

## IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.  
If you have any problems with this unit,  
contact Consumer Relations for service  
PHONE: 1-800-275-8273.

Please read operating instructions  
before using this product.

Please keep original box and packing materials  
in the event that service is required.



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WOLFGANG

PUCK

Waffle Baker  
Manual



## Important Safeguards

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When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against risk of fire, electric shock and injury to persons, DO NOT IMMERSE CORD, PLUG OR APPLIANCE in water or other liquid.  
Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug unit from wall when not in use and before cleaning. To disconnect, grasp plug, and pull from wall. Never yank on cord.
- 5 Allow cooling before putting on or taking off parts.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment in order to avoid hazard.
- 7 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury to persons
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Do not allow appliance to come into contact with any materials that are flammable such as draperies, walls, etc.
- 11 Do not place on or near a hot gas or electric burner or in a heated oven.
- 12 When finished baking waffles, set the heat setting to lowest setting and remove plug from wall outlet.
- 13 Do not use this appliance for other than intended use.
- 14 Do not clean with metal scouring pads; pieces can break off the pad and touch electrical parts, creating a risk of electrical shock. This appliance is for household use only.

## Save These Instructions

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**Notice:** A short electrical cord has been provided to reduce the hazards resulting from entanglement or tripping over a longer cord. There are longer extension cords available from a variety of retail stores and may be used if care is exercised in their use. If a long extension cord is used please note that the marked electrical rating of the extension cord should be at least equal to the electrical rating of the waffle appliance.

Care should be taken to avoid cords hanging over the edge of a counter or tabletop where it can be pulled on by children or animals or tripped over. If your appliance has a grounded 3-prong plug you must use the compatible 3-wire extension cord.

This appliance has a polarized plug (one blade is wider 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.

## Before Your First Use

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Before using for the first time remove all packaging materials. Wash the waffle plates according to the “Care & Cleaning” section of this manual. During first use you may notice slight smoking or odor. This is normal with any heating appliance and will not reoccur after multiple uses. It is recommended that you turn your Waffle Baker to MAX and run until all smoke and / or odor has dissipated. This will take approximately 10 – 15 minutes. This does not affect the safety or your appliance.

