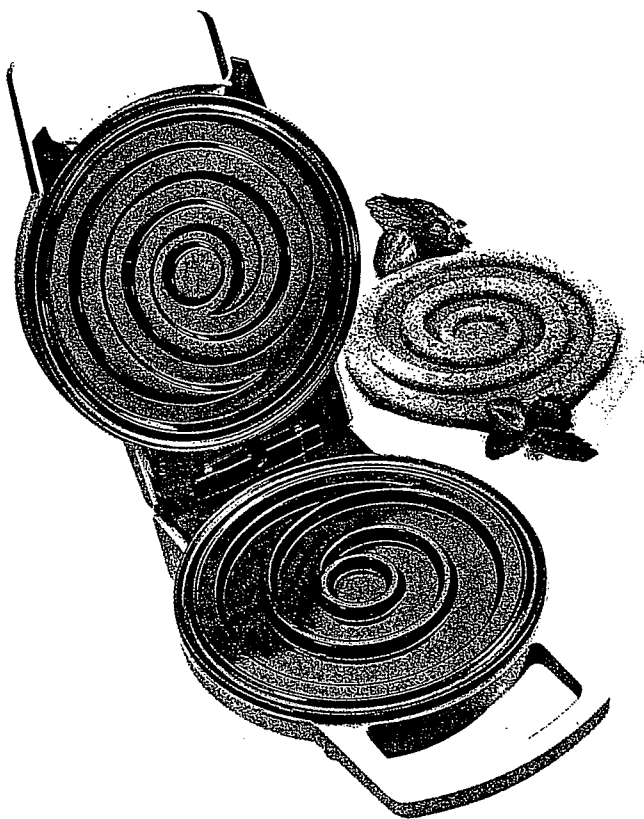


Dr. Seuss'
HOW THE GRINCH
STOLE CHRISTMAS!



**GRINCH COOL TOUCH
WAFFLE MAKER**

MODEL GRIN8WM
USE & CARE GUIDE

salton®

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not immerse cord, plug, or any part of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance is not for use by 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 dropped or damaged in any manner. Contact Consumer Service.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
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. Do not pull on the cord.
13. Do not use the appliance for other than its intended use.

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

**WARNING: THIS IS NOT A TOY FOR USE BY
CHILDREN. KEEP OUT OF THE REACH OF CHILDREN.**

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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

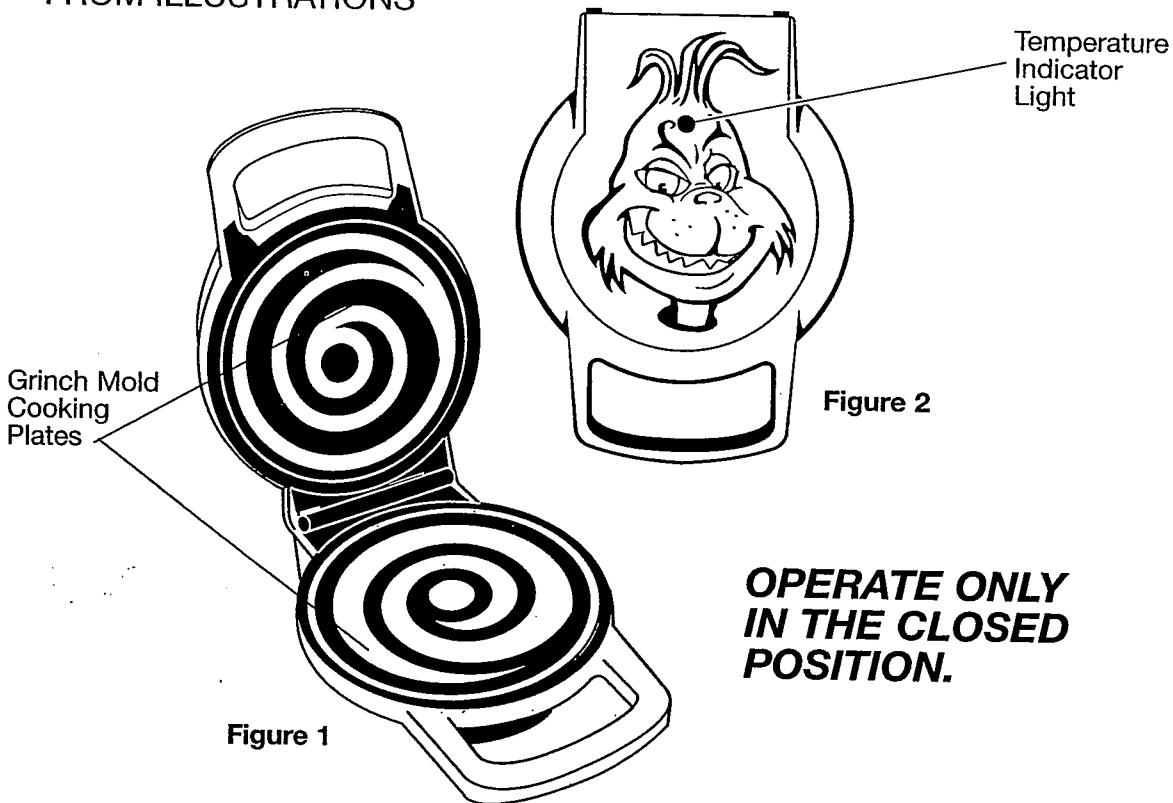
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an 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.

