### READ BEFORE USE LIRE AVANT UTILISATION LEA ANTES DE USAR

Visit www.hamiltonbeach.com for our complete line of products and Use and Care Guides — as well as delicious recipes, tips. and to register your product online!

Rendez-vous sur **www.hamiltonbeach.ca** pour notre liste complète de produits et de nos manuels utilisateur – ainsi que nos délicieuses recettes et nos conseils!

iVisite www.hamiltonbeach.com (EE. UU.) o www.hamiltonbeach.com.mx (México) para ver otros productos de Hamilton Beach o para contactarnos!

### **Questions?**

Please call us – our friendly associates are ready to help. USA: 1.800.851.8900

Questions ?

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.

CAN: 1.800.267.2826

### ¿Preguntas?

Por favor llámenos – nuestros amables representantes están listos para ayudar.

EE. UU.: 1.800.851.8900 MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

# Hamilton Beach

Breakfast
Burrito Maker
Machine à
burrito matinal
Máquina para
Preparar Burritos
de Desayuno

Recipes Included! Recettes à l'intérieur! iRecetas Incluídas! 

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### **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 cooking unit in water or other liquid.
- 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.
- 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 (10.2 to 15.2 cm) air space above, behind, and on both sides for air circulation.
- 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.

### SAVE THESE INSTRUCTIONS!

### **Other Consumer Safety Information**

This product is intended for household use only.

▲ WARNING Electrical Shock Hazard: This product is provided with either a polarized (one wide blade) or grounded (3-prong) plug to reduce the risk of electric shock. The plug fits only one way into a polarized or grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

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 or greater than the rating of the appliance. If the appliance is of the grounding type, the extension cord should be a grounding-type, 3-wire cord. Care must be taken to arrange the extension cord so that it will not drape over the countertop 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

**Plate Handle** 

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\*To order parts:

US: 1.800.851.8900 www.hamiltonbeach.com Canada: 1.800.267.2826 Mexico: 01 800 71 16 100 **Top Heating Plate** Cover Removable Top Ring\* Removable **Bottom Ring\*** Bottom **Heating Plate** Cooking Plate\* **Indicator Lights** Timer Base Cooking

**BEFORE FIRST USE:** Lift cover to remove rings. Wash removable rings in dishwasher or in hot, soapy water. Rinse and dry. Wipe top and bottom heating plates with a damp, soapy cloth. Remove soap with a damp cloth; dry thoroughly. Spray rings with nonstick cooking spray or wipe or brush with vegetable oil.

# Indicator Lights Green PREHEAT Light



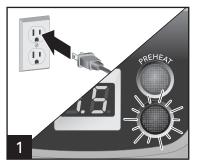
**Red POWER Light** 



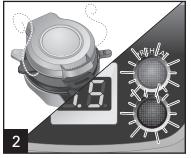
# How to Use

### A WARNING Burn Hazard.

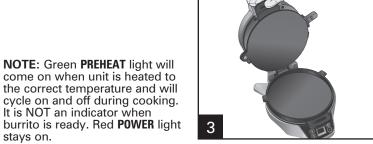
Always use an oven mitt to protect hand when opening cover. Hot surfaces and escaping steam can burn.



Plug cord into wall outlet. The red **POWER** light will glow. Lightly spray rings with nonstick cooking spray before each use.



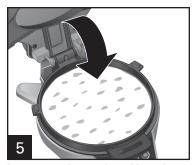
Let unit preheat with cover closed and cooking plate rotated in between rings.



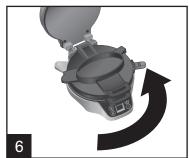
Use handles to lift cover, top ring, and cooking plate.



Place a small flour or corn tortilla (6-inch [15.2 cm]) onto bottom plate.



Lower top ring and cooking plate.



Make sure cooking plate is rotated securely to back of ring as far as it will go to prevent leaking of egg.



Add one slightly scrambled large egg with shredded cheese, chopped vegetables, or precooked meats to ring in center of cooking plate.

# How to Use (cont.)



Close cover. Cook burrito for 4–5 minutes.

**NOTE**: Do not push lid all the way down when loaded with ingredients or when using a jumbo egg. Lid may rise as scrambled egg cooks.





Press the up or down button to the desired time in half-minute (0.5) increments. If the up or down button has not been pressed in 5 seconds, the timer will start. When there is less than 1 minute remaining, the timer switches to seconds and continues to count down.



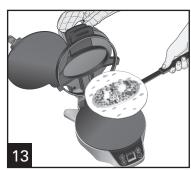
The timer will beep when the time is up. This unit does not turn off automatically at the beep.



When finished cooking, using an oven mitt, rotate cooking plate handle clockwise until it stops.

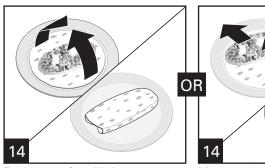


Lift both rings and cover by holding bottom handle to open.

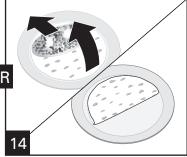


Remove breakfast burrito with plastic or wooden utensil. Never use metal.

