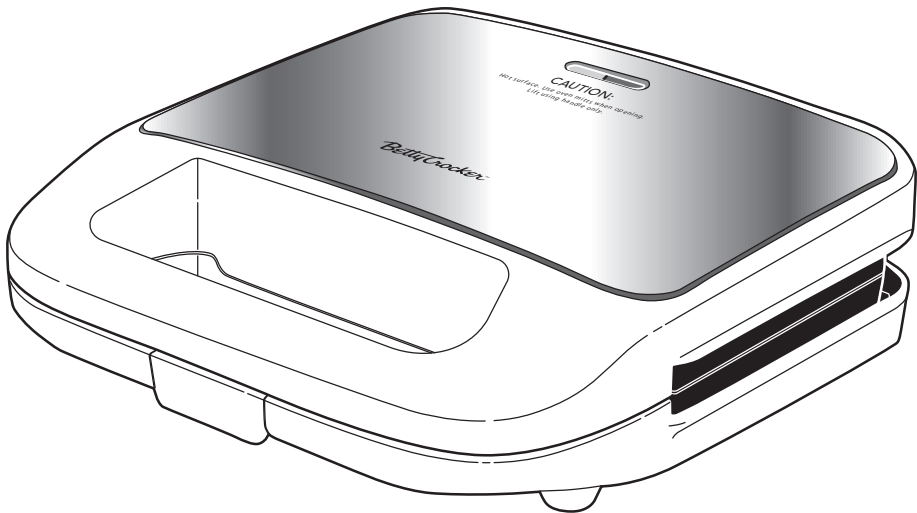




Betty Crocker™

3-in-1 Grill, Sandwich & Waffle Maker



HOUSEHOLD USE ONLY

BC-4965R/S/W

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IMPORTANT SAFEGUARDS

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

1. **Read all instructions before using the appliance.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock, and injury to persons, do not immerse cord, plug, or unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
6. Unplug the unit from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service centre for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electrical shock, or injury, and is therefore prohibited.
9. Do not use outdoors.
10. Do not allow the cord to hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, remove the plug from wall outlet.
13. Extreme caution must be used when moving an appliance containing hot foods, such as batter or hot cheese.
14. Do not use appliance for other than intended use.
15. Do not twist, kink or wrap the power cord around the appliance as this may cause the insulation to weaken and split, particularly in the location where it enters the unit.
16. Do not attempt to dislodge food when appliance is plugged in.
17. To prevent fire, ensure the unit is not covered or touching flammable material, including curtains, draperies or walls during operation.
18. Do not move unit when it is still hot.

19. **NEVER** leave appliance unattended while in use.
20. Always place appliance on a heat resistant surface.
21. **DO NOT** touch the metallic part of the unit while the appliance is operating. These can become very hot.
22. **ALWAYS** use protective, heat-resistant gloves or mitts when handling this product to avoid steam or other burns.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

CONSUMER SAFETY INFORMATION

POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be the same or more than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Avoid pulling or straining the power cord at outlet or appliance connections.

POLARIZED PLUG

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. To reduce the risk of injury this plug must be inserted into a properly installed outlet.
3. If the plug does not fit fully into the outlet, reverse the plug. If it does not fit, please consult a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.



WARNING: Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.

