

## READ BEFORE USE

### 使用前阅读

Visit [www.hamiltonbeach.cn](http://www.hamiltonbeach.cn) for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 [www.hamiltonbeach.cn](http://www.hamiltonbeach.cn)。

#### Questions?

Please call us – our friendly associates are ready to help.  
China: 400-852-2655

#### 如有疑问？

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆免费客服热线：  
400-852-2655

官方网站：[www.hamiltonbeach.cn](http://www.hamiltonbeach.cn)

型号：26049-CN

此说明书中图片仅供参考，产品以实物为准。

使用本设备前，我们建议您仔细阅读这些说明。

# Hamilton 汉美驰 Beach®

## Multicooker & Waffle Maker 双烤盘多功能华夫饼机



English ..... 2

简体中文 ..... 15

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against risk of electrical shock, do not immerse cord, plug, or any part of the appliance in water or other liquid.
6. Unplug from 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 dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use appliance for other than intended use.
14. Do not use appliance unattended.
15. During use, provide 4 to 6 inches air space above, behind, and on both sides for air circulation.
16. Never remove the food with any kind of cutting device or other metallic kitchen utensil.
17. Always allow the appliance to cool before putting it away, and never wrap the cord around the appliance while it is still hot.
18. This appliance is not intended for deep-frying foods.
19. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## SAVE THESE INSTRUCTIONS!

### Other Consumer Safety Information

#### **This product is intended for household use only.**

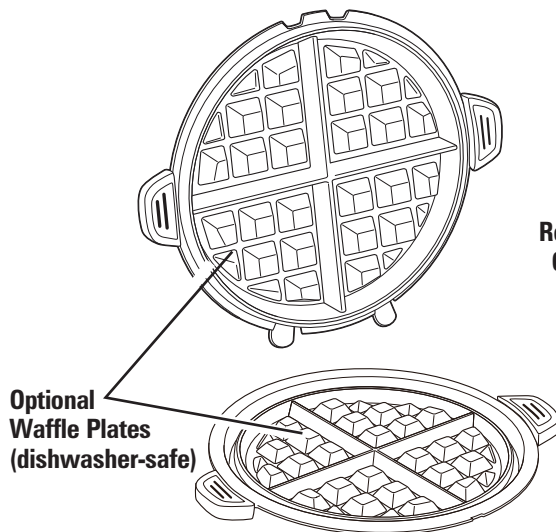
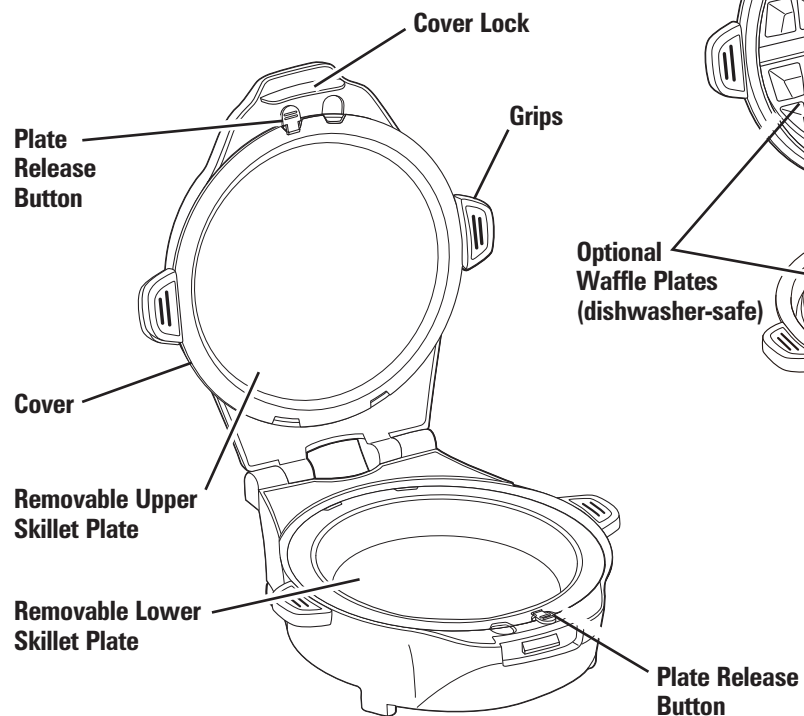
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to

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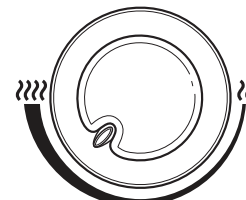
or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the counter-top or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.

# Parts and Features



## Temperature Control



**Red Power ON Light**

**Green READY Light**

The red Power ON light comes on when the appliance is first plugged in. This light will stay on until the unit is unplugged.

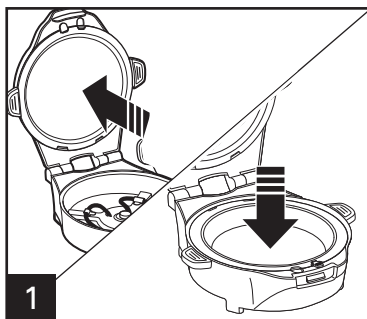
The green READY light comes on when the appliance has reached the desired temperature. This light will cycle on and off during cooking. If cooking waffles, wait until the green ready light comes on before adding waffle batter.



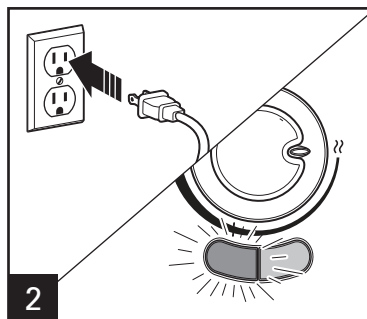
# How to Use Nonstick Skillet

## **⚠ WARNING** Burn Hazard.

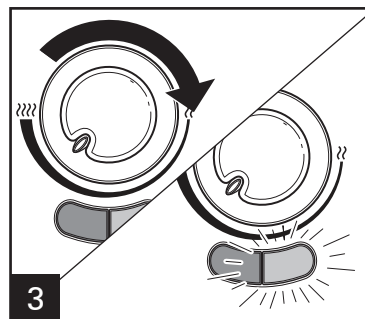
Do not carry or move the skillet when it contains hot oil or food. To reduce the risk of burns due to oil spatter, do not put a large amount of oil in a skillet. When frying, pour oil in skillet and then preheat unit.



**1**  
**NOTE:** Do not operate unit unless skillet is securely in place. Only preheat and operate with skillets in place.

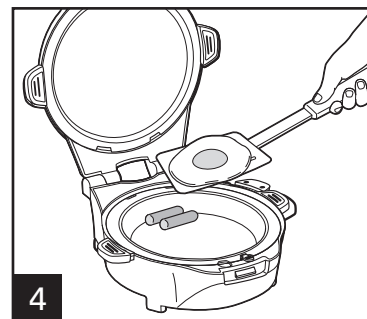


**2**  
Plug cord into wall outlet. The red Power ON light will glow.



**3**  
Choose desired top skillet temperature setting and preheat 5 to 7 minutes.

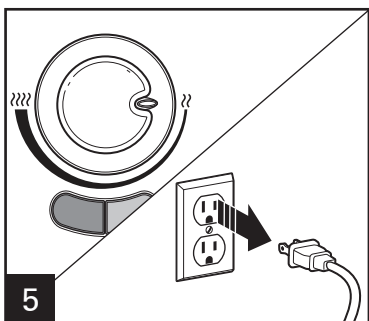
**Tips:** Use mid-high setting for foods that do not come in contact with the top skillet. Use low-med setting for food that come in contact with top skillet.



