

salton®

Waffle Maker



Instruction Booklet
Model: WM-1011

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 hazards, do not immerse cord, plugs, or the 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. Return appliance to Salton for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Salton may cause hazards.
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.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. Do not use appliance for other than intended use
14. Do not leave appliance unattended while in use.
15. Do not use the Waffle Maker with the Lid in the open position.

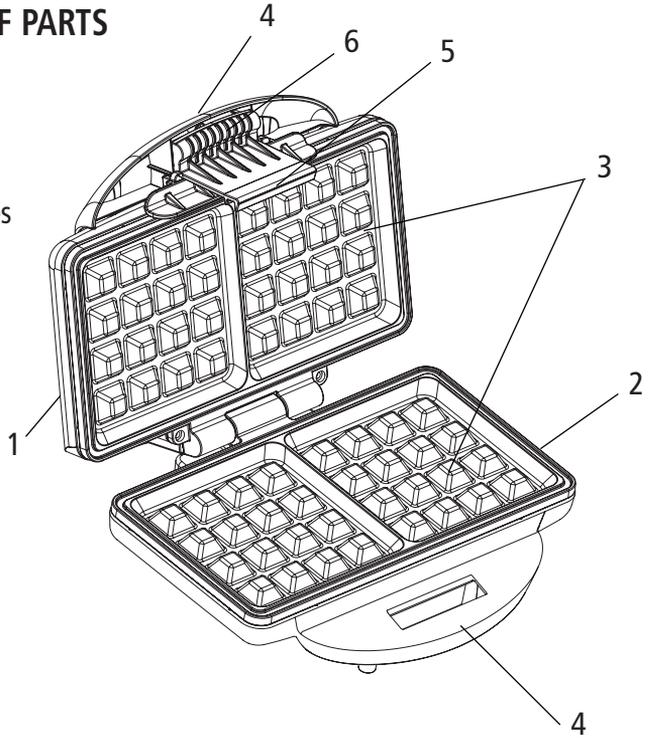
SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug. (2 blades and 1 pin) If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

DESCRIPTION OF PARTS

1. Lid
2. Base
3. Cooking Plates
4. Carrying Handles
5. Lock
6. Lock Release
7. Indicator Light
(not shown)



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Clean the cooking plates by wiping with a sponge or cloth dampened in warm water. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.**
4. Dry with a cloth or paper towel.

HOW TO USE

1. Plug unit into a 120V AC outlet, the Indicator Light will come on.
2. Close Lid until the unit has preheated and the Indicator Light goes out.
3. Open the lid and pour 1/3 cup (85 ml) of batter into the center of the Waffle Plates.
4. Close the lid.
5. Bake waffles for approximately 3 minutes. Do not open the Waffle Maker during the first minute of cooking. The waffles are ready when the Indicator Light goes out or when there is no more steam escaping from the around the waffle maker.
6. Once the waffles are cooked, carefully remove them from the Waffle Maker with a wooden or plastic spatula. Never touch the cooking surface with sharp, pointy or metal objects. This could damage the non-stick surface.
7. To cook more waffles, close the unit and pour batter if the Indicator light is out. If the Indicator Light is on, wait for the Indicator Light to go out then follow the directions above.
8. Once you are finished cooking, disconnect the plug from the wall outlet.

HELPFUL HINTS

1. The Belgian Waffle Maker has a non-stick surface for even baking and easy cleaning.
2. Waffles can be baked ahead of time. Prepare according to the recipes and cool on a rack for approximately 10 minutes. Store in your freezer for up to 2 weeks. Waffles can be heated by toasting in a toaster or toaster oven.
3. Unused batter can be stored in the refrigerator for up to 3 days.

CARE AND CLEANING

1. Unplug the Waffle Maker and allow it to cool.
2. Wipe the Cooking Plates with a cloth dampened with warm soapy water.
DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING PLATES.
3. Dry the cooking plates with a cloth or paper towel.
4. Do not use steel wool pads or other abrasive cleansers on the Cooking Plates as they may damage the non-stick coating.
5. If a small amount of batter has adhered to the Cooking Plates, pour a small amount of cooking oil onto the baked-on food and allow to stand for 5 – 10 minutes. Wipe with paper towels.
6. Wipe the outside of the Waffle Maker with a soft cloth dampened in warm soapy water.
7. Rinse with a dampened clean cloth. Dry.