BEFORE YOUR FIRST USE

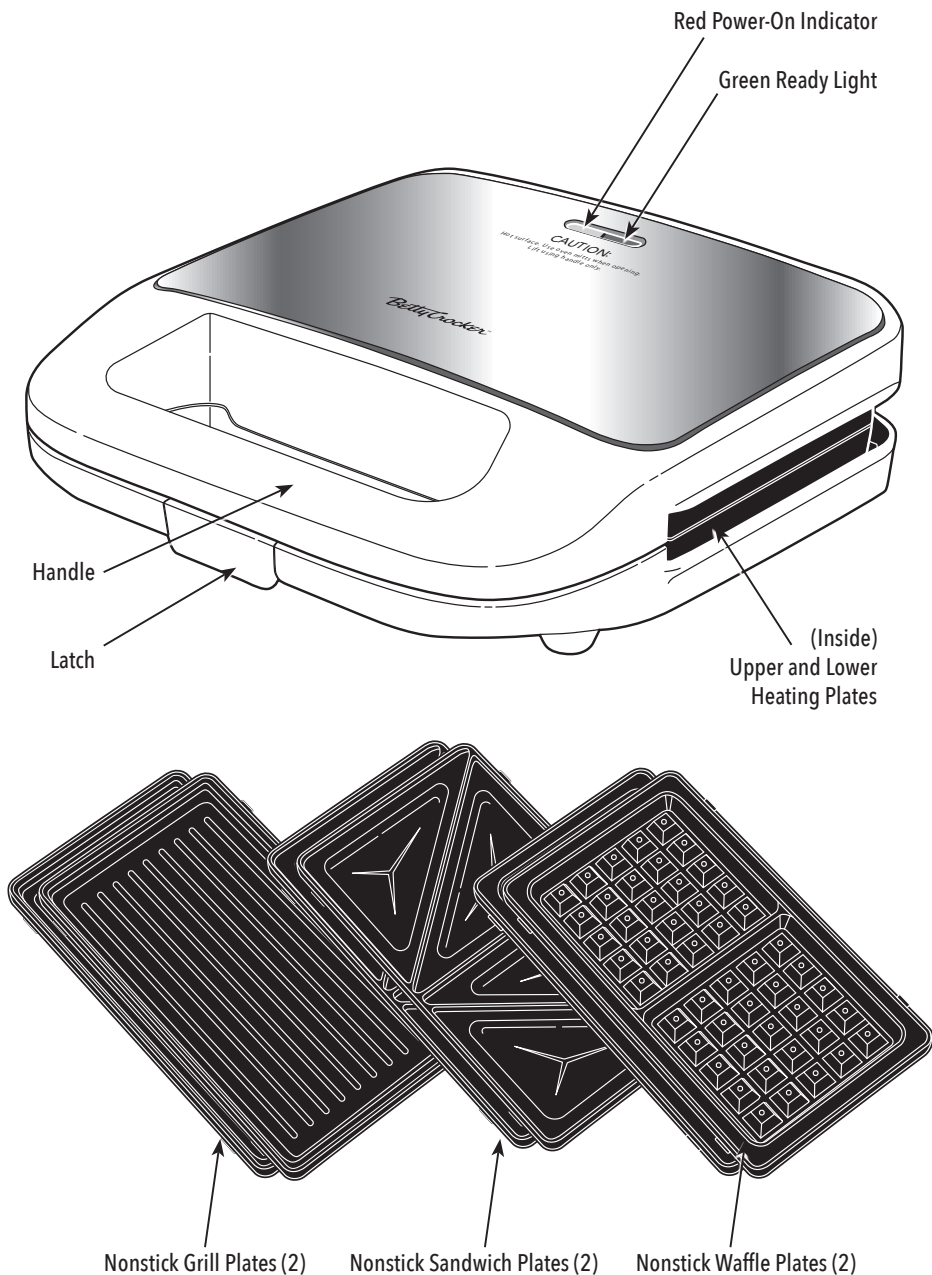
Carefully unpack the 3-in-1 Grill, Sandwich and Waffle Maker and remove any packaging materials. Set the appliance on a clean, dry and heat-resistant counter or table. Wipe the surface of the cooking plates with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging. Wipe the cooking plates with a small amount of cooking oil.

Wipe the outside of the appliance with a clean, damp cloth or sponge. Do not immerse the unit in water or other liquid. Do not use harsh or abrasive cleaners.



Warning: Always ensure your plates are installed correctly on the unit before plugging into an electrical outlet.

GETTING TO KNOW YOUR 3-IN-1 GRILL, SANDWICH & WAFFLE MAKER



RATING: 120 V, 60 Hz 750 Watts, AC ONLY

USING YOUR GRILL

⚠ WARNING: Never leave the appliance unattended when plugged into an electrical outlet.

See the Care and Cleaning Section for directions on how to install the plates (see page 14). With the grill plates installed, ensure the unit is on a dry, flat, heat-resistant surface.

