

OWNER'S MANUAL
Model No. WASS-US-GRL

WASS Electronics®



16" Digital Mitad Grill

**TORTILLA • INJERA • CHAPATTI • PIZZA • PITA
MAKER!**

www.wasselectronics.com

www.facebook.com/wassmitad



IMPORTANT SAFEGUARDS

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

1. Always read all instructions thoroughly!
2. Do not touch hot surfaces! Use handles or knobs. Use oven mitts or pot holders.
3. To protect against electric shock, do not immerse cord, plugs, or appliance in water or 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, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments is not recommended by the appliance manufacturer and 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow liquid to cool before cleaning.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use!

SAVE THESE INSTRUCTIONS

For Household Use Only!

Additional Important Safeguards

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged in to a 120VAC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord from the outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam, take caution when operating in an open position.
7. **Using a potholder, hold the top cover (lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.**

About Your 16" WASS Electronics Digital Mitad Grill

Your Grill Has a 3 Prong 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 only one way. If the plug does not fit fully in the outlet, then you are not inserting it correctly. Do not attempt to modify the plug in any way as this will void the warranty and could result in a fire.

Short Cord Instructions

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

Do not use an extension cord(s) with this product.

Your Grill Requires Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

How To Use the WASS Electronics 16" Digital Mitad Grill

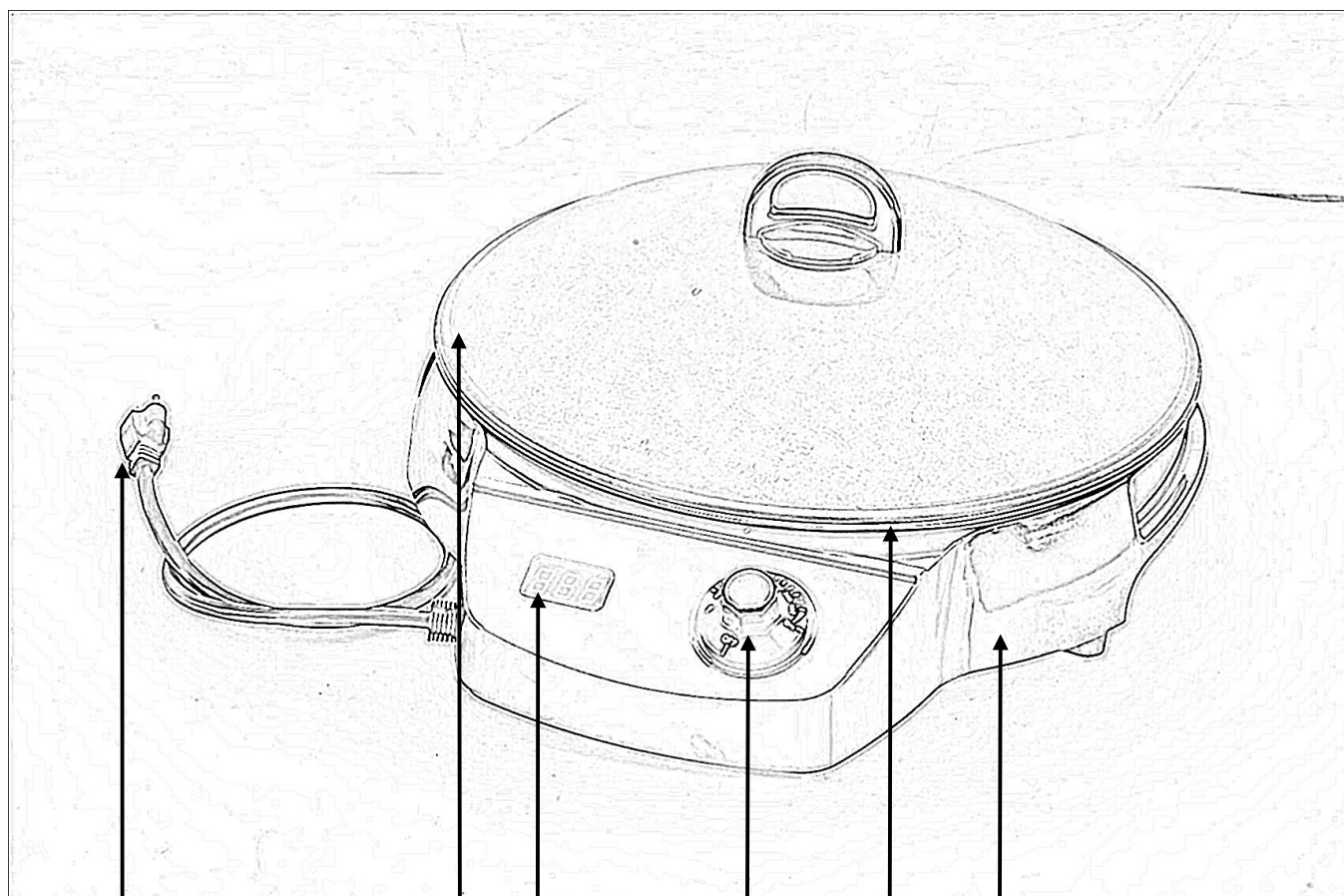
1. Before using the Grill for the first time, wipe the Grill Plates with a damp cloth to remove all dust.
2. **To preheat:** Place the Lid over the grill plate and plug cord into a 120V AC outlet. The Indicator Light (LED) will illuminate indicating that the elements are heating to the selected temperature. Allow the grill to fully preheat.
3. Always use a pot holder to carefully open the Lid.
4. Carefully place the items to be cooked on the grill plate.
5. Close the Lid and allow the food to cook for the desired time. (Consult the Recipe Section at the back of this book for some suggestions.) The LED Indicator will remain on during use. ***Do not leave appliance unattended during use!***
6. After the desired amount of time, the food should be done.
7. Disconnect the plug from the wall outlet.

CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the "LED Indicator Light" is off (not illuminated) before disconnecting the plug from the outlet.

8. Always use a pot holder to carefully open the lid.
9. Remove the food using a plastic or wooden spatula. Be sure to always use either plastic or wooden utensils so as not to scratch the non-stick surface! Never use metal tongs, forks or knives as these can damage the coating on the cooking plates.

Never use metal tongs, forks or knives as these can damage the coating on the cooking plates! This will void the warranty!

Getting To Know Your Grill!



Power Cord

Lid

**Indicator Light / Digital
Temperature Display (LED)**

**Power Setting (Temperature)
Control Knob**

Grill Plate

Grill Machine Body

User Maintenance Instructions

CAUTION: *To avoid accidental burns, always allow your Grill to cool thoroughly before cleaning.*

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.
2. **Inside cleaning:** Place the Drip Tray under the front of the Grill. Using the specially designed spatula, scrape off any excess fat and food particles. Wipe the plate with absorbent paper towel or a sponge.
3. **Stubborn build-up:** Use a non-metallic scrubbing pad to clean the plate.
4. Empty the plate and wash with warm soapy water. Wipe dry.
5. **Outside cleaning:** Wipe with a warm, wet sponge and dry with a soft, dry cloth.
6. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the appliance.
7. **DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID. THIS WILL VOID YOUR WARRANTY!**
8. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified electrician.
9. Make sure to hold the top cover (lid) by hand while cleaning to prevent accidental closing and injury.

Recipes

Here are a few recipes to get you started. Check out our recipe section on our website or follow us on Facebook to receive new recipes weekly. www.wasselectronics.com/recipes

1. Naan

If you don't have a tandoor or a pizza stone, it can be difficult to cook naan. You can only cook one at a time in a pan, and you're going to be standing there flipping naan for ages. Cooking it on the griddle will save time and hassle while still offering that great spotted browning you get with a hot surface. Though naan can often have a long list of ingredients, this one from Plan to Eat is short and sweet.

Ingredients:

- 1 packet active yeast, or 2¼ teaspoons
- ½ cup yogurt
- ¼ cup warm water
- 2 tablespoons olive oil
- 1 teaspoon sea salt
- 2 teaspoons honey
- 2 cups all-purpose flour

Directions:

Combine warm but not hot — less than 105 degrees Fahrenheit — water and active yeast in a large mixing bowl and allow to proof for 5 to 10 minutes, or until bubbles begin to form. If the yeast doesn't look like it's doing things, toss it and try again with a new packet. Mix in yogurt, olive oil, and honey. Add flour and salt and mix with a wooden spoon until the dough comes together.

Begin kneading in the bowl or on a floured work surface, adding flour as needed to keep the dough from sticking. The dough should not be dry, but it also should not cling to your hands. Knead for about 7 minutes. If you have a stand mixer with a dough hook, use this instead and cut the kneading time to 4 minutes.

Oil the bowl and toss the dough around to coat. Cover and place in a warm spot to rise until doubled in size, about 45 minutes to 1 hour.

When dough has risen, punch it down. Begin heating the griddle to high heat. Divide your dough into 6 to 8 dough balls. On a floured work surface, roll dough into a rectangle as thin as possible without tearing.

Preheat your grill to 350 and cook 2 to 3 minutes on the first side, until it bubbles up. Flip and cook the second side for 2 to 3 minutes. Remove to a platter and brush with butter or drizzle with olive oil.

2. Tortillas

There's something irreplaceable about homemade corn tortillas. Once you start making them from scratch, it can be almost impossible to go back to store-bought. One of the most time consuming parts of making tortillas is having to cook them one at a time — not a problem with a griddle! You'll be able to make these tortillas in no time.

