

FULL ONE YEAR WARRANTY

This VILLAWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

VillaWare Manufacturing Co.
3615 Superior Ave. #44
Cleveland, Ohio 44114

OTHER FINE VILLAWARE® PRODUCTS...

Belgian & Classic Waffle Makers
Pizzelle Bakers
Classic Electric Skillets
UNO™ Classic 2 & 4 Slice Toasters
UNO™ Grills & Griddles
Classic Coffee Makers
Classic Crepe Makers
Power Grinder™ Electric Food Grinders
Disney Licensed Series by VillaWare®
VillaWare® Food Strainer
Imperia™ & Al Dente™ Pasta Machines

Cookie Presses
Pizza Stones
One-Pot™ Pasta & Sauce Cooker
Espresso Coffee Pots
Italian Style Gadgets & Utensils

*...and hundreds more Classic Italian
Kitchenware products from VillaWare®*

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

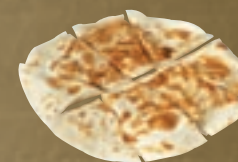
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VillaWare®



INTERBAKE3™

Family-Sized Interchangeable Baker
waffle • quesadilla • grill



UL NO. 5235-15

Directions & Recipes

IMPORTANT SAFEGUARDS

When using electrical 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 appliance itself in water or any other liquid.
4. Close supervision is necessary when 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt any internal servicing on this appliance, but return it to VillaWare Manufacturing Company for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the 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. To disconnect, remove plug from wall outlet.
12. Do not use appliance for other than its intended use.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
14. This appliance is for household use only.

SAVE THESE INSTRUCTIONS

No serviceable parts inside. Refer servicing to VillaWare Manufacturing Company.

POLARIZED PLUG

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 fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

1. A short electrical cord is provided to reduce the hazards resulting from entanglement or tripping, etc. As with all electrical appliances, any extension cord must have a rating at least equal to the electrical rating of the appliance. Care should be taken not to allow

cords to hang over the ends of a counter or tabletop. (If your appliance has a grounded 3-prong plug, you must use the compatible 3-wire extension cord.)

2. Do not allow the appliance to come into contact with any flammable materials such as draperies, walls, etc.

YOUR INTERBAKER INCLUDES 3 SETS OF GRIDS

Waffle grids - one pair

Raised rib grill grids – one pair

Quesadilla grids – one pair

- ~ The removable grids should be washed before using them for the first time. Wash in warm, soapy water, rinse and dry thoroughly.
- ~ To install grids: with grid centered on the housing, insert the two tabs at the back of the grid and then press the front of the grid downward until it snaps into position. For safety, it is recommended to use a pot holder or oven mitts when installing or removing hot grids.
- ~ To remove grids: push the button on the handles inward toward the hinge until grid is released. Lift grid out.

HOW TO USE YOUR INTERBAKE3™ APPLIANCE

1. Plug unit into 110-120 volt AC wall outlet. When the unit is new, you may notice a slight smoking or odor. This is normal and will not recur. The red light will glow, indicating that the baker has begun preheating. It will take 8 - 10 minutes to reach baking temperature. When the baking temperature is reached, the red light will turn OFF. After this point, you will see the light go ON and OFF. This means that the baking temperature is being maintained, and is not telling you when to start or stop baking.
2. When using for the first time, thoroughly wash and then dry the baking grids.
3. Now you are ready to bake waffles, grill meats and vegetables or toast a quesadilla. Just insert the appropriate grids and follow the instructions for the food you are preparing as shown a little further on in this booklet.
4. When baking, never use metal utensils, which can damage the non-stick surface of the grids. Let only wood or plastic utensils contact the non-stick surface.
5. When finished, remove the plug from the wall socket. Let cool.
6. Finally, it's easy to clean. See clean up instructions further on in this booklet.

MAKING WAFFLES

1. Before the first waffle of the day, use a pastry brush or lightly coat the top and bottom waffle grids with a vegetable oil or melted shortening. Spray shortenings work well for this purpose.
2. Ladle just enough batter to fill the lower grid so that the peak areas of the grid are covered. If necessary, a spatula may be used to spread the batter into the corners of the grid.
3. Close the baker. Do not open the baker for at least 1 1/2 minutes. Opening it too soon will cause the unbaked waffles to split from top to bottom.
4. Remove the waffles from the grid with a non-metallic utensil. Waffles are ready to serve.
5. If you need to take a short break, or are interrupted, close the baker to maintain maximum heat. A hot waffler produces best results. Waffles may tend to stick if the iron cools down.

