

White-Westinghouse™

# **Belgian Waffle Maker**

OWNER'S MANUAL



MODEL WWM2000

# IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

## **READ ALL INSTRUCTIONS BEFORE USING.**

1. Do not touch hot surfaces. Use handles .
2. To protect against electrical hazards, do not immerse cord, plug, or the appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. The use of attachments not recommended by the manufacturer may cause hazards.
7. Keep the cord away from heated surfaces. Do not let the cord hang over the edge of table or counter, as it could be pulled off.
8. Do not use outdoors.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
11. To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet. Do not pull on the cord.
12. Do not use the appliance for other than its intended use.

## **SAVE THESE INSTRUCTIONS**

# OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

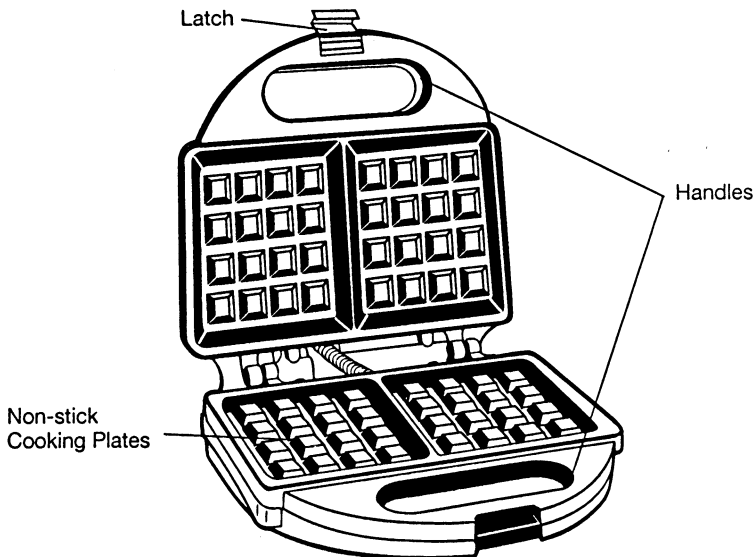


FIG. 1

**OPERATE ONLY IN THE CLOSED POSITION.**

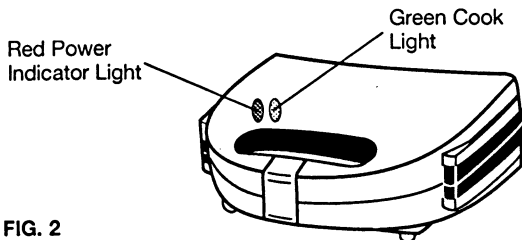


FIG. 2

This appliance is for **HOUSEHOLD USE ONLY**. It may be plugged into any 120-volt AC electrical outlet (ordinary household current). Do not use any other type of outlet.

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

**IMPORTANT:** Before using, operate the appliance without batter in order to burn off residues on the heating elements.

**To avoid burns, caution should be taken when handling the waffle maker. The sides of the heating plates are exposed and may be hot.**

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, **its marked electrical rating should be at least as great as the electrical rating of the unit.** The extension cord should not drape over the counter or tabletop, where it can be pulled on by children or tripped over.

## BEFORE USING:

1. Carefully unpack waffle maker.
2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water.
3. To burn off residues on the heating elements, it will be necessary to operate the unit for a few minutes before initial use.
4. Before heating your waffle maker, the cooking plates may be sprayed or brushed with a small amount of non-stick spray. This helps to protect the non-stick surface. **Do not add batter or oil during this time.**
5. Set the appliance on a dry, clean and flat countertop surface, where it can be easily plugged into an electrical outlet.
6. Open the waffle maker, as shown in Figure 1. You will notice smoke and a slight odor while residues burn off.
7. Allow the waffle maker to operate until smoke and odor dissipate; then unplug waffle maker and allow it to cool. **Be careful, the cooking plates will be hot!**