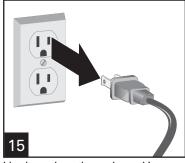
# How to Use (cont.)



Fold sides of tortilla into center and turn over to serve. Top with salsa and sour cream, if desired.



Move cooked egg mixture with plastic or wooden utensil to one side of the tortilla. Fold tortilla over onto the egg. Serve with salsa and sour cream, if desired.

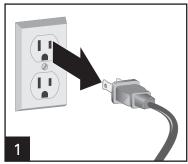


Unplug when through cooking. Let cool.

### TIPS:

- When making more than one burrito, always wait 2 minutes between cooking burritos to ensure the breakfast burrito maker is heated to the correct temperature.
- Get your ingredients together before cooking your burrito.
- Always keep cover closed with rings and cooking plate in place when preheating.
- Check to make sure the cooking plate is in place before preheating and when adding food.

# Care and Cleaning



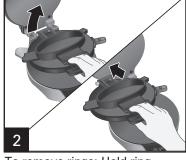
Unplug unit when through cooking, and allow to cool completely.

Wipe top and bottom heating

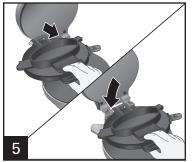
dry thoroughly.

plates with a damp, soapy cloth.

Remove soap with a damp cloth;



To remove rings: Hold ring handles and tilt left side up to remove.



To insert rings: Hold ring handles. Insert right side into round back hinge opening. Rest left side into slot of hinge.

### A WARNING Electrical Shock Hazard.

Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.



Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning.



Wipe outside of unit with a damp, soapy cloth.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.

**NOTE**: If rings are not correctly replaced, the cover will not close properly.



# Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Low, poor, or slow heating.	Breakfast burrito maker wasn't preheated until <b>PREHEAT</b> light was illuminated. Green <b>PREHEAT</b> light will come on in about 5 to 7 minutes indicating unit is heated to the correct temperature. Light will cycle and does not indicate burrito is ready.
	Allow 2 minutes between making burritos for breakfast burrito maker to heat to the correct temperature.
	Overfilled. Reduce amount of ingredients in your burrito.
	Unit needs to be preheated with the cover closed with rings and cooking plate in place.
	Make sure cooking plate is rotated securely to back of ring as far as it will go and cover is closed when preheating.
Egg undercooked, tortilla not done.	• Extra-large eggs, frozen, or very cold ingredients may lengthen cooking time. Add additional cooking time.
	Allow 2 minutes between making burritos for breakfast burrito maker to heat to the correct temperature.
Egg overcooked.	Cooking time is 4–5 minutes. Cooking time may vary if you are using small eggs, scrambled or egg whites.  Reduce cooking time for future recipes.
Ingredients stick to rings or nonstick cooking plate.	Use a plastic or wooden utensil to loosen any baked-on ingredients. Lightly spray with nonstick cooking spray before preheating for next use.
Eggs leak out of rings.	• Unit is overfilled. Only use large eggs and reduce amount or size of ingredients. Do not press down on the cover.
	Cooking plate may not have been in the correct position. Make sure cooking plate is rotated securely to back of ring as far as it will go to prevent leaking of egg.
	Used very thin purchased egg whites. Use fresh egg white or try a different brand of egg whites.
Cover rises when cooking my burrito.	The air whisked into a large scrambled egg may cause the cover to rise while the egg is cooking. Do not press down on the cover.
Tortilla too brown.	Tortilla has dried out. Keep tortillas refrigerated in an airtight container or a resealable zipper bag. If tortillas have dried out, place a damp paper towel over tortilla for 30 seconds before cooking.

# Recipes

### **Breakfast Burrito**

- 1 (6-inch) flour tortilla
- 1 large egg, lightly scrambled
- 1 tablespoon (15 ml) chopped green pepper
- 1 tablespoon (15 ml) chopped red pepper
- 1 tablespoon (15 ml) shredded cheese

### Directions

- 1. Preheat Breakfast Burrito Maker until the green PREHEAT light comes on. Lift cover, top ring, and cooking plate.
- 2. Place tortilla in bottom ring of Breakfast Burrito Maker.
- 3. Lower cooking plate and top ring. Add egg and peppers to center ring of cooking plate.
- 4. Close cover. Set timer and cook for 4-5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; sprinkle with cheese. Carefully remove burrito with plastic spatula. Fold tortilla in on both sides and turn over to serve.

**TEST KITCHEN TIP:** For variety, add crumbled cooked sausage or bacon to egg and peppers. Onions can be substituted for chopped peppers. Serve with salsa and sour cream, if desired.

Serves: 1

### **Burrito Maker Omelet**

2 large eggs, lightly scrambled

1 tablespoon (15 ml) shredded cheese

1 tablespoon (15 ml) chopped green pepper

1 tablespoon (15 ml) chopped red pepper

1 tablespoon (15 ml) chopped onion

### Salsa

### Directions

- 1. Preheat Breakfast Burrito Maker until the green PREHEAT light comes on. Lift cover, top ring, and cooking plate.
- 2. Add eggs and cheese to bottom ring of Breakfast Burrito Maker.
- 3. Lower cooking plate and top ring. Add peppers and onions to center ring of cooking plate.
- 4. Close cover. Set timer and cook for 4–5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove omelet with plastic spatula. Fold omelet in half. Serve with salsa.