# Table of Contents

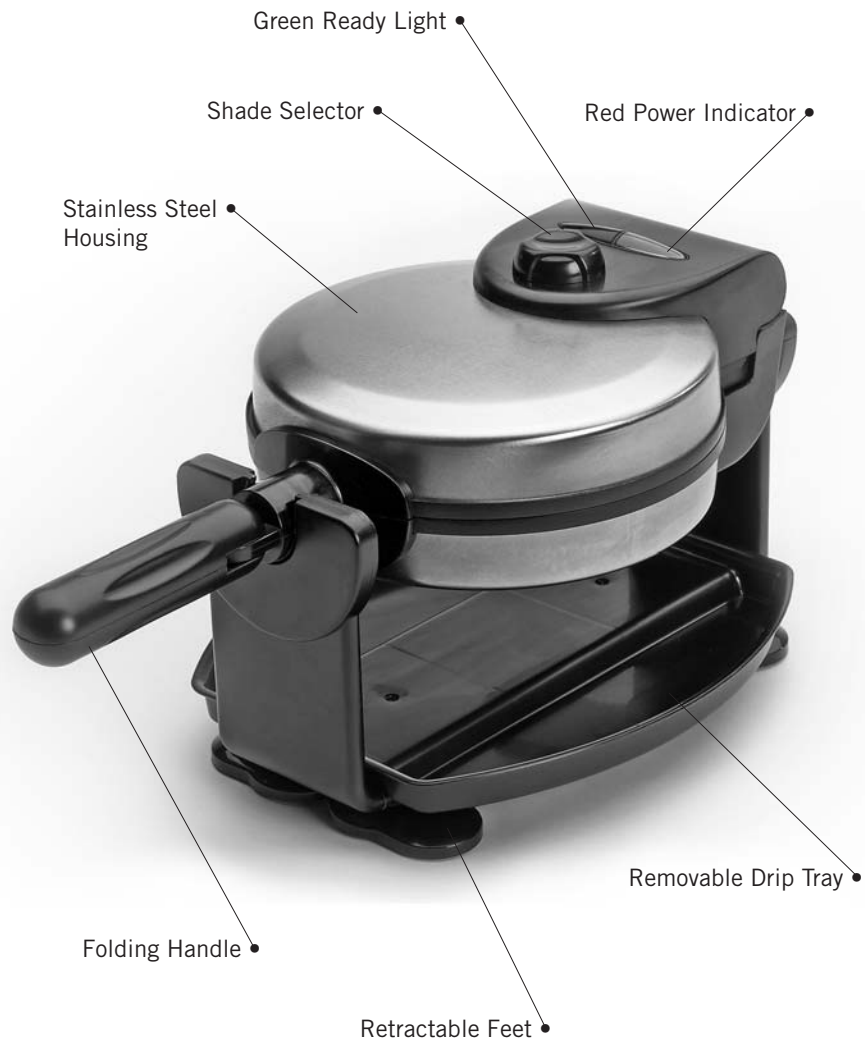


**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California

ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Important Safeguards	1
Before Your First Use	2
About Wolfgang Puck	3
Know Your Waffle Baker	5
Using Your Waffle Baker	6
Care and Cleaning	8
Introduction	9
Recipes	10
Recipe Notes	21
Limited Warranty	22
Contact Information	back

# Know Your Waffle Baker



# Using Your Waffle Baker



- 1 Extend the retractable legs as shown in figures 1 through 3 and place the drip tray below the plates as shown in figure 4.
- 2 Close the Waffle Baker and plug into a 120 volt outlet. You will see the red power light go on, indicating that the Waffle Baker has power and is preheating. The red power light will remain on until you unplug the unit.
- 3 Turn the control knob to your desired shade setting. When the proper baking temperature is reached the green light will go on. Initially it will take about 3 - 5 minutes to reach baking temperature. Once preheated, additional cycle times will be faster.
- 4 Before the first waffle of the day, use a pastry brush to lightly coat the top and bottom waffle grids with a vegetable oil or melted shortening. You'll find the spray shortenings work well for this purpose as well.
- 5 Ladle just enough batter to fill the lower waffle plate so that the peak areas of the plate are covered (about 1 cup). If necessary, use a spatula to spread the batter in to the corners of grid.

## Using Your Waffle Baker



- 6** Close the baker and rotate the handle 180° clockwise as shown in figures 5 and 6. It will take approximately 5 minutes per waffle. To remove the waffles, rotate the unit 180° counter-clockwise and lift the handle straight up (see figure 7). Opening too soon will cause unbaked waffles to split, and make them difficult to remove. If you find you want your waffle a little darker, close the lid and leave them for as long as you desire. There is no need to rotate the baker a second time. The green light will cycle on and off during the baking cycle indicating that the unit is maintaining the selected temperature.
- 7** Remove waffles from the grid with a non-metallic utensil being careful that you do not touch the upper plate which is still hot.
- 8** For best results for your next waffle, wait for the green ready light to illuminate before baking another batch. Pour batter and proceed again from steps #4 through #7.
- 9** When you are finished baking, simply turn the shade selector to the left and unplug from the wall outlet. The red power light will go off.
- 10** After cooling, the waffle plates should be cleaned according to the section “Care & Cleaning” of this manual.
- 11** Your Waffle Baker can be easily stored by folding the retractable feet in, turning the Waffle Baker plates 90° clockwise and folding the handle down. See figure 8.

## Care & Cleaning

- 1** Always unplug the Waffle Baker and allow to completely cool before cleaning.
- 2** After cooling, any excess crumbs or oils can be wiped away with a paper towel, damp sponge, or with the cleaning brush included with your unit. Do not attempt to disassemble appliance for cleaning.
- 3** Wipe the top and bottom housings with soft cloth. A little metal polish suitable for stainless steel may be occasionally used on the stainless steel housing. Do not use any abrasive scouring pad or steel wool, as this will damage the housing finish.
- 4** Never immerse appliance in water or any liquid. Do not place in dishwasher.
- 5** Do not use metal utensils, which can damage the non-stick surface, use only wood, plastic, or nylon utensils to avoid damaging the non-stick surface.