**4**  
Add food and close cover. Lift cover to check for doneness and turn foods over when necessary. Only use wooden or plastic cooking utensils to prolong the life of the nonstick coating.

### **TIPS:**

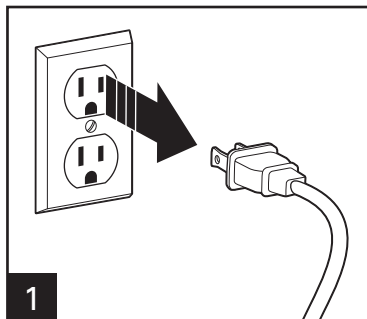
- For best results and faster cooking, keep lid closed.
- Drain grease from skillet when cooking bacon, sausage, or other meats for even cooking.
- Surfaces are hot. Use oven mittens when using handles.



**5**  
Turn control to "?? (MIN.)"  
Unplug unit when through cooking. Let cool.

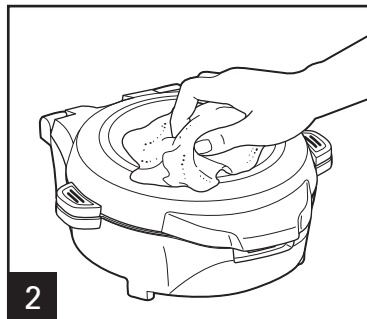
# Care and Cleaning

**⚠ WARNING Electrical Shock Hazard.**  
Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.



1

Turn control to "MIN." Unplug unit when through cooking. Let cool.



2

Wipe outside of unit with a damp, soapy cloth. Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning.



**DISHWASHER-SAFE**

DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. The back sides of waffle and skillet plates may discolor. This is normal.

# Troubleshooting

PROBLEM	PROBABLE CAUSE
Low, poor, or slow heating.	<ul style="list-style-type: none"> <li>• Allow skillet to heat for 5 to 7 minutes before use.</li> </ul>
Cooking too slow.	<ul style="list-style-type: none"> <li>• Ensure plates are fully installed.</li> </ul>
Waffles are too light.	<ul style="list-style-type: none"> <li>• Adjust temperature towards MAX (darker setting).</li> </ul>

# Recipes

## Stuffed French Toast

- 1 large egg
- 1 large egg white
- 1 Tablespoon (15 ml) strawberry preserves
- 1 Tablespoon (15 ml) cream cheese
- 1 Tablespoon (15 ml) chopped pecans
- 2 slices cinnamon bread

### Directions:

Preheat skillet plates on medium heat. Beat egg and egg white in medium bowl; set aside. Mix cream cheese and pecans in small bowl; spread on one slice of bread. Spread strawberry preserves on remaining bread slice. Top bread with cream cheese mixture with remaining bread slice, strawberry-side down. Place bread in egg mixture for 2 minutes; turn and soak for an additional 2 minutes. Add bread to skillet; close cover. Cook 4 to 5 minutes or until cooked through. Serve with confectioners' sugar or maple syrup.

**Serves: 1**

## Western Omelet

- 2 large eggs
- 1 Tablespoon (15 ml) milk
- 1 Tablespoon (15 ml) chopped onion
- 2 Tablespoons (30 ml) chopped mushrooms
- 2 Tablespoons (30 ml) chopped green pepper
- 2 Tablespoons (30 ml) chopped red pepper
- 1 slice ham, chopped
- Salt and pepper to taste

### Directions:

Preheat skillet plates on medium heat. Beat eggs, milk, salt, and pepper until well-blended. Place onions, mushrooms, green peppers, and red peppers in skillet. Close cover and cook 2 minutes. Pour egg mixture over onion mixture. Top with ham; close cover. Cook 3 minutes or until cooked through. Sprinkle with cheese; remove from skillet. Serve with salsa and sour cream, if desired. **Serves: 1**

# Recipes (cont.)

## Sausage and Potato Omelet

2 large eggs, beaten  
1 Tablespoon (15 ml) sour cream  
1/4 teaspoon (1.2 ml) Italian seasoning  
1/8 teaspoon (0.6 ml) salt  
1/8 teaspoon (0.6 ml) pepper  
1/4 cup (59 ml) bulk sausage  
1/4 cup (59 ml) diced hash browns  
2 Tablespoons (30 ml) chopped onion  
2 Tablespoons (30 ml) chopped pepper  
2 Tablespoons (30 ml) shredded cheddar cheese

### Directions:

Preheat skillet plates on medium heat. Beat eggs, sour cream, Italian seasoning, salt, and pepper. Add sausage; close cover and cook 2 minutes. Drain fat if necessary. Add potatoes, onion, and pepper to sausage. Close cover and cook 2 minutes. Pour egg mixture over potato mixture. Close cover and cook 3 minutes. Sprinkle with cheese and remove from skillet. **Serves: 1**

## Creamy Bacon and Tomato Omelet

2 slices bacon, cut into 1/2-inch (1.3-cm) pieces  
2 large eggs, beaten  
1 Tablespoon (15 ml) snipped chives  
1/4 teaspoon (1.2 ml) dried basil leaves  
Salt and pepper to taste  
3 Tablespoons (44 ml) chopped tomatoes  
1 Tablespoon (15 ml) cream cheese, cut into pieces

### Directions:

Preheat skillet plates on medium heat. Place bacon in skillet; close cover. Cook 3 to 4 minutes or until crisp. Place bacon on paper towels and wipe skillet with paper towel to remove grease (skillet is hot, use oven mittens if necessary). Mix eggs, basil, salt, and pepper. Pour egg mixture into skillet; close cover. Cook 3 minutes; add cream cheese, bacon, and tomato to half of omelet. Fold in half to cover mixture. Close cover; cook an additional 2 minutes or until cooked through. **Serves: 1**

# Recipes (cont.)

## Banana Stuffed French Toast

### Ingredients:

- 1/2 cup cream cheese, softened
- 1 Tablespoon confectioners' sugar
- 1 teaspoon ground cinnamon, divided
- 1 cup milk
- 4 large eggs, slightly beaten
- 2 teaspoons vanilla extract
- 1 Tablespoon granulated sugar
- 1/4 teaspoon salt
- 8 slices (each 1-inch thick) Italian bread
- 2 medium bananas, thinly sliced
- Caramel syrup, warmed
- Whipped cream
- Additional banana slices

### Directions:

Preheat product on High until "ready light" turns on. In a small bowl, combine cream cheese, confectioners' sugar and 1/2 teaspoon cinnamon until smooth; set aside. In a large bowl with a wire whisk, blend milk, eggs, vanilla, sugar, remaining cinnamon and salt; set aside. Cut a slit in each slice of bread to form a pocket. Spread inside of pocket with cream cheese mixture. Add sliced bananas. Place stuffed bread slices in the milk mixture. Let soak 1 minute on each side. If necessary, soak in batches to fit in bowl. Carefully transfer to skillet and lower lid. Cook 15 to 20 minutes, turning once, until browned and egg mixture is set. Serve with warmed caramel syrup and extra banana slices if desired. Or, sprinkle with confectioners' sugar. **Serves: 4**

