

CucinaPro™

cook to inspire



PIZZELLE BAKER

The European-Style Pizzelle Maker

220-05NS

PIZZELLE BAKER

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces, instead use the handles.
3. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
4. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
5. Do not use outdoors.
6. Close supervision is necessary when any appliance is being used by or near children.
7. Avoid contact with moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
10. Do not operate appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to manufacturer or its service agent for examination, repair or adjustment.
11. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
12. Do not use the appliance for other than intended use.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, remove the plug from the wall outlet.
15. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the 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 does not fit, contact a qualified electrician. Do not modify the plug in any way.

CLEANING AND CARE

A few easy steps to keeping your Pizzelle Baker looking and working like new:

- Always allow the baker to cool before cleaning and always unplug it from the wall outlet. There is no need to disassemble the baker for cleaning. Never immerse the baker in water.
- To clean the cooking grids, just wipe thoroughly with a paper towel, absorbing any oil or butter that might be down in the grooves of the cookie pattern. Do not use anything abrasive that can scratch or damage the grid surface.
- Wipe the outside of the baker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid. Do not place in the dishwasher.

RECIPES

PIZZELLES

3 Large eggs

2 Teaspoon vanilla extract

$\frac{3}{4}$ Cup sugar

1 $\frac{3}{4}$ Cups all-purpose flour

2 Teaspoons baking powder

$\frac{1}{2}$ Teaspoon anise seed (optional)

1 Stick ($\frac{1}{2}$ cup) butter/margarine, melted and cooled

Melt butter and set aside. Beat eggs and sugar until light yellow, 2-3 minutes. Add melted butter and vanilla. Beat until blended. Sift together 1 cup of the flour and the baking powder, then combine with wet ingredients. Fold together until just blended, add remaining flour and fold again until just incorporated.

Heat pizzelle iron, place approximately 2 tablespoons of batter on the center of the pattern. Bake until golden brown, about 1:20 to 2 minutes. Remove and cool on a rack. Repeat with remaining batter.

CITRUS PIZZELLES

Omit the vanilla and anise flavorings from original recipe; add 1 teaspoon finely grated lemon/orange/lime zest or flavorings or oils.

CHOCOLATE PIZZELLES

Omit the vanilla and anise flavors from original recipe; add 3 tablespoons cocoa and 3 tablespoons sugar. Bake the same way in your iron.

ALMOND PIZZELLES

Omit the vanilla and anise flavors from original recipe; add 1 tablespoon almond extract or 2 tablespoons Amaretto. Add one cup of finely chopped/ground almonds to the batter. Bake as usual in your iron.

SOUTHERN ITALIAN PIZZELLES

These tend to be thicker and heavier than a regular pizzelle.

6 Large eggs

7 Cups all-purpose flour

2 Cups sugar

4 Tablespoons baking powder

2 Teaspoons vanilla extract

1 Teaspoon anise seed (optional)

2 Sticks (1 Cup) butter/margarine melted and cooled

Beat eggs and sugar, add cooled melted butter, vanilla and anise seed. Sift flour and baking powder and add to egg mixture. Batter will have a dough like consistency. Bake the same way in your iron.

PIZZELLE TIPS

- When shaping warm pizzelles, you may want to use an oven mitt. They may be warmer than you think.
- Shape warm pizzelles over a custard dish to create small bowls. Once cool, coat the inside of the pizzelle bowl with melted chocolate and use to serve ice cream, custard, or fruit.
- Form warm pizzelles into cones. Once cool put a miniature marshmallow or snip a quarter of a large marshmallow in the bottom of the cone. Use as a small ice cream cone or fill it with custard and fruit.
- Smooth a thin layer of jelly on one pizzelle, top it with another and place on top of a hot cup of coffee or tea. Allow to warm. Remove and enjoy with your hot beverage!
- Use pizzelles to create beautiful and delicious ice cream sandwiches.
- Roll warm pizzelle over a wooden spoon to create a "taco shell" shapes. Serve with plates of whipped cream, custard, fruits or other fiddlybits so guests can make their own decadent little treats.
- Create chocolate pizzelle cones and let cool. Melt chocolate and dip the large open end of the cone to create a chocolate tip. Place a small marshmallow at bottom of the cone to prevent leaking. Cover marshmallow with a bit of chocolate. Fill cone half way with your favorite desired berries (raspberries and/or strawberries are recommended) Fill remaining part of cone with whipped cream.
- (Cool Whip is recommended if time between making and serving) Place a berry on top of whipped cream to finish off!
- Refrigerate until serving.

ONE YEAR LIMITED WARRANTY

CucinaPro warrants to the original purchaser that this product will be free from defects in material and workmanship under normal home use for one year from the date of purchase with valid proof of purchase. During this period, CucinaPro will either repair or replace, at its discretion, any defective product at no charge to the owner. Replacement products or repaired parts will be guaranteed for only the unexpired portion of the original warranty or six months, whichever is greater.

This limited warranty does not apply to any defects resulting from accident, misuse, improper maintenance, or normal wear and tear. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances. If for any reason you're not completely satisfied with your purchase, you may return your selection with original proof of purchase for an immediate exchange or refund (less shipping and processing) within 30 days of receipt with valid proof of purchase.

This warranty only applies to CucinaPro products operated in the United States. CucinaPro products operated outside the United States, the original purchaser will be responsible for shipping costs. If you believe your product is defective, please contact CucinaPro Customer Service.

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