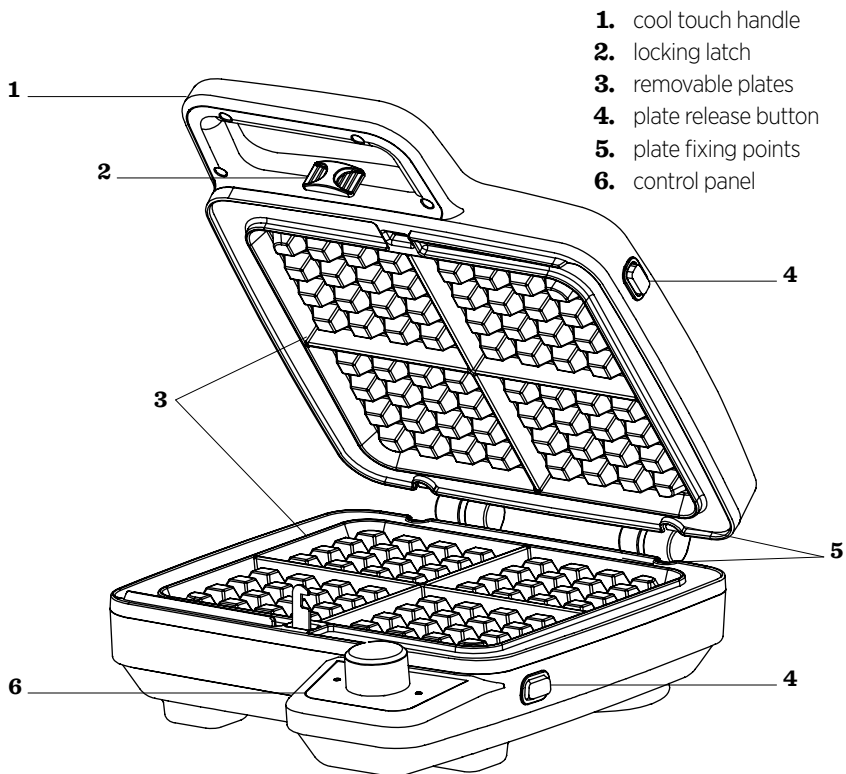
.....

Main voltage: 120 V / Frequency: 60 Hz / Power consumption: 1000 watts

PARTS IDENTIFICATION

.....

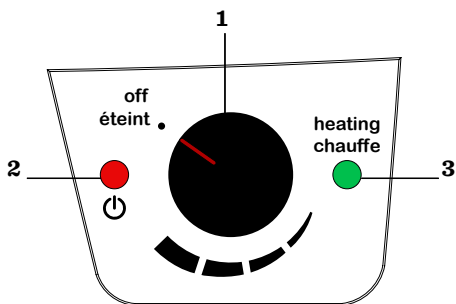
Product may vary slightly from diagram.



- 1.** cool touch handle
- 2.** locking latch
- 3.** removable plates
- 4.** plate release button
- 5.** plate fixing points
- 6.** control panel

CONTROL PANEL

.....



- 1.** temperature control knob
- 2.** power indicator (red light)
- 3.** preheating indicator (green light)

BEFORE FIRST USE

.....

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wipe the appliance with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord, or the power plug in water or any liquid.
- 6- Wash the cooking plates in warm, soapy water. Rinse and dry thoroughly. Refer to instructions on how to release and install plates.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

REMOVABLE PLATES

.....

RELEASE

Press the plate release button (fig. 1 and 2). Slide the plates out from under the fixing points (fig. 3 and 4).

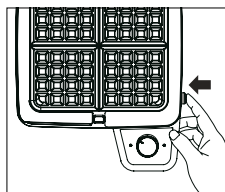


fig. 1

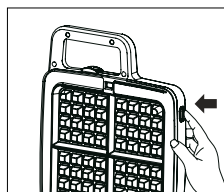


fig. 2

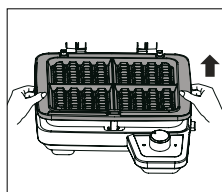


fig. 3

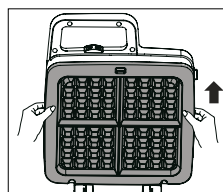


fig. 4

INSTALL

Align the plates beneath the fixing points and press down near the handle (fig. 5 and 6). The plates will clip back into place.

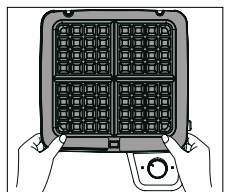


fig. 5

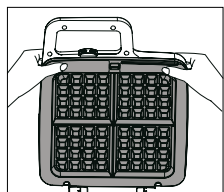


fig. 6

USING THE WAFFLE MAKER

.....

During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

CAUTION: Do not touch hot surfaces. Always use the stay-cool handle of the product. Use protective oven mitts or gloves to avoid burns or serious personal injury.

- 1- Place the appliance on a flat, dry, stable and heat-resistant surface.
- 2- Ensure the temperature control knob is set to OFF and plug the power cord into a standard 120-volt AC electrical outlet. The power indicator light will illuminate to indicate the machine is on, but the plates will not heat until the temperature control knob is turned to the desired setting.
- 3- Set the temperature control knob to desired temperature to preheat the appliance. The green preheating light will illuminate. The lid must remain closed for preheating.
NOTE: For best results, lightly coat, baste or spray both cooking plates with oil.
- 4- Once the selected temperature has been reached, the the green preheating will extinguish.
- 5- Open the lid to pour batter onto the bottom plate and close the lid.
NOTE: Batter will expand rapidly inside the appliance; NEVER lock the lid during the cooking process. Do not over-fill.
NOTE: Do not open the lid while steam is escaping. Cooking time may vary depending on the type of batter used and the desired level of browning.
- 6- When escaping steam has diminished, it is an indication that the lid can be opened to inspect readiness. Bake time will vary depending on the recipe and waffles may cook for a longer period to achieve the desired crispness. When the waffle is done, use a utensil to remove it.
NOTE: Never use metal utensils such as forks or knives with this appliance, as they will scratch the non-stick surface. Only use nylon, wooden, or silicone utensils.
NOTE: The preheating light may cycle on and off during cooking. This is normal and it indicates that the thermostat is maintaining the set cooking temperature.
- 7- Close the lid and wait for preheating light to extinguish again before baking another batch of waffles.
- 8- Lower the lid in between batches to maintain the heat.
- 9- Always turn the appliance off and disconnect the power supply when not in use.
NOTE: The power indicator light stays illuminated while the appliance is plugged in.

