

**MAXIM®**



*Softwave*  
**Waffle Baker**

**Use and Care Guide**

**MAXWB2**

# READ AND SAVE THESE INSTRUCTIONS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

## IMPORTANT SAFEGUARDS

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

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or knobs and oven mitts.
- To protect against electric shock do not immerse cord, plug or the Waffle Baker in water or other liquids. See instructions for cleaning.
- This appliance is not for use by children.
- Close supervision is necessary when this appliance is used near children.
- Do not leave appliance unattended while in operation.
- Unplug from outlet when not in use and before cleaning. Allow appliance to cool before adding or removing parts, and before cleaning.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact consumer service for return authorization, examination, repair, or adjustment.
- When using this appliance, provide 4 to 6 inches air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may cause a problem.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors, or while standing in a damp area.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use appliance for other than intended use.

# SAVE THESE INSTRUCTIONS

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. The cord must also be: (1) marked with an electrical rating of 125 V. and at least 10 A., 1250 W., and (2) arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**POLARIZED PLUG:** This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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.

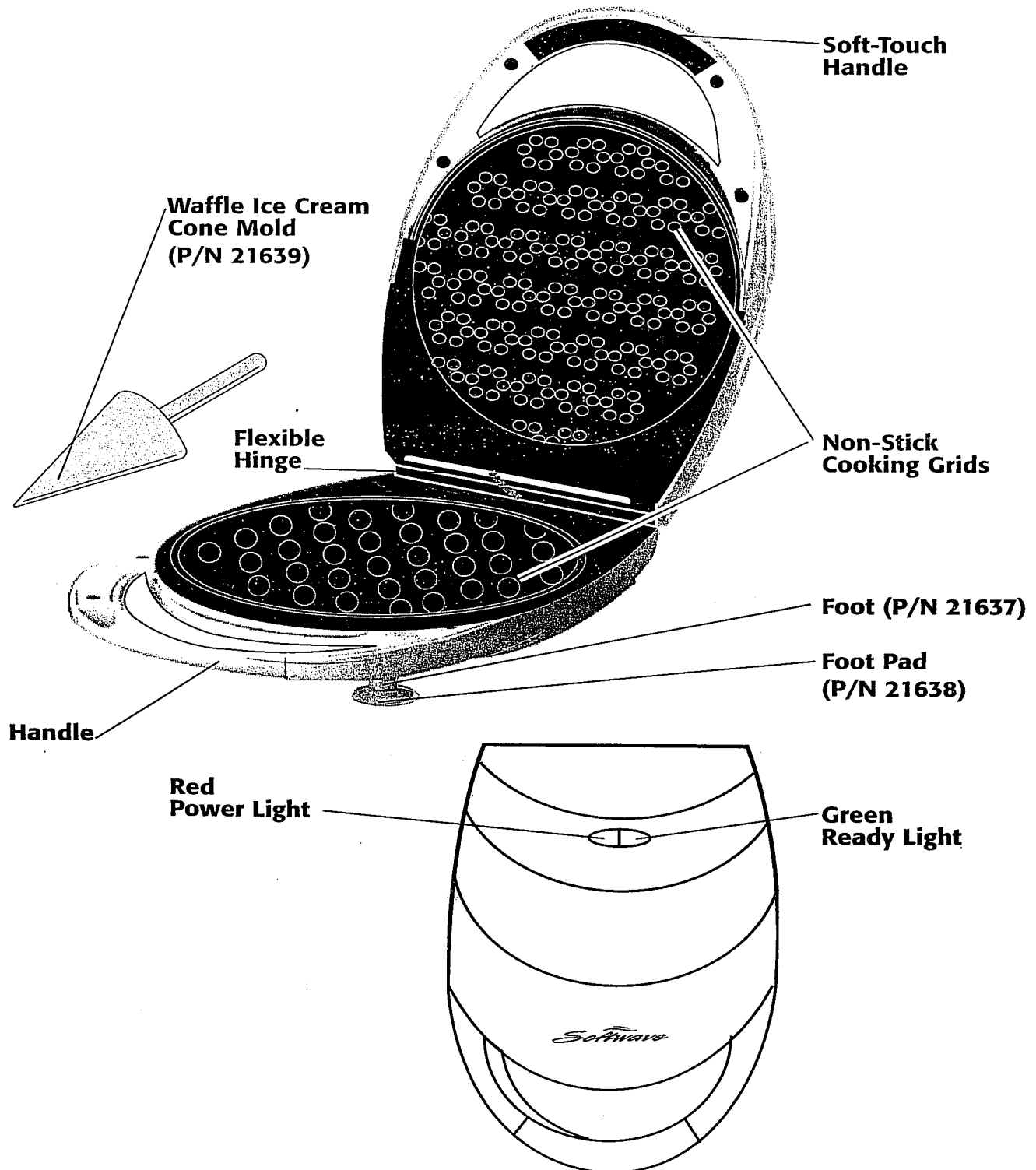
**ELECTRIC POWER:** If the electric circuit is overloaded with other appliances, your Waffle Baker may not operate properly. It should be operated on a separate electrical circuit from other appliances.

