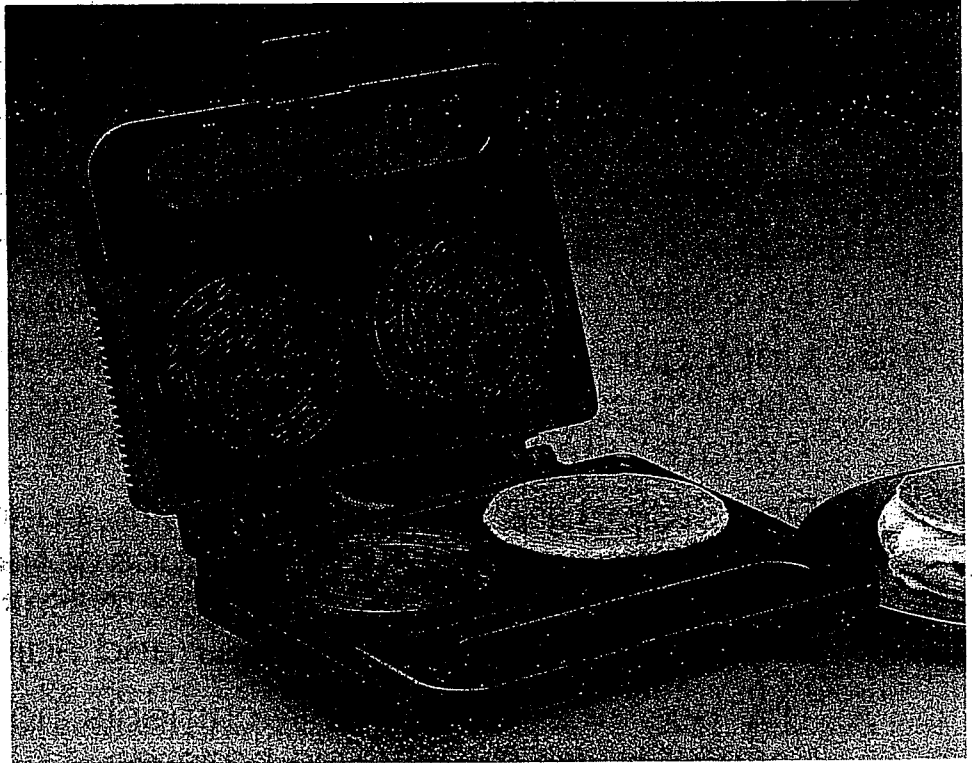


OWNER'S MANUAL  
MODEL No. WM-6

# Pizzelle Maker



**salton®**

*Get a taste of the good life with Salton.*

# **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 and before cleaning the appliance .
- 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/MAXIM Service Center for examination, repair and adjustment.
- 7.** The use of accessory attachments not recommended by Salton/Maxim 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**

# 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 scallops with a slightly dampened cloth and a little detergent.
3. **Outside cleaning:** Wipe dry with a soft dry cloth.
4. Do not use steel wool, scouring pads or abrasive cleaners.
5. Do not immerse in water or any other liquid.
6. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

## **IMPORTANT:**

Your Salton® **Pizzelle Maker** 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 non-stick coating.

## Short Cord Instructions

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

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

If a longer detachable 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 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.

# Instructions for Use

1. Before using your Salton® **Pizzelle Maker** for the first time, wipe the plates with a damp cloth to remove all dust.
2. Preheat the pizzelle maker. Close grids and plug cord in 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 the bottom plate. One heaping teaspoonful will make a full-size pizzelle.
5. Close the top lid and lock.
6. Bake pizzelle about 90 seconds. When the pizzelle is ready, the light will go off. Remove it with the help of a plastic spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.
7. 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 plate will store heat.
8. Disconnect the plug from wall outlet when not in use.

## Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other), as a safety feature, this plug will fit in 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 defeat this safety feature.

# Recipes

## *Basic Pizzelles*

3 eggs  
1 3/4 cups flour  
3/4 cups sugar  
1 Tb. vanilla or anise  
1/2 cup margarine, melted (do not use oil)  
2 tsp. baking powder

- Beat eggs, adding sugar gradually. Beat until smooth.
- Sift flour and baking powder. Mix with egg mixture until smooth.
- Dough will be sticky enough to be dropped by spoon.
- 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 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 sauce over top. Serve open faced or cover with second pizzelle. Garnish with dried fruit, cherry, chopped nuts, etc.

## **PIZZELLE RECIPE REVISION**

In the instructions/recipe book for the Salton Model WM-6 "Pizzelle Maker"  
There is a misprint in the basic recipe. It should read as follows:

3 eggs  
1  $\frac{3}{4}$  cups flour  
 $\frac{3}{4}$  cup sugar  
1 tablespoon vanilla or anise  
 $\frac{1}{2}$  cup margarine, melted (do not use oil)  
2 teaspoons baking powder

Beat eggs, add margarine and flavoring, adding sugar gradually. Beat until smooth.

Sift flour and baking powder. Mix with egg mixture until smooth.

Dough will be sticky enough to be dropped by spoon.

Makes approximately 30 Pizzelles.

Also it states to leave the pizzelle in the maker for 90 seconds, for best results we recommend checking it every 30 seconds until golden brown.

## LIMITED WARRANTY

Products distributed by Salton/MAXIM Housewares, Inc. are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton/MAXIM's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. 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/MAXIM Housewares, Inc., or to units which have been altered or modified without authorization of Salton/MAXIM Housewares, Inc., or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. This warranty does not cover damage which results from unauthorized repairs.

## Service and Repair

DO NOT attempt to repair your Salton® WM-6 Pizzelle Maker. Attempts to repair this appliance yourself may render it dangerous to use. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the appliance to the factory for repair. Under no circumstances should you attempt to open the housing and repair the appliance. Should you do this, your warranty will be voided.

## To Return for Service

1. Securely package and return the product, PREPAID to:  
Salton/MAXIM Housewares, Inc., Repair Department  
550 Business Center Drive, Mt. Prospect, IL 60056
2. Be sure to enclose:
  - a. Your name, address and phone number.
  - b. The date of purchase (or receipt as a gift).
  - c. An explanation of the malfunction or reason for return.
  - d. Eight dollars (\$8.00) Check or Money Order payable to Salton/MAXIM Housewares, Inc. for return postage and handling.
  - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.
3. **Toll Free** Number: 1-800-233-9054.



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