**Note:** Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

## HOW TO USE YOUR WAFFLE MAKER

1. Be sure the Cooking Plates are clean and free from dust. If necessary, wipe with a damp cloth.
2. When using the waffle maker for the first time, brush the Cooking Plates with oil, butter or margarine.
3. Close the lid.
4. Plug appliance into suitable electrical outlet; both the Red Power Indicator and Green Cook Light will come on, indicating the unit has begun heating.
5. While preparing batter, allow appliance to pre-heat (about 5 minutes). The Green Cook Light will come on again when unit has reached heating temperature.
6. Open waffle maker and pour batter evenly to cover the Cooking Plates. Be careful not to pour too much batter, as excess batter will seep out of Cooking Plates.
7. Carefully close the waffle maker. Do not force shut. Steam will be released between the Cooking Plates. Caution should be taken to prevent hands from coming into contact with the steam.
8. Secure the two halves of the waffle maker with the Latch.
9. Cooking time should take approximately 3-5 minutes. Exact cooking time will be a matter of your taste and will depend on type of batter and ingredients used. The Green Cook Light turns on and off as the unit cycles to maintain ideal heating temperatures; this prevents overheating. Avoid opening your waffle maker before cooking is completed, as this may cause the waffle to stick or bake poorly.
10. When the waffles are cooked, remove them by using a plastic or wooden spatula. Do not use metal tongs or knives, as these may damage the non-stick coating.
11. Keep the lids closed to preserve the heat until ready for the next batch of waffles.
12. After use, immediately unplug from the electrical outlet.
13. If waffles are not to be consumed immediately, place the waffles on a paper napkin to absorb condensation. To keep hot, place on a rack in an ovenproof dish and warm in the oven at about 200°-250°F. Waffles will keep for about 20 minutes and then begin to dry out.

## HELPFUL HINTS

- Sift all dry ingredients.
- Egg yolks should be separated from egg whites before mixing.
- Beating egg whites separately, and then folding into the batter, will create lighter and crispier waffles.
- Egg whites should be beaten until they form stiff peaks. Stir 1/4 of beaten egg whites into batter to lighten it, then gently fold the rest of the egg whites into the batter (there should be white streaks in the batter). **Do not over-mix batter when adding egg whites.**
- It is not necessary to beat egg yolks and milk separately; just add to the combined flour mixture, and use a whisk or hand mixer to blend.
- Do not open the waffle maker during the first minute of baking, or waffles will separate. Completely bake waffles before removing them from the unit.
- When waffles are done, the lid should lift open easily. Lift the lid gently. If lid pulls, wait another minute and try lifting it open again.
- Waffles can be made ahead of time, then refrigerated or frozen. When ready to eat, just heat waffles in oven or toaster. This is ideal when serving waffles to several people at once.

### FOR LOW-FAT, LOW-CHOLESTEROL WAFFLES:

- All recipes work equally well with skim milk.
- Leave out egg yolks altogether. All leavening properties come from the beaten egg whites.
- Use liquid vegetable oils, like canola, corn or sunflower, instead of butter.

### FOR HIGHER-FIBER WAFFLES:

- Substitute 1/2-cup, or more, of whole wheat flour for white flour.
- Substitute 1/4-cup of wheat, or oat bran, for white flour.

### FOR SUGARLESS WAFFLES:

- Substitute 1 Tablespoon of thawed all-natural white grape or apple juice, from concentrate, for each teaspoon of sugar. If adding more than 1 Tablespoon of juice from concentrate, add a little less milk.

# RECIPES

## Basic Waffles

1 cup all-purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 Tbsp. butter, melted

1 tsp. sugar  
1 cup milk  
1 egg, separated

Sift dry ingredients together in a bowl.

Add egg yolk and milk to the dry ingredients and beat together thoroughly.

Pour a scant 1/2 cup of batter onto the heated waffle mold. Makes about 6 waffles.

## Traditional Waffles

1/2 cup butter, melted  
3/4 cup sugar  
2-1/4 cups flour  
1 tsp. baking powder

1 cup milk  
3 eggs, separated  
Pinch of salt  
Twist of lemon

Sift dry ingredients together in a bowl.

Add egg yolks and milk to dry ingredients and beat together thoroughly.

In a separate bowl, beat egg whites until stiff. Stir 1/2 of the egg whites into the batter, and then fold in the remaining egg whites and stir until well blended.

Add butter and twist of lemon, and mix until smooth.

Pour scant 1/3 cup of batter on the heated waffle mold.

Makes about 12-18 waffles.

## Crisp Waffles

1 cup butter, melted  
3/4 cup sugar  
3-3/4 cups flour  
2/3 - 3/4 cup water

4 eggs, separated  
1 tsp. rum or rum extract  
Few drops vanilla extract

Sift flour and sugar together in a bowl.

Add egg yolks and water to dry ingredients and beat together thoroughly.

In a separate bowl, beat egg whites until stiff. Stir 1/2 of the egg whites into the batter, and then fold in the remaining egg whites and stir until well blended.

Add butter, rum and vanilla extracts, and mix until smooth.

Pour scant 1/3 cup of batter on the heated waffle mold.

Makes about 12-18 waffles.

### **Whole Wheat Banana Nut Waffles**

1/2 cup whole wheat flour	1/4 tsp. salt
1/2 cup all-purpose flour	3/4 cup milk
1 tsp. baking powder	1 banana
1 Tbsp. melted butter or vegetable oil	1 egg, separated
1/2 cup walnuts, minced	

Sift dry ingredients together in a bowl.

