

**salton®**

## **BELGIAN WAFFLE MAKER**

**Makes perfect waffles every time!**

**MODEL WM-4**

**salton®  
salton  
salton**

## **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 liquids.
12. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
13. Do not leave unit unattended while in use.

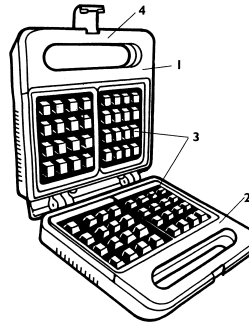
## **SAVE THESE INSTRUCTIONS**

### **POLARIZED PLUG**

This appliance has a **polarized plug** (one blade is wider than than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## DESCRIPTION OF PARTS

1. Lid
2. Base
3. Waffle Plates
4. Carrying Handle Latch



## BEFORE FIRST USE

1. Open the unit by unfastening the Handle Latch and lifting upward on the handle. The lid will stop in a vertical position. **NOTE:** The hinge between the sections is designed to be loose. This allows the waffles to rise evenly and steam to escape.
2. Clean the cooking surfaces thoroughly by wiping with a sponge or cloth dampened with hot water. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO COOKING SURFACES.** Dry the surfaces with a cloth or paper towel.

## HOW TO USE

1. Always preheat the Belgian Waffle Maker with the Lid closed. The Indicator Light will go on as soon as the unit is plugged into a 120V AC outlet. When the unit has reached the correct cooking temperature, the Indicator Light will go off.
2. Pour 1/3 cup of batter into the center of the Waffle Plates. The Indicator Light will go on.
3. Close the lid. **IMPORTANT: Do not lock the Handle Latch during cooking.** Locking the Handle Latch will prevent the waffles from rising.
4. 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 off or when there is no more steam escaping.
5. Once the waffles are cooked, carefully remove them, making sure never to touch the cooking surface with sharp, pointy or metal objects. This could damage the non-stick surface. To remove waffles, use plastic or wood utensils.
6. Disconnect the plug from the wall outlet when not in use.

## 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 recipe 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.

**NOTE:** Never lock Carrying Handle Latch during the cooking process.

## CARE AND CLEANING

1. Be sure the unit is unplugged and completely cool before cleaning.
2. Clean the cooking surfaces thoroughly by wiping with a sponge or cloth dampened with hot water. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACES.** Dry the surfaces with a cloth or paper towel.
3. Do not use steel wool pads or other abrasive cleaners on the cooking surfaces as they may damage the non-stick coating.
4. To remove cooked-on food, use a plastic bristle brush or a plastic mesh pad. Do not use harsh or abrasive cleaners that may scratch or mark the exterior surfaces. Never spray or apply cleaners directly to the Belgian Waffle Maker; instead, apply the cleaner to a cloth and rub on.

## 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. 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 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. 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 of black pepper  
2 1/2 tbsps. (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

## **Dessert Waffles**

1 cup (250 ml) cake flour  
1/2 tsp. (3 ml) salt  
1 tbsp. (15 ml) baking powder  
2 1/2 tbsps. (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 then 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. 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 4-8 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

Preheat Waffle Maker. Pour 1/3 (85 ml) of batter into the center of the Waffle Plates. Close Lid. 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.

### **SALTON CANADA**

81A Brunswick

Dollard-des-Ormeaux

Quebec H9B 2J5

Website: [www.salton.com](http://www.salton.com)

Service: [service@salton.com](mailto:service@salton.com)