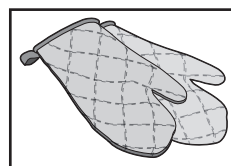
1. Place the grill on a dry, level, heat-resistant surface, such as a countertop. Plug the unit into a working 120 V 60 Hz AC only outlet. Close the lid and allow the unit to preheat.

CAUTION: The unit is on when it is plugged in. When the unit is plugged in, the red "Power-On" light will illuminate.

NOTE: Before your first use, and approximately every 4 to 5 cooking cycles, it is important to wipe on a small amount of cooking oil or nonstick spray, to season the nonstick plates.

2. We find it best to plug the unit in first and then prepare your ingredients while waiting. Follow the directions of your chosen recipe. The temperature of the cooking plates can reach between 180° – 220° C (356° – 428° F).

WARNING: The grill cooking plates get very hot. Avoid touching them and the outer housing to avoid possible injury.



***Always use oven mitts when using your appliance.**

3. After a few minutes, the green "Ready" light will turn on, indicating that the unit is now ready to cook. Using the handle, lift the lid to its fully upright position. Keep face away to avoid any escaping steam.
4. Carefully place the food onto the cooking plates and lower the lid. Do not apply excessive force to close the lid when grilling thicker sandwiches or food. Steam may come from the sides of the unit while closing the lid, so care must be taken not to burn yourself. You may lock the lid into place using the latch at the front of the grill when grilling thin or smaller sandwiches.

NOTE: Cook only with the lid in the closed position.

During the grilling process, the green indicator light may cycle on and off. This is simply the grill adjusting the temperature as the food is being cooked.

5. Unlock the lid and carefully lift it to its fully upright position. Remove the grilled food from the cooking plates with a heat-resistant plastic or wooden spatula. Do not use metal utensils, as this may damage the nonstick surface of the cooking plates.
6. If additional grilling is required, lower the lid to preserve the heat while you prepare the additional food. Simply repeat the above steps to make as many tasty grilled meat, fish or vegetables as desired.
7. When finished with the grill, be sure to unplug and allow to cool before cleaning and storing.
8. The grill can be latched closed and stored upright.

CAUTION: Do not overfill your grill. Excessive ingredients may not allow you to close and lock your grill. Forcing the lock will possibly damage the product and/or the lock, which would not be covered under warranty.

GRILLING MEAT AND VEGETABLES

You may use your grill to cook boneless meat or poultry, burgers, fish and seafood and vegetables. Cooking on the grill is a quick and healthy cooking option, since you're grilling the top and bottom of food at the same time, while the ribs in the plates allow grease and unwanted fat to drip away from the meat.

See the Care and Cleaning Section for directions on how to install the grill plates. With the grill plates installed, ensure the unit is on a dry, flat, heat-resistant surface.

Plug the grill into a 120 volt 60 Hz AC only outlet. Close the lid, and allow the unit to preheat.

Keep the grill in the closed position while it is preheating. When the correct temperature has been reached, the READY light will turn on. This light may turn on and off during cooking cycle, indicating that the temperature is being maintained.

Place the food to be cooked on the bottom grill plate and carefully close the lid.

Grilling should take a few minutes, depending on the type of food used. Check often to ensure your food is being grilled to your liking. For example, Grilling asparagus takes about 2-3 minutes.

Grilling chicken breast takes about 5-7 minutes.

CAUTION: Keep your face a safe distance from the appliance when opening the lid, as hot steam will escape and could cause burns.

When your food is ready, unplug the grill from the electric outlet, then use a heat-resistant plastic or wooden spatula to remove your food from the grill. Do not use metal utensils, as they will damage the non-stick surface of the plates.

Helpful Hints

Lightly season the chicken breast or meat will help to lock the flavor and achieve even browning results.

PRACTICE SAFE FOOD HANDLING

- Be sure to wash hands before, during, and after cooking.
- Always wash hands, knife and board after handling raw fish, meat or poultry.
- Do not reuse a board on which raw meat was prepared without cleaning it – always use a clean board for cooked meat.

NOTE: This unit is for use with boneless meats only. Raw meat and poultry should always be cooked to a safe minimum internal temperature.

USING YOUR SANDWICH MAKER



WARNING: Never leave the appliance unattended when plugged into an electrical outlet.

