



## MINI WAFFLE MAKER User Guide

Item: 787925

*Recipes  
Inside!*



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Thank you for purchasing a Ginny’s Brand Mini Waffle Maker. Your little ones will love these minis—mini waffles are cute and quick and just the right size! But this waffle maker is also handy for single servings when you don’t have a houseful. Reduce any recipe to make just enough to serve 1 or 2. Enjoy!

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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.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT 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 nonfood items in the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance 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 hot 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.
- Turn off and unplug this appliance when not in use.
- THERE ARE 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.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

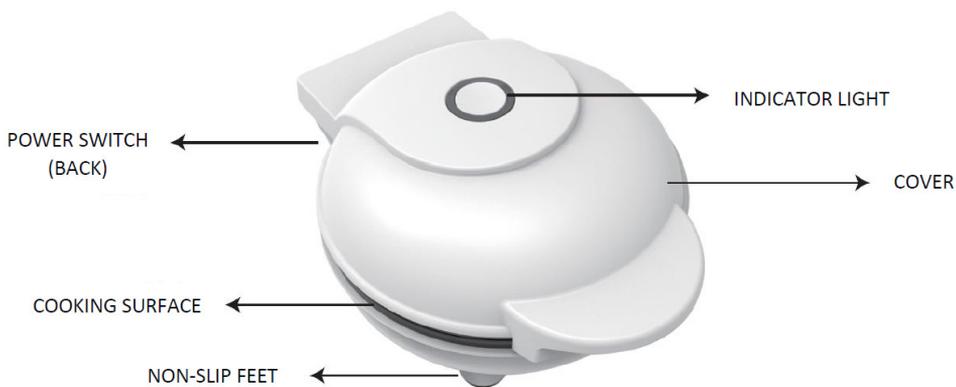
# ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 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 1 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/350W
CAPACITY	1 waffle
CORD LENGTH	32" +/- 4"
DIMENSIONS	6.4" W x 3.1" H x 4.9" D
MODEL	SLW-101

# GET TO KNOW YOUR APPLIANCE



# HOW TO OPERATE

**WARNING: Hot surfaces! Never touch the cooking surface (waffle plate) or cover while appliance is in use. Always lift and lower the cover using an oven mitt!**

*Note:* Before first use, plug in and turn on the appliance for 5 minutes to burn off any residual factory oils. This may result in a little smoke and smell. This is normal. Let the waffle maker cool and wipe plates clean before cooking first batch of food.

## **USING YOUR MINI WAFFLE MAKER**

1. Plug the power cord into an electrical outlet. Turn on the power switch at the back of the unit. The Indicator light will illuminate orange.
2. When the waffle maker is preheated, the light will go off.
3. Carefully lift the cover and spray both upper and lower waffle plates with a small amount of cooking spray.
4. Place food or pour batter onto the bottom plate and close the cover.
5. Set a timer for the desired cook time.
6. When the waffle is cooked to your preference, carefully remove it using a heat-resistant plastic, nylon or silicone cooking utensil.

*Note:* To avoid damaging the nonstick surface, DO NOT use metal utensils.

7. When finished cooking, turn off the waffle maker and unplug the power cord from the outlet.

# CLEANING & CARE

1. Turn off and unplug the waffle maker.
2. Clean this appliance after every use.
3. Always allow the appliance to cool completely before cleaning.
4. Use a damp, soapy cloth to wipe down the cooking surfaces and exterior of the waffle maker. Thoroughly rinse the cloth and wipe again.
5. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
6. If there is food burned onto the waffle maker, pour on a little cooking oil and let sit for 5–10 minutes. Scrub with a sponge or soft bristled brush to dislodge food.
7. Thoroughly dry the waffle maker before storing.
8. **DO NOT immerse any cord, plug or electrical appliance into water.**

# RECIPES

## *Classic Waffles*

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

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. In a large bowl, whisk together flour, cornstarch, cornmeal, baking powder and salt.
3. In another bowl, beat the eggs with the sugar, milk, vanilla and butter.
4. Preheat the waffle maker.
5. Using a rubber spatula, stir milk mixture into flour mixture until all ingredients are moistened (DO NOT overmix, small lumps are fine).
6. Pour batter onto bottom plate of the waffle maker until the grid is mostly covered (3–4 Tbsp.). DO NOT overfill.
7. Lower the cover and cook for 3–4 minutes. Waffles should be golden and crispy when done (check your first batch closely for doneness).

