

OWNER'S MANUAL  
MODEL No. WM-2

# Snoopy's Waffle Baker Recipe Guide



SNOOPY: © 1958 United Feature Syndicate, Inc.

**salton®**

Get a taste of the good life with Salton.

# Table of Contents

<b>Important Safeguards</b> .....	1
<b>User Maintenance Instructions</b> .....	2
<b>Short Cord Instructions</b> .....	2
<b>Instructions for Use</b> .....	3
<b>Waffle Technique</b> .....	4
<b>Hints for Best Results</b> .....	4
<b>Snoopy's Recipe Guide</b>	
Basic Waffles .....	5
Chocolate Waffles .....	6
Cornmeal Waffles .....	7
Peanut Butter Waffles .....	8
Snoopy Oatmeal/Raisin Waffles .....	9
Whole Wheat Banana Nut Waffles .....	10
Raised Lemon Waffles .....	11
Mixed (Five) Grain, Orange Waffles .....	12
French Toast Snoopy Waffles .....	13



# **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.
- 3.** To protect against electrical shock, do not immerse any part of 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.
- 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/Maxim Service Center for examination, repair and adjustment.
- 7.** The use of accessory attachments not recommended by Salton/Maxim 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.** To disconnect, remove plug from wall outlet.
- 13.** Do not use appliance for other than intended use.

## **SAVE THESE INSTRUCTIONS**

# User Maintenance Instructions

1. Before cleaning, unplug the appliance from outlet and allow to cool.
2. **Inside cleaning:** Wipe the plates with absorbent paper towelling or a soft cloth. Although the plates are coated with a non-stick coating, some batter may still adhere to the plates. To remove, simply pour a little cooking oil onto the baked-on food and allow to stand for five to ten minutes. This should soften the batter and make it easy to remove. If this method fails, we then suggest wiping the scallops with a slightly dampened cloth and a little detergent.
3. **Outside cleaning:** Wipe dry with a soft dry cloth.
4. Do not use steel wool, scouring pads or abrasive cleaners.
5. Do not immerse in water or other liquid.
6. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

## **IMPORTANT:**

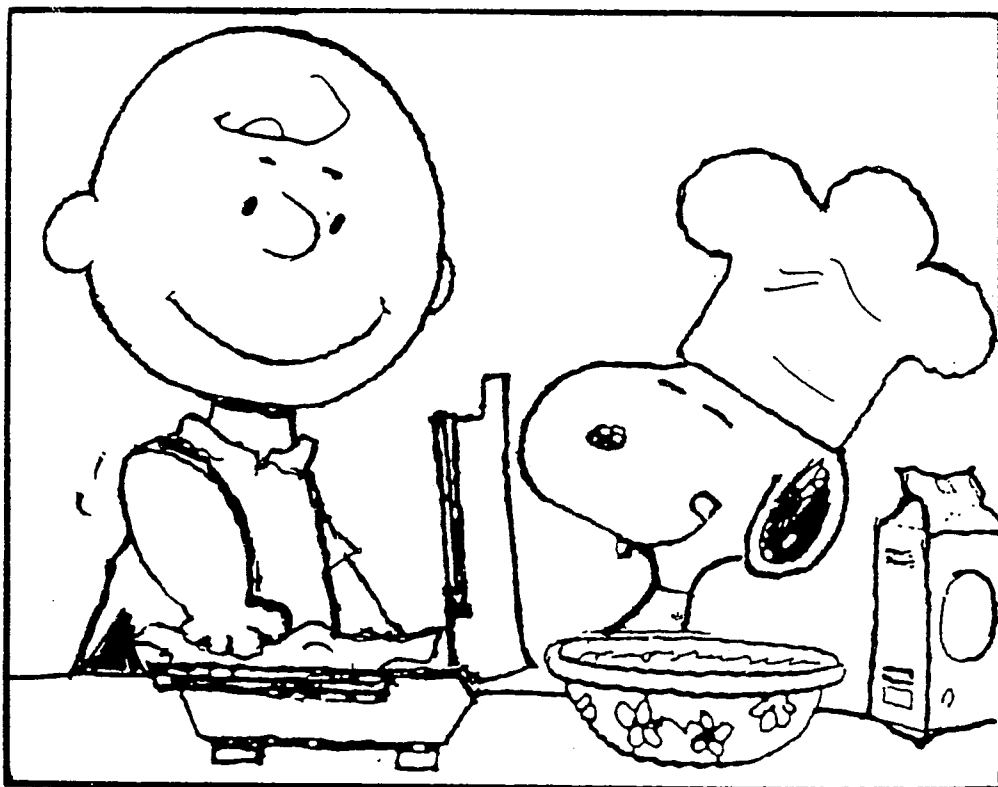
*Snoopy's Waffle Baker is coated with a non-stick surface. If you choose to use grease or shortening, please use liquid margarine. We do not recommend using spray-on aerosol non-stick coating.*