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY
FROM ILLUSTRATIONS



**OPERATE ONLY
IN THE CLOSED
POSITION.**

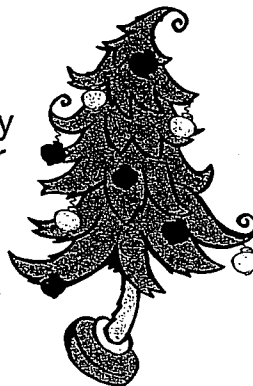
IMPORTANT: Before using, operate the appliance without batter in order to burn off residues on the Heating Elements. Allow the Waffle Maker to operate until smoke and odor dissipate, then unplug unit and allow it to cool.

To avoid burns, caution should be taken when handling the Waffle Maker. The sides of the Heating Plates are exposed and may be hot.

INSTRUCTIONS FOR USE

NOTE: The Waffle Maker is coated with a non-stick surface. Do not use spray-on oils, grease or shortening, as they can cause build-up on the Plates. If desired, use cooking oil instead.

1. Before using the Grinch Cool Touch Waffle Maker for the first time, wipe all surfaces, including the Plates, with a damp cloth. Never immerse unit in water!
2. Close the Lid and plug Waffle Maker into any 120V AC electrical outlet. The Temperature Indicator Light will come on, indicating that the unit has begun heating. It will take the appliance approximately 5 minutes to pre-heat.
3. When the Temperature Indicator Light turns off, the unit has reached cooking temperature. Open the Lid and pour 1/2 cup plus 2 tablespoons of batter evenly inside the Grinch Waffle Mold. Be careful not to pour too much batter, as excess batter will seep out of the Plates.
4. Carefully close the Lid. The Temperature Indicator Light will turn on and off while the waffle is cooking, as the unit cycles to maintain ideal heating temperatures to prevent overheating. Cooking time should take approximately 3-5 minutes. Exact cooking time will vary, depending on your own personal taste, the type of batter and ingredients used, and how many waffles are made in succession.
5. When the waffle is done cooking, remove it by using a plastic or wooden spatula. Never use metal tongs or knives, as these can cause damage to the non-stick coating.
6. Keep the Lid closed to preserve the heat until you are ready to make the next batch of waffles.
7. Disconnect the plug from the electrical outlet immediately after you have finished using the Waffle Maker.



HELPFUL HINTS

- Recipes may be doubled.
- Sift all dry ingredients together. It is not necessary to beat egg yolks and milk separately. Just add them to the combined flour mixture and use a whisk or mixer to blend the ingredients well.
- Egg whites should be beaten until they form stiff peaks. Stir 1/4 of the beaten whites into the batter to lighten it, and then gently fold in the rest. There should be white streaks in the batter. Do not over-mix batter when adding egg whites.
- Do not open the Waffle Maker during the first minute of baking or the waffle will separate. Completely bake the waffle before removing from unit.
- When a waffle is done, the Lid should lift easily. Lift the Lid gently... if it pulls, let it cook another minute.

HELPFUL HINTS *(Continued)*

- Waffles can be made ahead of time and then refrigerated or frozen. When ready to eat, heat them in an oven or toaster. This is handy when serving several people at once.

For lower fat, lower cholesterol waffles:

- All the recipes work equally well with skim milk.
- Leave out the egg yolk altogether — all the leavening properties come from the beaten egg white.
- Use liquid vegetable oils, like canola, corn or sunflower, instead of butter.

