

Warranty

Your Palmer Electric Appliance is guaranteed for ten full years to be free of defective workmanship or materials. C. Palmer Manufacturing will repair your appliance FREE OF CHARGE if defective, when returned to our West Newton plant. This warranty does not apply to appliances that have been damaged by submerging in water or storing in a damp place. Does not include plastic feet and handles

If your Electric Appliance requires repair within the terms of this warranty, send the complete unit to C. Palmer Mfg., West Newton, Pa. 15089. Clearly indicated the problem to be corrected. Please include \$10.00 for postage and handling.

C. Palmer Manufacturing

5 Palmer Road, West Newton, PA 15089

Favorite Recipes

and Instructions for
Palmer Electric
Appliances



Pizzelles
Belgian Cookies
and Waffles
also
Mountain Pies
Noodle Dough
Meat and
Cheese Fillings
and more

C. Palmer Manufacturing, Inc.

5 Palmer Road, West Newton, PA 15089

SAVE THIS BOOKLET IT CONTAINS YOUR GUARANTEE

ITALIAN WAFFLES OR PIZZELLE

Recipes

The following recipes are variations of the Italian waffle or pizzelle. These recipes are made with the Model #1000 Palmer Electric Pizzelle Iron.

ITALIAN WAFFLE OR PIZZELLE

Basic Recipe — will make approx. 3 doz. pizzelles

1/2 cup shortening	1 tsp. vanilla
2/3 cup sugar	1 tsp. baking powder
3 extra large eggs	pinch of salt
Approx. 1¾ cups flour	

Cream shortening and sugar. Add eggs, mix until smooth. Add flour, baking powder, salt & vanilla. (A little at a time). The texture should be similar to a drop cookie dough. Drop by spoonful onto center of pre-heated grid. Close lid and clip handles together. Allow to cook until steaming stops - about 30 seconds. Remove with fork. Allow to cool on wire rack or towels.

ITALIAN WAFFLE OR PIZZELLE

Will make approx. 12 doz. pizzelles

1 doz. Extra Large Eggs	4 tsp. vanilla
2-2/3 cups sugar	1 tsp. salt
2 cups shortening or margarine	1 Tbl. Lemon extract (optional)
7 cups flour	1 tsp. anise oil (optional)

Beat eggs, add sugar and beat well. Add margarine which has been melted and cooled. Add flavoring then flour and salt - mix well. Make dough ball about 1 inch in diameter.

VARIATIONS

LEMON PIZZELLE

Omit vanilla and add the following to basic recipe.
2 tsp. lemon extract
1 tbl. grated lemon peel

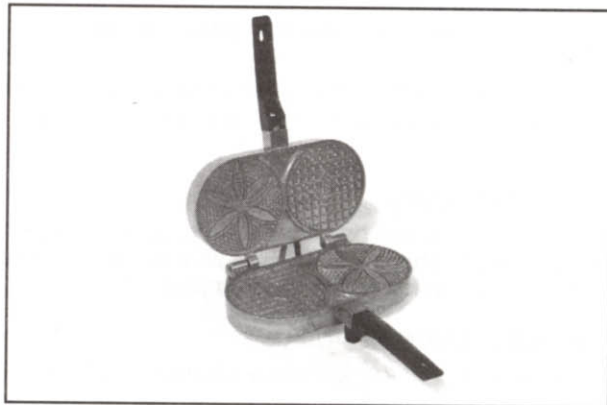
CHOCOLATE PIZZELLE

Mix 3 tbs. cocoa and 3 tbs. sugar. Add to basic recipe

NUT PIZZELLE

Add 1½ cups very finely chopped or ground nuts to basic recipe or to either of the above variations.

Palmer Regular Pizzelle Iron



Model No. 1000

This very popular pizzelle iron is designed to make delicious crispy, high-ribbed pizzelles in half the time required by hand irons.

Also available in non-stick coat - Model No. 1000T

EXTRA THIN PIZZELLES

2 stick soft oleo or 1 cup Crisco
2 cups sugar
3 extra large eggs
½ cup oil
*2 cups of milk
*6 cups of flour
3 Tbl. of Vanilla
1½ tsp. baking powder
1 tsp. baking soda

- Slowly mix 1 cup of milk with three cups of flour after the oil
- After you put in the baking soda mix in the other cup of milk with the other three cups of flour.
- Batter should resemble Whip Cream.
- Makes about 180 pizzelles

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or any portion of the appliance in water or other liquid.
4. Close supervision is necessary if any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. 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 facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliances for other than its intended household use.

SAVE THESE INSTRUCTIONS

IMPORTANT

**DO NOT SUBMERGE
IN WATER**

**Always preheat for a minimum of
15 minutes before using. Store in
DRY PLACE when not in use.**

CARE AND USE OF ELECTRIC APPLIANCES

1. Plug electric cord into 110-volt house power and wait approximately 15 minutes for iron to heat.
2. Grease upper and lower grid surfaces. Use Vegetable Shortening.
3. Load light batter using a spoon. Heavy batter should be rolled into balls and positioned on grids.
4. Cook first two pizzelles and discard. Approximate cooking time is 30 seconds.
5. When finished with iron wipe clean with a paper towel. **NEVER IMMERGE UNIT IN WATER.**

NOTE: A short power supply cord is provided to reduce the hazard resulting from becoming entangled in or tripping over a longer cord.

Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, 2) the longer cord should be arranged so they will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.