

Model 300 Pizzelle Chef

Model 400 Pizzelle Maid



Vitantonio cookware. Because the kitchen is the heart of home.™

VITANTONIO COOKWARE

Because the kitchen is the heart of home.™

Your new Pizzelle Baker's automatic temperature control and even heating simplify the art of baking traditional Italian cookies to perfection. Follow this guide for easy care and use, try our family recipes and, above all, enjoy to your heart's content. *Buon appetito!*

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric hazards do not immerse cord, plugs, or appliance in water or other liquid.
4. Do not operate any appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Vitantonio Mfg. Co. for examination, repair or adjustment.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
7. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, unplug appliance from wall.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
9. Do not use outdoors.
10. Close supervision is necessary when any appliance is used by or near children.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. Do not use appliance for other than its intended use.

Limited Warranty

This appliance is guaranteed for one year from the date of purchase. If the appliance proves to be defective in material or workmanship during this period, it will be repaired free of charge. This guarantee does not obligate us to replace or refinish the complete unit.

IT IS FOR HOUSEHOLD USE ONLY.

This guarantee does not apply to damage resulting from misuse or abuse or to damages incurred in transit. This guarantee does not apply to the cord set or plugs. For service, return to Vitantonio Mfg. Co., 34355 Vokes Drive, Eastlake, Ohio 44095. All returns are to be carefully packed and shipped prepaid.

For more information about fine Vitantonio products, see your dealer or write to:

Vitantonio Manufacturing Company, Department P
34355 Vokes Drive
Eastlake, Ohio 44095

Precautionary Hints

1. A short cord is provided to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used provided it is used with care, and that the electrical rating is as great as the electrical rating of the appliance.
2. If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
3. A fire may occur if the appliance is covered or touching flammable material such as curtains and wallcoverings.

SAVE THESE INSTRUCTIONS

HOW TO BAKE PERFECT PIZZELLES

1. **Preheat the Pizzelle Baker.** Close grids and plug cord into a 110-120 volt AC outlet. (Do not use with DC.) The indicator light will go on during the preheating cycle, which takes about ten minutes.
2. **Begin** when the indicator light goes off.
3. **Place dough at the center of bottom grid.** One heaping teaspoonful will make a full-size pizzelle. Reduce amount of dough for smaller pizzelles.
4. **Close grids,** squeeze handles and clip them together. Do not hold handles during baking. Escaping steam can burn.
5. **Bake until golden brown,** about 30 seconds. Baking time will vary with consistency of dough, size of pizzelles and your preference for browning.
6. **Remove pizzelles** from grids with a fork. Place them (on a rack) to cool. Close grids.
7. **As you bake continuously,** the indicator light will go on and off. This tells you the thermostat is automatically keeping grids at baking temperature. *It does not indicate when to start and stop baking.* Remember: When you close grids after removing baked pizzelles, the next pizzelles may bake in less time because the grids will store heat.
8. **When you are finished baking,** unplug cord from outlet and leave grids open to cool.
9. **Clean the cooled grids.** Brush crumbs from grooves and wipe grids with a dry cloth or towel to absorb excess oil.

TAKING CARE OF YOUR PIZZELLE BAKER

There is no need to take your Pizzelle Baker apart for cleaning. Simply brush grooves to remove excess margarine and crumbs. Never use water, cleaners, or oven cleaners on grids.

For models with non-stick grids, avoid metallic and sharp utensils. Clean the grids with a damp cloth after each use to prevent staining and sticking from a build-up of food or oil.

To clean exterior handles and chrome parts, use a damp cloth or spray cleaner.

USING YOUR PIZZELLE BAKER FOR THE FIRST TIME

There's no need to season grids before baking for the first time. Margarine in the pizzelle recipe will season grids with each use. The first time you bake, remember:

1. It is normal for a new Pizzelle Baker to smoke for a short while the first time it's heated.
2. Discard the first two pizzelles you bake on the new grids.

RECIPES FROM OUR KITCHEN

Classic Pizzelles

- | | |
|--------------------------|---|
| 6 eggs | 1 cup margarine, melted (do not use more or substitute oil) |
| 3½ cups flour | 4 tsp. baking powder |
| 1½ cups sugar | |
| 2 Tbsp. vanilla or anise | |

Beat eggs, adding sugar gradually. Beat until smooth.

Add cooled margarine and vanilla or anise.

Sift flour and baking powder.

Blend into egg mixture until smooth. Dough will be sticky enough to be dropped by spoon.

Bake in Pizzelle Baker. Makes approximately 60 pizzelles.

VARIATION: PIZZELLES WITH NUTS. Finely chop one cup of walnuts or pecans. Blend into Classic Pizzelle dough.

Chocolate Pizzelles

- | | |
|-------------|----------------------|
| ½ cup cocoa | ½ tsp. baking powder |
| ½ cup sugar | |

Sift cocoa, additional sugar and baking powder into dry ingredients for Classic Pizzelles.

Blend into egg mixture until smooth. Makes approximately 60 chocolate pizzelles.

Serving Hint: Pizzelles provide the base for a delicious ice cream sandwich. Can also be rolled and filled with desired fillings for a perfect dessert.

VITANTONIO. COOKWARE FOR A NEW TRADITION

Vitantonio is a well-known name in kitchens where cooking in the old style is an art for today. Our product line is full of bright ideas—from baking irons to espresso machines, tools for making pasta and pizza, canned foods and desserts—guaranteed to stir your imagination and satisfy your tastes for both tradition and convenience.

Your new **Pizzelle Baker** is crafted with care in America and bears the symbol of safety for home use.



110-120 volts A.C.