CLEANING AND MAINTENANCE

.....

ATTENTION: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

::: Remove top and bottom plates from the appliance before cleaning. Refer to section REMOVABLE PLATES for instructions on removal and installation.

::: Wash plates in warm, soapy water.

NOTE: Do not use abrasive cleaners, scouring pads or any other object that could scratch the non-stick coating.

::: Plates should be thoroughly cleaned and dried after each use.

::: To protect against electrical shock, do not immerse cord, plug or unit in water or any other liquid.

::: If needed, wipe the exterior surface of unit with a soft, damp cloth. Dry thoroughly.

STORAGE

.....

Ensure all parts are clean, dry and the lid is locked closed (fig. 7) before storing. The appliance can be stored vertically or flat in a dry, clean place. When not in use, the power cord may be wrapped under the base of the appliance. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

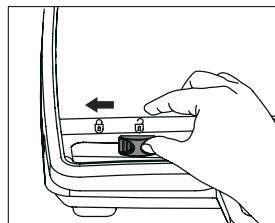


fig. 7

2-YEAR LIMITED WARRANTY (Applies only in Canada)

.....

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent.

Please do not return this product to the store. For assistance, please contact 1-866-226-9222.

If you have any questions regarding this product, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222



buttermilk waffles

PREPARATION 20 minutes

RESTING 10 minutes

COOKING 15 minutes

SERVINGS 12 waffles

* **FREEZES WELL** *

- 1 cup (150 g) unbleached all-purpose flour**
- ¼ cup (35 g) cornstarch**
- ½ tsp baking soda**
- ½ tsp salt**
- 2 eggs**
- ¼ cup (55 g) brown sugar**
- ¼ cup (60 ml) canola oil**
- 1 cup (250 ml) buttermilk**

1 In a bowl, combine the flour, cornstarch, baking soda and salt.

2 In another bowl, beat the eggs and brown sugar with an electric mixer until the mixture is light and fluffy, triples in volume and forms a ribbon as it falls from the beaters, about 5 minutes. Drizzle in the oil while whisking. With a rubber spatula, stir in the dry ingredients alternately with the buttermilk, mixing until the batter is just moistened (a few clumps of flour will remain). Let rest for 10 minutes.

3 Preheat the waffle iron. For each waffle, pour about ⅓ cup (75 ml) of batter at a time onto the waffle iron and close the iron. Cook for 4 to 5 minutes or until the waffle is golden. Keep warm. Repeat with the remaining batter.

[NOTE] For variety, add 1 cup (150 g) of blueberries, fresh or frozen, or 1 cup (200 g) of chocolate chips to the batter after letting it rest.

Belgian-style waffles

PREPARATION 15 minutes

RESTING 12 hours

COOKING 12 minutes

SERVINGS 8 waffles

* **FREEZES WELL** *

- 1 cup (250 ml) warm milk
- ¼ cup (55 g) butter, melted and cooled to room temperature
- 1 ½ cups (225 g) unbleached all-purpose flour
- 1 tbsp sugar
- ½ tsp instant dry yeast
- ½ tsp salt
- 1 egg
- 3 tbsp (40 g) pearl sugar (see note)



- 1** In a bowl, combine the milk and the butter.
- 2** In another bowl, combine the flour, sugar, yeast and salt. Add the egg and stir with a whisk until the batter is crumbly. Gradually add the milk mixture while whisking (a few clumps of flour will remain). Cover and let rest for 12 hours in the refrigerator.
- 3** Preheat the waffle iron. For each waffle, sprinkle ½ tsp of the pearl sugar onto the waffle iron. Cover with about ⅓ cup (75 ml) of the batter. Sprinkle ½ tsp of pearl sugar over the batter and close the iron. Cook for 4 to 5 minutes or until the waffle is golden. Keep warm. Repeat with the remaining batter and pearl sugar.

| NOTE | Traditional Belgian waffles are made with pearl sugar, which can be found in specialty stores. If unavailable, crush sugar cubes with a mortar and pestle to make peppercorn-size sugar crystals.



rösti-style potato waffles

PREPARATION 30 minutes

COOKING 25 minutes

SERVINGS 8 waffles

3 lb (1.4 kg) Russet potatoes, peeled (about 6 large potatoes)

¼ cup (55 g) salted butter, melted

½ tsp salt

vegetable oil, for cooking

1 Grate the potatoes. On a clean tea towel, place half of the grated potatoes at a time and wring well over the sink to squeeze out excess liquid. You should have about 6 cups (1.5 L) of grated potatoes.

2 In a bowl, combine the potatoes with the butter and salt.

3 Preheat the waffle iron. Lightly oil it. Spread half of the potato mixture onto the waffle iron. Close. Cook for 12 to 14 minutes or until the rösti waffles are golden and crisp. Keep warm in an oven preheated to 200 °F (95 °C). Repeat with the remaining potato mixture.

4 Serve the röstis with bacon and eggs or a meat stew.