FOR BEST WAFFLE BAKING RESULTS

- ~ Do not open the waffler during the first 90 seconds of baking. Wait until most of the escaping steam slows down. If opened too soon, waffles will split and become difficult to remove.
- ~ Stir waffle batter just until large lumps disappear. Do not over mix.
- ~ Extra crispy waffles may be produced by allowing a longer baking time. Shorten the baking time for less crispiness.
- ~ Lighter waffles may be produced by first beating the egg yolks, then blending with flour and other ingredients, then gently folding beaten egg whites into the batter.
- ~ When serving waffles, flip them over onto a plate with bottom side up. Gravity lets the bottom fill out completely, whereas there is not always enough rise for the batter to perfectly fill out the top half of the waffle grid.
- ~ For a crispier waffle, you may choose to use a cooling rack to let waffles cool down and dry out.

GRILLING MEATS

- ~ Use boneless meat and poultry for even browning.
- ~ For extra flavor and tenderness, marinate meat at least one hour in refrigerator before grilling.
- ~ Thinner parts of fish or chicken should be folded under thicker part to prevent over cooking.
- ~ Allow 50% additional time when grilling frozen steaks or fillets.
- ~ Select foods of even thicknesses for consistent cooking.
- ~ When grilling chicken with skin, place skin side down for the best browning on both sides.
- ~ Brush cut side of vegetables with oil or margarine.

- ~ When you are done, remove your grilled meat or vegetables with non-metallic utensils only.
- ~ Clean between ribs with paper towels. This should be done as soon as the grills are cool enough.

TOASTING QUESADILLAS

1. Non-stick grids seal in cheese, chili peppers and other items into fresh tortillas.
2. Quesadillas do not take as long as meats and waffles to bake — 4 to 5 minutes is usually enough to melt cheese and slightly brown the tortilla.
3. If you plan to include meat in your quesadilla recipe, be sure to precook the meat. Do not use raw meat.
4. For best results, butter the outside of the quesadilla before placing it in the baker. This will produce a golden brown quesadilla.
5. Be careful not to over cook your quesadilla, and watch it carefully — tortillas tend to burn very easily.

CLEANING AND CARE OF YOUR INTERBAKE3™

A few easy steps to keeping your InterBake3™ looking and working like new.

1. When you are finished baking, unplug from the wall outlet. Leave the baker open to allow it to cool. Never immerse the electrical appliance in water.
2. After cooling, remove grids and wash in hot soapy water, or wash grids in the dishwasher. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. If any filling is baked on or otherwise difficult to remove, pour a little cooking oil onto the hardened food. Wipe off after 5 – 10 minutes, when the food has softened. Do not use metal utensils, which can damage the non-stick coating.
4. Wipe the outside with a soft cloth only. Do not use any abrasive scouring pad or steel wool as this will damage the housing finishes.

Do not immerse electrical appliance in water or any liquid. Do not place electrical appliance in dishwasher.

Waffle Recipes

All-American Waffles

- 2 eggs, separated
- 1 3/4 cups milk
- 1/4 cup vegetable oil
- 1 3/4 cups flour
- 2 tablespoons sugar
- 4 teaspoons baking powder

Beat egg yolks, stir in milk and oil. Add flour, sugar, baking powder and salt. Stir just until large lumps disappear. Beat egg whites until stiff and gently fold into batter. Bake and serve.

Euro Waffles

- 4 eggs, separated
- 1 cup milk
- 2 teaspoons baking powder
- 1/2 teaspoon salt (optional)
- 2 cups flour
- 1/4 cup butter or margarine, melted
- 1 tablespoon sugar
- 1 teaspoon vanilla extract (optional)

Beat egg yolks and sugar in a bowl until light. Add cooled melted butter, milk and vanilla extract. Add flour, baking powder and salt, beat well. Beat egg whites until stiff and gently fold into batter. Bake and serve.