For higher fiber waffles:

- Substitute 1/2 cup or more of whole wheat flour for the white flour.
- Substitute 1/4 cup of wheat or oat bran for the white flour.

For sugarless waffles:

- Substitute 1 tablespoon of thawed white grape juice or apple juice concentrate for each teaspoon of sugar. If adding more than one tablespoon of concentrate, add a little less milk.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

NEVER IMMERSE THE WAFFLE MAKER IN WATER OR ANY OTHER LIQUID.

TO CLEAN: Unplug and allow to cool before cleaning. Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the finish.

Inside cleaning: Wipe Cooking Plates with absorbent paper toweling or a soft cloth. Although the Plates are coated with a non-stick coating, some batter or ingredients may still adhere to the Waffle Maker. To remove, simply pour a little cooking oil onto the baked-on food. Allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove with absorbent paper toweling or a soft cloth. If the preceding method fails to remove the food residue, we suggest wiping the Plates with a slightly dampened cloth and a little non-abrasive detergent.

Outside Cleaning: Wipe dry with a soft, dry cloth.

TO STORE: Unplug unit and allow to cool. Store in its box or in a clean, dry place. Never store it while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

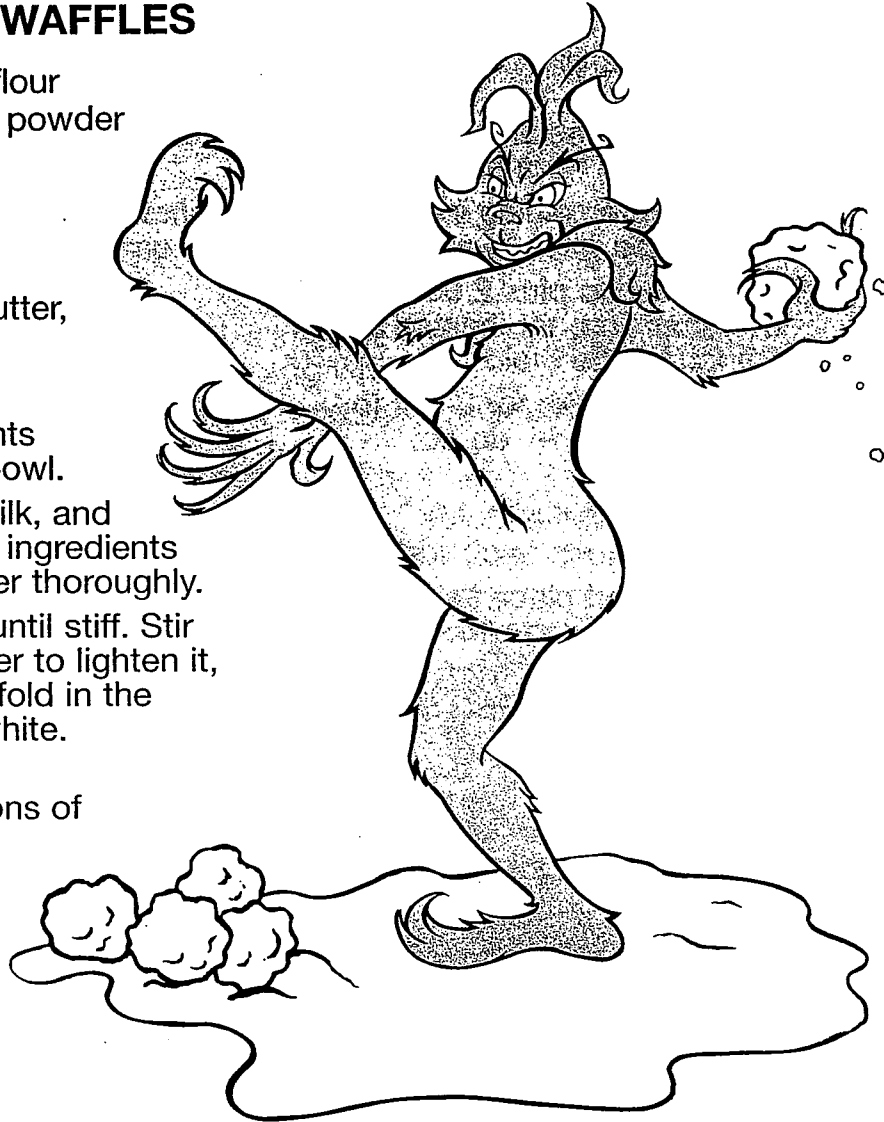


RECIPE GUIDE

BASIC "WHO" WAFFLES

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon sugar
1 egg, separated
1 cup milk
1/2 tablespoons butter,
melted