Makes 12–15 waffles

## *French Toast*

½ cup milk	small loaf French bread (3–3½" diameter)
2 eggs	cinnamon

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Preheat the waffle maker.
3. Slice the bread into ¾" slices.
4. Beat the milk and eggs together in a large bowl. Dip the bread into the milk mixture and coat thoroughly.
5. Place 1 slice of bread on the waffle maker and sprinkle with cinnamon.
6. Close the cover and cook 3 minutes. Repeat until bread is used up.

Makes about 8 pieces

# RECIPES

## *Blueberry Waffles*

17 oz. box of blueberry muffin mix

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Preheat the waffle maker.
3. Prepare the muffin mix per the directions on the box.
4. Place a heaping Tbsp. of the dough on the hot waffle plate. Close the cover and cook for 3–4 minutes.
5. When done, the blueberry waffle should be browned on the outside and cooked through. Add more time if needed.
6. Serve hot with butter and syrup.

Makes 10 waffles

## *Waffle Breakfast Sandwich*

2 waffles (from Classic Waffle recipe, page 8)

1 egg

1 sausage patty (about 3 oz.)

maple syrup

1. To avoid cross contamination, wash hands and utensils after touching raw meat or eggs.
2. Flatten the sausage patty and cook in the waffle maker with cover down for 3 mins. or until done.
3. Set the cooked sausage aside and add the egg to the hot waffle maker. Lower the cover and cook for 1 minute.
4. When the egg is done, assemble your sandwich: waffle, egg, sausage and waffle.
5. Dip in the maple syrup and enjoy!

Serves 1

# RECIPES

## Mini Pizza Snacks

- 2 ready-to-bake 9" pie crusts
- ½ cup pizza sauce, plus more for dipping
- 18 pepperoni slices
- ½ cup mozzarella cheese, shredded

1. Preheat the waffle maker.
2. Roll out the pie crust onto a cutting board or clean countertop.
3. Use a glass or cup with about 3½" rim diameter to cut the pie crust into circles. You should be able to get 6 circles out of each crust.
4. Place 1 crust onto the hot waffle maker and top with 1 Tbsp. sauce, 3 pepperoni slices and a large pinch of the mozzarella. Top with another piece of crust and close the cover using just a little pressure.
5. Cook for 4 minutes.
6. Remove the browned pizza and let it rest for 1–2 minutes before serving.

Serves 6

## Grilled Ham & Cheese

- 1 tsp. butter
- 2 slices cheese
- 1 English muffin
- 2–3 slices thin-cut deli ham

1. Preheat the waffle maker.
2. Spread butter on the *outside* sides of the English muffin.
3. Place 1 half of the muffin, buttered side down, on the heated waffle plate. Add one slice of cheese, ham and another slice of cheese. Top with the last half of the muffin, butter side up.
4. Carefully lower the cover and cook for 5–8 minutes or until sandwich is cooked to your liking.
5. Use a spatula to remove the sandwich and let it rest for about 1 minute before serving.

Serves 1

# RECIPES

## *Apple Cinnamon Waffles*

1 can (12.4 oz.) refrigerated cinnamon rolls with icing

1 can (20 oz.) apple pie filling

1. Preheat the waffle maker.
2. Separate the rolls and set the icing packet aside.
3. Using the palm of your hand, flatten each roll.
4. Place 1 at a time on the waffle maker, cover and cook for 2–3 minutes.
5. Pour the apple pie filling into a microwave-safe covered dish and heat for 1–2 minutes until hot (stir every 30 seconds).
6. Serve 2 cooked rolls with  $\frac{1}{4}$  of the apple pie filling and drizzle with icing.

Serves 4

## *Brownie Waffles*

18 oz. box of brownie mix

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Preheat the waffle maker.
3. Prepare the brownie mix per the directions on the box.
4. Place a heaping Tbsp. of the dough on the hot waffle plate. Lower the cover and cook for 3 minutes.
5. When done, serve the brownie waffle with vanilla ice cream and chocolate syrup.

Makes 10 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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