## The Everything Omelet

### Ingredients:

- 2 large eggs, beaten
- 1 Tablespoon sour cream
- 1/4 teaspoon Italian seasoning
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup bulk sausage
- 1/4 cup diced hash browns
- 2 Tablespoons chopped onions
- 2 Tablespoons chopped peppers
- 2 Tablespoons shredded Cheddar cheese

### Directions:

Preheat Breakfast Master with skillet grids on Skillet (MEDIUM) heat. Beat eggs, sour cream, Italian seasoning, salt and pepper. Spray skillet with non-stick cooking spray. Crumble sausage; add to skillet. Close cover and cook 2 minutes. Drain fat, if necessary. Add hash browns, onions and peppers to sausage. Close cover and cook 2 minutes. Pour egg mixture over sausage and potato mixture. Close cover and cook 3 minutes. Sprinkle with Cheddar cheese and remove from skillet. **Serves: 1**  
**TIP:** Reduce calories and fat by substituting egg substitute for eggs, and reduced fat or fat free sour cream for regular sour cream.



# Recipes (cont.)

## Soy Sauce Chicken Galbi

### Ingredients:

- 200g Chicken breast
- 1/4 Onion
- 1/4 cup mushrooms
- Chilli Paprika or crushed red pepper flakes to taste.
- 3 tablespoons Teriyaki Sauce
- 1 tablespoon Sugar
- 3 tablespoons water
- 1 tablespoons corn starch

### Directions:

Preheat skillet plates on medium heat. Cut the chicken, Onion and Chili into small pieces and put into the skillet. Mix water and teriyaki sauce with ratio of three to one. Cover the chicken and vegetables, close the lid, cook around 5 minutes. When teriyaki sauce are well mixed, put in Chili and mushrooms, close the lid and cook another 5 minutes.

## Pizza ( 6 inches)

### Ingredients:

- one pizza base of six inches
- 1/2 green pepper
- 1/2 red pepper
- Bacon/Ham, to taste
- 1/4 cup Tomato Sauce,
- 1/4 cup Mozzarella Cheese,

### Directions:

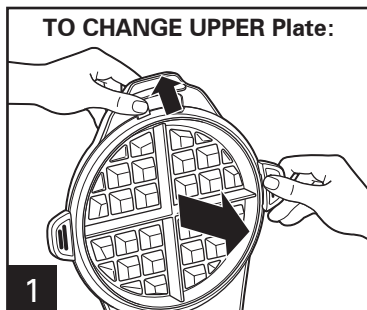
Defrost the pizza base. Spread tomato sauce evenly over the pizza base. Scatter cheese over sauce and layer with green pepper, red pepper and Bacon/Ham. Add another layer of cheese. Preheat skillet plates on medium heat. Put the Pizza into skillet plate, bake pizza until cheese is melted and crust is golden brown, about 12 to 15 minutes.

# How to Change Waffle Plates

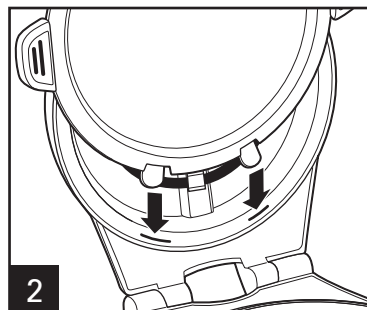
## **⚠ WARNING**

**Burn Hazard.**  
Do not change hot plates.

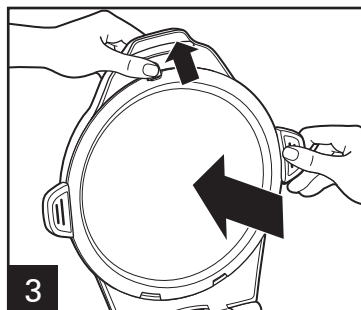
Use oven mitts as needed.



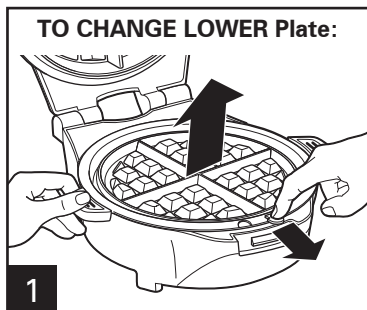
Open lid. Remove installed plate by pressing the release button in the direction of the small arrow, pulling out plate.



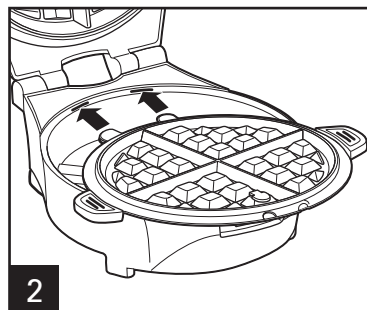
Hold both sides of other plate using grips. Insert two tabs into the openings in the bottom cover.



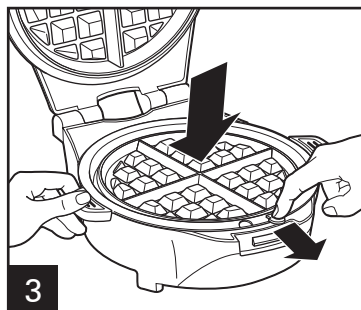
Push plate release button in the direction of the small arrow, press plate into place, and release button to secure plate in place.



Remove installed plate by pressing the release button in the direction of the small arrow, holding grip, and pulling plate up and out.



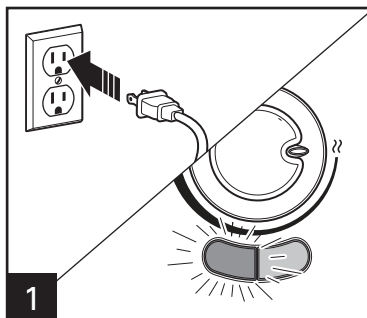
To reinstall plate, grip lower waffle grips and insert two tabs into the openings on the base.



Push plate release button in the direction of the small arrow, press plate into place, and release button to secure plate in place.

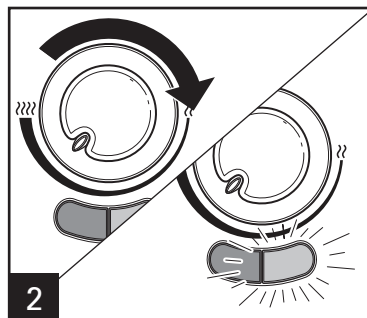
# How to Use Waffle Plates

**BEFORE FIRST USE:** Wash plates in dishwasher or in hot, soapy water. Rinse and dry. Wipe or brush waffle plates with vegetable oil. This is only recommended before first use, but may be necessary afterwards.



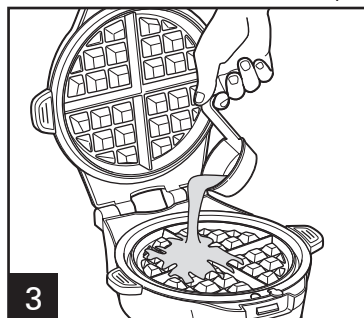
Plug cord into wall outlet. The red Power ON light will glow.

