



DOUBLE WAFFLE MAKER
User Guide

*Recipes
Inside!*

Item: 759106



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Thank you for purchasing a Ginny's Brand Double Waffle Maker. Get ready to make breakfast fun and tasty again — and cook twice as fast with the double chambers! Our recipes in the back of this manual will get you started, but use what you have on hand to add variety (fruits and nuts...even cereal). Cleanup may not be part of the fun, but it's a lot easier with the removable, dishwasher-safe waffle plates. Happy breakfast!

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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. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally-friendly manner.
- **WASH all removable 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 the cord to fray or 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.
- 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.
- Old appliances/tools contain valuable materials that can be recycled. Please dispose your old appliances/tools using appropriate collection systems.

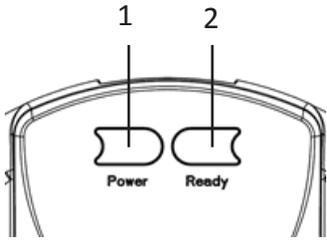
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, 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.

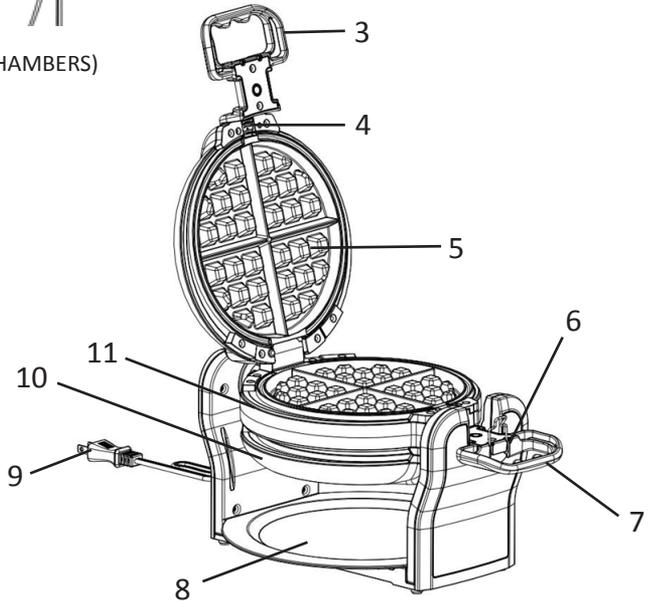
SPECIFICATIONS

POWER RATING	120V, 60Hz, 1300W
CORD LENGTH	32"
DIMENSIONS	8" L x 13.5" W x 7.5" H
MODEL	22801A1

GET TO KNOW YOUR APPLIANCE



(LIGHTS ON TOP OF BOTH CHAMBERS)



1. Power Light
2. Ready Light
3. First Chamber Lid Handle
4. Waffle Plate Release Button
(4 total, 2 not shown)
5. Removable Waffle Plate
(4 total, 2 not shown)
6. Handle Lock
7. Second Chamber Lid Handle
8. Removable Drip Tray
9. Cord and Plug
10. Second Waffle Chamber
11. First Waffle Chamber

HOW TO OPERATE

Note: Before first use, plug in and run the waffle maker *without* waffle batter for 5-10 minutes to burn any factory residue off the heating elements. There may be a little smoke or smell, but this is normal.

1. Plug the waffle maker into an outlet; the power light and the ready light will illuminate while the waffle maker preheats. Preheating can take 5 to 8 minutes.

Tip: Before making the first batch of waffles, brush a little vegetable oil on the waffle plates with a pastry brush.

2. When the ready light goes off, lift the handle and pour batter onto the first waffle plate to cover the grid.
3. Close the handle, lock, and rotate the unit 180°. Unlock and lift the second handle. Ladle batter onto the second waffle plate to cover the grid.
4. Close, lock, and rotate the unit 180°. Do not open for at least 3 minutes. (Opening too soon may cause the waffle to stick to the plates and split.)
5. Check your waffles after 3 minutes. If you want darker/crispier waffles, continue cooking until the desired color is achieved. Depending on your recipe, it may take 5-8 minutes for your waffles to be cooked just right.
6. Remove waffles using plastic or wooden utensils.
7. Flip the unit 180° and repeat.

