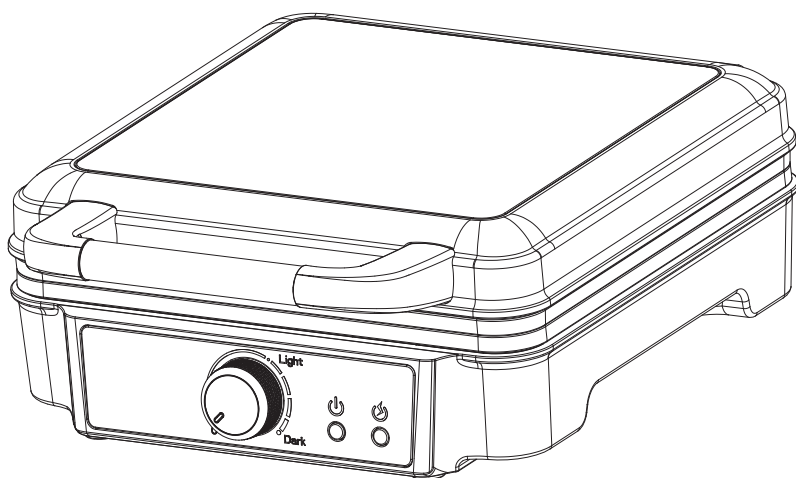


# **MONXOOK**

## **WAFFLE MAKER**

## **INSTRUCTION**

**Model: SW-2130M**



120V~ 60Hz 1200W

Please read these instructions carefully  
and retain them for future reference.

## **IMPORTANT SAFEGUARDS**

### **• READ ALL INSTRUCTIONS**

- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Close supervision is necessary when your appliance is being used by children or infirm persons.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended 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 of an appliance hang over the edge of a table or benchtop or touch any hot surfaces.
- Do not operate any appliance with a damaged has malfunctioned or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the appliance yourself. Take it to an authorized service station for examination and repair.
- Do not use outdoors or for commercial purposes.
- Unplug the unit when finished using.
- Do not immerse the appliance in water or any other liquid.

## **BEFORE THE FIRST USE**

Remove all packaging materials.

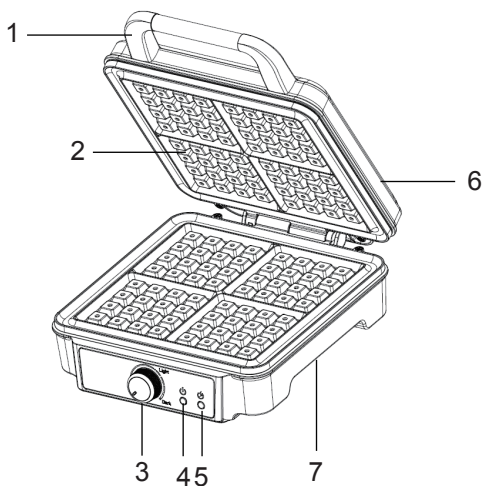
Clean the baking plates with a damp cloth or sponge.

Slightly grease the baking plates with a little cooking oil.

Take care to prevent water from running into the appliance.

## **PARTS IDENTIFICATION**

Before using your appliance for the first time, you should become familiar with all of the parts. Read all Instructions and Safeguards carefully.



- 1.Handle
- 2.Non-stick Plate
- 3.Knob
- 4.Power Light (Red)
- 5.Ready Light (Green)
- 6.Upper Housing
- 7.Bottom Housing

## USING YOUR APPLIANCE

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 onto the non-stick plates. Spread over with an absorbent kitchen towel and wipe off any excess oil.

When your appliance 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.

- Set the Temperature Control to your desired setting: “Low” for light-colored food and “High” for darker food. At first, try a setting in the max. You may later adjust it lower or higher according to your preference.
- Inset the pin plug into the power outlet, you will notice that the power indicator will go on, indicating that the appliance has begun preheating.
- Allow your appliance to pre-heat until the ready indicator goes on. 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 it. This will assist in the removal of the Waffles after cooking.
- Divide mixture into pan holes as per recipes using a jug & spoon or fabric piping bag.

Note: Do not use disposable plastic piping bags as these may melt if they come into contact with hot plates.

- Gently close the lid, Do not slam the lid down as it may cause the mixture to run off the cooking plates.
- Allow cooking for approximately 3- 6 minutes or until golden.
- To remove Waffles, always use a plastic or wooden spatula. Never use a sharp object or metal, as this will damage the non-stick surface of cooking plates.