Oatmeal Waffles

- 1 egg, room temperature and separated
- 1 1/2 cups oats
- 1 teaspoon baking powder
- 1 tablespoon brown sugar
- 3/4 cup milk
- 4 tablespoons butter or margarine, melted and cooled

Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white until just mixed. Do not over beat batter. Cook waffles a little longer for extra crispiness.

Whole Wheat Waffles

- 1 egg, room temperature and separated
- 3/4 cup whole wheat flour
- 1/4 cup wheat bran
- 2 tablespoons wheat germ
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 3/4 cup milk
- 1 tablespoon honey
- 2 tablespoons butter, melted and cooled

Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk, honey and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white until just mixed. Do not over beat batter. Bake and serve.

Chocolate Waffles

- 2 eggs
- 1 1/2 tablespoons vanilla (optional)
- 1 cup milk
- 2 ounces unsweetened chocolate
- 1/2 cup butter or margarine, melted
- 1 cup sugar
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 2 tablespoons baking powder
- 1/4 teaspoon cinnamon

In a mixing bowl, beat eggs until fluffy. In a small sauce pot, melt butter or margarine and chocolate, being careful not to burn the chocolate. Allow to cool and combine with eggs, milk and vanilla. Add dry ingredients and beat until smooth. Bake and serve.

WAFFLE RECIPE HINTS

Make your waffles special. You can add a whole variety of topping to enhance your enjoyment. Fresh fruit is popular, such as strawberries, kiwi, banana, blueberries, etc. Top with whipped cream, sour cream or yogurt.

Many additional ingredients can be mixed right into the waffle batter before baking. Try adding nuts, chopped fruits, cinnamon, coconut, etc. Be creative! Waffles can be a delicious homemade treat.

SEND FOR MORE GREAT WAFFLE RECIPES

Waffles are so much more than just an average breakfast food. They're healthful and make great brunches or desserts. Try . . .

Whole Wheat Waffles
Crisp 3-Grain Waffles
Pumpkin Spice Waffles
Yogurt Peach Waffles
Carrot Date Nut Waffles
Sourdough Waffles
Sweet Potato & Carrot Waffles

Oatmeal Buttermilk Waffles
Cornmeal Waffles
Banana Pecan Waffles
Cinnamon Apple Waffles
Honey Wheat Bran Waffles
Macadamia Nut Waffles
Potato Waffles

For a copy of these and more wonderful waffle recipes, send \$3.50 along with a self-addressed stamped envelope to:

VillaWare
Attn: Waffle Recipe Offer
P.O. Box 603468
Cleveland, OH 44103-0468

Grilling Recipes

Grilled Vegetables for Pizza

- 1 eggplant
- 3 zucchini
- 1 large yellow onion
- 2 cups mushrooms
- about 1/2 cup olive oil
- fresh garlic, peeled
- oregano
- basil
- salt
- fresh ground black pepper
- red wine

Mix olive oil, garlic, spices and wine in large bowl. Slice veggies lengthwise in slices about 3/8" thick. Cut and separate onion into rings. Slice mushrooms. Marinate cut veggies in olive oil mixture for about 1/2 hour, turning every 10 minutes or so. Sandwich the veggies between the 2 raised rib grills on your appliances and grill until cooked. Place on uncooked pizza and bake.

Salmon Steak

- 4 salmon steaks
- 1 egg yolk
- 1/2 cup sour cream
- fresh mint, finely chopped
- 1 cup fish stock
- salt and pepper

Mix egg yolk, sour cream, mint and fish stock. Season with salt and pepper and stir over low heat until boiling. Grill salmon steaks for five minutes on each side. Serve with mint sauce.

Panini Sandwiches - A toasted Italian Roll Sandwich

- 2 fresh panini rolls, 7 to 8 inches
- 6 thin slices mortadella ham
- 2 slices provolone cheese
- 4 slices fresh tomato
- shredded lettuce
- mayonnaise

Slice panini lengthwise and place bottom halves on grill. Place half the ingredients for each panini on the bottom halves. Position the top halves and bring the grill lid carefully onto the panini. Compress and hold top in position until tops of panini are toasted to your preference.

