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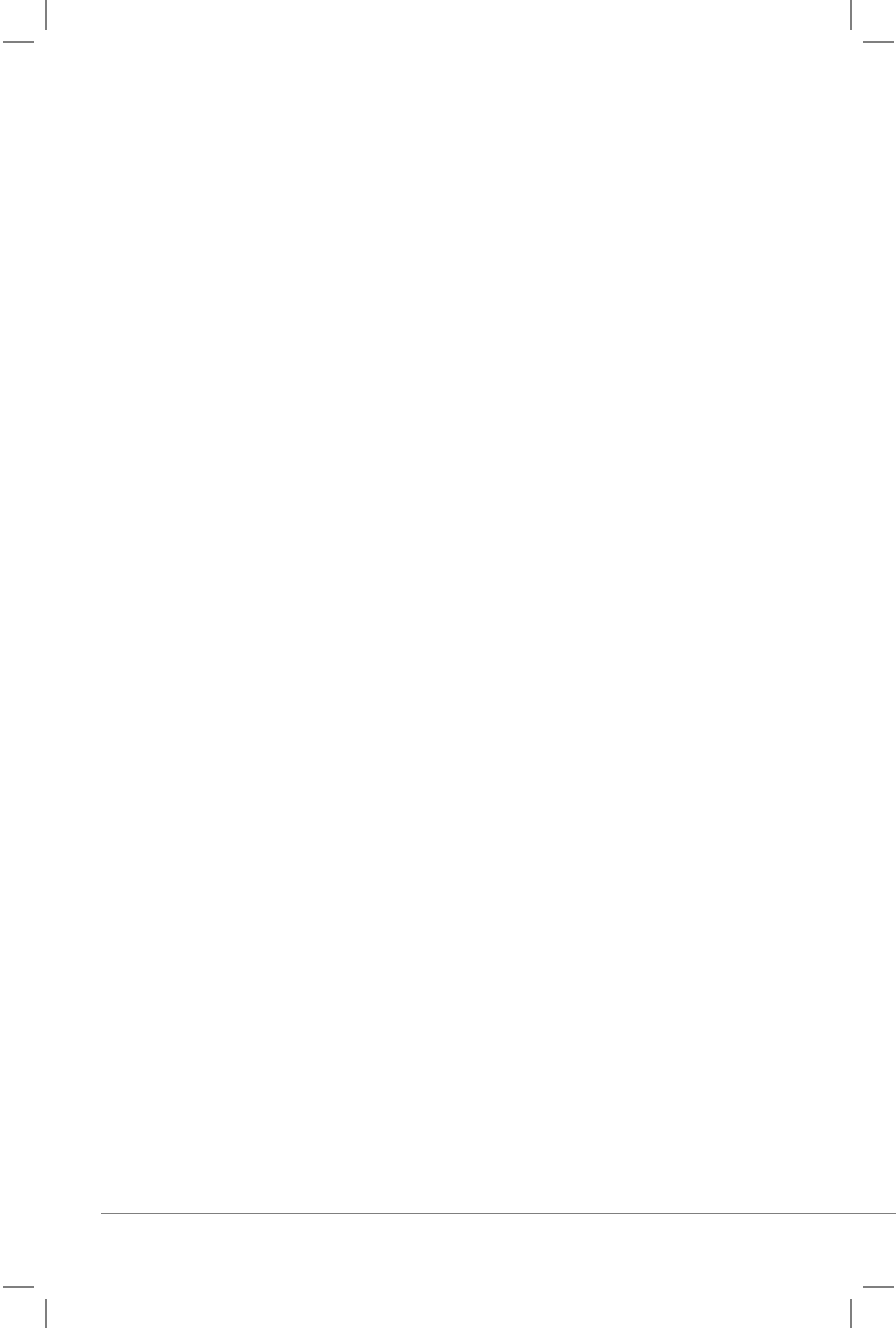
(rev. 12/22/11)



SPF200
SERIES

2-in-1 Soft Pretzel Maker

Instructions and Recipes



Make everyday a party!
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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:
120 Volts, 60 Hz, 750 Watts, ETL Approved

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs or appliance in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. Close supervision is necessary when any appliance is used by or near children.
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.

