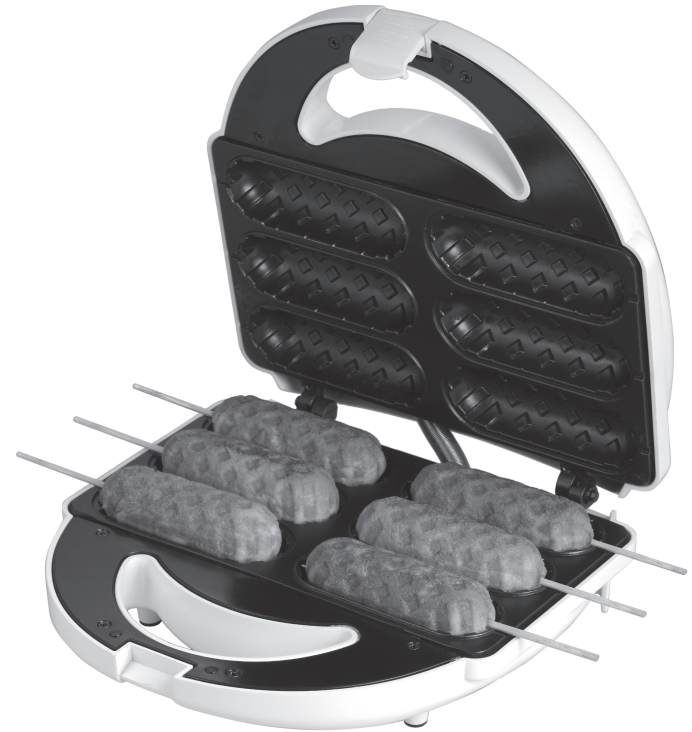


**INSTRUCTION MANUAL
AND RECIPE BOOK
CORN DOG MAKER**

CDM-1



SMART PLANET

**PLEASE READ THESE INSTRUCTIONS CAREFULLY
AND RETAIN FOR FUTURE REFERENCE.**

IMPORTANT SAFEGUARDS

- Read all instructions before using the Corn Dog Maker.
- Do not touch hot surfaces. Always use the plastic handles and do not touch cover and grill when hot.
- To protect against fire, electric shock and injury, do not immerse cord, plug or Corn Dog Maker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.
- Do not let the power cord hang over edge of the table or counter or touch hot surfaces.
- Do not place on or near hot gas or electric burner, or in a heated oven.
- Only operate the Corn Dog Maker on a dry, flat non-slip surface.
- Do not use the Corn Dog Maker outdoors.
- Do not operate the Corn Dog Maker with a damaged cord or plug. If this product malfunctions, or has been damaged in any manner, return it to the Corn Dog Service Center for examination, repair or adjustment.
- The use of accessory attachments not recommended by Smart Planet may result in fire, electric shock or injury.
- Always unplug the Corn Dog Maker from the electrical outlet when not in use and before cleaning to avoid accidental electrical shock. Allow it to cool before cleaning.
- As long as the appliance is hot, even if unplugged, there is the danger of getting burned. Do not touch it and do not put it into storage while hot.
- Do not use the Corn Dog Maker for other than intended use.

- For use only on 120V, 60HZ power. Use a socket with a good ground connection. Do not use three to two-way adapter on the three prong power cord provided.
- For interior household use only.

SAVE THESE INSTRUCTIONS

ADDITIONAL SAFEGUARD

Consumer Safety Information

THIS APPLIANCE IS INTENDED FOR INDOOR HOUSEHOLD USE ONLY.

DO NOT OPERATE APPLIANCE IF THE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

SHORT CORD INSTRUCTIONS

A short power-supply cord (or detachable power-supply cord) is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or 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 not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet.

If it does not fit, contact a qualified electrician.

Do not attempt to modify the plug in any way.

BEFORE INITIAL USE

- Remove all packaging.
- Clean the cooking surfaces with a soft damp cloth and then dry it.
- Unwind the electric cable completely.

OPERATING INSTRUCTIONS

- Before first use, wash cooking surfaces with hot, sudsy water and a soft sponge.

NEVER IMMERSE COOKING SURFACES IN WATER.

HOW TO MAKE CORN DOGS

NOTE: Hot dogs come in various sizes. Cut hot dogs to correct size to fit into the hot dog maker. Corn dogs can be made with or without the included corn dog sticks.

Always preheat before use. Plug cord into a 120-volt AC power outlet while preparing the filling.

Once the control light illuminates the baking surface is ready for use. As soon as the appliance is ready, the control light will go out. When the control light illuminates again you can repeat the baking process as described above.

1. Brush vegetable oil or cooking spray on cooking surfaces
2. Keep the unit closed while preheating
3. Insert wooden skewer in each hot dog (this is optional)
4. Spoon batter evenly, about 1/2 to 2/3 full, in corn dog cavity on the cooking plate.
5. Place the cut hot dogs into the batter and then add a little more batter. Remember that the batter will rise and enclose the hot dog so there is no need to overfill.

6. Close the corn dog maker by lowering the upper plate onto the lower plate.
7. Bake until corn dog is lightly brown (shorter or longer depending on personal preference). Do not open the corn dog maker during the first minute of cooking.
8. **CAUTION:**
THIS APPLIANCE IS NOT TO BE OPERATED IN THE OPEN POSITION
9. Once the corn dogs are cooked carefully remove them using a wooden spoon or plastic spatula. Do not use a sharp or metal object, as it could damage the non-stick surface. Use caution as the heating surfaces as well as the sides and top of the appliance may be hot.
10. If you wish to bake more corn dogs, re-brush cooking surface with oil and preheat appliance.
11. After use, disconnect the plug from the power outlet. Allow the corn dog maker to cool down before cleaning.