Add egg yolk and milk to the dry ingredients and beat together thoroughly.

Mash banana and beat banana and nuts into batter.

Beat egg white until stiff, stir 1/4 into the batter to lighten it, and then gently fold in the remaining white.

Pour scant 1/3 cup of batter on the heated waffle mold. Makes 6 waffles.

Serve with applesauce or yogurt.

### **Shortbread Waffles**

1 cup butter	4 eggs
1 cup sugar	Twist of lemon
1-3/4 cup flour	

Sift flour and sugar together in a bowl.

In a separate bowl, beat eggs until fluffy.

Add eggs to flour and sugar mix, and beat together thoroughly.

Add butter and twist of lemon, and mix until smooth.

Pour scant 1/3 cup of batter on the heated waffle mold.

Makes about 12-18 waffles.

### **Yeast Waffles**

1/4-oz pkg. dry yeast	3-1/4 cups flour
1/2 cup butter	6 eggs
1/4 cup sugar	Twist of lemon
1 cup milk	Pinch of salt

Sift dry ingredients together in a bowl.

In a separate bowl, beat eggs until fluffy.

Mix milk and eggs, and then add to dry ingredients; beat together until well blended.

Add butter and twist of lemon, and mix until smooth.

Pour scant 1/3 cup of batter on the heated waffle mold.

Makes about 12-18 waffles.

### **Chocolate Waffles**

1 cup all-purpose flour

1 tsp. baking powder

1/4 tsp. salt

2 tsp. sugar

1-1/2 squares semi-sweet chocolate (1-1/2 ounces)

2/3 cup milk

1 egg, separated

2 Tbsp. melted butter

3/4 tsp. vanilla

Sift dry ingredients together in a bowl.

Add milk, egg yolk and vanilla to dry ingredients and beat until well blended.

Melt butter and chocolate together in microwave or double boiler. Stir chocolate mixture into batter.

Beat egg white until stiff, stir 1/4 into the batter to lighten, and then gently fold in the remaining egg white.

Pour a scant 1/2 cup of batter onto the heated waffle mold.

Makes about 6 waffles. Serve sprinkled with powdered sugar or cinnamon or topped with vanilla ice cream and chocolate sauce.

### **Chocolate waffles make great ice cream sandwiches!**

Freeze them first. Spread with any flavor ice cream, add nuts or raisins, and top with a second waffle.

### **Peanut Butter Waffles**

1 cup all-purpose flour

2 tsp. baking powder

1/2 tsp. salt

2 tsp. sugar

1/2 Tbsp. melted butter or vegetable oil

1/4 cup peanut butter

1 cup milk

1 egg, separated

1/2 tsp. vanilla

Sift dry ingredients together in a bowl.

Process peanut butter, egg yolk, milk, vanilla and butter together in a blender. Add milk mixture to dry ingredients and beat until well blended.

Pour a scant 1/2 cup of batter onto the heated waffle mold.

Makes about 6 waffles.



# USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

**TO CLEAN:** Never immerse the waffle maker in water or any other liquid. Unplug and allow to cool before cleaning. Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the finish.

**Inside cleaning:** Wipe Cooking Plates with absorbent paper toweling or a soft cloth. Although the Cooking Plates are coated with a non-stick coating, some batter or ingredients may still adhere to the waffle maker. To remove, simply pour a little cooking oil onto the baked-on food. Allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove with absorbent paper toweling or a soft cloth. If the preceding measure fails to remove the food residue, we suggest wiping the Cooking Plates with a slightly dampened cloth and a little non-abrasive detergent.

**Outside cleaning:** Wipe dry with a soft, dry cloth. The waffle maker can be placed in a vertical position (handles pointed up) for neat and compact storage.

**TO STORE:** Unplug unit and allow to cool. Store in its box or in a clean, dry place. Never store it while it is hot or still plugged in. **Never wrap cord tightly around the appliance.** Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

# ONE-YEAR LIMITED WARRANTY

This White-Westinghouse product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to Kmart. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

## **Important Notice**

**If any parts are missing or defective, return this product to the place of purchase.**

## **Consumer Service**

This White-Westinghouse product is distributed by:

### **Salton®**

550 Business Center Drive

Mount Prospect, IL 60056

E-mail: [White-Westinghouse@Saltonusa.com](mailto:White-Westinghouse@Saltonusa.com)

Any questions or comments can be directed to Salton address, or call the Consumer Service Department:

1-800-233-9054

Monday-Friday

9 a.m.-5p.m. CST

Trademark White-Westinghouse used under license.

©1998 White-Consolidated Industries, Inc.

Made in China for

Kmart Corporation

Troy, Michigan 48084

Printed in Hong Kong