13. A short power-supply cord or detachable power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table or touch hot surfaces.
14. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
15. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
16. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
17. 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 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 modify the plug in any way.
18. Extreme caution should be used when moving an appliance with hot food.
19. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
20. Pretzels will be very hot. Use a plastic or wooden kitchen utensil to carefully scoop them out.
21. Extreme caution must be used when opening and closing the Lid on this unit. Use an oven mitt or pot holder when opening and closing the Lid for safety.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the 2-IN-1 SOFT PRETZEL MAKER from Nostalgia Electrics™! Now you can cook mouth-watering soft pretzels just like you get at concession stands! Best of all, you don't even have to turn on an oven! Soft pretzels are great for snack time, party time or anytime! You can make them sweet or savory. Try them with your favorite dips. Use your imagination and have fun!

PARTS & ASSEMBLY

Assembly



Inserting the Trays



Spring Latch

STEP 2:

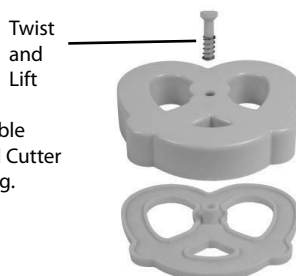
Snap Cooking Plates into place by pushing back the Spring Latches on the top and bottom Cooking Plates and releasing them into the slots on the Cooking Plates.

STEP 1:


Insert top and bottom Cooking Plates into Main Unit and push backward until they slide into place.

Pretzel Cutters

The Pretzel Cutters come fully assembled. To disassemble pretzel cutters for cleaning, Twist the top of the Pretzel Cutter while lifting up. Parts will easily come apart for cleaning.



HOW TO OPERATE

1. Before first use, wipe down all surfaces with a dry, non-abrasive cloth.
 2. Find a dry, suitable, level surface near an electrical outlet.
 3. Insert the desired Cooking Plates into the Main Unit.
 4. The Cooking Plates should be lightly coated with a small amount of vegetable oil. Vegetable oil can be applied with a paper towel or with a nonstick oil spray. The oil will help protect the nonstick quality of the cooking surface. This should be done periodically to maintain the nonstick quality.
 5. Preheat the appliance by closing the Lid and plugging into an electrical outlet.
 6. When the power is on, the Red Power Light will come on. The Green Ready Light will stay on while the appliance is preheating.
 7. The appliance should preheat for a minimum of 3 minutes. The Green Ready Light will turn off when the appliance is ready to cook.
 8. While the appliance is preheating, you may prepare pretzel dough.
 9. Roll the dough out onto a floured surface, making sure that it is thick enough to fill the cavity of the Pretzel Cutters. You may need to periodically sprinkle the dough with flour or cornmeal to ensure that dough does not get too sticky.
 10. Cut dough using the Pretzel Cutter that matches the Cooking Plate (i.e. Jumbo Pretzel Cutter cuts pretzels for the Jumbo Pretzel Cooking Plates). Simply press Pretzel Cutter into the rolled out pretzel dough. Pull dough from around the Pretzel Cutter and press top of Pretzel Cutter to release the perfectly formed pretzel.
 11. Raise the Lid using an oven mitt or pot holder to prevent accidental burns.
 12. Carefully place the formed pretzel dough onto the pretzel shapes on the Cooking Plates.
 13. Close the Lid using a pot holder or oven mitt. Make sure Lid is locked by closing latch.
- 

Steam may be released from appliance during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.
14. The cooking time will range between 3-7 minutes.
 15. Once the pretzels have completed cooking, unlock and raise the Lid with a pot holder or oven mitt. Remove the pretzels from the Cooking Plates with a plastic or wooden kitchen utensil. DO NOT use metal utensils, as they may scratch and damage the Cooking Plates.
 16. If cooking more than one batch of pretzels in a session, after removal of the first batch, lower the Lid to maintain heat until ready to cook the next batch.
 17. As soon as you are finished cooking, unplug appliance and allow to cool.
 18. Once the appliance is cool, follow the directions in the Cleaning and Maintenance section to clean your 2-IN-1 SOFT PRETZEL MAKER.



HELPFUL TIPS



NEVER leave the unit unattended while operating.

Smoking

During first use, you may notice slight smoking or a slight odor; this is normal with most new appliances. The smoking and odor is caused by the residues burning off the nonstick Cooking Plates and the Heating Element. Allow the appliance to preheat until smoke and odor no longer exists.