## Introduction

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Walking into a home filled with the warm smells of coffee brewing, sausage patties sizzling in the pan, and waffles baking makes one feel instantly comfortable. For many people, breakfast is the most important meal of the day, and often the only hot one eaten. It would be difficult to dash out of the house with nothing more than a doughnut under the belt if there was a tempting bowl of granola or a stack of hot pancakes waiting on the table.

For me, brunch is a pleasurable way to entertain on any given Saturday, Sunday or holiday. Served late morning into early afternoon, it combines breakfast and lunch and is a leisurely experience, casual and easy. Since my kitchen at home is warm and inviting, not filled with trendy electrical appliances, I find my friends like to congregate in the kitchen.

Usually, I prepare a few dishes, set them out on the buffet, and allow people to help themselves. If I'm making pancakes or waffles, I have the batter ready, the griddle or waffle iron heating, and spoon the batter out on demand. Sometimes I fold berries into the batter, other times I fill my nicest bowl with an assortment of warm poached fruit.

And to make the brunch even more festive, I like to serve chilled champagne poured over fresh orange juice or peach juice.

*Courtesy Wolfgang Puck Adventures in the Kitchen (Random House, 1991)*

## Sourdough Starter for Waffles

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*Makes about 4 cups*

### INGREDIENTS

3 cups all - purpose flour  
2 cups nonfat milk  
1 cup plain yogurt  
1 small potato, peeled and finely grated

### METHOD

- 1 In a medium bowl, combine all ingredients until smooth. Cover with clean towel and set in a warm place until the batter begins to bubble and has a somewhat pleasant sour smell, about 24 hours.
- 2 Place in a covered container and refrigerate for at least 3 days before using.

### TIP

Sourdough starter can be kept going indefinitely if "fed" properly. When you take out 1 1/2 cups of the starter, replace with 1 1/2 cups of flour and 1 1/2 or 2 cups milk. This should be done at least every two weeks and the starter kept refrigerated in a covered container. However, if not "fed" properly, the starter may acquire a pinkish color and should be discarded and a new starter developed.

*Recipe courtesy The Wolfgang Puck Cookbook : Recipes from Spago, Chinois, and Points East and West, Random House, 1996)*

# Sourdough Waffles

*Makes 5 8-inch waffles*

## INGREDIENTS

1 1/2 cups Sourdough Starter  
1/2 cup nonfat milk  
8 tablespoons unsalted butter, melted  
1 egg  
1 cup all - purpose flour  
2 tablespoons sugar  
1 1/2 teaspoons baking powder  
1/4 teaspoon kosher salt

## METHOD

- 1 In a large bowl, combine the starter, milk, melted butter, and egg.
- 2 In a small bowl, sift together the flour, sugar, baking powder and salt. Add to the starter mixture and stir until well combined. Let proof, covered, in a warm spot until bubbles begin to form, about 30 minutes.
- 3 Heat the waffle iron. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into waffle iron. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

## PRESENTATION

Place one 8 -inch waffle on each of 5 heated plates. Serve warm with warm maple syrup or fruit syrup. Garnish with fresh fruit, such as sliced oranges, peaches, or berries. Serve immediately.

### To prepare ahead

Through step 2 the batter can be made the night before, refrigerated, covered, then brought to room temperature and proofed when needed.

*Recipe courtesy The Wolfgang Puck Cookbook : Recipes from Spago, Chinois, and Points East and West, Random House, 1996)*

# Master Waffle Recipe

*Makes 4 waffles*

## INGREDIENTS

1 3/4 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon kosher salt  
1 tablespoon sugar  
8 tablespoons melted butter  
1 teaspoon vanilla  
1 1/2 cups milk  
3 eggs, separated (whites will be whipped separately)

## METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Heat the waffle iron. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into waffle iron. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Pecan Waffles

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*Makes 4 waffles*

## INGREDIENTS

1 3/4 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon kosher salt  
1 tablespoon sugar  
8 tablespoons melted butter  
1 tablespoon vanilla  
1 1/2 cups milk  
3 eggs, separated (whites will be whipped separately)  
1/2 cup ground pecans  
1/2 cup toasted pecan pieces

## METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Add pecans and fold into batter.
- 5 Heat the waffle iron. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into waffle iron. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Blueberry Waffles