See the Care and Cleaning Section for directions on how to install the plates (see page 14). With the plates installed, ensure the unit is on a dry, flat, heat-resistant surface.

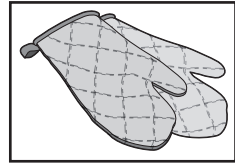
1. Place the sandwich maker on a clean, dry, heat-resistant level surface. Plug the unit into a 120 V 60 Hz AC only outlet. Close the lid and allow the unit to preheat.

CAUTION: The unit is on when it is plugged in. When the unit is plugged in, the red "Power-On" light will illuminate.

NOTE: Before your first use, and approximately every 4 to 5 cooking cycles, it is important to wipe on a small amount of cooking oil or nonstick spray, to season the nonstick plates.

2. We find it best to plug the unit in first and then prepare the sandwiches while waiting. Follow the directions of your chosen recipe.

WARNING: The Sandwich Maker cooking plates get very hot. Avoid touching them and the outer housing to avoid possible injury.



***Always use oven mitts when using your appliance.**

3. After a few minutes, the green "Ready" light will turn on, indicating that the unit is now ready to cook. Lift the lid to its fully upright position.
4. Carefully place the sandwiches onto the cooking plates and lower the lid. Do not apply excessive force to close the lid. If the lid will not fully close, rearrange the sandwiches until the lid will close. Steam may come from the sides of the unit while closing the lid, so care must be taken not to burn yourself. Lock the lid into place using the latch at the front of the Sandwich Maker.

NOTE: Sandwich maker has been designed for use with standard size breads.

NOTE: Cook only with the lid in the closed position.

During the cooking process, the green indicator light may flash on and off. This is simply the Sandwich Maker adjusting the temperature as the sandwiches are being cooked.

Most sandwiches should be ready after 3–5 minutes. Depending on personal preference and taste, this time may vary slightly.

5. Unlock the lid and lift it to its fully upright position. Remove the sandwiches from the cooking plates with a plastic or wooden spatula. Do not use metal utensils, as this may damage the nonstick surface of the cooking plates.
6. If additional sandwiches are desired, lower the lid to preserve the heat while you prepare the additional sandwiches. Simply repeat the above steps to make as many tasty sandwiches as desired.
7. **When finished with the Sandwich Maker, be sure to unplug and allow to cool before cleaning and storing.**
8. Always follow cleaning instructions (page 14) before storing.
9. The Sandwich Maker can be latched closed and stored upright.

CAUTION: Do not overfill your sandwiches. Excessive ingredients may not allow you to close and lock your Sandwich Maker. Forcing the lock will possibly damage the product and/or the lock, which would not be covered under warranty.

Helpful Hints

- Wipe the cooking plates with a small amount of cooking oil.
- Always preheat the unit before cooking.
- Try using flavoured butters to make interesting and exciting sandwiches.
- Try different types of breads and fillings to create your own specialties.
- Use pizza sauce, spaghetti sauce or tomato sauce interchangeably. About 1 tablespoon (15 mL) per bread slice works well.
- Standard size breads are ideal and cook more evenly than thicker sliced bread.
- Use 1/4 to 1/3 cup (50 to 75 mL) chopped meat or vegetable mixture per sandwich.
- Bread slices should fit within the square designs of the bottom cooking surface. If bread is large, trim to fit or cut in half, making a smaller sandwich. However, for best results, do not remove crusts from bread.
- Use very thinly sliced or shaved meats.
- Let sandwiches cool slightly before eating. Cheese, especially, becomes very hot. Soft or melted fillings will firm slightly.

USING YOUR WAFFLE MAKER

 **WARNING: Never leave the appliance unattended when plugged into an electrical outlet.**

See the Care and Cleaning Section for directions on how to install the plates (page 14). With the plates installed, ensure the unit is on a dry, flat, heat-resistant surface.

1. Place the waffle maker on a clean, dry, heat-resistant level surface. Plug the waffle maker into a 120 volt 60 Hz AC only outlet. Close the lid and always allow the unit to preheat.

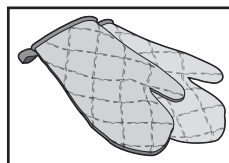
CAUTION: The red "Power-On" light will come on when the unit is plugged in.

