

salton®

Belgian Waffle Maker



Model : WM-2

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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. 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.
12. Extreme caution must be used when moving an appliance containing hot liquids.
13. This appliance is for Household Use Only. Do not use appliance for other than intended use.
14. Do not leave unit unattended while in use.

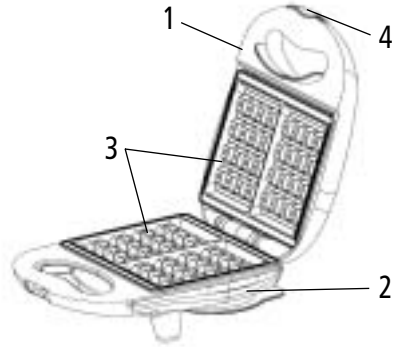
SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

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. Waffle Plates
4. Carrying Handle with Lock



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Clean the cooking surface 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.** Dry with a cloth or paper towel.

HOW TO USE

1. Plug unit into a 120V AC outlet, the red Indicator Light will come on.
NOTE: The red Indicator Light remains on as long as the unit is plugged into the outlet.
2. Close the lid until the unit has preheated and the green Indicator Light comes on.
3. Open the lid and pour 1/3 cup (85ml) of batter into the center of the each of the waffle plates. Close the lid. **DO NOT LOCK THE HANDLE LOCK DURING COOKING.** Locking the handle lock will prevent the waffles from rising.
4. The waffles take approximately 3 minutes or until there is no more steam escaping. Do not open the Waffle Maker during the first minute of cooking.

5. Once the waffles are cooked, carefully remove them, making sure never to touch the cooking surface with sharp, pointed or metal objects. This could damage the non-stick surface. To remove waffles, use plastic or wood utensils.
6. Follow steps 2 – 5 to make additional batches or unplug the unit if you are finished cooking.

HELPFUL HINTS

1. The 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 recipe and cooled 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.
4. Never lock the handle latch during the cooking process.

CARE AND CLEANING

1. Unplug the Waffle Maker and allow it to cool.
2. Wipe the cooking plates with a sponge or a soft cloth dampened with hot water. Dry with a cloth or paper towels. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACES.**
3. Wipe the outside of the Waffle Maker with a soft cloth dampened in warm soapy water. Wipe with a dampened clean cloth and dry.

RECIPES

Basic Waffle Recipe

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 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. To cook, follow directions in the 'How to Use' section.

Makes 12 waffles

Quick waffles

- 2 eggs
- 3/4 cup (180 ml) milk
- 2 tbsp. (30 ml) vegetable oil
- 1 cup (250 ml) flour
- 1 1/2 tsp. (8 ml) baking powder
- 1 1/2 tsp. (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. To cook, follow directions in the 'How to Use' section.

Makes 6 waffles

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 tbsp. (30 ml) light brown sugar, packed
- 1/4 tsp. (1.5 ml) cinnamon

Mix in separate bowl:

- 2 egg 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. To cook, follow directions in the 'How to Use' section.

Makes 14 waffles

Egg Waffles

- 2/3 cup (170 ml) all purpose flour
- 1/4 cup (65 ml) water
- 4 eggs, separated
- 1/2 tsp. (3 ml) salt
- pinch of 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. To cook, follow directions in the 'How to Use' section.

Makes 4 waffles

Dessert Waffles

- 1 cup (250 ml) cake flour
- 1/2 tsp. (3 ml) salt
- 1 tbsp. (15 ml) baking powder
- 2 1/2 tbsp. (37 ml) sugar
- 2 eggs
- 1 cup (250 ml) cream
- 2 egg whites

Sift together the flour, salt, baking powder and sugar into a mixing bowl. Beat the two eggs until they are pale yellow. Add the cream and mix thoroughly. Beat the egg mixture into the flour mixture until smooth. Set aside for at least one hour. Beat the egg whites until stiff and fold into the batter. To cook, follow directions in the 'How to Use' section.

Makes 8 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

To cook, 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 of the grounding-type 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 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 that period these defects will be repaired or the product will be replaced at SALTON's option without charge. 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 RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

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SALTON CANADA

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