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*Makes 4 waffles*

## INGREDIENTS

1 3/4 cups all-purpose flour  
2 teaspoons baking powder  
1/2 tablespoon kosher salt  
1 tablespoon sugar  
8 tablespoons melted butter  
1 tablespoon vanilla  
1 1/2 cups milk  
3 eggs, separated (whites will be whipped separately)  
1 cup fresh or frozen blueberries

## METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Heat the waffle iron. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into waffle iron. Bake for 5 minutes until golden brown. Sprinkle remaining 1/4 cup blueberries to the top and close the lid. Bake until golden brown. Repeat with the remaining batter. Serve immediately

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*



# Crispy Bacon Waffles

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*Makes 4 waffles*

## INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 tablespoon vanilla
- 1 1/2 cup milk
- 3 eggs, separated (whites will be whipped separately)
- 8 slices bacon – fried crispy, cooled, and chopped into pieces.

## METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl). Set aside.
- 3 Fold bacon pieces into batter.
- 4 Fold whipped egg whites into batter.
- 5 Heat the waffle iron. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into waffle iron. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Chocolate Waffles

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*Makes 4 waffles*

## INGREDIENTS

- 2 large eggs
- 1/4 cup melted butter
- 2 teaspoons vanilla
- 1 cup buttermilk
- 3/4 cup sugar
- 1 cup all purpose flour
- 1/2 cup cocoa
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon kosher salt

## METHOD

- 1 In a large mixing bowl, whisk eggs, butter and vanilla till smooth.
- 2 Add milk and sugar and whisk to blend. Sift in all remaining ingredients and whisk just until blended.
- 3 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

## PRESENTATION

Serve with your favorite ice cream, whipped cream or chocolate sauce.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Pumpkin Praline Waffles

*Makes 6 waffles*

## INGREDIENTS

- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 teaspoons ground ginger
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground cloves
- 1 1/2 cups cooked, pureed pumpkin
- 1/2 cup brown sugar, packed
- 6 tablespoons melted butter
- 2 cups buttermilk
- 1/3 cup toasted, chopped pecans
- 1/3 cup raisins
- 4 eggs, separated (whites will be whipped separately)

## METHOD

- 1 In a large bowl whisk together all dry ingredients.
- 2 Add all wet ingredients minus egg whites. Whisk to combine.
- 3 In a separate bowl, whisk egg whites to soft peaks (tips curl).
- 4 Fold whipped egg whites into batter.
- 5 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Crunchy Cornmeal Waffles

*Makes 5 waffles*

## INGREDIENTS

- 1 3/4 cups buttermilk
- 2 eggs
- 6 tablespoons melted butter
- 1 1/2 cups all purpose flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt

## METHOD

- 1 Whisk wet ingredients in a bowl until combined.
- 2 In a separate bowl, whisk dry ingredients together until combined.
- 3 Pour wet ingredients over dry ingredients and whisk just until combined.
- 4 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

## PRESENTATION

Dress them up with herbs or jalapenos if desired.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Potato Waffles

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*Makes 4 waffles*

## INGREDIENTS

- 1 1/2 cups mashed potatoes
- 1 teaspoon kosher salt (you may need less if you potatoes are seasoned)
- 2 eggs, separated (whites will be whipped separately)
- 1/4 cups melted butter
- 2 cups buttermilk
- 1 1/2 cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda

## METHOD

- 1 In a large bowl, whisk together potatoes, salt, egg yolks, butter and buttermilk. Fold into dry ingredients.
- 2 Whip egg whites to soft peaks and fold into batter.
- 3 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

## PRESENTATION

The potatoes give these waffles a tender texture and a very fine crumb. A great way to use up leftover mashed potatoes.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Gluten Free Health Waffles

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*Makes 2 waffles*

## INGREDIENTS

- 1 cup millet, soaked in water 3 hours
- 1 cup buckwheat, soaked in water 3 hours
- 3 tablespoons butter
- 2 tablespoons honey
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- 1/2 cup water

## METHOD

- 1 Drain millet and buckwheat. Add to bowl of food processor with all remaining ingredients and process until smooth. Scrape sides and pulse a few times.
- 2 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting

## PRESENTATION

Serve hot with your favorite toppings.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