- Sift dry ingredients together into a bowl.
- Add egg yolk, milk, and butter to the dry ingredients and beat together thoroughly.
- Beat egg white until stiff. Stir 1/4 into the batter to lighten it, and then gently fold in the remaining egg white.
- Pour 1/2 cup plus 2 tablespoons of batter onto the heated Grinch Waffle Mold.
- Makes about 3 waffles.



CHRISTMAS CHOCOLATE WAFFLES

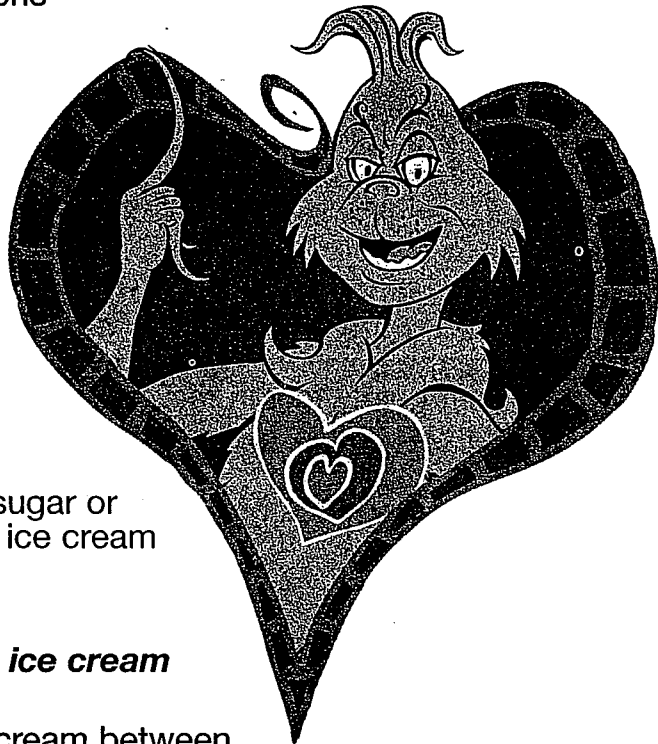
1 cup butter
3/4 cup cocoa powder
2 cups all-purpose flour
1-1/2 cups sugar
4 eggs, beaten
2 teaspoon vanilla

- Melt margarine and cocoa together on low heat. Stir until smooth and remove from heat.
- Combine remaining ingredients and mix well. Add cocoa mixture and mix again until smooth.
- Pour 1/2 cup plus 2 tablespoons of batter onto the heated Grinch Waffle Mold.
- Close and bake for 2-1/2 to 3-1/2 minutes — do not overbake.
- Condition Waffle Molds lightly between each waffle.
- Remove and place flat on cooling rack and allow to cool thoroughly.
- Makes about 6 - 8 waffles.

Serve sprinkled with powdered sugar or cinnamon or topped with vanilla ice cream and chocolate sauce.

Chocolate Waffles make great ice cream sandwiches!

Place slices of your favorite ice cream between Chocolate Waffles. Cut into serving pieces.



GRINCH CORNMEAL WAFFLES

3/4 cup cornmeal
1/4 cup all-purpose flour
2 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon sugar
1 egg, separated
2/3 cup milk
2 tablespoons butter, melted

- Sift dry ingredients together into a bowl.
- Add egg yolk, milk, and butter to the dry ingredients and beat together thoroughly.
- Beat egg white until stiff. Stir 1/4 into the batter to lighten it, and then gently fold in the remaining egg white.
- Pour 1/2 cup plus 2 tablespoons of batter onto the heated Grinch Waffle Mold.
- Makes about 2 waffles.

CINDY LOU PEANUT BUTTER WAFFLES

1 cup all-purpose flour
2 teaspoon baking powder
1/2 teaspoon salt
2 teaspoon sugar
1/4 cup peanut butter
1 egg, separated
1 cup milk
1/2 teaspoon vanilla
1/2 tablespoons melted butter or margarine



- Sift dry ingredients together into a bowl.
- Process peanut butter, egg yolk, milk, vanilla and butter together in a blender.
- Add milk mixture to dry ingredients and beat until well blended.
- Beat egg white until stiff. Stir 1/4 into the batter to lighten it, and then gently fold in the remaining egg white.
- Pour 1/2 cup plus 2 tablespoons of batter onto the heated Grinch Waffle Mold.
- Makes about 3 waffles.