NOTE: Before your first use, and approximately every 4 to 5 cooking cycles, it is important to wipe on a small amount of cooking oil or nonstick spray, to season the nonstick plates.

CAUTION: Steam may come from the sides and front of the waffle maker while closing the lid and during baking. Use care not to burn yourself.

NOTE: Bake only with the lid in the closed position.

WARNING: The waffle maker cooking plates get very hot. Avoid touching them and the outer housing to avoid possible injury.



***Always use oven mitts when using your appliance.**

2. After a few minutes, the green "Ready Indicator Light" will turn on, indicating that the unit is now ready to cook. Lift the lid to its full upright position. Carefully pour approximately 3-4 tbsp of batter into the centre of each plate. Carefully lower the lid. **NEVER lock the handle during the cooking process. The "Ready Indicator Light" will now be off. The lid will lift a little while the waffles bake.**
3. Waffles should be fully baked in about 5-8 minutes. Depending on personal preference and taste, this time may vary slightly. Please note that the green "Ready Indicator Light" will turn on and off during the cooking cycle. This is simply the waffle maker adjusting temperature as the waffles are being cooked.

NOTE: Do not open the waffle maker during the first 3 minutes of cooking. If the lid resists lifting, allow the waffles to bake a little longer, then try lifting the lid again.

4. When ready, lift the lid to its full upright position. Remove the waffles from the waffle maker with a plastic or wooden spatula. Do not use metal utensils as they may damage the surface of the cooking plates. Lower the lid between baking waffles or while making additional batter to preserve the heat.

CAUTION: Avoid leaving the waffle maker plugged in with no batter on the cooking plates for an extended length of time.

5. When finished making waffles, be sure to unplug the waffle maker and allow it to cool before cleaning and storing.
6. Always follow cleaning instructions (page 14) before storing.
7. The waffle maker can be latched closed and stored upright.

WARNING: The waffle maker cooking plates get very hot. Avoid touching them and the outer housing to avoid possible injury.

RECIPE

2 cups (500mL) all-purpose flour

1 tablespoon (15 mL) sugar

4 teaspoons (20 mL) baking powder

¼ tsp (1mL) salt

2 eggs

1 ¾ cups (400mL) of milk

½ cup (125mL) melted butter or vegetable oil

In a medium bowl, combine the flour, sugar, baking powder and salt. In a separate bowl whisk the eggs, milk and melted butter or vegetable oil until well blended. Pour the wet ingredients into the dry ingredients and mix until well blended.

Lightly coat the nonstick cooking plates with butter, vegetable oil or cooking spray. Heat the waffle maker by following the instructions located on page 11.

Makes about ten (10) waffles or 3-1/2 cups (800ml) of batter.

Helpful Hints

- To ensure your waffles are evenly filled, pour batter into the centre of the lower cooking plate. NOTE: Do not overfill the cooking plates.
- **Never lock the handle latch during the cooking process.**
- If waffles stick to the top cooking plates, remove them with a plastic or wooden spatula.
- If you do not want to serve your waffles right away, you may place them in an ovenproof dish and keep them warm in the oven at a low temperature of about 200°F (100°C). You may wrap the waffles in foil, but they may lose their crispiness.
- You may also freeze your waffles for a later date. Allow the waffles to cool completely before putting them in a plastic bag suitable for the freezer. You may use waxed paper in between the waffles to keep them separated. When you are ready, reheat the waffles in a toaster or toaster oven.

CARE AND CLEANING YOUR 3-IN-1 GRILL, SANDWICH & WAFFLE MAKER

CHANGING THE PLATES

The Cooking Plates can only be changed when the unit is cold.

To change the Cooking Plates, open the lid so that the Cooking Plates are facing you. To remove the bottom Cooking Plate, place your two thumbs on the small tabs in front of the plate and slide them toward you. The Cooking Plate will pop up and can be lifted out. To remove the top Cooking Plate, place your hands around the sides of the unit and use your thumbs to slide the tabs upward. Be sure that your hands are in front of the Cooking Plate so it does not fall forward.

To replace the Plates, place the tabs at the back of the Cooking Plates against the slots provided. Press the Cooking Plate down at both corners that are closest to the locking tabs. Ensure Cooking Plate stays in place.

