

TREATS
salton[®]

waffle bowl
maker



Instruction Booklet

Model: WM1907

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. Children should be supervised so they do not 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 manufacturer for examination, repair or mechanical 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 the manufacturer 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 unit 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

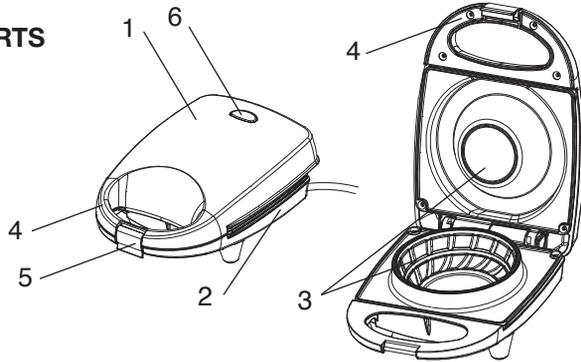
HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

DESCRIPTION OF PARTS

1. Cover
2. Base
3. Cooking Plates
4. Carrying Handle
5. Locking Clip
6. Indicator Light



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. Before cooking the non-stick Cooking Plates must be "seasoned". Brush a small amount of vegetable oil or use a non-stick cooking spray on the Cooking Plates and wipe off any excess with a paper

- towel. Your Waffle Bowl Maker is now ready to use.
2. Plug unit into a 120V AC outlet. The Indicator Light will come on.
 3. Close the Cover until the unit is preheated and the Indicator Light goes out.
 4. Open the Cover and pour batter into the bottom bowl, following the recipe amounts from the recipe section.
 5. Close the Cover. Lock the Locking Clip when cooking waffle bowls so the bowl is formed correctly. **NOTE:** Please see the directions about the Locking Clip in the recipes for other type of bowls.
 6. Once the bowls are cooked, carefully remove them from the Waffle Bowl Maker with a silicone spatula or tongs with plastic tips.
NOTE: Never touch the cooking surface with sharp, pointy or metal objects. This could damage the non-stick surface.
 7. To cook additional waffle bowls, etc. , close the Cover until the Indicator Light goes out. Pour batter then follow steps 3, 4, 5 and 6 above.
NOTE: When cooking dessert type bowls, cookie and brownie, follow the directions for cooling the cooked bowls in the recipe section.
 8. Once you are finished cooking or when cooling the cookie or brownie bowls, unplug the unit from the wall outlet.
 9. **IMPORTANT:** All parts of the unit, except the handle, will be very hot during and after cooking. Do not touch any parts of the unit except the handle until the unit has cooled.

HELPFUL HINTS

1. The Waffle Bowl Maker has a non-stick surface for even baking and easy cleaning.
2. Waffle bowls can be baked ahead of time. Prepared according to the recipes and cooled on a rack for approximately 10 minutes. Store in your freezer for up to 2 weeks. Waffles can be heated by placing in a heated oven for a few minutes.

CARE AND CLEANING

1. Unplug the Waffle Bowl Maker and allow it to cool.
2. Wipe the Cooking Plates with a cloth dampened with warm soapy water.
IMPORTANT: 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. All servicing, other than cleaning, should be performed by an authorized service representative.

6. If some batter has adhered to the Cooking Plates, pour a small amount of cooking oil onto the baked-on food and allow it to stand for 5 – 10 minutes. Wipe with paper towels.
7. Wipe the outside of the Waffle Bowl Maker with a soft cloth dampened in warm soapy water.
8. Rinse by wiping with a dampened clean cloth. Dry.
9. After each thorough cleaning, the Cooking Plates should be re-seasoned. Brush the cool surface with a light coating of vegetable oil. Allow the oil to remain on the surface for a few minutes, then wipe with a paper towel. The Waffle Bowl Maker is now ready for storage.

RECIPES

Basic Waffle Recipe

Combine:

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

1. In a separate bowl beat 2 egg whites into peaks until stiff but not dry.
2. Make a well in the dry ingredients and add milk and egg mixture. Combine with a few swift strokes -- batter will be slightly lumpy.
3. Fold in beaten egg whites until just combined.
4. Preheat the Waffle Bowl Maker until the indicator light goes out.
5. Use 1/4 cup (65 ml) of batter for each waffle bowl.
6. Follow directions in the 'How to Use' section, #4 to 7.