**This product is for household use only.**

**MAXIM®**

# Using Your Softwave Wavy Waffle Baker

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



## Using Your Wavy Waffle Baker (Continued)

Your Softwave Wavy Waffle Baker is an innovative new way to cook waffles and other entrées. The wavy design and rounded shape means less sticking than with a conventional waffle maker.

1. Before using, wipe cooking surface with a damp cloth and dry. Lightly coat grids with a solid vegetable shortening. Condition the grids with shortening before each use or if waffle begins to stick.
  2. Plug into 120V ~ 60Hz outlet. The red light will glow until the Waffle Baker is unplugged. This unit may emit an odor and/or smoke during the first few uses due to oils used in manufacturing. This is normal for newly manufactured appliances.
  3. After approximately 5 minutes, the green ready light will begin to glow. This will indicate that the Wavy Waffle Baker is ready for you to pour batter onto the grid. Lift lid and pour  $\frac{1}{2}$  to 1 cup batter onto the preheated grid, then close the lid. Any waffle recipe or mix may be used in the Wavy Waffle Baker. The amount of batter may vary with the recipe or brand of mix. The flexible hinge on the Waffle Baker permits the waffle to expand during cooking.
  4. The green light will go dark during baking. It will begin to glow again after approximately 4 minutes of baking, indicating it is time to remove the waffle. Gently lift the lid to check waffle color. If necessary, close lid and watch for steaming to stop before checking again, or follow recipe directions.
- NOTE:** Not all of the recipes that follow require a full baking cycle. Always follow cooking times suggested in each recipe and adjust to your own preferences.
5. Remove waffle when done using only plastic, nylon or wooden utensils. Close lid.
  6. When the green light begins to glow again, pour more batter onto the waffle grid and close lid.
  7. When finished baking, unplug the Waffle Baker and allow to cool before cleaning.

# User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

## Care and Cleaning Instructions

**CAUTION:** Unplug from electrical outlet before cleaning. Never immerse appliance in water. Allow Waffle Baker to cool before cleaning.

1. After each use, wipe cooking surface with a damp cloth and dry. To remove stubborn stains, use a damp plastic pad or mesh puff and mild soap. Wipe with a damp cloth and dry. Do not use steel wool or coarse scouring pads.
2. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth.

# Using Your Wavy Waffle Ice Cream Cone Mold

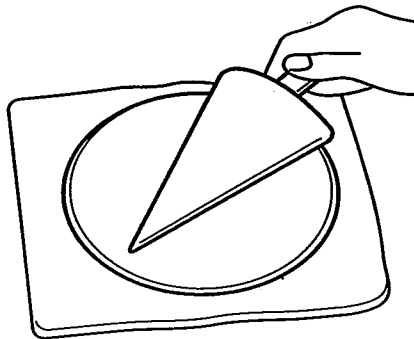
## Rolling Tips

The Wavy Waffle Ice Cream Cone Mold provided with your Wavy Waffle Baker will help you to bake perfectly shaped ice cream cones.