Dough

If dough is too sticky, add more flour. Always make sure that you knead and roll out dough on a well-floured surface. Cornmeal may also work well.

CLEANING & MAINTENANCE

Please take care of your 2-IN-1 SOFT PRETZEL MAKER by following these simple instructions and precautions. Cleaning is a snap.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is cool before cleaning.
- Remove all Cooking Plates.
- Disassemble Pretzel Cutters. Be careful to NOT lose the springs in the top of the Pretzel Cutters.
- Hand wash Cooking Plates and Pretzel Cutters in warm, soapy water using a non-abrasive cloth. Rinse and dry with a non-abrasive cloth or towel.
- Wipe the exterior of the Main Unit with a dry, non-abrasive cloth.
- NEVER use scouring pads or abrasive cleaners on this unit as it will damage the surface and parts.
- DO NOT put any parts in the dishwasher.
- NEVER immerse 2-IN-1 SOFT PRETZEL MAKER in water.

It is that simple!

RECIPES

With the 2-IN-1 SOFT PRETZEL MAKER you can create fresh, warm and buttery pretzels at home! Make dough from scratch using the following recipes or use your favorite store bought pretzel dough, cinnamon roll dough, breadstick dough, bread dough and more!

- Form and cut pretzels with pretzel cutter and place them on the lower nonstick cooking plates.
- Close and lock lid – pretzels bake in just 3-7 minutes!
- Enjoy your warm, soft pretzels plain or with your favorite dipping sauce, sweet butter glaze or salt!

TRADITIONAL SOFT PRETZELS

- 1½ Cups Water Preheat the 2-IN-1 SOFT PRETZEL MAKER as directed.
 - 1¼ Tsp. Active Dry Yeast (1 pkg.) Sprinkle yeast on lukewarm water in mixing bowl; stir to dissolve.
 - 2 Tbsp. Brown Sugar Add sugar, salt and stir to dissolve; add flour and knead dough until smooth and elastic.
 - 1¼ Tsp. Salt
 - 1 Cup Bread Flour Let rise at least ½ hour.
 - 3 Cups Flour While dough is rising, prepare a baking soda water bath with 2 cups warm water and 2 Tbsp. baking soda.
 - 2 Cups Water
 - 2 Tbsp. Baking Soda Stir often.
 - Sea Salt After dough has risen, roll out dough and cut into pretzel shapes with Pretzel Cutters.
 - 2-4 Tbsp. Butter (melted) Dip pretzels into baking soda solution and place onto preheated Cooking Plates.
- Close the Lid and cook for 3-7 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each pretzel with a wooden or plastic kitchen utensil. Brush with melted butter.
- Toppings: After you brush with butter try sprinkling with sea salt.
- To make sweet pretzels, melt a stick of butter in a shallow bowl (big enough to fit the entire pretzel) and in another shallow bowl make a mixture of cinnamon and sugar.
- Dip the pretzel into the butter, coating both sides generously.
- Then dip again into the cinnamon mixture.

IRISH SODA BREAD PRETZELS

- 2½ Tbsp. Baking Soda Dissolve ⅓ cup baking soda in 5 cups water.
 - 2½ Cups Water Bring water to a boil, and then remove from heat.
 - ¾ Cup All-Purpose Flour In a large bowl, sift together all-purpose flour, whole wheat flour, and baking soda.
 - ¾ Cup Whole Wheat Flour Stir in buttermilk and honey until dough pulls together.
 - ½ Tsp. Baking Soda Turn dough out onto a lightly floured surface, and knead briefly to form a firm dough.
 - ½ Cup Buttermilk Roll out dough and cut into pretzel shapes with Pretzel Cutters.
 - 2 Tbsp. Honey Dip pretzels into baking soda solution and place onto preheated Cooking Plates.
 - 1 Tbsp. Sea Salt Close the Lid and cook for 3-7 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each pretzel with a wooden or plastic kitchen utensil.
- Sprinkle pretzels with kosher salt while still warm.