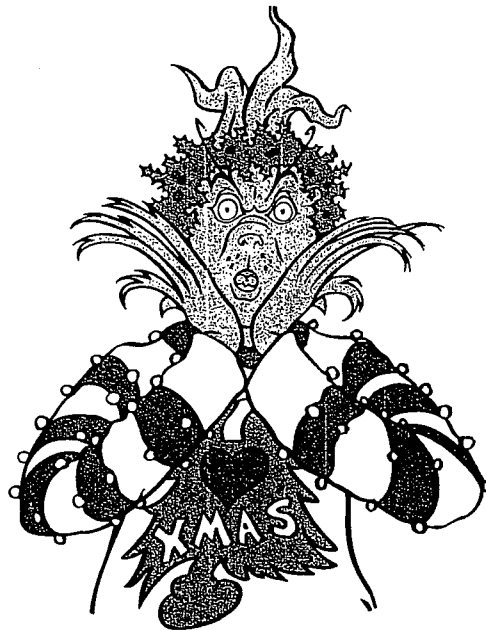
MAX'S OATMEAL RAISIN WAFFLES

1 cup all-purpose flour
1/2 cup quick-cooking oats
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon sugar
1 egg, separated
1 cup milk
1 tablespoon melted butter or margarine
1/3 cup raisins

- Sift dry ingredients together into a bowl.
- Add egg yolk, milk, and butter to the dry ingredients and beat together thoroughly.
- Chop raisins and add to batter.
- Beat egg white until stiff. Stir 1/4 into the batter to lighten it, and then gently fold in the remaining egg white.
- Pour 1/2 cup plus 2 tablespoons of batter onto the heated Grinch Waffle Mold.
- Makes about 3 waffles.

"WHO" WHEAT BANANA NUT WAFFLES

1/2 cup whole wheat flour
1/2 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 egg, separated
3/4 cup milk
1 tablespoon melted butter or margarine
1 banana
3/4 teaspoon banana extract
1/2 cup walnuts, minced



- Sift dry ingredients together into a bowl.
- Add egg yolk, milk, and butter to the dry ingredients and beat together thoroughly.
- Mash banana, then beat banana, banana extract, and nuts into batter.
- Beat egg white until stiff. Stir 1/4 into the batter to lighten it, and then gently fold in the remaining egg white.
- Pour 1/2 cup plus 2 tablespoons of batter onto the heated Grinch Waffle Mold.
- Makes about 3 waffles.

Serve with applesauce or yogurt.

CHEER-UP LEMON WAFFLES

2-2/3 cups all-purpose flour
2-1/4 teaspoons RED STAR® active dry yeast
2 tablespoons sugar
1 teaspoon salt
1-3/4 cups milk
1/4 cup water
1/4 cup butter
3 eggs
1 teaspoon grated lemon grind
1 teaspoon lemon extract



- In a large bowl, combine flour, yeast, sugar and salt. Mix well.
- Heat milk, water and butter until very warm (120°F - 130°F, butter does not need to melt.)
- Add to flour mixture. Add eggs.
- Using an electric mixer, blend at low speed until moistened; beat 1 minute at medium speed.
- Cover bowl with plastic wrap and foil; refrigerate several hours or overnight.
- Stir in lemon extract.
- Pour 1/2 cup plus 2 tablespoons of batter onto the heated Grinch Waffle Mold.
- Makes about 8 waffles.

HUNGRY FOR HUMBUG TOAST

1 egg
1/8 teaspoon cinnamon
1/3 cup milk
1 teaspoon melted butter or margarine
3 slices bread
oil to condition Grinch Waffle Mold

- Brush the cool Waffle Maker Mold with oil.
- Beat egg, cinnamon, milk, and butter together. Cut crusts from bread and then dip bread in egg-milk mixture.
- Cook the bread, one slice at a time on the heated Grinch Waffle Mold.
- Makes 3 toast waffles.

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. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. 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

If service is required, 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**. Please refer to Model GRIN8WM when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization.

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. 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 unit: 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.
550 Business Center Drive, Mt. Prospect, Illinois 60056

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

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

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