CLEANING

Be sure to unplug the appliance and allow it to cool completely before cleaning.

CAUTION: Do not immerse in water or any other liquid.

Always wipe the inside and the edges of the cooking plates with a clean, damp cloth after every use. To remove stubborn stains or food, use a nylon brush or other utensil safe for nonstick surfaces. Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth.

LIMITED WARRANTY ONE (1) YEAR

This warranty is the only warranty for this product. This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase, as evidenced by the receipt of purchase, and provided it is used for the purpose for which the product is intended. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option. If the product should become defective within the warranty period, we will repair it or replace it free of charge. If the product or component is no longer available, we will replace with a similar one of equal or greater value. We will return your product, transportation charges prepaid provided it is delivered prepaid to Formula Brands Inc. Any and all remedies relating to this warranty are limited to the amount of the purchase price of the product. This warranty extends only to the original purchaser, consumer or gift recipient.

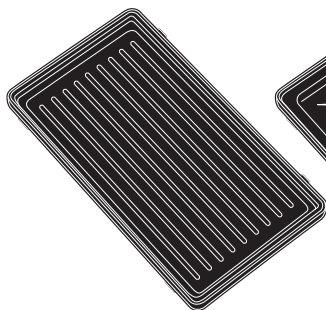
This warranty does not cover failure caused by food build-up, water deposits, normal cosmetic discoloration, and inadequate maintenance of the product. This warranty will not cover damage or failure to function if the product has been dismantled or tampered with, if it has been damaged due to exposure to water or any other liquid, if it is not used in conformity with the printed directions of this product or if it has been accidentally or intentionally damaged.

This warranty does not cover the following parts which may be supplied with the appliance: plastic parts, glass parts, glass containers, ceramic containers, cutter/strainer, filters or nonstick surfaces.

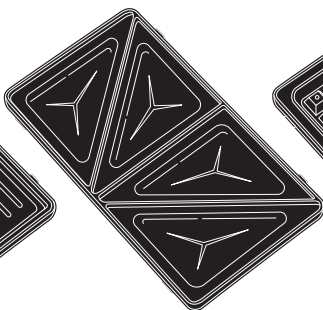
This product is intended for use in a single-family household. This warranty will become null and void if the product is used for commercial purposes or any other purpose other than for single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of any express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

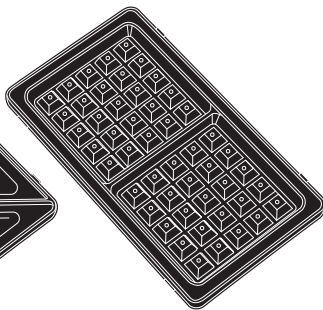
REPLACEMENT PARTS



Nonstick Grill Plate (1)



Nonstick Sandwich Plate (1)



Nonstick Waffle Plate (1)

PLEASE WRITE MODEL NUMBER HERE:

Part	QTY	PRICE	TOTAL
Nonstick Grill Plate (1)		\$7.99	
Nonstick Sandwich Plate (1)		\$7.99	
Nonstick Waffle Plate (1)		\$7.99	
TOTAL			
SHIPPING AND HANDLING TO CANADA:			\$9.00*
SHIPPING AND HANDLING TO USA:			\$15.00*
SUBTOTAL			
ADD 13% H.S.T. - CANADA ONLY			
TOTAL			

If you would like to order replacement or spare parts for this appliance, please complete and mail this form, along with a cheque or money order made payable to:

FORMULA BRANDS INC.
Parts Department
45 Mural Street, Unit #7,
Richmond Hill, Ontario, Canada
L4B 1J4

NAME

ADDRESS

CITY PROVINCE/STATE POSTAL/ZIP CODE

Prices are subject to change without notice.

PLEASE NOTE: WHEN ORDERING FROM USA, AN 'INTERNATIONAL' MONEY ORDER MUST BE USED.



Allow 3 to 6 weeks
for delivery.

* Shipping costs may vary based on fuel surcharges and postage rates. Please call toll-free 1-877-244-1110 or email customerservice@formulabrands.com to confirm shipping and handling charges.

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