# Short Cord Instructions

A short power supply cord is provided to reduce the risk resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use. a) The electrical rating of the extension cord should be at least that of the appliance. b) The longer 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.

# Instructions for Use

1. Before using Snoopy's Waffle Baker for the first time, wipe the plates with a damp cloth to remove all dust.
2. Preheat the waffle. Close grids and plug cord in a 120V AC wall outlet.
3. Begin when the indicator light goes off.
4. Pour batter evenly inside Snoopy's head and the name plate. Indicator light will go on.
5. Close the top lid. Do not hold handles during baking.
6. Bake waffles about 90 seconds. Exact baking time will be a matter of taste, and your preference for browning.
7. When the waffle is ready, the light will go off, remove it with the help of a plastic spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.
8. As you bake continuously, the indicator light will go on and off. Remember, when you close the lid after removing baked waffles, the next waffles may be baked in less time because the plate will store heat.
9. Disconnect the plug from wall outlet when not in use.



PEANUTS Characters: © 1950, 1958 United Feature Syndicate, Inc.

# Waffle Technique

- Sift all dry ingredients together. It is not necessary to beat egg yolks and milk separately. Just add them to the combined flour mixture and use a whisk or mixer to blend the ingredients well.
- Egg whites should be beaten until they form stiff peaks. Stir ¼ of the beaten whites into the batter to lighten it and then gently fold in the rest. There should be white streaks in the batter.
- When a waffle is done, the lid should lift easily. Lift the lid gently...if it pulls, let it cook another minute.
- Waffles can be made ahead and refrigerated or frozen. When ready, heat them in an oven or toaster. This is handy when serving several people at once.

## *For lower fat, lower cholesterol waffles:*

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

## *For higher fiber waffles:*

- Substitute ½ or more of whole wheat flour for the white flour.
- Substitute ¼ cup of wheat or oat bran for the white flour.

## *For sugarless waffles:*

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

# Hints for Best Results

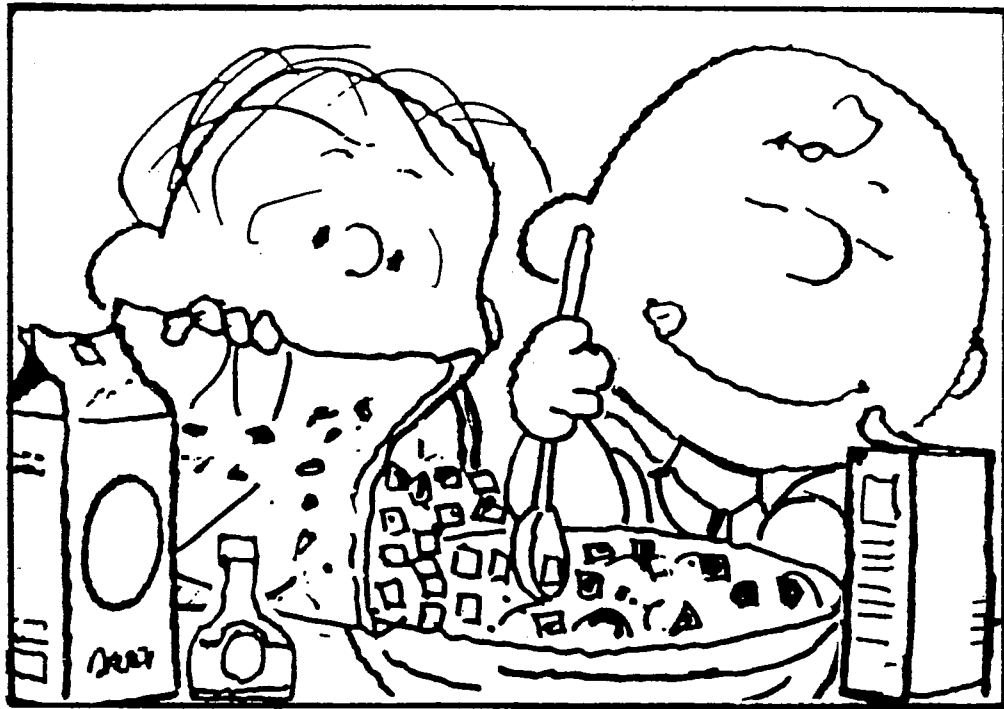
1. Do not over-mix waffle batter. Beating egg whites separately and folding them into the batter will create a lighter and crisper waffle.
2. Completely bake the waffle before removing from unit.
3. Do not open the waffle baker during the first minute of baking or the waffle will separate.