Makes approximately 16 waffle bowls.

Buttermilk Waffles

Combine:

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

1. In a separate bowl beat 2 egg whites into peaks, until stiff but not dry.
2. Make a well in the dry ingredients, and add buttermilk, egg and butter mixture. Combine with a few swift strokes -- batter will be slightly lumpy.
3. Fold in beaten egg whites until just combined.
4. Preheat the Waffle Bowl Maker until the indicator light goes out.
5. Use 1/4 cup (65 ml) of batter for each waffle bowl.
6. Follow directions in the 'How to Use' section, #4 to 7.

Makes approximately 16 waffle bowls

Egg Waffles

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

1. Blend the flour and water together.
2. In a separate bowl, beat the egg yolks until pale yellow.
3. Add to the flour and water mixture.
4. Stir in the salt, pepper and melted butter or bacon fat. Set aside and allow to stand for at least an hour.
5. Beat the egg whites until stiff and gently fold into the batter.
6. Preheat the Waffle Bowl Maker until the indicator light goes out.
7. Use 1/4 cup (65 ml) of batter for each waffle bowl.
8. Follow directions in the 'How to Use' section, #4 to 7.

Makes approximately 4 waffle bowls

Pre-Packaged Pancake Mix Waffles

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

Mix:

2	eggs
2 1/2 cups (625 ml)	packaged mix
2 cups (500 ml)	milk

1/3 cup (85 ml) melted butter or vegetable oil

1. Preheat the Waffle Bowl Maker until the indicator light goes out.
2. Use 1/4 cup (65 ml) of batter for each waffle bowl.
3. Follow directions in the 'How to Use' section, #4 to 7.

Bread Bun Bowls

1 roll of refrigerated pre-made bread biscuit dough

1. Preheat the Waffle Bowl Maker.
2. Separate the bread biscuit dough.
3. Place one bread dough roll into the bottom of the Waffle Bowl Maker.
4. Close the Cover and lock the Locking Clip.
5. Cook for 90 seconds.
6. Carefully remove bread bowl from the Waffle Bowl Maker with a silicone spatula or tongs with plastic tips.
7. Fill with your favorite ingredients and serve.

Cookie Bowls

1. Use your favourite recipe or premade cookie dough.
2. Preheat the Waffle Bowl Maker.
3. 1.7 ozs. (50 grams) of dough is the perfect size for the Waffle Bowl Maker.
4. Form a round disc of cookie dough and place in the bottom of the Waffle Bowl Maker.
5. Lock the Locking Clip and cook for 90 seconds.
6. Unplug the unit from the wall outlet and open the Cover. Allow the cookie bowl to cool for 5 to 7 minutes in the Waffle Bowl Maker before removing.
7. Remove the cookie bowl and allow to fully cool on a rack.
8. Fill with ice cream, yogurt, fruit or your favorite ingredients.
9. NOTE: Cookie bowls should be stored in a plastic container or plastic bag until ready to use or they can be stored in the freezer for future use.

Brownie Bowls

1. Use your favorite homemade recipe or a boxed brownie mix.
2. Preheat the Waffle Bowl Maker.
3. Add 1/4 cup (65 ml) prepared brownie mix.
4. Close the Cover and lock the Locking Clip for approximately 30

seconds. Open the Locking Clip and allow the bowl to cook for another 45 seconds.

5. Unplug the unit from the wall outlet and open the Cover. Allow the brownie bowl to cool for 5 to 7 minutes in the Waffle Bowl Maker.
6. Remove the brownie bowl and allow to fully cool on a rack.
7. Fill with ice cream, yogurt, fruit or your favorite ingredients.
8. NOTE: Brownie bowls should be stored in a plastic container or plastic bag until ready to use or they can be stored in the freezer for future use.

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 Appliances (1985) Corp. 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 Appliances (1985) Corp., 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

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 Appliances (1985) Corp. 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.

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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:

Salton Appliances (1985) Corp.
81A Brunswick,
Dollard-des-Ormeaux, Quebec H9B 2J5
Canada

Telephone: 514-685-3660 (Ext. 226)
E-mail: service@salton.com
Fax: 514-685-8300
www.salton.com