**TIP:** A small amount of nonstick cooking spray can be used on the plates before preheating.



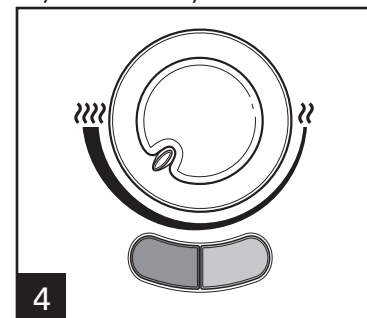
Choose desired waffle temperature setting and preheat with cover closed until the green READY light comes on.

**TIP:** Waffle color and crispness are determined by the temperature of the plates. The higher the temperature, the browner and crisper the waffle.

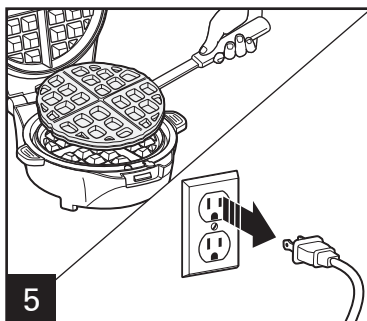


Raise cover and pour 2 spoons (240 ml) of batter onto center of bottom cooking plate. Lower cover.

**TIP:** When adding nuts, fruits, or chocolate chips to your waffle, reduce the waffle batter by 2 Tablespoons (30 ml).



Waffles are done in about 6 to 8 minutes, depending on the setting, recipe, when the green READY light turns back on, or when steaming begins to stop. Do not preheat or operate unit unless plates are in place.



Using an oven mitt, open cover. Remove waffle with plastic or wooden utensil. Never use metal. This will damage the nonstick coating of the appliance. Turn control to "MIN." Unplug unit when through cooking. Let cool.

**WARNING!** Burn Hazard. Always use an oven mitt to protect hand when opening a hot waffle maker. Escaping steam can burn.

# Usage Tips

- To make your family a quick, hot breakfast, use any of the waffle mixes currently available on the market.
- Use a cooking spray before pouring batter into the plates, especially for dessert waffles or recipes with a lot of sugar.
- If your waffles start to stick, the plates may need to be scrubbed with a nylon brush to remove any cooked-on food particles.
- If using nuts in waffle batter, use chopped nuts and/or evenly spread batter to allow lid to fully close.
- Waffles can be made ahead of time and kept warm in a 200°F (93°C) oven. Reheat in a microwave oven, a toaster oven, or a regular oven.
- Most waffles are done in about 6–8 minutes, depending on the setting selected. Some of the recipes which are made from scratch may take a little longer. Check for doneness at about 5 minutes. If the cover of the waffle maker doesn't lift up easily, then let the waffle cook a minute more before checking again. Another indicator that the waffle is done is when the green READY light comes on or when the steaming slows or stops.
- To store, let waffles cool and pack in an airtight container; store in refrigerator or freezer for reheating later.

# Suggested Toppings and Spreads for Waffles

Maple Syrup  
Chocolate Syrup  
Powdered Sugar  
Honey  
Jams and Jellies

Cinnamon Sugar  
Maple Butter  
Apple Butter  
Whipped Cream  
Applesauce

Brown Sugar  
Chocolate Sprinkles  
Cake Frosting  
Peanut Butter

Suggested ideas to stir into batter before cooking: small pieces of fresh fruit, dried fruit, chocolate chips, chocolate covered raisins, or nuts.  
**TIP:** Certain fresh fruits like blueberries will turn batter blue. Do not stir into batter; sprinkle over batter before cooking.

## Recipes

### Basic Waffles

2 cups (473 ml) flour	1 teaspoon (5 ml) salt
2 Tablespoons (30 ml) sugar	1 3/4 cups (414 ml) milk
1 Tablespoon (15 ml) baking powder	1/3 cup (79 ml) vegetable oil
	2 eggs

Combine flour, sugar, baking powder, and salt. Stir together milk, oil, and eggs. Gradually add milk mixture to the dry ingredients. Stir until just blended. Pour 1/2 cup (118 ml) of batter into the middle of the waffle maker. **Serves: 6 (1/2 waffle each)**

**Blueberry Waffles:** After pouring batter onto waffle plates, sprinkle fresh blueberries over batter; then close lid. Do not stir berries into batter; this makes blue-gray waffles.

**To Make a Savory Waffle:** Add your favorite freshly chopped or dried savory spices to the batter. Follow *How to Use Waffle Plates*.

# Recipes (cont.)

## Waffle Sandwich

### Ingredients:

Milk, 90g  
Cake Flour, 80g  
Bread Flour, 65g  
Olive Oil, 20g  
Mayonnaise, appropriate  
Yeast, 2g  
Pork Floss, appropriate  
2 Cooked Eggs  
Sugar, 15g  
Salt, 1g

### Directions:

1. Put yeast and milk into a large bowl, mix thoroughly, add sugar and stir it, sift together the bread flour and salt into the bowl, whisk until no powder and granule. Add olive oil, whisk until smooth.
2. Sift the cake flour into the bowl, knead to form a dough. Cover with a plastic wrap and place at room temperature for 50 minutes, allow the dough to rise doubled in size. Divide the dough into four pieces, round up and rest for second rise slightly.
3. spray olive oil onto the waffle plates and preheat, put dough on the waffle plate and close lid.
4. Bake for eight minutes. Cool down the waffle on a wire rack.
5. Chop the 2 cooked eggs. Mix with mayonnaise and Pork Floss. Slice the cooled waffle into two pieces, put the egg mixture in between 2 sliced waffle.

## Traditional Belgian Waffle

### Ingredients:

Flour, 170g  
1 Egg  
Sugar, 50g  
Yeast, 3g  
Milk, 60g  
Butter, 50g  
Salt to taste

### Directions:

1. Knead all ingredients, except butter, to form a dough.
2. Soften the butter at room temperature, add it to the dough and knead until smooth.
3. Cover the dough with a wet towel and place it in a warm place around an hour, allow the dough to rise until doubled in size.
4. Knead the dough to release air and divide into two pieces.
5. Cover the dough with a wet towel and rise around 15 minutes. Meanwhile, spray cook oil onto the waffle plates and preheat.
6. Put dough on the waffle plate, closed with lid. Cook for eight minutes.