## Snoopy Oatmeal/Raisin Waffles

1 cup all purpose flour  
1/2 cup quick cooking oats  
1 tsp. baking powder  
1/4 tsp. baking soda  
1/2 tsp. salt  
1 tsp. sugar  
1 cup milk  
1 egg, separated  
1 Tbl. melted butter, or vegetable oil  
1/3 cup raisins

- Sift dry ingredients together in a bowl.
- Add egg yolk and milk to the dry ingredients and beat together thoroughly.
- Chop raisins and add to batter.
- Beat egg white until stiff, stir 1/4 into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant 1/2 cup of batter onto the heated Snoopy.
- Makes 6 waffles.

PEANUTS Characters: © 1950, 1952 United Feature Syndicate, Inc.

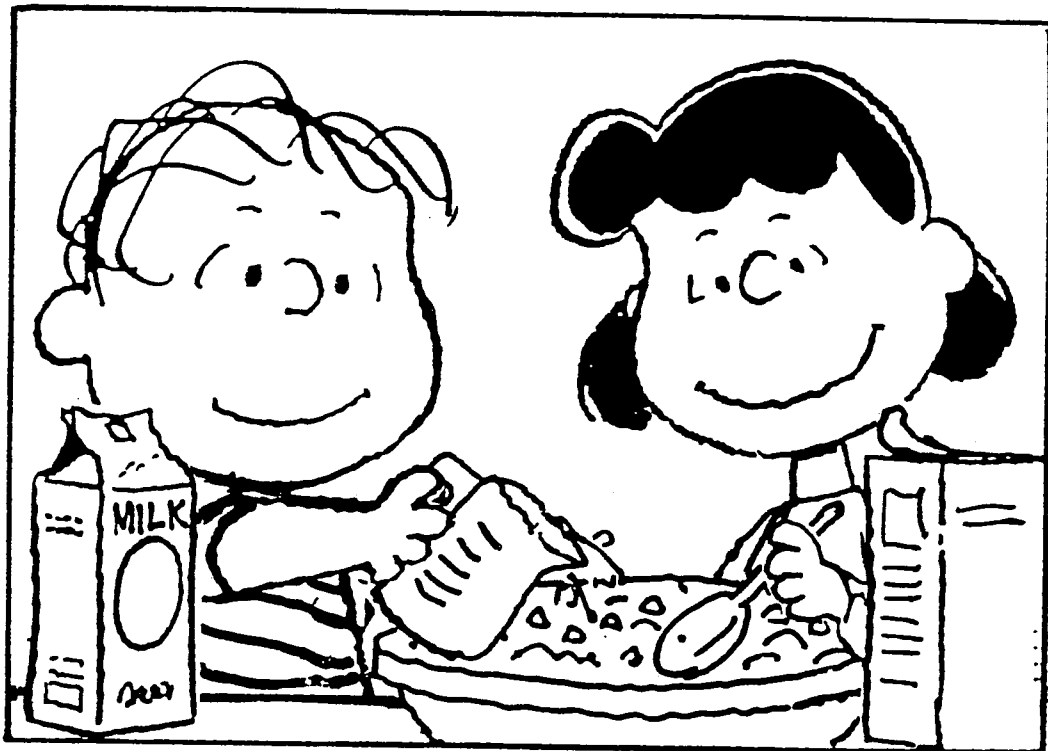


## Whole Wheat Banana Nut Waffles

1/2 cup whole wheat flour  
1/2 cup all purpose flour  
1 tsp. baking powder  
1/4 tsp. salt  
3/4 cup milk  
1 banana  
1 egg, separated  
1 Tbl. melted butter, or vegetable oil  
