

# salton®

## digital rotary waffle maker



### Instruction Booklet

Model: WM-1186

# 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 oil or other hot liquids.
12. **DO NOT** move the unit when it is still hot.
13. Prior to connecting or disconnecting plug from wall outlet, turn any control to "Off".
14. Always unplug the unit after use. The appliance will remain on unless it is unplugged.
15. Always place appliance on a heat resistant surface.
16. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
17. **DO NOT** use appliance for other than intended use.
18. **DO NOT** leave appliance unattended while in use.

## SAVE THESE INSTRUCTIONS

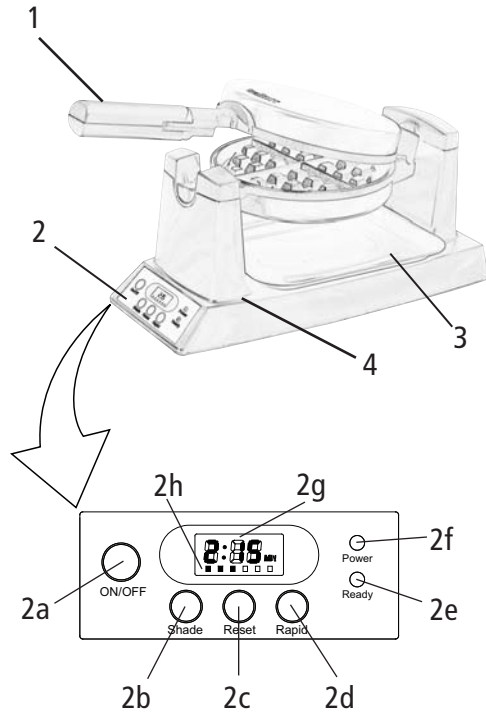
HOUSEHOLD USE ONLY

## 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. Folding Handle
2. Control Panel
  - a) On/Off Button
  - b) Shade Button
  - c) Reset Button
  - d) Rapid Button
  - e) Green Ready Light
  - f) Red Power Light
  - g) Digital Countdown
  - h) Shade Display Blocks
3. Removable Drip Tray
4. Base/Support



## 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.
5. Lightly coat the cooking plates with a little cooking oil or a cooking spray.

## HOW TO USE

1. Plug unit into a 120V AC outlet. The red power light will come on and the LCD will display '---'.
2. Press the On/Off button to turn the unit on. Press the Shade Button and select the desired setting. You can choose between 6 different shade levels.

Light colored waffles – Shade 1 or 2

Medium coloured waffles – Shade 3 or 4

Dark coloured waffles – Shade 5 or 6

**NOTE:** If you press the Shade Button to select the desired setting and then press the Rapid Button, the unit will heat faster and will make waffles slightly darker than the Shade chosen.

3. Close the lid. As the unit is preheating, the Shade setting will be shown in the LCD display and small blocks will scroll across the bottom of the screen. (If you pressed the Rapid Button, all 6 blocks on the bottom of the screen will flash instead).
4. Once the unit is preheated the Waffle Maker will beep and the Green Ready Light will illuminate. The blocks will stop scrolling across the LCD display or stop flashing if you pressed the Rapid Button.
5. Open the lid and pour batter (approximately 3/4 -1 cup) to fill the lower cooking grid. If necessary, use a spatula to spread the batter into the corners of the grid.
6. Close the lid and rotate the unit 180° to the right (clockwise). The LCD display will start to countdown. Do not open for at least 1-1/2 minutes. Opening too soon will cause under-baked waffles to split, making them difficult to remove.
7. When the LCD display has finished the countdown, the waffle maker will beep to let you know the waffle is now ready. Rotate the waffle maker 180° to the left (counterclockwise). The waffles are done according to the Shade setting chosen. For a darker waffle, close the lid and continue baking until the desired color is achieved.
8. At any time during the cooking cycle you can press the Reset Button to select a different Shade level.
9. Once the waffles are cooked, carefully remove them from the Waffle Maker with a wooden or plastic spatula. Never touch the cooking surface with sharp, pointy or metal objects. This could damage the non-stick surface.
10. To cook more waffles, there is no need to preheat the Waffle Maker. Simply follow steps 5 through 9 above.
11. Once you are finished cooking, press the On/Off Button to turn the unit off, disconnect the plug from the wall outlet and leave unit open to cool.

## HELPFUL HINTS

1. Do not over mix batter or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear. The amount of batter required varies between 3/4 and 1 cup.
2. To retain crispness, let the baked waffle cool on a wire rack to prevent steam from accumulating underneath.
3. Cooled waffles can be re-warmed by returning them to the hot waffle maker. Set the Waffle Maker to Shade 1 or 2, place the waffle on the grid, close the lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
4. The Belgian Waffle Maker has a non-stick surface for even baking and easy cleaning.
5. Waffles can be baked ahead of time. Prepare according to the recipes 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.
6. Unused batter can be stored in the refrigerator for up to 3 days.

## CARE AND CLEANING

1. Unplug the Waffle Maker and allow it to cool.
2. Wipe the Cooking Plates with a cloth dampened with warm soapy water. **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. If a small amount of batter has adhered to the Cooking Plates, pour a small amount of cooking oil onto the baked-on food and allow to stand for 5 – 10 minutes. Wipe with paper towels.
6. Wipe the outside of the Waffle Maker with a soft cloth dampened in warm soapy water. Do not use scouring pads or steel wool.
7. Rinse with a dampened clean cloth. Dry.

# 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 tbsps. (37 ml) melted butter or bacon fat

(continued on next page)

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**

Salton Canada 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 this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. 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.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period\*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "[www.salton.com](http://www.salton.com)" for the service centre nearest you. You may also contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and postal code.

For repairs not covered by the warranty, please contact us for assistance.

## **SALTON CANADA**

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\* Return/exchange policies at each retailer vary and may differ from the SALTON Canada 1 year limited warranty period.