



NutriMill Waffle Cone Maker User Manual

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IMPORTANT SAFEGUARDS

When using electrical appliances, these basic safety precautions should always be followed.

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse appliance, plug or power cord into any liquid.
4. Do not use if power cord is damaged.
5. Do not use outdoors.
6. Close supervision is necessary when being used near children.
7. Avoid contact with moving parts.
8. Unplug from outlet when not in use. Allow appliance to fully cool before cleaning and storing
9. Do not use appliance after being dropped or damaged.
10. Do not allow the power cord to hang over the edge of counter top or touch any hot surface.
11. Do not use appliance for any other use than intended.
12. Do not place on stove top or in a heated oven
13. Do not clean with metal scoring pads
14. Do not force polarized plug into power outlet; when removing plug never pull from the cord.

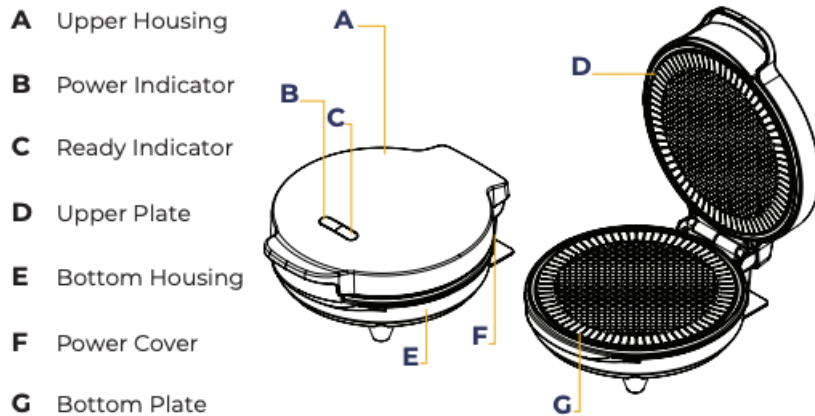
FIRST TIME USE

- Remove all packaging materials.

- Clean the cooking plates with damp cloth or sponge.
- Apply cooking oil to the cooking plates.
- Allow your waffle maker to fully preheat.

Note: First time use may emit slight smoke or odor this is normal with many heating appliances

PARTS IDENTIFICATION



Red Light – Power on

Green Light – Ready to Cook

MAKING WAFFLE CONES

- Plug into power outlet. Red light will turn on and the Waffle Cone Maker will automatically begin heating.
- Once preheated the green light will turn on.
- For best results, spray cooking plates with cooking oil. This will assist in the removal of the waffle cones.
- Pour 1/4 Cup of batter onto the center of the bottom plate.
- Gently close the lid. Do not slam down the lid as it may cause the batter to splatter and run down the sides of the appliance.
- Cook for Approximately 2 minutes or until golden brown.
- Never use sharp objects or metal when removing waffles from the cooking plates as this may scratch or remove the non-stick coating.
- Make into desired shape while still hot.

Waffle Cone

1. Place hot waffle onto parchment paper.
2. Wet edges
3. Roll with included cone mode.
4. Press down wet edge and allow to dry.

Waffle Bowl

1. Place hot waffle into bowl.



2. Push waffle into bowl with another bowl or utensil.
3. Allow to dry.

WAFFLE CONE RECIPE

Makes 8-10 Cones

Ingredients:

2/3 Cups of all-purpose flour
1/4 tsp of salt
2 Eggs
1/2 Cup of sugar
4 Tbsp unsalted butter, melted.
1/4 Cup of milk

Optional: add 1/8 tsp of cinnamon or vanilla



Instructions:

1. Mix together flour and salt in a small bowl and set aside.
2. Whisk eggs and sugar until well combined.
3. Add butter and milk.
4. Add flour mixture fold until combined.
5. Cook waffles. See (making waffle cones).
6. Fill with ice cream and enjoy.



Contact us at:

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with any questions or concerns you may have with your product.

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Visit **NUTRIMILL.COM** to find recipes, accessories, and so much more!

Documents / Resources

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