



**salton**<sup>®</sup>  
belgium  
waffle maker



## **Instruction Booklet**

Model WM1075

# 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. Do not allow children to play with the appliance.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
6. 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.
7. **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. All servicing other than cleaning should be performed by an authorized service representative. See Warranty.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. Do not use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. **DO NOT** move the appliance when it is still hot.
14. Prior to connecting or disconnecting plug from wall outlet, turn any control to 'Off'.
15. Always unplug appliance immediately after using. Allow to cool before cleaning and storing.
16. Always place appliance on a heat resistant surface.
17. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to property caused by touching the sides or top while in use or during cooling.

18. **DO NOT** use appliance for other than intended use.
19. **DO NOT** leave appliance unattended while in use.
20. **DO NOT** touch the metallic parts of the unit while the appliance is operating. These can become very hot.

# SAVE THESE INSTRUCTIONS

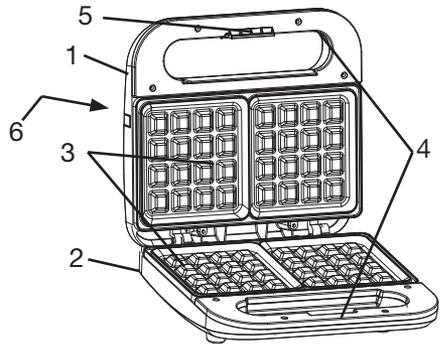
## HOUSEHOLD USE ONLY

### 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. Locking Clip
6. Indicator Lights
  - Red Power Light
  - Green Ready 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 red 'Power' Indicator Light will come on.
2. Close the lid until the unit has preheated and the Green 'Ready' Indicator Light comes on.
3. Pour 1/3 cup (85 ml) of batter into the center of the Waffle Plates.
4. Close the lid.

**IMPORTANT: Do not lock the Locking Clip during cooking, this will prevent the waffles from rising.**

Locking Clip:

Press the top of the Locking Clip to unlock the appliance and for cooking.

Press the bottom of the Locking Clip to lock the appliance for storage.

5. Bake waffles for approximately 3 minutes. Do not open the Waffle Maker during the first minute of cooking. The waffles are ready when there is no more steam escaping.
6. 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.
7. To make additional batches follow steps 2 – 5 or unplug the unit if you are finished cooking.
8. **NOTE:** All parts of the unit, except the handle, will be hot during and after cooking. Do not touch any parts of the unit except the handle until the unit has cooled.

## HELPFUL HINTS

- Always preheat the Waffle Maker before using.
- Use approximately 1/3 cup (85ml) of batter for each waffle.
- Waffles can be baked ahead of time. Prepare according to the recipe and cool on a rack for approximately 10 minutes, then store in your freezer for up to 2 weeks. Waffles can be heated by toasting in a toaster or toaster oven.
- Unused batter can be stored in the refrigerator for up to 3 days.

NOTE: Never lock Carrying Handle during the cooking process.

## CARE AND CLEANING

1. Unplug the Waffle Maker and allow it to cool.
2. Wipe the Cooking Plates with paper towels or a soft cloth. **DO NOT IMMERSER THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.** If some of the filling has adhered to the Cooking Plates, pour a small amount of cooking oil onto the baked-on food and allow to stand for 5 to 10 minutes. Wipe with paper towels.
3. Wipe the outside of the Waffle Maker with a soft cloth dampened in warm soapy water.
4. Dry with a soft cloth.
5. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

## RECIPES

### Classic Waffles

Sift together into large bowl:

1 1/2 cups	all-purpose flour
1/2 cup	cornstarch
2 tbsp.	cornmeal (optional)
1 tbsp.	baking powder
1 tsp.	salt

Whisk in separate bowl:

3	egg yolks
1 3/4 cups	milk
1/2 tsp.	vanilla extract
1/2 cup (1 stick)	unsalted butter, melted

Separately:

3	egg whites
2 tbsp.	granulated sugar

Beat until soft peaks are formed, add sugar and continue beating until stiff peaks form.

Stir milk mixture into flour mixture, blending just until dry ingredients are moistened. Fold in egg whites until combined. Follow directions in the “How to Use” section.

Makes about 5 1/2 cups of batter

## 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. 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 tps. (8 ml)	baking powder
1 1/2 tps. (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. 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 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. 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 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 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. 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

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**

**\*\*The original sales receipt is the only acceptable proof of purchase\*\***

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. 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, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

**TO OBTAIN PROMPT WARRANTY SERVICE:**

Contact one of our many Service Centers found on our website [www.salton.com/customer-care](http://www.salton.com/customer-care)

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Prov/State \_\_\_\_\_ Postal/Zip Code \_\_\_\_\_

Daytime Phone No. \_\_\_\_\_ Email \_\_\_\_\_

Product defect: \_\_\_\_\_

Type of payment      Cheque/Money Order       Visa       MasterCard

Name on card \_\_\_\_\_ Expiry Date \_\_\_\_\_ CSV No \_\_\_\_\_

Card No. \_\_\_\_\_

To contact our Customer Service Department:

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Dollard-des-Ormeaux, Quebec H9B 2J5  
Canada

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