CLEANING AND CARE

- Unplug cord from the wall outlet.
- Only clean this appliance when it is completely cooled down.
- Clean the housing surface and the cooking surfaces of this unit with a soft, damp cloth.
- Be certain to wipe off any baked on oil residue. When the non-stick cooking surfaces are thoroughly cleaned, the releasing capabilities of the coating will be retained.
- It is easiest to remove crumbs or left over batter with a very soft brush.
- Never use abrasive cleaning agents or sharp objects (e.g. scrubbing brush or knife) when cleaning.
- Caution: Do not immerse this appliance in water or other liquids as it could lead to electric shock.
- DO NOT WASH IN DISHWASHER

TECHNICAL DATA

- Operating voltage: 120V~ 60Hz
- Power: 760W

HELPFUL HINTS

1. During first use, there may be a slight odor once the unit has warmed up. That is caused by the normal breaking in period and is nothing to be concerned about.
2. Should the top of the corn dogs be light and not brown, try adding a little more batter to each cavity.
3. If the bottom of the corn dogs are too light, try using a little less batter and/or preheating the corn dog maker longer.
4. Use smooth-edged plastic utensils. DO NOT use sharp-edged cooking tools such as knives, forks, spoons etc. as the scratching will affect the non-stick performance.

90 DAY LIMITED WARRANTY

If there are any defects in material or workmanship during the first 90 days of purchase, we will repair/replace the product at our option. This warranty excludes any damages to the product resulting from accident or misuse.

Please read instructions carefully.

This warranty also excludes damages caused by shipping, mishandling or the unit being dropped. To obtain service under this warranty, return this unit to the Corn Dog Service

Center location. Please make sure to include a copy of the original receipt along with your name, address and phone number. Please include a description of the defect along with the date you purchased the product.

Please note: returns without receipt will not be accepted.

Canoga Park, CA 91304
service@smartplanet.net



CLASSIC CORN DOG BATTER RECIPE

1 Egg, Beaten
1/4 Cup Milk
1/4 Cup Cornmeal
1/4 Tsp. Salt
1/2 Cup Whole Wheat Flour
1/2 Tsp. Baking Powder
1 Tbsp. Sugar

CHEESY CORN DOG MUFFIN RECIPE

2 (8.5 Ounce) Packages Cornbread Mix
2 Tablespoons Brown Sugar
2 Eggs
1 1/2 Cups Milk
1 Cup Grated Cheddar Cheese

In a mixing bowl, combine all the ingredients and mix well. Cut hot dogs into the correct size to fit the Corn Dog maker cavity. Insert a wooden skewer into each hot dog, to make a "handle". With a tablespoon fill the corn dog maker about 2/3 full and lay hot dog while on the stick into the corn dog cavity. Add more batter on top of the hot dog and close the top securely. Do not overfill the cavities with batter as the filling will rise during the baking process. Bake until the corn dog is lightly brown, for a crunchier coating leave in longer.

CHEESE ON A STICK

1 Egg, Beaten
1/4 Cup Milk
1/4 Cup Cornmeal
1/4 Tsp. Salt
1/2 Cup Whole Wheat Flour
1/2 Tsp. Baking Powder
1 Tbsp. Sugar
Your Cheese of Choice

In a mixing bowl, combine all the ingredients and mix well. Cut your choice of cheese into the correct size to fit the Corn Dog maker cavity. Insert a wooden skewer into the cheese, to make a "handle". With a tablespoon fill the corn dog maker about 2/3 full and lay the cheese while on the stick into the corn dog cavity. Add more batter on top of the cheese and close the top securely. Do not overfill the cavities with batter as the filling will rise during the baking process. Bake until the corn dog is lightly brown, for a crunchier coating leave in longer.



PIZZA ON A STICK

1 Egg, Beaten
1/4 Cup Milk
1/4 Cup Cornmeal
1/4 Tsp. Salt
1/2 Cup Whole Wheat Flour
1/2 Tsp. Baking Powder
1 Tbsp. Sugar
Mozzarella Cheese
Pepperoni
Pizza Sauce

In a mixing bowl, combine all the ingredients and mix well. Cut your mozzarella cheese and pepperoni or other pizza toppings of your choice into the correct size to fit the Corn Dog maker cavity. Insert a wooden skewer into the cheese, to make a "handle". With a tablespoon fill the corn dog maker about 2/3 full and lay in the skewer of cheese while on the stick into the corn dog cavity. Add more batter on top of the skewer and close the top securely. Do not overfill the cavities with batter as the filling will rise during the baking process. Bake until the corn dog is lightly brown, for a crunchier coating leave in longer.

Use your favorite pizza or marinara sauce for dipping!

SNICKERS ON A STICK

1 Egg, Beaten
1/4 Cup Milk
1/4 Cup Cornmeal
1/4 Tsp. Salt
1/2 Cup Whole Wheat Flour
1/2 Tsp. Baking Powder
1 Tbsp. Sugar
Snickers Chocolate Bars

In a mixing bowl, combine all the ingredients and mix well. Cut your SNICKERS BAR into the correct size to fit the Corn Dog maker cavity. Insert a wooden skewer into the SNICKERS, to make a "handle". With a tablespoon fill the corn dog maker about 2/3 full and lay the SNICKERS while on the stick into the corn dog cavity. Add more batter on top of the SNICKERS and close the top securely. Do not overfill the cavities with batter as the filling will rise during the baking process. Bake until the corn dog is lightly brown, for a crunchier coating leave in longer.