RECIPES

Basic Waffle Recipe

| | |
|-------------------|-------------------|
| 2 cups (500 ml) | all purpose flour |
| 1 tsp. (5 ml) | baking soda |
| 1/4 tsp. (1.5 ml) | salt |
| 2 tbsp. (30 ml) | sugar |

Mix in separate bowl:

| | |
|-----------------|-------------------|
| 2 | egg yolks, beaten |
| 2 cups (500 ml) | milk |
| 1/3 cup (85 ml) | melted butter |

Separately:

Beat 2 egg whites into peaks until stiff but not dry.

Make a well in the dry ingredients and add milk and egg mixture.

Combine with a few swift strokes -- batter will be slightly lumpy. Fold in beaten egg whites until just combined. Preheat Waffle Maker. Pour 1/3 cup (85 ml) of batter into the center of the Waffle Plates. Close Lid. Follow directions in the 'How to Use' section.

Makes 16 waffles

Quick Waffles

| | |
|--------------------|---------------|
| 2 | eggs |
| 3/4 cup (180 ml) | milk |
| 2 tbsps. (30 ml) | vegetable oil |
| 1 cup (250 ml) | flour |
| 1 1/2 tsps. (8 ml) | baking powder |
| 1 1/2 tsps. (8 ml) | sugar |
| 1/2 tsp (3 ml) | salt |

In medium bowl, beat eggs until thick, add milk and oil. Add dry ingredients, mix until smooth. Follow directions in the 'How to Use' section.

Buttermilk Waffles

Sift together into large bowl:

| | |
|-------------------|----------------------------|
| 2 cups (500 ml) | all purpose flour |
| 1 tsp. (5 ml) | baking soda |
| 1/4 tsp. (1.5 ml) | salt |
| 2 tbsps. (30 ml) | (packed) light brown sugar |
| 1/4 tsp. (1.5 ml) | cinnamon |

Mix in separate bowl:

| | |
|-----------------|--------------------|
| 2 | eggs yolks, beaten |
| 2 cups (500 ml) | buttermilk |
| 1/3 cup (85 ml) | melted butter |

Separately

Beat 2 egg whites into peaks, until stiff but not dry

Make a well in the dry ingredients, and add buttermilk and egg mixture. Combine with a few swift strokes -- batter will be slightly lumpy. Fold in beaten egg whites until just combined. Preheat Waffle Maker. Pour 1/3 cup (85 ml) of batter into the center of the Waffle Plates. Close Lid. Follow directions in the 'How to Use' section. Makes approximately 14 waffles.

Egg Waffles

| | |
|---------------------|----------------------------|
| 2/3 cup (170 ml) | plain flour |
| 1/4 cup (65 ml) | water |
| 4 | eggs, separated |
| 1/2 tsp. (3 ml) | salt |
| pinch | black pepper |
| 2 1/2 tbsp. (37 ml) | melted butter or bacon fat |

Blend the flour and water together. In a separate bowl, beat the egg yolks until pale yellow. Add to the flour and water mixture. Stir in the salt, pepper and melted butter or bacon fat. Set aside and allow to stand for at least an hour. Beat the egg whites until stiff and gently fold into the batter. Preheat Waffle Maker. Pour 1/3 cup (85 ml) of batter into the center of the Waffle Plates. Close Lid. Follow directions in the 'How to Use' section. Makes 2-4 waffles.

Pre-Packaged Pancake Mix Waffles

Standard pre-packaged pancake mixes can also be used in the Waffle Maker.

Mix:

| | |
|---------------------|--------------------------------|
| 2 1/2 cups (625 ml) | 'pancake mix' |
| 2 | eggs |
| 2 cups (500 ml) | milk |
| 1/3 cup (85 ml) | melted butter or vegetable oil |

Follow directions in the 'How to Use' section.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you do not wish or are unable to have a defective product replaced under warranty by the retailer, Salton Canada will repair or replace the defective product without charge. You may contact us for assistance by mail, e-mail, fax or telephone as listed below.

This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

To ensure prompt 'in-warranty' service be sure you have an original proof of purchase. You may be asked to return the product to us along with a description of the defect and your address, zip/postal code.

For repairs not covered by the warranty, please contact us for assistance.

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*Return/exchange policies at each retailer vary and may differ from the Salton Canada 1 year limited warranty period.