Ingredients:

- 1½ cups masa harina
- ¼ teaspoon salt
- 2 tablespoons vegetable oil, lard, or butter
- 1 cup hot water, more as needed
- Flour, for kneading

Directions:

Combine the masa and salt in a bowl; stir in the oil. Slowly stream in the water while mixing with your hand or a wooden spoon until the dough comes together into a ball.

Turn the dough onto a lightly floured surface, and knead until it is smooth and elastic — just a minute or two. Wrap in plastic, and let it rest at room temperature for at least 30 minutes or up to a few hours.

Break off pieces of the dough into 12 to 16 pieces, and lightly flour them. Put them between 2 sheets of plastic wrap, and either press them in a tortilla press, roll them out with a rolling pin, or press them with your hands to a diameter of 4 to 6 inches. Begin to cook the tortillas as you finish pressing or rolling them.

Heat your griddle to medium-high (375) heat. Cook the tortillas until brown spots begin to appear on the bottom, about a minute. Flip and cook the other side the same way. If you're doing more than one batch, wrap the cooked tortillas in a towel to keep them warm before serving.



3. Pizza - Quick Basic Pizza Dough

This dough is a cinch -- give it time to rise and a couple of kneads and it's done! You can store it in an oiled bowl, covered with plastic, in the refrigerator for up to 2 hours.

Ingredients:

- 2 packets (¼ ounce each) active dry yeast
- 2 tablespoons sugar
- ¼ cup olive oil, plus more for bowl and brushing
- 2 teaspoons coarse salt
- 4 cups all-purpose flour (spooned and leveled), plus more for work surface

Directions:

Pour 1½ cups warm water into a large bowl; sprinkle with yeast and let stand until foamy, about 5 minutes.

Whisk sugar, oil, and salt into yeast mixture. Add flour and stir until a sticky dough forms. Transfer dough to an oiled bowl and brush top with oil. Cover bowl with plastic wrap and set aside in a warm, draft-free place until dough has doubled in bulk, about 1 hour. Turn out onto a lightly floured work surface and gently knead 1 or 2 times before using. Just add toppings; sauce, cheese, vegetables, pepperoni, etc. and cook until crust is golden brown.

To freeze, you can wrap the dough in plastic and freeze it in a resealable freezer bag for up to 3 months. If you plan to use it in a recipe that calls for half a batch, divide it before freezing.

4. Chapatti

"A simple but delicious recipe for Indian flatbread. Serve with Indian curry, main dishes, or even use to make sandwich wraps. Enjoy!"

Ingredients:

- 1 cup whole wheat flour
- 1 cup all-purpose flour
- 1 teaspoon salt
- 2 tablespoons olive oil
- ¾ cup hot water or as needed

Directions:

In a large bowl, stir together the whole wheat flour, all-purpose flour and salt. Use a wooden spoon to stir in the olive oil and enough water to make a soft dough that is elastic but not sticky. Knead the dough on a lightly floured surface until it is smooth. Divide into 10 parts, or less if you want bigger breads. Roll each piece into a ball. Let rest for a few minutes.

Preheat your grill to 350 (medium) heat until hot. On a lightly floured surface, use a floured rolling pin to roll out the balls of dough until very thin like a tortilla. When the pan starts smoking, put a chapatti on it. Cook until the underside has brown spots, about 30 seconds, then flip and cook on the other side. Continue with remaining dough.

5. Pita

Is it worth making pita at home? Absolutely. Store-bought pita (like store-bought sandwich bread) is often several days old. Warm, fragrant home-baked pita is obviously superior, and there's a bit of a thrill when the breads puff up in the oven. And once you get the hang of it, it's not difficult. For the best flavor, try to get freshly milled whole-wheat flour. Even though only a little is called for in the recipe, it makes a difference.

Ingredients:

- 2 teaspoons active dry yeast
- ½ teaspoon sugar
- 35 grams whole-wheat flour (¼ cup), preferably freshly milled
- 310 grams unbleached all-purposed flour (2½ cups)
- 1 teaspoon kosher salt
- 2 tablespoons olive oil

Directions:

Make sponge: Put 1 cup lukewarm water in a large mixing bowl. Add yeast and sugar. Stir to dissolve. Add the whole-wheat flour and ¼ cup all-purpose flour and whisk together. Put bowl in a warm (not hot) place, uncovered, until mixture is frothy and bubbling, about 15 minutes.

Add salt, olive oil and nearly all remaining all-purpose flour (reserve ½ cup). With a wooden spoon or a pair of chopsticks, stir until mixture forms a shaggy mass. Dust with a little reserved flour, then knead in bowl for 1 minute, incorporating any stray bits of dry dough.