# 重要安全说明

当使用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监督和指导下使用，以确保安全。
3. 当电器由儿童使用或距离儿童较近时，需有成人看护。请勿将本电器用于儿童玩耍。
4. 请勿接触设备热表面。应使用手柄或旋钮。
5. 为防止触电危险，请勿将电源线、插头或电器的任何部分放入水或其他液体中。
6. 不使用与清洁时，请拔下电源插头。拆装部件前以及清洁前，必须让设备冷却。
7. 在下列情况下，请勿使用电器：电源线或插头破损、设备出现故障、设备曾跌落或已经出现任何形式的损坏。请拨打我们的免费售后服务电话，咨询有关电器检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
8. 使用非本电器制造商推荐的配套附件可能会导致受伤。
9. 请勿户外使用。
10. 请勿将电源线搭置在桌台边缘上以及与发热表面接触，包括电炉。
11. 请勿将电器放置在高温气体或电炉之上或附近，或放置在加热的炉子内。
12. 当移动含有热油或其他热液体的电器时，应特别小心。
13. 请勿将电器用于非预期用途。
14. 请勿在无人看护时使用电器。
15. 使用过程中，在上方、后面和两侧提供4至6英寸（10-15厘米）的空间，便于空气流通。
16. 切勿使用任何类型的切刀或其他金属厨房用具取出食物。
17. 收藏本电器时，务必让其冷却，在电器仍较热时，切勿将电源线缠绕在电器周围。
18. 本电器不用于深度煎炸食物。
19. **小心：**为了避免由于热熔断路器意外重置导致危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

## 请妥善保管这些说明！

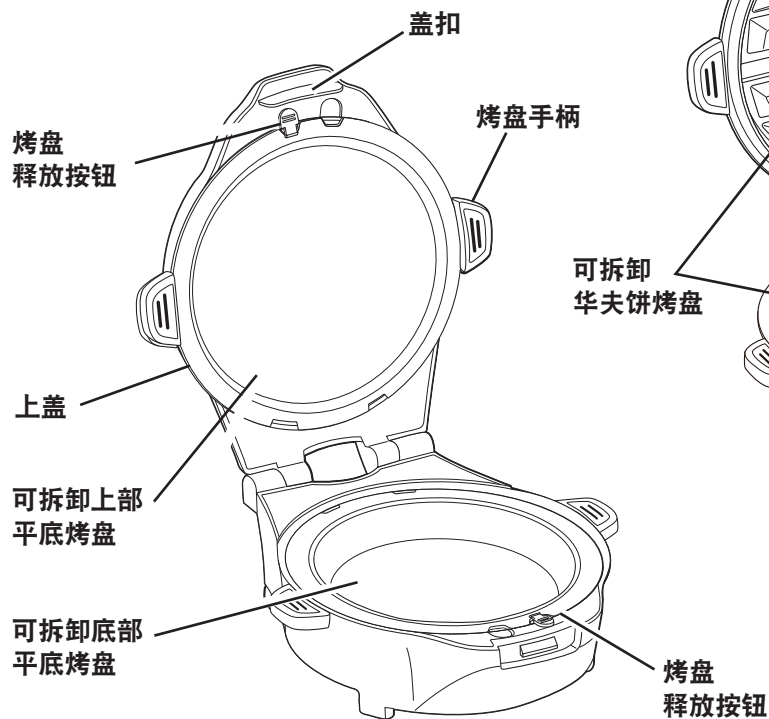
### 其他用户安全信息

#### **本产品建议于家庭使用。**

本设备电源线的长度设计考虑减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌面上，造成儿童扯拉或绊倒他人。

为防电路过载，请勿在您电器的同一电路上使用其他高功率电器。

# 部件和功能



## 温度控制



当电器首次接通电源时，红色电源指示灯点亮。此灯在未断电时一直保持常亮。

当电器加热至达到所需的温度时，绿色就绪指示灯点亮。在烹饪期间，此灯将循环点亮和熄灭。如果烹饪华夫饼，请在绿色就绪指示灯点亮后，再添加华夫饼面糊。

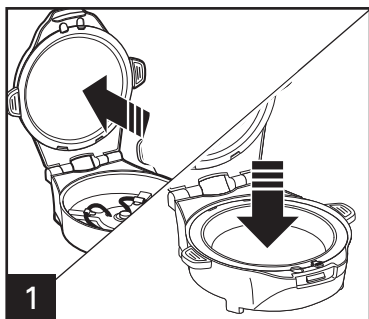




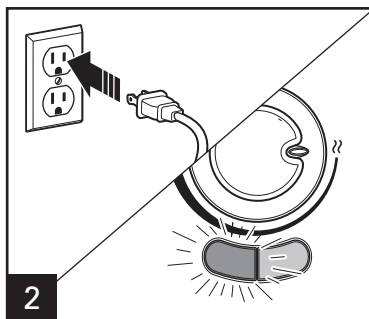
# 如何使用平底烤盘

## ⚠ 警告 烫伤危险。

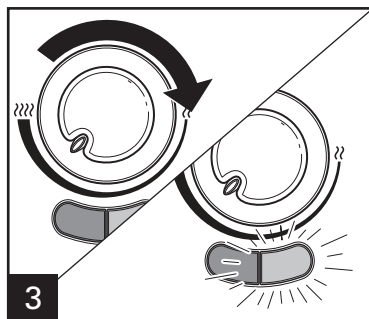
请勿当煎锅中有热油或食物存在时搬运或移动。为了减少油溅烫伤的危险，请勿在煎锅中放入大量的油。当煎炸时，向煎锅中倒入适量的油然后预加热。



**1** **注意：**在未固定好平底烤盘前，请勿操作。在平底烤盘锁定到位后才可预热和操作。

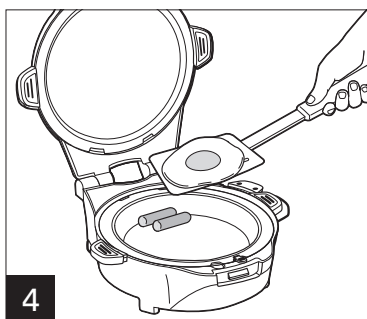


**2** 将电源线插入电源插座。红色电源指示灯将点亮。



**3** 选择上部平底烤盘所需的温度设置，并预热5至7分钟。

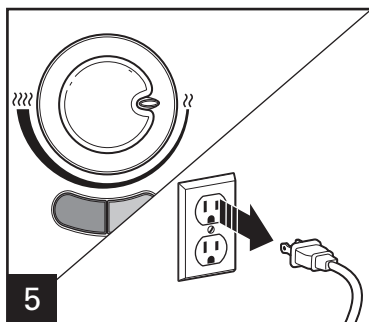
**小贴士：**对于不接触上部平底烤盘的食物，使用中高档温度设定；对于接触上部平底烤盘的食物，使用中低温度设定。