PRESTO PESTO PRETZELS

- 1 Can Refrigerated Breadsticks (11-oz.) Dust surface with flour.
 - 1 Tbsp. Pesto Sauce Place breadstick dough onto floured surface.
 - 1 Egg White Make indentation in dough and pour pesto sauce into indentation.
 - 2 Tbsp. Grated Parmesan-Romano Cheese Blend Dip hands into flour and mix dough with pesto sauce until well combined.
- Beat egg white in a small bowl until foamy.
- Roll out dough and cut into pretzel shapes with Pretzel Cutters.
- Brush egg white over pretzels.
- Close the Lid and cook for 3-7 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each pretzel with a wooden or plastic kitchen utensil.
- Sprinkle with Parmesan-Romano cheese.

ROSEMARY PRETZELS

- 4 Tsp. Active Dry Yeast
 - 1 Tsp. Sugar, plus ½ Cup Sugar, divided
 - 1¼ Cups Warm Water
 - 3 Cups Whole-Wheat Flour
 - 2 Cups All-Purpose Flour
 - 1½ Tsp. Salt
 - 2 Tbsp. Dried Rosemary
 - 1 Tbsp. Butter, melted
 - ½ Cup Baking Soda
 - 4 Cups Hot Water
 - 3 Tbsp. Sea Salt
- Mix yeast and 1 teaspoon sugar in warm water to dissolve. Let stand for 10 minutes.
- In a large bowl, mix flours, ½ cup sugar, salt and rosemary.
- Add the yeast mixture and the butter and stir to form dough.
- Knead the dough on a floured surface until smooth (6 to 8 minutes). Place dough in a lightly oiled bowl, brush with oil and cover with plastic wrap. Let rise for about 1 hour.
- Place dough on a floured surface and roll out dough. Cut into pretzel shapes with Pretzel Cutters.
- Mix baking soda in warm water until dissolved. Dip pretzels into baking soda solution and place onto preheated Cooking Plates.
- Close the Lid and cook for 3-7 minutes. Open Lid with a pot holder or oven mitts.
- Remove each pretzel with a wooden or plastic kitchen utensil. Sprinkle pretzels with sea salt while still warm.

BAVARIAN PRETZELS

- 3 Cups All-Purpose Flour, sifted
 - 1 Tbsp. Active Dry Yeast
 - 1 Tsp. White Granulated Sugar
 - 2 Tbsp. Butter, softened
 - 1⅓ Cups Water
 - ¼ Tsp. Salt
 - 3 Tbsp. Baking Soda
 - 3 Cups Water
 - 2 Tbsp. Butter, melted
 - 1 Tbsp. Sea Salt
- In a large bowl, stir together 1 cup of flour, yeast, sugar, 2 tablespoons of butter, and 1⅓ cup water.
- Let this mixture stand until bubbles begin to form, about 15 minutes. Stir in the salt and gradually stir in the remaining flour until dough can be picked up and kneaded on the counter.
- Knead until smooth and elastic, about 8 minutes, adding more flour if needed to minimize stickiness. Place dough on a floured surface and roll out dough. Cut into pretzel shapes with Pretzel Cutters.
- Bring the remaining 3 cups of water to a boil and add the baking soda. Remove from the heat.
- Dip pretzels into the water bath for about 45 seconds, flipping over about halfway through. Place into preheated Cooking Plates.
- Close the Lid and cook for 3-7 minutes. Open Lid with a pot holder or oven mitts.
- Remove each pretzel with a wooden or plastic kitchen utensil. Brush them with melted butter and sprinkle with sea salt.

SUN DRIED TOMATO AND BASIL PRETZELS

- $\frac{1}{8}$ Cup Hot Water
 - 1 Package Active Dry Yeast
 - $1\frac{1}{3}$ Cups Warm Water
 - 4-6 Sun-Dried Tomatoes, chopped
 - 1 Tsp. Basil
 - 2 Tsp. Parmesan Cheese
 - $\frac{1}{3}$ Cup Brown Sugar
 - 4+ Cups Flour
 - Sea Salt
 - Baking Soda
- In a large bowl mix together hot water and yeast until the yeast dissolves. Stir in the warm water and brown sugar and stir until the brown sugar dissolves.
- Add tomatoes, basil and cheese; stir to incorporate.
- Slowly add 4 cups of flour, stirring constantly. Continue stirring until the mixture is smooth and does not stick to the sides of the bowl.
- Lightly flour surface. Dip your hands into extra flour. Knead the dough until it is stretchy and smooth.
- Using liquid measuring cup fill a large saucepan at least $\frac{1}{2}$ full of water. For each 1 cup of water, add 1 Tbsp. baking soda.
- Roll out dough and cut into pretzel shapes with Pretzel Cutters.
- Dip pretzels into baking soda solution and place onto preheated Cooking Plates.
- Close the Lid and cook for 3-7 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each pretzel with a wooden or plastic kitchen utensil.
- Sprinkle pretzels with kosher salt while still warm.