## **CLEANING AND CARE**

- Always turn off the power and remove the plug after and before cleaning.
- The cooking plates are coated with non-stick cooking surfaces, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.
- Do not immerse the appliance in water or other liquid.
- Do not use abrasive scouring pads, powders, or cleaners.
- Do not place in the dishwasher.
- Before next use, lightly grease the cooking plates for easy removal of cooked Waffles.

## **STORAGE**

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

## **RECIPES**

### **Traditional waffles**

For approximately 8 waffles.

#### **Ingredients:**

- |                               |                               |
|-------------------------------|-------------------------------|
| - 3 cups of all-purpose flour | - 3/4 tsp of salt             |
| - 3 tsp of granulated sugar   | - 1-3/4 cups reduced fat milk |
| - 2 tsp baking powder         | - 1/2 cup of vegetable oil    |
| - 2 large eggs                |                               |

- Mix the flour and baking powder in a large bowl.
- Make a hole in the middle and add salt, sugar, vegetable oil, and eggs.
- Gradually mix in the milk a little at a time.
- Let the batter rest for 1 hour before using. After making sure your Waffle Maker has been

preheated you can then pour the batter in the waffle maker using a ladle (g): the batter in the baking compartments should not exceed the height of the separator bar.

- Close the waffle maker and cook for the recommended amount of time.
- The waffles should be nicely browned. To serve, put the waffles on a dish and top with syrup if desired.
- The waffles are also delicious with melted chocolate, whipped cream, jam, ice cream, strawberries, or any topping you prefer.

## **Classic Belgian Waffles**

Total Time: 40 minutes

Yield: 12 (4 1/2-inch) waffles

### **Ingredients:**

- |                             |                                  |
|-----------------------------|----------------------------------|
| - 2 cups all-purpose flour  | - 2 cups milk                    |
| - 2 tablespoons sugar       | - 1/2 cup butter, melted, cooled |
| - 4 teaspoons baking powder | - 3 eggs, separated              |
| - 1/2 teaspoon salt         |                                  |

Heat Monxook Waffle Maker to desired Shade.

- In a large bowl, mix flour, sugar, baking powder, and salt until well mixed. In a medium bowl, whisk milk, butter, and egg yolks until blended. Pour into dry ingredients and stir until mixed.
- In a large clean bowl, beat egg whites with an electric beater on high speed until stiff peaks form. Fold into batter.
- When the "Ready" light is on and an audible tone sounds, spoon and spread about 1/2 cup of the batter in each square of the bottom plate. Close and latch lid.
- Cook until the "Ready" light is on and an audible tone sounds. Remove waffles and repeat twice, until all batter is used.
- Tips: To keep waffles hot, heat the oven to 200°F. Place a large cooling rack on a large cookie sheet and place it in the oven to heat. Transfer cooked waffles to a cooling rack to keep warm while cooking rest of waffles.
- These waffles freeze well. Cool completely and package in freezer storage bags. To reheat toast in the toaster oven or toaster with wide toast slots until heated through and crisp. You can also reheat in 350°F oven.

## Monte Cristo Waffles

Total Time: 25 minutes

Yield: 8 (4 1/2-inch) waffles

### Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup shredded Swiss cheese (4 oz)
- 1 cup finely chopped cooked ham
- 2 eggs, beaten
- 2 cups milk
- 1/3 cup vegetable oil
- Raspberry syrup, warmed if desired

Heat Monxook Waffle Maker to desired Shade.

- In a large bowl, mix flour, baking powder, and salt until well mixed. Stir in cheese and ham.
- In a medium bowl, whisk eggs, milk, and oil until blended. Pour into dry ingredients and stir until mixed.
- When the "Ready" light is on and an audible tone sounds, spoon and spread about 1/2 cup of the batter in each square of the bottom plate. Close and latch lid.
- Cook until the "Ready" light is on and signal sounds. Repeat with the remaining batter. Serve with raspberry syrup.

## Orange Chocolate Chip Dessert Waffles

Total Time: 25 minutes

Yield: 8 (4 1/2-inch) waffles

### Ingredients:

- 1 1/2 cups all-purpose flour
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs, separated
- 2 tablespoons grated orange peel
- 1/2 cup butter, melted, cooled
- 1/2 cup sour cream
- 1/2 cup orange juice
- 1/2 cup buttermilk
- 1/3 cup miniature semisweet chocolate chips

### TOPPING

- 1 cup orange marmalade
  - 1/2 cup orange juice
  - 1/2 cup whipping cream
  - 2 tablespoons sugar
- Heat Moxook Waffle Maker to desired Shade.
  - In a large bowl, mix flour, 1/4 cup sugar, baking powder, baking soda, and salt until well mixed.
  - In a medium bowl, whisk egg yolks, orange peel, butter, sour cream, 1/2 cup

orange juice, and buttermilk until smooth. Pour into dry ingredients and mix until blended.