**TEST KITCHEN TIP:** Add precooked crumbled sausage or bacon with peppers and onions.

Serves: 1

# Recipes (cont.)

### **Chocolate HazeInut Crepes**

1/2 cup (118 ml) lowfat milk
1 1/2 tablespoons (22.5 ml) butter, melted
1 large egg, room temperature
1/2 cup (118 ml) all-purpose flour
1 teaspoon (5 ml) granulated sugar
1/8 teaspoon (0.6 ml) salt
1 tablespoon (15 ml) powdered sugar
1 1/2 cups (355 ml) fresh raspberries
Nutella
Mint leaves

### Directions

- Place milk, butter, egg, flour, granulated sugar and salt in blender. Blend on medium speed until smooth. Cover and refrigerate for one hour.
- 2. Preheat Breakfast Burrito Maker until the green PREHEAT light comes on. Lift cover, top ring, and cooking plate.
- 3. Spray bottom of burrito maker with nonstick cooking spray. Add 1/4 cup (59 ml) batter, filling to about 1 inch (2.5 cm) from edge of ring. Swirl batter to coat bottom evenly if necessary.
- 4. Lower cooking plate and top ring. Close cover. Set timer and cook for 4–5 minutes.
- 5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove crepe with plastic spatula.
- 6. Spread with 2 tablespoons (30 ml) Nutella.
- 7. Fold crepe into quarters. Sprinkle with powdered sugar and top with raspberries and mint.

Serves: 4-6

### **Stuffed Pancake**

Prepared pancake batter

1 large egg, lightly scrambled

1 tablespoon (15 ml) precooked crumbled sausage or bacon bits Maple syrup

### Directions

- 1. Preheat Breakfast Burrito Maker until the green PREHEAT light comes on. Lift cover, top ring, and cooking plate.
- Pour pancake batter into center of bottom ring of Breakfast Burrito Maker.
- 3. Lower cooking plate and top ring. Add egg and sausage or bacon to center ring of cooking plate.
- 4. Close cover. Set timer and cook for 4-5 minutes.
- 5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove pancake with plastic spatula. Move egg mixture to one side and fold over egg. Serve with maple syrup.

Serves: 1

# Recipes (cont.)

### Pizza Quesadilla

1 (6-inch) flour tortilla

1 tablespoon (15 ml) pizza sauce

1 tablespoon (15 ml) chopped onion

1 tablespoon (15 ml) chopped red pepper

4 slices pepperoni

1 tablespoon (15 ml) shredded mozzarella cheese

### Directions

- 1. Preheat Breakfast Burrito Maker until the green PREHEAT light comes on. Lift cover, top ring, and cooking plate.
- 2. Spray bottom ring with nonstick cooking spray. Place tortilla in bottom ring of Breakfast Burrito Maker. Spread tortilla thinly with pizza sauce.
- 3. Lower cooking plate and top ring. Add onion, pepper and pepperoni slices to center ring of cooking plate.
- 4. Close cover. Set timer and cook for 4-5 minutes.
- 5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings. Using a fork, spread cooked vegetables and pepperoni slices over one half of tortilla. Sprinkle cheese over filling. Carefully fold tortilla over filling and cheese.
- 6. Lower rings and close cover. Set timer and cook for 2 minutes.
- 7. Lift cover and rings; carefully remove quesadilla with plastic spatula. Cut in wedges to serve.

Serves: 1

### **Spinach and Egg White Omelet**

3 egg whites, lightly beaten

Salt and pepper to taste

1 slice pepper jack cheese

4 to 6 baby spinach leaves

1 tablespoon (15 ml) chopped green pepper

1 tablespoon (15 ml) chopped red pepper

1 tablespoon (15 ml) chopped onion

### Directions

- 1. Preheat Breakfast Burrito Maker until the green PREHEAT light comes on. Lift cover, top ring, and cooking plate.
- Spray bottom ring with nonstick cooking spray. Add salt and pepper to egg whites and pour into bottom ring of Breakfast Burrito Maker. Tear cheese slice into pieces and place over egg whites. Arrange spinach leaves over cheese.
- Lower cooking plate and top ring. Add peppers and onions to center ring of cooking plate.
- 4. Close cover. Set timer and cook for 4–5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings. Using a fork, spread filling over one half of omelet. Carefully remove omelet with plastic spatula. Fold omelet in half.

### **TEST KITCHEN TIPS**

- Substitute your favorite vegetables for green pepper and onion.
   Serve with avocado, if desired.
- We recommend fresh egg whites. Purchased egg whites or egg substitutes can be very thin and leak through the Breakfast Burrito Maker rings.

Serves: 1

# Notes 12

# Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of five (5) years from the date of original purchase in Canada and one (1) year from the date of original purchase in the U.S. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g.,  $120V \sim 60 \text{ Hz}$ ).

We exclude all claims for special, incidental, and consequential damages caused by breach of 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.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.