Quesadilla Recipes

Red Pepper Quesadilla

- 4 large flour tortillas
- 1 cup Monterey Jack cheese - grated
- 1/2 cup fresh or frozen corn - thawed
- 1/2 scallion - thinly sliced
- 1/2 red bell pepper - seeded and chopped
- 2 tablespoons chopped cilantro

Alternative: substitute any leftover cooked vegetables for fresh vegetables.

Brush the outside of the tortillas with butter or margarine and lay one tortilla, butter side down, into the baker. Layer cheese, corn, scallions, peppers and cilantro on the tortilla. Place the second tortilla on top, buttered side out. Close the lid and bake for 3 - 4 minutes.

Asian Chicken Quesadilla

- 2 chicken breasts – boneless and skinless
- 1/2 cup low-sodium soy sauce
- 2 tablespoons ginger – chopped
- 2 cloves garlic – coarsely chopped
- 1 tablespoon olive oil
- 1/4 cup Monterey Jack cheese – grated
- 1/4 cup white cheddar cheese – grated
- 1 scallion – coarsely chopped

Place the soy sauce, ginger, and garlic in a saucepan and bring to a boil. Remove from the heat and let sit for half an hour. Place the chicken breasts in a shallow baking dish and pour the marinade over. Cover and place in the refrigerator to marinate at least 4 hours or overnight. Season the chicken with salt and pepper to taste. Heat the oil in a large sauté pan over high heat until it just begins to smoke. Place the chicken in the pan and sauté 5 minutes or until golden brown on one side. Lower the heat to medium, turn the chicken over and continue cooking until the chicken is almost cooked through, approximately 4 minutes. Let the chicken sit for 1 minute and slice on the bias into 1/2 inch pieces (the chicken will finish cooking in the baker).

Spread 1/2 the cheeses, green onion, and sliced chicken on the 2 tortillas. Stack the 2 layers and cover with the remaining tortilla. Bake for 4 – 5 minutes, or until the tortillas are crisp and the cheese has melted. Cut into quarters and serve hot.

Smoked Salmon Quesadilla

- 4 ounces soft fresh goat cheese
- 1 tablespoon horseradish
- 2 tablespoons sour cream
- 2 teaspoons chopped fresh dill
- 2 flour tortillas
- 4 ounces thinly sliced smoked salmon
- additional chopped dill

Blend goat cheese, horseradish, sour cream and chopped fresh dill in medium bowl. Season cheese mixture to taste with salt and pepper. (Cheese mixture can be prepared 1 day ahead. Cover and refrigerate.)

Spread 1 tablespoon cheese mixture over tortilla. Top with 1/4 of smoked salmon and sprinkle with additional chopped dill. Place second tortilla on top, buttered side out. Bake, cut quesadillas and serve.

Jalapeno Chicken Quesadilla

- 2 fresh flour or corn tortillas
- butter or margarine
- 2-3 slices of cooked chicken
- 1-2 slices of jalapeno cheese
- 1-2 rings of jalapeno or 1/2 – 1 teaspoon diced
- 2-3 slices of onion or 1/2 – 1 teaspoon diced
- 1-2 teaspoons salsa

Brush the outside of the tortillas with butter or margarine and lay one tortilla, butter side down, into the baker. Layer chicken, cheese, jalapeno and onion on the tortilla. Place second tortilla on top, buttered side out. Close the lid and bake for 3 – 4 minutes. Serve with salsa, sour cream or guacamole if desired.

Beef Burrito

- 2 fresh flour or corn tortillas
- 1 lb. ground beef
- 1 package (1 1/4 oz.) taco seasoning mix
- 1 cup water
- 1 can (6 oz) tomato paste
- shredded Monterey Jack or Colby cheese
- diced green chilies (optional)
- sliced black olives (optional)

Brown beef in medium frying pan. Add taco seasoning, water and tomato paste, stir until thoroughly combined. Simmer 15 minutes. Brush the outside of the tortillas with butter or margarine and lay one tortilla, butter side down, into the baker. Layer with ground meat mixture, cheese, chilies and black olives. Place second tortilla on top, buttered side out. Close the lid and bake for 3 – 4 minutes. Serve with salsa, sour cream or guacamole if desired.

*Thank you for purchasing your
Villaware® InterBake™ Appliance.*