Turn dough onto work surface. Knead lightly for 2 minutes, until smooth. Cover and let rest 10 minutes, then knead again for 2 minutes. Try not to add too much reserved flour; the dough should be soft and a bit moist.

(At this point, dough may be refrigerated in a large zippered plastic bag for several hours or overnight. Bring dough back to room temperature, knead into a ball and proceed with recipe.)

Clean the mixing bowl and put dough back in it. Cover bowl tightly with plastic wrap, then cover with a towel. Put bowl in a warm (not hot) place. Leave until dough has doubled in size, about 1 hour.

Heat grill to 475 degrees. Punch down dough and divide into 8 pieces of equal size. Form each piece into a little ball. Place dough balls on work surface, cover with a damp towel and leave for 10 minutes.

Remove 1 ball (keeping others covered) and press into a flat disc with rolling pin. Roll to a 6-inch circle, then to an 8-inch diameter, about 1/8 inch thick, dusting with flour if necessary. (The dough will shrink a bit while baking.)

Carefully lift the dough circle and place quickly on hot baking sheet. After 2 minutes the dough should be nicely puffed, dry but not brown. Turn over with tongs or spatula and bake 1 minute more. The pita should be pale, with only a few brown speckles. Transfer warm pita to a napkin-lined basket and cover so bread stays soft. Repeat with the rest of the dough balls.

6. Authentic 1-Day Ethiopian Injera: Gluten-Free 100% Teff Flatbread

This is one of the most challenging recipe creations that will ever create, but definitely worth every attempt. The goal is to make a gluten-free, yeast-free, 100% Teff Injera flatbread, which is traditionally served with Ethiopian stews and dishes like Chickpea and Sweet Potato Wat or Ethiopian Lentils with Berbere Spice. 100% Teff Injera is a fermented, usually yeast-risen, iron-rich flatbread that is prepared in a pan, like a thick crepe. It has a mildly sour taste, and in this recipe, it is gluten-free and yeast-free.

Makes: 4-6 Injera

Time:

1 day to ferment, about 30 minutes to cook

Ingredients:

Try to buy everything organic!

- 1 1/2 cups Teff flour
- 2 cups pure water
- 1/2 tsp baking powder
- 1/4 tsp salt, or more to taste

Directions:

Place Teff flour in a large glass bowl, add water and stir well.

Cover with a cheesecloth or towel and place on the counter and let it sit for 1 day/24hrs. Do not agitate or stir the batter, just leave it be.

After 24 hours, you'll see that your batter is alive and fermenting. Every batch you make will look a bit different, some were brain-like (below) and some were less puffy.

Bring a pan to medium heat.

Stir in the salt, and season with more taste if you like, until you can barely detect the saltiness. Also stir in the baking powder. Your batter will deflate when you stir it.

Now pour enough batter into the pan to fill entire surface of your WASS Mitad Grill and cover with the lid. It's important to keep a lot of moisture in the pan or the Injera will crack. You don't flip Injera, and you aren't supposed to brown it's underside. It takes about 5-7 minutes to cook Injera. You'll see the top bubble like pancakes and start to dry out. When the top is dry, and the edges begin to curl/dry, use a wooden or plastic spatula to remove the Injera from the grill.

Place on a plate and repeat, layering cooked Injera with parchment paper until you use up all the batter.



Frequently Asked Questions

Question:

After cooking with garlic, how can I remove the smell of the garlic from the surface of my WASS Electronics Grill?

Answer:

After cleaning your Grill according to the "User Maintenance Instructions" make a paste of baking soda and water and spread on the surface of the Grill. Allow it to sit for a few minutes and then wipe away with a damp sponge or cloth.

Question:

Can I cook frozen food on my WASS Electronics Grill?

Answer:

It is preferable that food be defrosted before placing on the WASS Electronics Grill. Make sure that the Grill is preheated, see preheat instructions, before placing food on the grilling plate.

Question:

Can I cook kabobs on the WASS Electronics Grill?

Answer:

Yes. In order to protect the non-stick surface, use wooden skewers. We recommend that you soak the skewers first in water for about 20 minutes. This will keep the skewers from burning.

Question:

How can I cook hot dogs and link sausage on my WASS Electronics Grill?

Answer:

Preheat your Grill to 350. Place the hot dogs length- wise on the Grill. Close the Lid and cook for 5-8 minutes or until desired browning is achieved. Rearrange on grill as needed.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-877-927-7287 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance with your RMA, ship to:
(Remember returns without prior authorization will be refused.)

ATTN: Repair Center
6121 Lincolnia Rod, Suite 301
Alexandria, VA 22312
USA

Consumer Support
6121 Lincolnia Rod, Suite 301
Alexandria, VA 22312
USA

To contact us, please write, call, or e-mail: support@wasselectronics.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product, or if the product has been submerged in any liquids. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.