

CucinaPro 1446B Bubble Waffle Maker



# CucinaPro 1446B Bubble Waffle Maker Instruction Manual

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**CucinaPro**

**CucinaPro 1446B Bubble Waffle Maker**



## **IMPORTANT SAFEGUARDS**

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

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

15. To disconnect, remove the plug from the wall outlet.
16. 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, 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 any way.
- Longer extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. Arrange the longer cord so that it will not drape over the countertop or tabletop where it can be pulled on by children.

**DO NOT IMMERSE IN WATER OR ANY LIQUID. DO NOT PLACE IN DISHWASHER**

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

## **HOW TO USE YOUR WAFFLE IRON**

For best results, follow these simple instructions. Note that when your waffle is new you may notice some slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance. Also, it is recommended that you discard the first waffle from your new waffle.

1. Before the first waffle of the day, use a pastry brush to carefully coat the entire surface of both halves of the waffle with vegetable oil or melted shortening. Spray shortenings work very well for this purpose. Repeat this only at the start of each day that you make waffles.
2. Plug into a 120 V AC wall outlet. Allow the iron to heat. The indicator light will glow, indicating that the baker has begun preheating. When the baking temperature has been reached, the green READY light will turn on. The waffle is now ready for baking.
3. Ladle just enough batter to fill the lower grid half-full so that the peak area of the waffle pattern is covered. If necessary, a silicone spatula may be used to spread the batter evenly to be sure the corners are filled properly.
4. Close the waffle. The cover will rise slightly as the waffles begin to bake. Do not open the cover or the waffles will split. After baking for 1 minute, flip the waffle over and let the waffle bake for an additional minute, for a total of 2 minutes. Now, flip the waffle back over and open it. You're done!

## **TIPS FOR BEST BAKING RESULTS**

- Do not open the waffle during the first 90 seconds of baking.
- Do not attempt to remove waffles from the baker until they are completely cooked. Stir waffle batter just until large lumps disappear.
- Do not over-mix And extra crispy waffle may be made by first beating the egg yolks, blending them with flour & other ingredients, and then gently folding stiffly beaten egg whites into the batter.

## **RECIPES**

## **Perfect Bubble Waffles**

Makes approximately 5 waffles

- 3 Egg yolks
- $\frac{3}{4}$  Cup milk
- 1 Tablespoon vanilla extract
- 6 Tablespoons unsalted butter, melted
- $\frac{3}{4}$  Cup sugar
- 1  $\frac{1}{4}$  Cups cake flour
- 1  $\frac{1}{2}$  Teaspoon baking powder
- Pinch freshly grated nutmeg
- $\frac{1}{8}$  Teaspoon salt
- 6 Egg whites, beaten to medium peaks

In a bowl, whisk together egg yolks, milk, vanilla, butter, and sugar until combined. In a large bowl sift together the flour, baking powder, nutmeg, and salt. Whisk the egg yolk mixture into the flour mixture until well combined and no lumps remain. Add one-third of the egg whites into the batter and stir until lightened. Gently fold in the remaining egg whites in 2 additions Pre-heat the iron and pour the batter evenly over the bottom plate. Some people use a soup ladle to do this. Use a temperature Silicon or wood utensil to spread the batter evenly over the bottom plate. Bake for 3 to 5 minutes until the waffle turns golden brown.

## **Buttermilk Waffles**

- 4 Large eggs – separated
- 2 Tablespoons sugar
- $\frac{1}{2}$  Cup butter or margarine melted
- 2 teaspoons baking soda
- 2  $\frac{1}{2}$  Cup all-purpose flour
- 1 Teaspoon salt
- 2 Cups buttermilk
- 2  $\frac{1}{2}$  Teaspoons baking powder

Beat egg yolks and sugar until light and foamy. Add cooled melted butter, milk, and vanilla extract. Sift flour and baking powder and add to egg mixture. Add salt and beat well together. Beat egg whites until stiff and carefully fold into flour mixture. Bake and serve.

## **Chocolate Waffles**

- 2 Large eggs
- 1 cup sugar
- 1  $\frac{1}{2}$  Teaspoon vanilla
- 1 cup milk
- 2 Oz (squares) unsweetened chocolate
- 1  $\frac{1}{2}$  Cups all-purpose flour
- $\frac{1}{2}$  Teaspoon salt

- ½ Cup butter or margarine
- 2 teaspoons baking powder
- ½ Teaspoon cinnamon

In a small pan, melt the butter or margarine with the chocolate being careful not to burn the chocolate. Allow to cool. Beat the eggs until fluffy in a mixing bowl and combine with eggs, milk, and vanilla. Add dry ingredients and beat until smooth. Bake and serve.

## **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 are 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.

[www.cucinapro.com](http://www.cucinapro.com)

[customerservice@scsdirectinc.com](mailto:customerservice@scsdirectinc.com)

## **FREQUENTLY ASKED QUESTIONS**

What is the brand and model of the described bubble waffle maker?

The brand is CucinaPro, and the model is 1446B.

What is the special feature of the CucinaPro 1446B Bubble Waffle Maker?

The special feature is a Non-Stick Coating.

What is the color of the CucinaPro 1446B Bubble Waffle Maker?

The color is Black.

What material is used for the cooking plates of the CucinaPro 1446B Bubble Waffle Maker?

The material is Nonstick Coating.

What are the product dimensions of the CucinaPro 1446B Bubble Waffle Maker?

The product dimensions are 14 D x 22 W x 15 H inches.

What is the wattage of the CucinaPro 1446B Bubble Waffle Maker?

The wattage is 700 watts.

What are the included components with the CucinaPro 1446B Bubble Waffle Maker?

The included components are the Electric Waffle Maker.

What is the style associated with the CucinaPro 1446B Bubble Waffle Maker?

The style is Modern.

What is the voltage requirement for the CucinaPro 1446B Bubble Waffle Maker?

The voltage is 120 Volts.

What is the item weight of the CucinaPro 1446B Bubble Waffle Maker?

The item weight is 3 pounds.

What is the item model number of the CucinaPro 1446B Bubble Waffle Maker?

The item model number is 1446B.

What type of waffles does the CucinaPro 1446B Bubble Waffle Maker create, and how quickly does it make them?

It creates bubble-shaped waffles in under 5 minutes.

What specific type of waffle, related to Hong Kong, can be made with the CucinaPro 1446B Bubble Waffle Maker?

It can make Hong Kong egg waffles and features an easy-lock closing mechanism.

What additional features does the CucinaPro 1446B Bubble Waffle Maker have, and what is included in the package?

It features a power indicator light, and the package includes a recipe guide and an instruction manual.

How does the CucinaPro 1446B Bubble Waffle Maker ensure easy food release and quick clean-up?

It features non-stick-coated cooking plates.

## VIDEO – PRODUCT OVERVIEW



[Download this PDF link: CucinaPro 1446B Bubble Waffle Maker Instruction Manual Waffle-Maker-Instruction-Manual.mp4](#)

REFERENCE: [CucinaPro 1446B Bubble Waffle Maker Instruction Manual -Device.Report](#)

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## References

- [User Manual](#)