- In a large clean bowl, beat egg whites with an electric mixer on high speed until stiff peaks form. Fold into batter.
- When the "Ready" light is on and an audible tone sounds, spoon and spread about 1/2 cup of the batter in each square of the bottom plate. Sprinkle each with about 2 teaspoons of chocolate chips. Close and latch lid.
- Cook until the "Ready" light is on and an audible tone sounds. Repeat with the remaining batter.
- Meanwhile, in a small saucepan, heat marmalade, and 1/2 cup orange juice until warm and drizzling consistency. Beat whipping cream and 2 tablespoons sugar until stiff peaks form. Drizzle waffles with syrup and top with whipped cream.

## Fresh Lemon Herb Waffles

Total Time: 30 minutes

Yield: 8 (4 1/2-inch) waffles

### Ingredients:

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| - 2 1/4 cups all-purpose flour       | - 2 teaspoons chopped fresh thyme |
| - 1 tablespoon sugar                 | - 3 eggs                          |
| - 2 teaspoons baking powder          | - 2 teaspoons grated lemon peel   |
| - 1 1/2 teaspoon dry ground mustard  | - 2 cups milk                     |
| - 1 teaspoon baking soda             | - 1/2 cup vegetable oil           |
| - 1/2 teaspoon salt                  | - 1/4 cup sour cream              |
| - 2 teaspoons chopped fresh rosemary | - 2 tablespoons lemon juice       |

- Heat Monxook Waffle Maker to desired Shade.
- In a large bowl, mix flour, sugar, baking powder, dry mustard, baking soda, and salt until well mixed. Stir in rosemary and thyme.
- In a medium bowl, whisk eggs, lemon peel, milk, oil, sour cream, and lemon juice until smooth. Pour into dry ingredients and mix until blended.
- When the "Ready" light is on and an audible tone sounds, spoon and spread about 1/2 cup of the batter in each square of the bottom plate. Close and latch lid.
- Cook until the "Ready" light is on and an audible tone sounds. Repeat with the remaining batter. Serve with syrup, or as a crispy side bread for a chicken dinner. Or use them as a base for your favorite chicken ala king recipe, or creamed turkey or tuna.

## Waffle Breakfast Sandwiches

Total Time: 30 minutes

Yield: 4 large sandwiches

### Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon onion powder
- 2 eggs, beaten
- 2 cups milk
- 1/3 cup vegetable oil
- 1 1/2 cups shredded sharp Cheddar cheese, divided
- 8 (1 oz each) fully cooked frozen sausage patties
- 1 tablespoon butter
- 4 eggs

- Heat oven to 200°F. Place a large cooling rack on a large cookie sheet and place it in the oven to heat.
- Heat Monxook Waffle Maker to desired Shade.
- In a large bowl, mix flour, baking powder, salt, and onion powder until well mixed.
- In a medium bowl, whisk eggs, milk, and oil until blended. Stir in 1 cup of cheese. Pour into dry ingredients and stir until mixed.
- When the "Ready" light is on and an audible tone sounds, spoon and spread about 1/2 cup of the batter in each square of the bottom plate. Close and latch lid.
- Cook until the "Ready" light is on and an audible tone sounds. Transfer cooked waffles to a cooling rack to keep warm while cooking the rest of the waffles and cooking sausages and eggs.
- Meanwhile, cook sausages as directed on the package. Keep warm.
- For over-easy eggs, melt butter in a large nonstick skillet over medium-low heat. Carefully break eggs into skillet. Cook until whites are nearly set. Carefully turn over; cover skillet and cook until the desired doneness.
- To make sandwiches, sprinkle the remaining cheese on 4 of the waffles. Place 2 sausage patties and 1 egg on the remaining 4 waffles. Place waffles with cheese over eggs, cheese side down. Serve as is, or offer syrup, mustard, ketchup, or mayonnaise as a dipping sauce.
- Tip: In place of frozen sausage patties, you can make 4 (2-ounce) 4-inch patties using bulk breakfast sausage and cook in skillet until thoroughly cooked. Place in oven with waffles to keep warm. Eggs can be cooked any way you like - sunny side up or scrambled.



## LIMITED TWO-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Monxook® Waffle Maker that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Monxook® Waffle Maker will be free of defects in materials and workmanship under normal home use for 2 years from the date of original purchase. If your Monxook® Waffle Maker proves to be defective (Non-Man-damaged) within the warranty period, we will offer a free replacement or reimbursement.

Thank you for using our products. Please contact [support@monxook.vip](mailto:support@monxook.vip) or Customer Service Online if you have any questions.

**HOUSEHOLD USE ONLY**

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MADE IN CHINA



**Intertek**