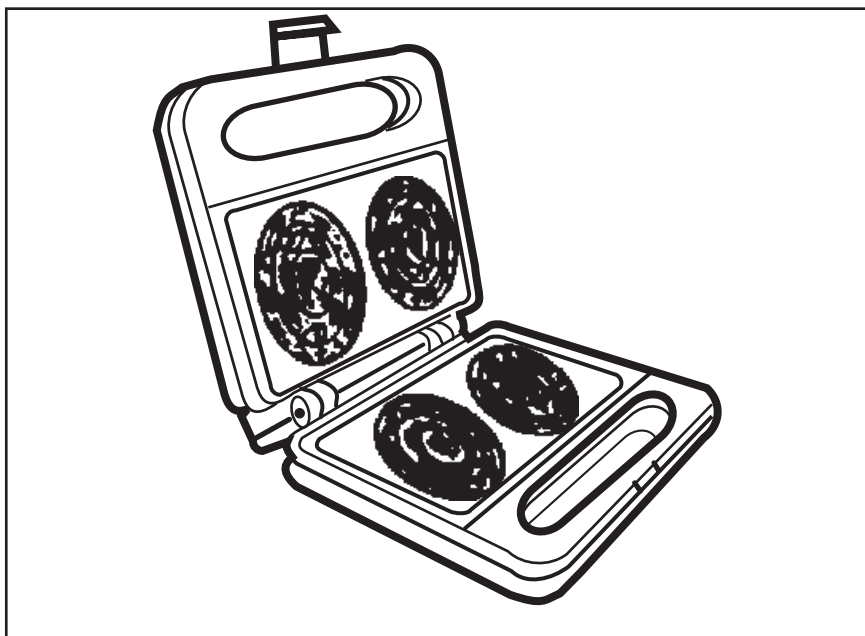


OWNER'S MANUAL

Model No. WM8PZL

Pizzelle Baker

A U T O M A T I C



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 electrical shock, do not immerse any part of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to Salton, Inc. Service Center for examination, repair and adjustment.
7. The use of accessory attachments not recommended by Salton, Inc. may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of 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. Do not use appliance for other than intended use.

Save These Instructions

Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other). As a safety feature, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in 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.

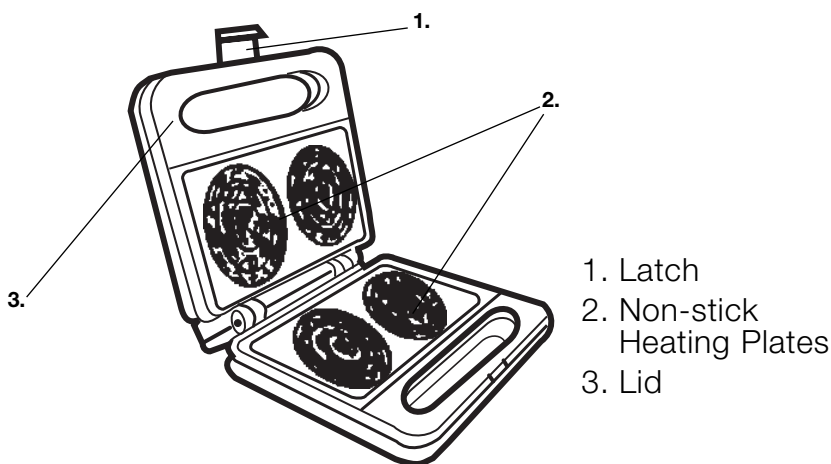
Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Getting To Know Your Salton® Automatic Pizzelle Baker



Instructions for Use

1. Before using your Salton® Automatic Pizzelle Baker for the first time, wipe the Plates with a damp cloth to remove all dust.
2. Preheat the Pizzelle Baker. Close Lid and plug cord into a 120V AC wall outlet. The Indicator Light will go on.
3. Begin when the Indicator Light goes off.
4. Place dough evenly in the center of each bottom Plate. One heaping teaspoonful in each plate will make two full-size pizzelles.
5. Close the Lid and fasten the Latch.
6. Bake pizzelle about 90 seconds. When the pizzelle is ready, the Light will go off. Remove pizzelle with the help of a plastic spatula. Never use metal tongs or a knife, as these can cause damage to the non-stick coating.
10. As you bake continuously, the Indicator Light will go on and off. Remember, when you close the Lid after removing baked pizzelles, the next pizzelles may be baked in less time because the Plates will store heat.
11. Disconnect the plug from wall outlet when not in use.

Note: Do not use spray-on oils or food release products,

User Maintenance Instructions

1. Before cleaning, unplug the appliance from outlet and allow to cool.
2. **Inside cleaning:** Wipe the Plates with absorbent paper towelling or a soft cloth. Although the Plates are coated with a non-stick coating, some batter may still adhere to the Plates. To remove, simply pour a little cooking oil onto the baked-on food and allow to stand for five to ten minutes. This should soften the batter and make it easy to remove. If this method fails, we then suggest wiping the Plates with a slightly dampened cloth and a little soap.
3. **Outside cleaning:** Wipe with a soft, dry cloth.
4. Do not use steel wool, scouring pads or abrasive cleaners.
5. Do not immerse in water or other liquid.
6. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

IMPORTANT:

Your Salton® Automatic Pizzelle Baker is coated with a non-stick surface. If you choose to use grease or shortening, please use liquid margarine. We do not recommend using spray-on aerosol products.

Recipes

Basic Pizzelles

3 eggs

1-3/4 cups flour

3/4 cups sugar

1 tablespoon vanilla or anise

1/2 cup margarine, melted (do not use oil)

2 teaspoons baking powder

- Beat eggs, adding margarine and flavoring. Add sugar gradually. Beat until smooth.
- Sift flour and baking powder. Mix with egg mixture until smooth.
- Dough will be sticky enough to be dropped with a spoon.
- Drop one heaping teaspoon of dough evenly in the center of each bottom Plate. This will make two full-size pizzelles at a time.
- Check pizzelles after baking for 30 seconds. Pizzelles should be golden brown.
- Makes approximately 30 pizzelles.

Pizzelle Desserts

Pizzelles provide an excellent foundation for many simple and elegant dessert creations. They can be used to make ice cream sandwiches or filled with your favorite fruits and fillings. Following are a couple of basic ideas to get you started. Use your imagination to create wonderful treats for your friends and family.

Strawberry Ice Cream Sandwiches

2 pizzelles for each sandwich
strawberry ice cream
strawberry jam or preserves
sliced strawberries (fresh or frozen)

Spread the strawberry jam over inside of bottom pizzelle.
Add a couple of sliced strawberries. Fill with ice cream and
cover with a second pizzelle.

Chocolate Topped Pizzelles

chocolate syrup
chocolate chips
whipped cream
pizzelles

Blend chocolate chips into whipped cream to make creamy
topping. Scoop onto pizzelle. Drizzle chocolate syrup over
top. Serve open faced or cover with second pizzelle.
Garnish with dried fruit, cherry, chopped nuts, etc.

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 8am - 5pm CST

Thank You

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE** stating that you are a consumer with a problem. Please refer to Model WM8PZL when you call.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

In-Warranty Service (Canada) for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below.

Customs duty/brokerage fee, if any, must be paid by the consumer.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department, Salton, Inc.
708 South Missouri St. Macon, MO 63552

For more information on Salton, Inc. products, visit our website:

<http://www.salton-maxim.com>, or you can email us at:
salton@saltonusa.com