WHOLE GRAIN PRETZELS

- 1 Tbsp. Yeast
 - $1\frac{1}{2}$ Cup Warm Water
 - 1 Tbsp. Honey
 - 1 Tsp. Salt
 - $3\frac{1}{2}$ Cup Whole Wheat Flour
 - $\frac{1}{2}$ Cup Wheat Germ
 - 1 Egg White, beaten
- Dissolve yeast in warm water with honey. When bubbly, stir in salt and 2 cups flour.
- Beat until smooth.
- Add wheat germ and remaining flour to make a soft dough.
- Knead until smooth and elastic, about 5 minutes. Let rise until doubled, 45 to 60 minutes.
- Punch down and roll out dough and cut into pretzel shapes with Pretzel Cutters.
- Brush egg white glaze on top. Place pretzels onto preheated Cooking Plates.
- Close the Lid and cook for 3-7 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each pretzel with a wooden or plastic kitchen utensil.

MUSTARD DIP

- 1 Cup Sour Cream
 - 1 Cup Mayonnaise
 - 1 Cup yellow Mustard
 - ½ Cup Sugar
 - ¼ Cup Dried Onion Flakes
 - 1 Tbsp. Horseradish
 - 1 (1-oz.) Envelope Ranch Dressing Mix
- Stir all ingredients together in a medium-sized bowl.
Cover and refrigerate for at least 30 minutes.
Serve with warm pretzels.

BEER CHEESE DIP

- 1 (8-oz.) Package Cream Cheese, softened
 - ½ (1-oz.) Package Dry Ranch Salad Dressing Mix
 - 1 Cup and 1 Tbsp. Shredded Cheddar Cheese
 - ¼ Cup Beer
- In a bowl, mash together the cream cheese and the ranch dressing mix until thoroughly combined.
Stir in the Cheddar cheese.
Mix in beer, 1 tablespoon at a time, until you reach the desired consistency (add more for a thinner dip).
Stir in the seasoned salt and cayenne pepper.
Refrigerate until thoroughly chilled, at least 1 hour.

To Taste:

- Salt
- Cayenne Pepper

HONEY MUSTARD DIP

- 5-oz. Crème Fraiche
 - 3 Tbsp. Honey
 - 2 Tbsp. Spicy Brown Mustard
- Stir Crème Fraiche, honey and mustard together until creamy.
Add sugar and salt to taste.

To Taste:

- Salt
- Sugar

MUSTARD CHEESE DIP

- 8 oz. Sharp Cheddar Cheese, Grated
 - 3 Cloves Garlic, peeled and minced
 - 1 Tsp. salt
 - 2 oz. Cream Cheese, softened
 - 2 Tbsp. Butter, softened
 - 1 Tbsp. Dijon Mustard
 - 2 Tbsp. Yellow Mustard
- Mince garlic with salt.
- In a bowl, combine garlic mixture and cream cheese. Mix until smooth.
- Add shredded Cheddar cheese and mix well, or blend in a food processor until smooth.
- Add butter and mustards and mix again until smooth.
- Scrape down the sides of the bowl and mix or blend one more time.
- Serve at room temperature or slightly warmed.

BLUE CHEESE DIP

- ½ lb. Sharp Cheddar Cheese
 - ½ lb. Blue Cheese, crumbled
 - 1 (6 oz.) Package of Soft Cheese with Chives
 - 1 Cup Heavy Whipping Cream
- Blend all ingredients well and chill for several hours.

PEANUT BUTTER DIP

- 1 Cup Vanilla Yogurt
 - ½ Cup Peanut Butter
 - ⅛ Tsp. Ground Cinnamon
 - ½ Cup Whipped Topping
- In a bowl, combine the yogurt, peanut butter and cinnamon; mix well.
- Fold in the whipped topping.
- Refrigerate until ready to serve.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

2-IN-1 SOFT PRETZEL MAKER / SPF200 SERIES

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaelectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaelectrics.com. This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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