**4** 放入食物并盖上盖子。提起盖子检查食物的熟度，必要时将食物翻面。仅使用木制或塑料烹饪锅铲以延长不粘锅涂层的使用寿命。

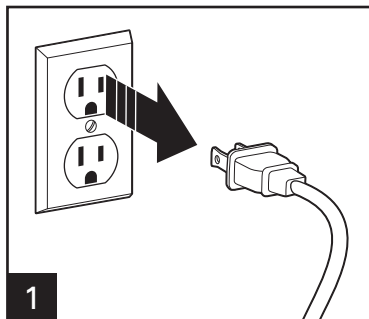
### 技巧：

- 为了达到最佳效果和快速的烹饪，请盖好盖子。
- 每次烹饪完培根、香肠或其他肉类后，清除平底烤盘里的油脂。
- 表面很烫。操作手柄时，请佩戴烤箱手套。

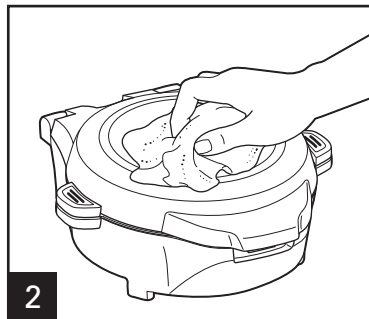


**5** 旋转控制旋钮至“}}（最小）”位置。烹饪完成后拔掉电源插头。让电器冷却。

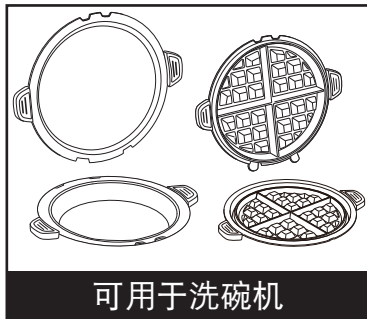
# 保养与清洗



**1** 旋转控制旋钮至“??(最小)”位置。烹饪完成后拔掉电源插头。让电器冷却。



**2** 用蘸有温和清洁剂的湿布擦拭电器的外部。  
请勿使用钢丝球、百洁布或磨蚀性清洁剂擦拭电器的任何部分。切勿使用锋利或尖锐的物体进行清洁。



可用于洗碗机

在洗碗机中清洗时，请勿使用“SANI”设置。“SANI”循环温度会损坏本产品。  
华夫饼烤盘和平底烤盘的背面有可能会变色。这属于正常现象。

**警告** 电击危险。

清洁前断开电源。请勿将电源线、插头或底座浸在任何液体中。

# 故障排除

## 问题

加热温度低、加热质量不好或缓慢。

烹饪速度太慢。

华夫饼的颜色太淡。

## 可能的原因

• 使用前，先将烤盘加热5至7分钟。

• 确保烤盘完全安装好。

• 将温度调节旋钮调至最大。

# 食谱

## 法式土司

- 1 个鸡蛋
- 1 份鸡蛋清
- 1 汤匙（15 毫升）草莓酱
- 1 汤匙（15 毫升）奶油奶酪
- 1 汤匙（15 毫升）碎核桃仁
- 2 片肉桂面包

### 制作方法：

用中档温度预热平底烤盘。把鸡蛋和蛋清打到碗里搅拌，放置在一边。在一个小碗里混合奶油奶酪和核桃仁；然后铺在一块面包片上。把草莓酱涂在另一个面包片上。将涂有奶油奶酪的面包片放在下方，将涂草莓酱的面包片盖在上面，涂有草莓的一面朝下。再将面包放入鸡蛋混合液中浸泡2分钟；翻转后再浸泡2分钟。最后把面包放入平底烤盘中；盖上盖子。烹饪4至5分钟，或直到烹饪熟。搭配糖粉或糖浆一起食用。

**份量：1**

## 美式蛋饼

- 2 个鸡蛋
- 1 汤匙（15 毫升）牛奶
- 1 汤匙（15 毫升）碎洋葱
- 2 汤匙（30 毫升）碎蘑菇
- 2 汤匙（30 毫升）碎青椒
- 2 汤匙（30 毫升）碎红椒
- 1 片火腿肉，切碎
- 适量的盐和黑胡椒粉调味

### 制作方法：

用中档温度预热平底烤盘。把鸡蛋、牛奶、盐和辣椒混合均匀。将准备好的洋葱、蘑菇、青椒和红椒放入平底烤盘中。盖上盖子并烹饪2分钟。将鸡蛋混合物倒入到洋葱混合物上。撒上香肠，盖上盖子。烹饪3分钟，或直到烹饪熟。撒些奶酪后；即可从平底烤盘中取出。可根据需要搭配沙拉和酸奶油。**份量：1**

# 食谱 (续)

## 土豆香肠蛋饼

2 个鸡蛋，打均匀  
1 汤匙 (15 毫升) 酸奶油  
1/4 茶匙 (1.2 毫升) 意大利香料  
1/8 茶匙 (0.6 毫升) 盐  
1/8 茶匙 (0.6 毫升) 胡椒  
1/4 杯 (59 毫升) 香肠  
1/4 杯 (59 毫升) 切块土豆饼  
2 汤匙 (30 毫升) 碎洋葱  
2 汤匙 (30 毫升) 剁椒  
2 汤匙 (30 毫升) 切碎的切达奶酪

### 制作方法：

用中档温度预热平底烤盘。将鸡蛋、酸奶油、意大利香料、盐和胡椒混合搅拌。将香肠放入平底烤盘，盖上盖子烹饪2分钟。必要时，将残油排除。加入土豆、洋葱和胡椒到香肠上。盖上盖子并烹饪2分钟。将鸡蛋混合料浇在土豆料上。盖上盖子并烹饪3分钟。撒些奶酪后；即可从平底烤盘中取出。**份量：1**

## 奶油培根番茄蛋饼

2 个培根，切成 1/2 英寸(1.3 厘米) 长  
2 个鸡蛋，打均匀  
1 汤匙 (15 毫升) 切好的韭黄  
1/4 茶匙 (1.2 毫升) 干罗勒叶  
适量的盐和黑胡椒粉调味  
3 汤匙 (44 毫升) 切碎的番茄  
1 汤匙 (15 毫升) 奶油奶酪，切成小块

### 制作方法：

用中档温度预热平底烤盘。将培根放入平底烤盘，盖上盖子。烹饪3至4分钟，或直到脆嫩。将培根取出，用纸巾将烤盘里的残油擦除（烤盘很烫，需使用烤箱手套操作）。混合鸡蛋、罗勒、盐和胡椒。将鸡蛋混合物倒入平底烤盘中，盖上盖子。烹饪3分钟，把奶油奶酪、培根和番茄放到一半的蛋饼上。将另一半蛋饼折过来，以包住馅料。盖上盖子，再烹饪2分钟或直到烹饪熟。**份量：1**

# 食谱（续）

## 法式香蕉土司

### 食材：

- 1/2 杯奶油芝士，软化
- 1 汤匙精制细砂糖
- 1 茶匙研磨的肉桂，分开
- 1 杯牛奶
- 4 个鸡蛋，稍稍打匀
- 2 茶匙香草精
- 1 汤匙砂糖
- 1/4 茶匙盐
- 8 片（每个1英寸厚）意大利面包
- 2 个中等大小的香蕉，切成薄片
- 焦糖糖浆，温热
- 生奶油
- 外加的香蕉片

### 制作方法：

以高档预热，直到“就绪指示灯”亮起。将奶油芝士、细砂糖和1/2茶匙肉桂粉加入一个小碗中一起搅匀；放置在一边备用。在一个大碗里加入牛奶、鸡蛋、香草、糖和剩余的肉桂粉和盐，用搅打器打匀；放置在一边备用。每个面包片从中间切缝，形成一个夹层。向夹层中填充奶油芝士混合物。加入香蕉片。将填充好的面包片放进牛奶混合物中。每面浸渍1分钟。如果有必要，分批浸渍，放入碗中。小心翼翼地转移到平底烤盘上并盖上盖子。烹饪15到20分钟，翻转一次，直到变成褐色且鸡蛋混合物凝固。可搭配热焦糖糖浆和香蕉片一起食用。或者洒上细砂糖。