Note: Close the waffle maker to retain heat until you are ready to make the next batch. Wait for the ready light to go out again before adding batter.

8. When finished cooking waffles, unplug the power cord from the outlet.

CLEANING & CARE

1. Turn off and unplug the waffle maker.
2. Always allow the appliance to cool completely before cleaning.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. The waffle plates and the drip tray should be washed in warm soapy water, or they may be cleaned in a dishwasher.
6. Wipe the exterior of the waffle maker with a damp cloth.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Savory Bacon & Cheese Waffles

6 slices bacon, cooked and chopped
4 oz. cheddar cheese, shredded
1½ cups flour, sifted
2 tsp. baking powder
1 Tbsp. sugar
1 tsp. salt
2 eggs
1 cup milk
3 Tbsp. bacon grease

1. Plug in the waffle maker to preheat.
2. In a large bowl, mix together bacon, cheese, flour, baking powder, sugar, and salt.
3. In a separate bowl whisk eggs, milk, and bacon grease together.
4. Add liquid ingredients to dry ingredients. Mix until thoroughly moistened.
5. When the waffle maker is ready, pour batter onto the first waffle plate, close, and begin timing.
6. Rotate the unit 180° and repeat step 5.
7. When the waffles are ready, remove them with a plastic or wooden utensil.
8. Serve with warm maple syrup or powdered sugar and applesauce.

Makes 6 waffles

Chocolate Cake Waffles

- 1 box devil's food cake mix
- ½ cup mini chocolate chips
- 1 cup buttermilk
- ⅔ cup cold water
- ⅓ cup vegetable oil

1. Plug in the waffle maker to preheat.
2. In a large bowl, mix together cake mix and mini chocolate chips.
3. In a separate bowl whisk buttermilk, water, and oil together.
4. Add liquid ingredients to dry ingredients. Mix until thoroughly moistened.
5. When the waffle maker is ready, pour batter onto the first waffle plate, close, and begin timing.
6. Rotate the unit 180° and repeat step 5.

Note: The waffles will be quite soft when you take them out of the waffle maker. Be careful not to tear them. They will harden as they cool.

7. When the waffles are ready, remove them with a plastic or wooden utensil.
8. Serve with a scoop of your favorite ice cream.

Makes 6 waffles

Classic Waffles

1½ cup flour	3 large eggs, separated
½ cup cornstarch	2 Tbsp. sugar
2 Tbsp. cornmeal	1¾ cup milk
1 Tbsp. baking powder	½ tsp. vanilla extract
1 tsp. salt	½ cup butter, melted

1. Plug in the waffle maker to preheat.
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. When the waffle maker is ready, pour batter onto the first waffle plate, close, and begin timing.
8. Rotate the unit 180° and repeat step 7.
9. When the waffles are ready, remove them with a plastic or wooden utensil.
10. Serve with syrup, jelly or jam.

Makes about 8 waffles

RECIPES

Crunchy French Toast Waffles

- 1 cup dry frosted corn flake cereal
- 1 cup prepackaged waffle mix
- 1 Tbsp. sugar
- 1 tsp. cinnamon
- $\frac{3}{4}$ cup buttermilk
- 2 eggs
- 1 tsp. vanilla extract

1. Plug in the waffle maker to preheat.
2. In a large bowl, mix together cereal, waffle mix, sugar, and cinnamon.
3. In a separate bowl whisk buttermilk, eggs and vanilla together.
4. Add liquid ingredients to dry ingredients. Mix until thoroughly moistened.
5. When the waffle maker is ready, pour batter onto the first waffle plate, close, and begin timing.
6. Rotate the unit 180° and repeat step 5.
7. When the waffles are ready, remove them with a plastic or wooden utensil.
8. Serve with maple syrup.

Makes 4 waffles

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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