

FULL ONE YEAR WARRANTY

MasterChef 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, MasterChef 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 MasterChef products operated in the United States. For MasterChef products operated outside the United States, the original purchaser will be responsible for shipping costs. If you believe your product is defective, please contact SCS Direct Inc. Customer Service.

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Made in China



WAFFLE CONE & BOWL MAKER

the
CHAMPIONS'
collection

CARE INSTRUCTIONS & RECIPE BOOKLET

WAFFLE CONE & BOWL MAKER

MTF-WCB-041

THIS DEVICE IS FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS. READ ALL INSTRUCTIONS

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

- Do not touch hot surfaces, use the handles instead.
- To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
- Do not operate appliance if it has malfunctioned or has been damaged in any manner. To avoid the risk of an electric shock, never try to repair the appliance yourself.
- Do not use appliance for any purpose other than its intended use. Do not use outdoors or for commercial purposes.
- Close supervision is necessary when your appliance is being used by or near children.
- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
- Turn the power off and remove the plug when the appliance is not in use. Remove by grasping the plug — do not pull on the cord.
- Never leave an appliance unattended while in use.
- Do not place an appliance on or near a hot gas flame, electric element or any other appliance.
- Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

POLARIZED PLUG

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

Power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. When an appliance has a flexible cord less than 4½ feet (1.4m) in length, the extension cord should be grounding-type 3-wire cord and meet the following requirements:

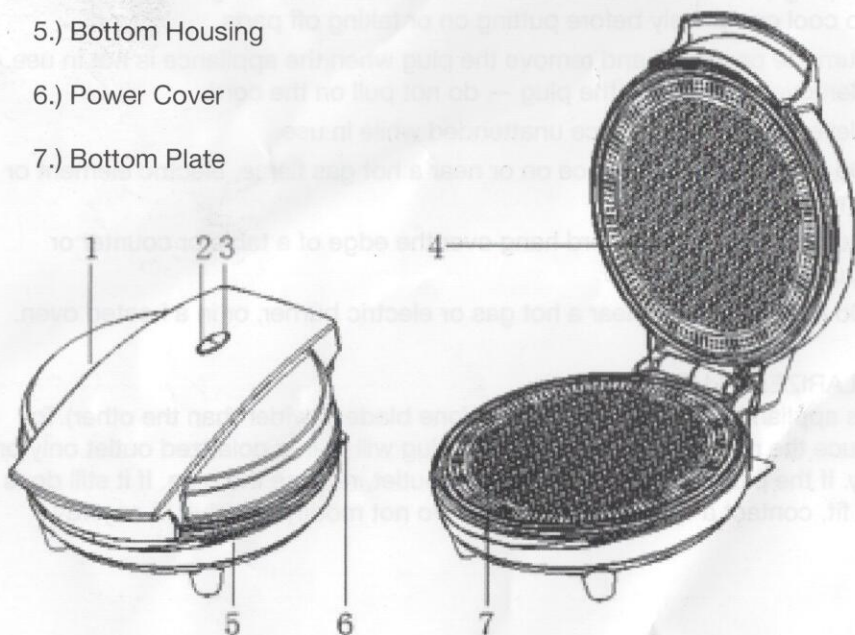
The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

The cord should be arranged so that it will not drape over the counter top or table where it can be pulled on or tripped over unintentionally.

PARTS IDENTIFICATION

Before using your Waffle Cone & Bowl Maker for the first time, you should become familiar with all of the parts. Read all instructions and safeguards carefully.

- 1.) Upper Housing
- 2.) Power Indicator
- 3.) Ready Indicator
- 4.) Upper Plate
- 5.) Bottom Housing
- 6.) Power Cover
- 7.) Bottom Plate



BEFORE FIRST USE

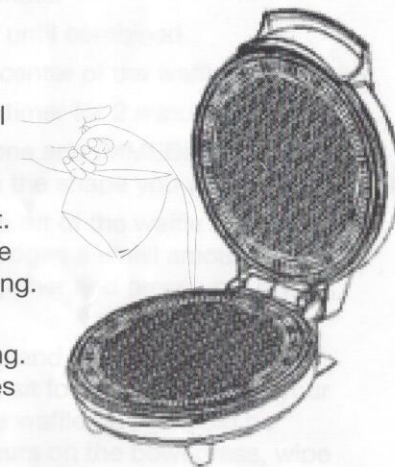
- Remove all packaging materials.
- Clean the baking plates with a damp cloth or sponge.
- Slightly grease the baking plates with a little cooking oil.
- Take care to prevent water from running into the appliance.

HOW TO USE

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth. For best results, pour a teaspoon of vegetable oil on to the non-stick cooking plates. Spread with an absorbent kitchen towel and wipe off any excess oil.

When your Waffle Cone & Bowl Maker is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

- Inset the plug into the power outlet, you will notice that the ready indicator will go on, indicating that the Waffle Cone & Bowl Maker has begun preheating.
- Allow your Waffle Cone & Bowl Maker to pre-heat until the ready indicator goes out. This indicates that the cooking plates have reached the correct temperature for cooking.
- For best results, lightly spray the cooking plates with a cooking oil spray before using. This will assist in the removal of the waffles after cooking.
- Scoop ¼ cup of batter and pour it on the center of the lower cooking plate.
- Gently close the lid, ensuring the latch locks in place. Do not slam the lid down as it may cause the mixture to run off the cooking plates.
- Allow to cook for approximately 2 minutes or until golden.
- To remove waffles, always use a silicone or wooden spatula. Never use a sharp object or metal, as this will damage the non-stick surface of cooking plate.
- Refer to recipe instructions for specifics on creating waffle cones & bowls.



CLEANING & CARE

- Always turn off the power and remove the plug before cleaning.
- The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.
- Do not immerse the Waffle Cone & Bowl Maker in water or other liquid.
- Do not use abrasive scouring pads, powders or cleaners.
- Do not place in the dishwasher.

STORAGE

- Always unplug the Waffle Cone & Bowl Maker before storage.
- Always make sure the Waffle Cone & Bowl Maker is cool and dry before storing.
- To minimize storage space in your kitchen, the Waffle Cone & Bowl Maker can be stored vertically

WAFFLE CONE & BOWL RECIPE

MAKES 8-10 CONES

2/3 up of all-purpose flour (or gluten free baking flour)
1/4 tsp salt
2 eggs
1/2 cup sugar
4 tbs (1/2 stick) unsalted butter, melted
1/4 cup milk

Tip - Add cinnamon or vanilla to your batter to make your cone even more sweet and delicious!

Doubling batter makes 18-20 cones.

INSTRUCTIONS

- Plug in waffle cone maker to heat up, light will come on when ready.
- Mix together flour and salt in small bowl and set aside.
- Whisk together eggs and sugar for one minute.
- Add flour mixture, butter and milk and stir until combined.
- Scoop 1/4 cup of batter and pour it on the center of the waffle cone maker.
- Close the waffle cone maker and set your timer for 2 minutes.
- Use a silicone spatula to remove waffle cone and IMMEDIATELY use the roller or bowl press so the cone can dry in the shape you would like.
- If making a waffle cone: take the hot waffle off of the waffle cone maker and lay flat on parchment paper/ wet the edges a small amount and roll with the cone shaped roller. Hold it together and press until dry. It will harden into a cone.
- If making a waffle bowl: take the hot waffle and place on top of lower bowl and press top bowl down over it. Let sit for 2 minutes while your next waffle is cooking. After 2 minutes, the waffle bowl should be hardened into a bowl. If condensation occurs on the bowl press, wipe with paper towel and continue as normal.

FILL WITH ICE CREAM AND ENJOY!