**份量：4**

## 美味蛋饼

### 食材：

- 2 个鸡蛋，打匀
- 1 汤匙酸奶油
- 1/4 茶匙意大利调味料
- 1/8 茶匙盐
- 1/8 茶匙胡椒粉
- 1/4 杯大块香肠
- 1/4 切碎的土豆煎饼
- 2 汤匙切碎的洋葱
- 2 汤匙切碎的辣椒
- 2 汤匙切碎的切达干酪

### 制作方法：

用中档温度预热平底烤盘。将鸡蛋、酸奶油、意大利调味料、盐和胡椒粉一起搅匀。在平底烤盘上喷洒一些食用油，将香肠剁碎，加入平底烤盘中。盖上盖子并烹饪2分钟。如果必要，将多余的油脂沥掉。加入土豆煎饼、洋葱和胡椒粉到香肠上。盖上盖子并烹饪2分钟。将鸡蛋混合物倒入香肠和土豆混合物中。盖上盖子并烹饪3分钟。撒上切达干酪，然后出锅。**份量：1**

**小贴士：**如需减少热量和脂肪，可用鸡蛋替代品代替鸡蛋，用低脂或脱脂酸奶油替代常规酸奶油。

# 食谱（续）

## 照烧鸡排

### 食材：

- 200克鸡胸肉
- 1/4个洋葱
- 蘑菇，少许
- 青、红辣椒少许，切丝
- 辣椒粉，少许
- 3汤匙照烧酱
- 1汤匙糖
- 3汤匙水
- 1汤匙淀粉

### 制作方法：

用中档温度预热平底烤盘。把鸡肉切成小丁，放入平底烤盘，再加入一些蔬菜（如洋葱，红辣椒）。把水和照烧酱油按三比一的比例混合，淋在鸡肉和蔬菜上，盖上盖子，烹饪约5分钟。当照烧酱油溶解时，放一些辣椒粉和蘑菇。盖上盖子，再烹饪5分钟。

## 披萨（6寸）

### 食材：

- 6寸饼底1个
- 青椒半个
- 红椒半个
- 培根/火腿适量
- 番茄酱，1/4杯
- 马苏里拉奶酪，1/4杯

### 制作方法：

饼底拿出来解冻，将材料切粒。在饼底上抹番茄酱，要抹均匀。在抹完的饼底上放一层芝士，再放上已切粒的材料，最后在上面再放上一层芝士。用中档温度预热平底烤盘。将配好的披萨放进平底烤盘，盖上盖子，烹饪12-15分钟即可。

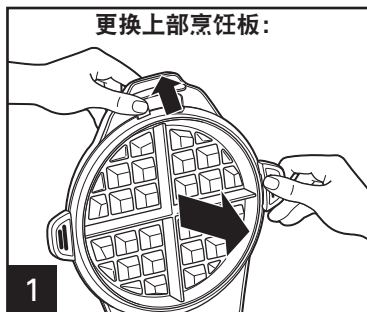
# 如何更换华夫饼烤盘

## 警告

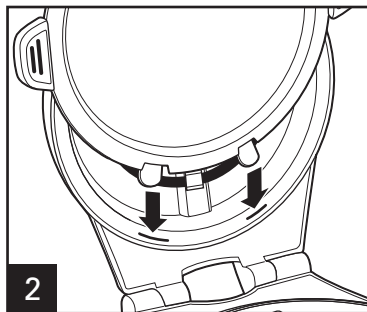
烫伤危险。请勿更换热的烹饪板。

请使用烤箱手套操作。

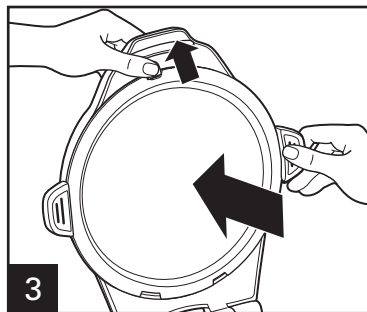
### 更换上部烹饪板:



1 打开盖子。按照小箭头方向按动释放按钮释放已安装好的烤盘，抓住烤盘手柄拉出烤盘。

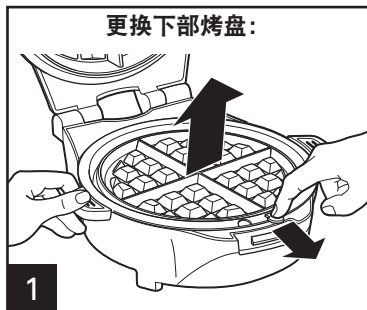


2 抓住另一个烤盘两侧的手柄，将两个突耳插入盖子上的槽口。

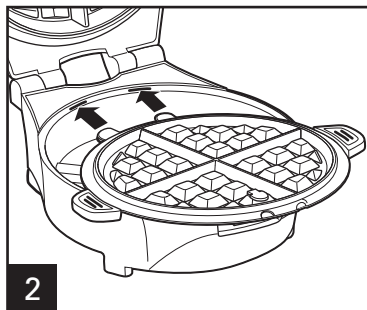


3 按照小箭头方向推动烤盘释放按钮，把烤盘锁定到位。

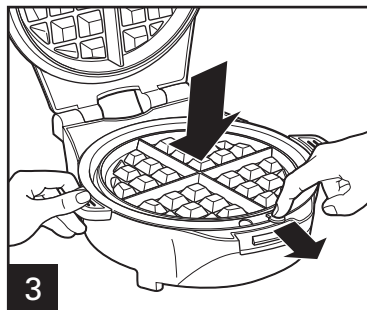
### 更换下部烤盘:



1 按照小箭头方向按动释放按钮释放已安装好的烤盘，抓住烤盘手柄，向上拉出烤盘。



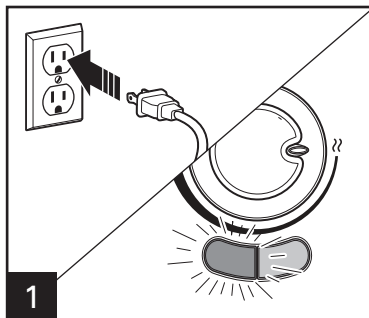
2 如需重新安装烤盘，抓住底部华夫饼烤盘或平底烤盘的两侧手柄，把它们插入底座上的槽口。



3 按照小箭头方向推动烤盘释放按钮，把烤盘锁定到位。

# 如何使用华夫饼烤盘

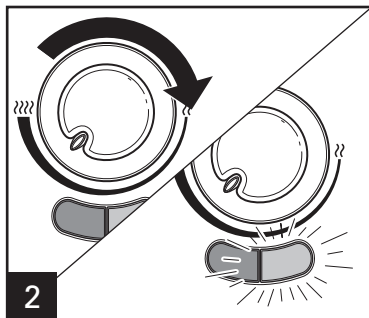
**首次使用前：**在洗碗机或在带温和清洁剂的水中清洗烤盘。冲洗，然后晾干。在华夫饼烤盘上涂上或刷上植物油。这仅是首次使用推荐的操作，但随后的使用可用可不用。



