

## CLEANING AND CARE

**CAUTION:** Before cleaning appliance, make sure it has cooled down completely (for 30 minutes).

1. Turn the Temperature Knob to the Off position and unplug the power cord from the wall outlet. **Note:** Plates will still be hot.

2. **To Remove the Cooking Plates:** In the flat position, press the plate release button on the right of the housing and slide plate out from the housing.



3. The cooking plates, measuring scoop and tongs can be cleaned in the dishwasher, the wooden mini ice cream cone roller should be handwashed. The housing base, cover and control panel can be wiped clean with a soft, damp cloth.

4. Store unit with plates inserted and cord wrapped around the back of the unit. For compact storage, stand the unit on its back end.



## IMPORTANT!

**Do not throw away. Read before operating your new International Chef™ Crêpe/Pizzelle/Pancake Plus. Keep for future reference.**

These helpful hints are intended to be a supplement to the Instruction Booklet. In order to ensure safe operation and optimum performance, please read the entire Instruction Booklet.

# QUICK REFERENCE GUIDE

# Cuisinart®

International Chef™ Crêpe/Pizzelle/Pancake Plus

## BEFORE THE FIRST USE

1. Remove all packing material and any promotional labels or stickers from your unit. Confirm all parts of your new appliance have been included.



2. Remove any dust from the unit by wiping the base, cover and controls with a damp cloth. Thoroughly clean cooking plates and accessories (dishwasher safe).

## SETUP

1. Place the unit on a clean flat surface where you intend to cook.



**SETUP INSTRUCTIONS CONTINUE INSIDE**

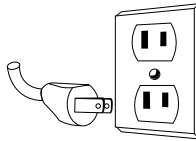
## SETUP

### 2. To Insert Cooking Plates:

- Adjust to flat position by lifting the top cover at a 90° angle and laying flat.
- Slide the plate into the holes in the hinge and push down the front end of the plate. Repeat with the second plate. The plate marked LOWER is designed for the lower housing. The plate marked UPPER is designed for the upper housing.



- ### 3.
- Plug the unit into an outlet. Red Power-On indicator light will illuminate.



- ### 4.
- Turn Temperature Knob to desired temperature and close lid.
  - If cooking in the closed position, adjust the timer knob to the desired time.
  - Wait for green light to illuminate, signaling Ready-to-Cook.



- ### 5.
- Add batter and close lid, if not cooking on open griddle. Green light will go off and go back on when item is Ready-to-Eat.

- ### 6.
- Use the dual-sided Measuring Scoop to measure and pour batters (1/3 cup and 1 tablespoon capacities). Use the tongs for easy removal of food. Use mini ice-cream cone roller for delicious ice cream cones.



## COOKING GUIDE

Item	Plate	Position	Temperature	Batter/Dough Amount	General Cooking Time
Pizzelle	Pizzelle	Closed + Locked	Pizzelle/ Medium	Small scoop	2 mins.
Sugar Cone	Pizzelle	Closed + Locked	Medium	Small scoop	2½ mins.
Pancake	Flat	Flat	Medium-High	Silver dollar = small scoop Standard pancake = large scoop	2 to 3 mins. per side
Crêpe	Flat	Closed + Locked	Crêpe/ Medium	Large scoop	1½ mins.
Tortilla	Flat	Closed + Locked	Tortilla/High	Dough stretched/rolled to thin 6- to 8-inch disc	a. 30 secs b. 4 to 6 mins.
Crackers	Flat	Closed	High	Dough stretched/rolled to very thin 8-inch disc	3 to 4 mins.

Large Scoop = ⅓ cup

Small Scoop = 1 tablespoon