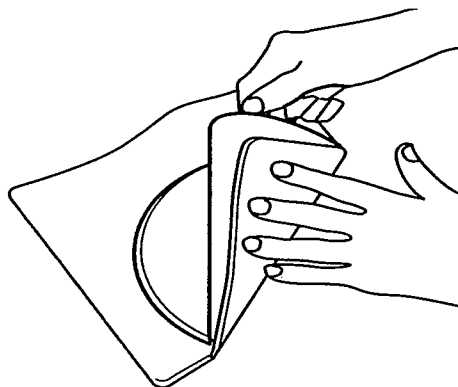
**CAUTION:** Baked waffles are hot! Do not touch hot waffles with your bare hands. To avoid burns, caution should be taken when handling the Waffle Baker. The sides of the cooking plates are exposed and may be hot.

**USE CAUTION** when removing hot baked waffles.

As soon as the waffle is baked, remove immediately from the Waffle Baker, using a fork to grasp the hot waffle. Immediately place it on a dry, soft cloth.

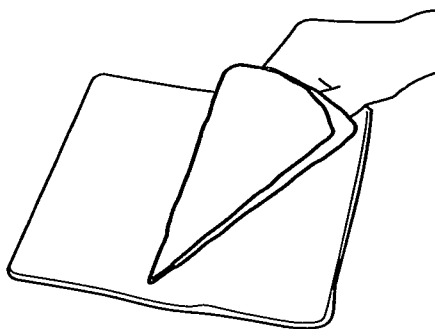


Position the point of the Ice Cream Cone Mold about 1/2 inch from the edge of the waffle. Place the Ice Cream Cone Mold across the center of the waffle.



Use the edge of the cloth to lift one edge of the waffle up onto the Cone Mold. Using the cloth to initially help support the hot waffle, press the waffle firmly against and partly around the Cone Mold. Then let the cloth fall back as you roll the cone forward, and the waffle is completely wrapped around the Ice Cream Cone Mold.

## Using Your Ice Cream Cone Mold *(Continued)*



Hold the waffle firmly against the Ice Cream Cone Mold, overlapped waffle seam facing down onto the cloth to mold the waffle into the cone shape. While the waffle is still warm, pinch the bottom of the cone to seal. Hold the waffle cone with the Cone Mold in position until cool and stiff enough to hold its shape.

If you plan to use the ice cream cones at a later time, store them in a sealed plastic bag or in a tightly covered container. Most cones will keep for several weeks when stored in a cool, dry place and packaged properly.



# Wavy Waffle Baker Recipes

## Wavy Waffles

**Yield: 5 Wavy Waffles**

- 1<sup>3</sup>/<sub>4</sub> cups all-purpose flour
- 3 egg yolks, beaten
- 2 tsp baking powder
- 1<sup>1</sup>/<sub>2</sub> cups milk
- 1. tbsp sugar
- 1<sup>1</sup>/<sub>2</sub> cup vegetable oil
- 1<sup>1</sup>/<sub>2</sub> tsp salt
- 3 egg whites, beaten stiff

Measure dry ingredients into mixing bowl. Blend. Combine egg yolks and milk. Stir into dry ingredients. Stir in cooking oil. Carefully fold in egg whites. Do not over-mix. Pour <sup>3</sup>/<sub>4</sub> cup batter onto preheated grid. Close lid and bake until green light begins to glow. Remove waffle and serve.

## Wavy Swedish Cookies

**Yield: 8–10 Wavy Swedish Cookies**

- 1<sup>1</sup>/<sub>2</sub> cups butter, softened
- 3 cups cake flour
- 3 eggs, lightly beaten
- 1<sup>1</sup>/<sub>4</sub> cups sugar
- <sup>1</sup>/<sub>2</sub> tsp salt



Cream butter, add flour and blend thoroughly with a hand mixer. Separately combine eggs, sugar and salt; beat with hand mixer for 2 minutes. Combine with creamed mixture and beat well. Batter will be thick. Pour 1<sup>1</sup>/<sub>2</sub> cup batter onto preheated grid. Close lid and bake only 3–3<sup>1</sup>/<sub>2</sub> minutes. Remove and place flat on cooling rack and allow to cool slightly. The hot cookies are soft but will become crisp immediately. Drizzle with chocolate flavored syrup.