1

将电源线插入电源插座。  
红色电源指示灯将点亮。

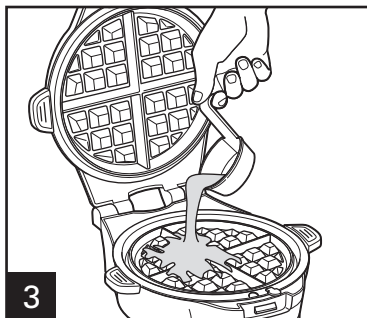
**小贴士：**在预热前可能需要在烤盘上涂上少量烹饪油。



2

选择所需的华夫饼温度设置，并盖上盖子预热直到绿色就绪指示灯点亮。

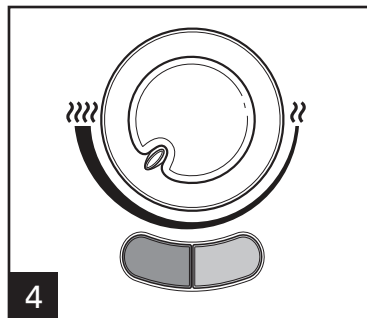
**小贴士：**华夫饼的颜色和脆度由烹饪板的温度决定。温度越高，华夫饼颜色越焦黄和松脆。



3

打开盖子，倒入2勺（随机附带的量勺）约240毫升的面糊到底部烤盘中心上。盖上盖子。

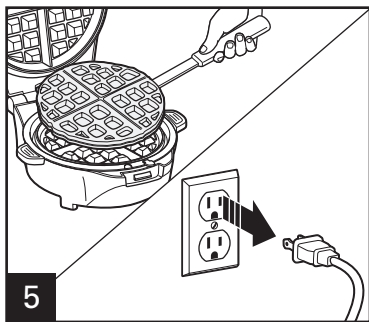
**小贴士：**当把坚果、水果或巧克力添加到华夫饼中时，每次减少使用华夫饼面糊2汤匙（30 毫升）。



4

华夫饼将在约6至8分钟内做好，这取决于设置和食谱，当绿色就绪指示灯再次点亮时，或开始不冒蒸汽时，表明已做好。

当烤盘未放置好时，请勿预热或操作本机。



5

请戴上烤箱手套打开盖子。用塑料或木制器具取出华夫饼。切勿使用金属。这将损坏电器的不粘锅涂层。旋转控制旋钮至“}}（最小）”位置。烹饪完成后拔掉本机插头。让电器冷却。

**警告！**烫伤危险。当打开华夫机盖子时务必戴上烤箱手套保护手。喷出的蒸汽可能会导致烫伤。



# 使用小贴士

- 为了让你的家庭可以快速享用热腾腾的早餐，可以使用当前市售的任何类型的华夫饼粉。
- 将面糊倒入烤盘前，先涂上烹饪油，特别甜点华夫饼或含有大量糖的食谱。
- 如果您的华夫饼开始粘锅，表示烤盘需要清洁干净，使用尼龙刷清除烧焦的食物颗粒。
- 如果华夫饼面糊中带有坚果，请使用切碎的坚果或将面糊铺均匀，让盖子完全关闭。
- 华夫饼可以事先做好，然后在200°F (93°C) 的烤箱中保温。
- 可使用微波炉、多士炉或一般烤箱进行再加热。
- 大部分华夫饼可在约6–8分钟内制作好，这根据所选的设置可能有所不同。有些含有淀粉的食谱可能需要更长的时间。约5分钟打开检查烹饪的程度。如果华夫饼机的盖子上掀困难，再次检查前让华夫饼再烹饪一分钟。当绿色就绪指示灯点亮或蒸汽减少或停止，表明华夫饼已做好。
- 把做好的华夫饼存放起来时，应待其冷却，然后使用密封盒装好，存放在冰箱或冰柜中，随后食用时可再加热。

# 建议的华夫饼配料和酱

糖浆  
巧克力糖浆  
糖粉  
蜂蜜  
果酱和果冻

肉桂糖  
枫叶黄油  
苹果酱  
鲜奶油  
苹果酱

红糖  
巧克力粉  
蛋糕糖霜  
花生酱

烹饪前建议面糊的配料：少量的新鲜水果、干果、巧克力饼、葡萄干或坚果。

**小贴士：**某些新鲜水果，例如蓝莓，会使面糊变蓝。请勿混合到面糊中，可在烹饪前撒在面糊上。

## 食谱

### 一般华夫饼

2 杯（473 毫升）面粉  
2 汤匙（30 毫升）糖  
1 汤匙（15 毫升）泡打粉

1 茶匙（5 毫升）盐  
1 3/4 杯（414 毫升）牛奶  
1/3 杯（79 毫升）植物油  
2 个鸡蛋

先将面粉、糖、泡打粉和盐干食材混合。将牛奶油、鸡蛋一起搅拌。逐渐添加牛奶混合物到干的面粉配料上。搅拌直到均匀。将 1/2 杯（118 毫升）面糊倒入到华夫饼机的中间。**份量：6 块（每块 1/2 个华夫饼）**

**蓝莓华夫饼：**将面糊倒入华夫饼烤盘后，撒些新鲜的蓝莓在面糊上，然后盖上盖子。请勿将草莓搅拌进入到面糊中，这会烹饪出青灰色的华夫饼。

**制作美味的华夫饼：**将您喜欢的切碎或干的美味配料添加到面糊中。按照如何使用华夫饼烤盘的说明进行操作。

# 食谱（续）

## 松饼三明治

### 食材：

牛奶 90克  
低粉 80克  
高粉 65克  
橄榄油 20克  
蛋黄酱 适量  
速溶酵母 2克  
肉松 适量  
白煮蛋 2个  
细砂糖 15克  
盐 1克

### 制作方法：

1. 将牛奶与即溶酵母粉混合均匀，加入细砂糖搅拌，将高粉与盐混合过筛至调理盆中，用打蛋器充分搅拌至无粉粒状。倒入橄榄油，用打蛋器拌至质地呈粘稠光滑状。
2. 将低粉过筛，用刮刀充分搅拌后揉成面团。盖上保鲜膜，在室温下静置50分钟，待面团膨胀至原来的2倍大，完成一次发酵。将面团分割成4等分，滚圆后静置至面团稍微膨胀即可，完成二次发酵。
3. 华夫饼烤盘预热完成后，用刷子蘸橄榄油在烤盘上涂抹薄薄一层，放入面团，合上盖子。
4. 八分钟后松饼出炉。放晾网上，以免水汽影响了松饼的口感。
5. 两个鸡蛋，加蛋黄酱捣碎，拌入猪肉松。松饼冷却到中心约30摄氏度的状态，用刀一切为二，夹上馅料。

## 传统比利时风味华夫

### 食材：

中筋面粉 170克  
鸡蛋 一个  
细砂糖 50克  
酵母 3克  
牛奶 60克  
黄油 50克  
盐 一小撮

### 制作方法：

1. 所有的材料除黄油外放在一起揉成面团
2. 成团后加入室温软化的黄油揉成光滑面团。
3. 盖上湿布放温暖的地方发酵至两倍大，时间约为一小时
4. 发好的面团排气后分成两份
5. 盖上湿布醒十五分钟，同时机器开始预热
6. 华夫饼机预热好后，薄薄涂一层油，把面团擀薄一点，放上机器，盖上后翻面约5-7分钟两面烙成金黄色即可

**Model/型号:**  
**26049-CN**

**Type/类别:**  
**ST28**

**Rating/规格:**  
**220V, 50Hz, 650W**

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