## Wavy Ice Cream Cones

Yield: 6 Wavy Ice Cream Cones

- 3 eggs, beaten
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup butter, or margarine, melted
- $\frac{3}{4}$  cup all-purpose flour
- 1 tsp baking powder
- 1 tbsp vanilla

Lightly spray Waffle Baker with non-stick oil or cooking spray. Preheat Waffle Baker. Wash Ice Cream Cone Mold in warm, soapy water. Rinse and dry thoroughly.

In a medium bowl, add ingredients in order listed, beating together with a wire whisk. Pour about  $\frac{1}{3}$  cup batter in center of preheated Softwave Waffle Baker. Close lid; allow to bake until well browned, 3 to 4 minutes. Lift the lid carefully in 3 minutes to check the color of your first waffle. If it is too light, bake another 30 seconds to one minute. Baking time is critical for optimum crispness.

 **USE CAUTION** when removing baked waffle. Use a plastic utensil to grasp the waffle while still hot; roll onto the Ice Cream Cone Mold until the cone is formed. (Follow complete instructions in the USING YOUR ICE CREAM CONE MOLD section of this manual.)

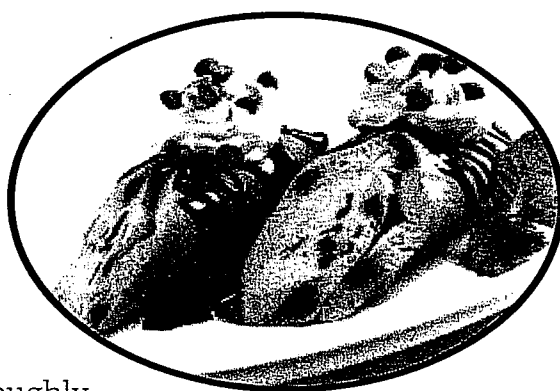
Allow to cool completely before removing from the cone-shaped mold.

**FUN WAVY WAFFLE ICE CREAM CONE TIP:** To prevent ice cream from dripping from the bottom of your cones, before scooping ice cream into your cone, drop one small piece of candy into the bottom tip of the cone. Jelly beans, gum drops, and small marshmallows work well, and the kids will love the surprise at the end!

## Wavy Waffle Rollups

**Yield:** 7–8 Wavy Waffle Roll-ups

- 2<sup>1</sup>/<sub>4</sub> cups pancake-waffle mix
- 1<sup>1</sup>/<sub>2</sub> cups water
- 2 tbs oil
- 1<sup>1</sup>/<sub>2</sub> cup semi-sweet chocolate chips
- + Filling (see below)



Add all ingredients to bowl and mix thoroughly using wire whisk. Batter will be thin. Pour 1<sup>1</sup>/<sub>2</sub> cup batter onto preheated grid. Close and bake for only 2–2<sup>1</sup>/<sub>2</sub> minutes — do not over bake or you will not be able to roll after adding filling. Condition grids lightly between each waffle. Remove from Wavy Waffle Baker and place 3–4 tablespoons of filling in center of waffle. Take edge of waffle and roll up with filling inside. Drizzle with ice cream topping. Cut and serve.

## Wavy Waffle Rollups Filling

**Yield:** Filling for 8 Wavy Waffle Roll-ups

- 1 (15-oz) container ricotta cheese
- 1 cup powdered sugar
- 1 tsp vanilla
- 1/2 cup candied cherries\*

Blend cheese and sugar until smooth. Add remaining ingredients. Place 3–4 tablespoons of filling in warm waffle (see recipe above) and roll up.

\*You may substitute dried cherries, dried cranberries and red food coloring, or maraschino cherries.

## Wavy Gingerbread Waffles

**Yield:** 5 Wavy Gingerbread Waffles

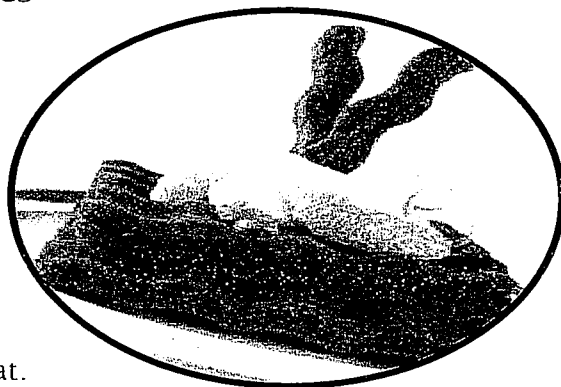
- 1 (14.5-oz) box gingerbread cake and cookie mix
- 1 cup warm water
- 1 egg
- 2 tbs vegetable oil

Combine ingredients and mix using wire whisk. Pour 2/3 cup batter onto preheated grid. Cook for only 3–3<sup>1</sup>/<sub>2</sub> minutes. Remove and top with fresh fruit and whipped cream.

## Wavy Chocolate Waffle Cakes

Yield: 6–8 Wavy Chocolate Waffle Cakes

- 1 cup butter
- $\frac{3}{4}$  cup cocoa powder
- 2 cups all-purpose flour
- $1\frac{1}{2}$  cups sugar
- 4 eggs, beaten
- 2 tsp vanilla



Melt margarine and cocoa together on low heat. Stir until smooth and remove from heat.

Separately combine remaining ingredients and mix well.

Add cocoa mixture and mix again until smooth. Pour  $1\frac{1}{2}$  cup batter onto preheated grid. Close lid and bake for only  $2\frac{1}{2}$ – $3\frac{1}{2}$  minutes — do not over bake. Condition grids lightly between each waffle. Remove and place flat on cooling rack, allowing to cool thoroughly

## Wavy Tostadas

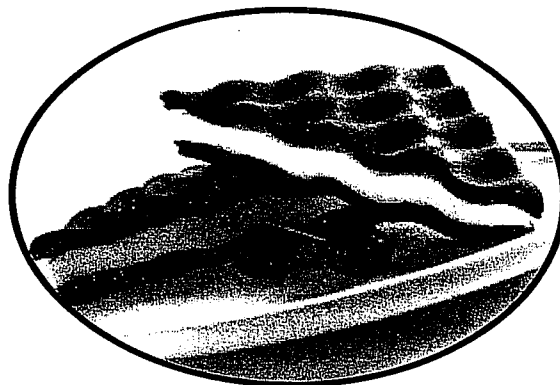
Yield: 5 Wavy Tostadas

- 1 ( $8\frac{1}{2}$ -oz) package of corn muffin mix
- 1 egg
- 2 tbsp oil
- $\frac{1}{2}$  cup milk
- 1 7-oz can whole kernel corn, drained
- 1 4-oz can chopped green chilies, drained
- 1 cup grated American Cheese

Blend corn muffin mix, egg, oil and milk. Add corn and remaining ingredients. Pour  $1\frac{1}{2}$  cup batter onto preheated grid. Close lid and bake for only  $2\frac{1}{2}$ –3 minutes. Remove and immediately top with warmed refried beans, lettuce, tomatoes, cheese, sour cream and salsa.

## Wavy Ice Cream Sandwiches

Place slices of your favorite ice cream between Wavy Chocolate Waffle Cakes. Cut into serving pieces.



## LIMITED ONE YEAR WARRANTY

**Warranty:** This Maxim product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** 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, normal wear and tear, improper assembly, installation or maintenance abuse 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 with the product 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.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. 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.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number **MAXWB2** when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

### To return the appliance, ship to:

Attn: Repair Center Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

### To contact us, please write to, call, or email:

Salton, Inc.  
P.O. Box 6916  
Columbia, MO 65205-6916  
1(800) 233-9054  
Email: Salton@Saltonusa.com

**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. 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. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

### For more information on Salton products:

Visit our website: [www.salton-maxim.com](http://www.salton-maxim.com)

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Printed in China

**MAXIM®**

# *Softwave*

## Waffle Baker

- **Makes cornerless softwave waffles and wavy desserts.**
- **Automatic temperature control.**
- **Mastercoat™ non-stick grids for easy clean-up.**
- **Ready light tells when to pour batter and when to remove waffles and desserts.**
- **Non-slip rubber feet.**
- **Includes Waffle Cone Mold.**



### Questions

Call toll free 1-800-947-3744

Monday–Friday, 8:00 a.m. - 5:30 p.m. CST

[www.salton-maxim.com](http://www.salton-maxim.com)