1/4 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 egg white.
- Pour a scant 1/3 cup of batter onto the heated Snoopy.
- Makes 6 waffles.

Serve with apple sauce or yogurt.



PEANUTS Characters: © 1952 United Feature Syndicate, Inc.

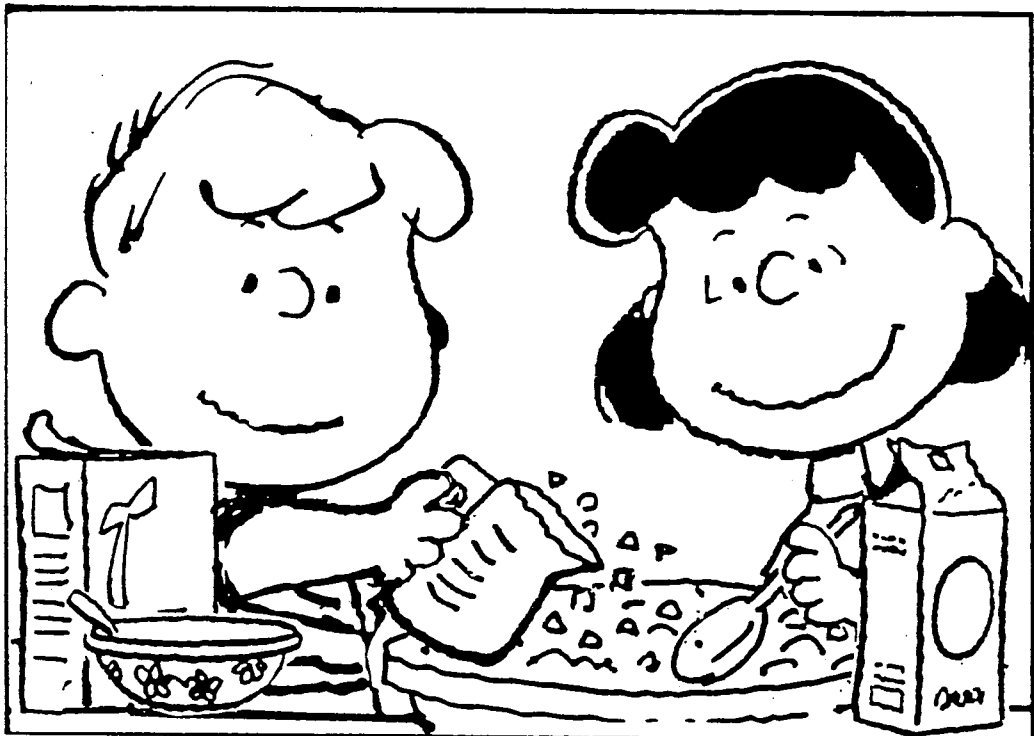


*Leave out the egg in this recipe for an eggless waffle.  
It will still be light and crisp.*

## **Raised Lemon Waffles**

1/4 cup warm water  
1/2 pkg. dry yeast (1 1/2 tsp.)  
1 cup all purpose flour  
1/2 tsp. salt  
1 tsp. sugar  
1 cup warm milk  
1 egg  
1 Tbl. butter, melted  
1/2 tsp. grated lemon zest

- Dissolve yeast in warm water mixed with sugar. Wait 5 minutes until bubbling.
- Sift dry ingredients together in a bowl.
- Add milk, yeast mixture, butter and lemon zest to dry ingredients and beat together thoroughly until well blended.
- Cover batter and leave it overnight at room temperature.
- Just before cooking, beat egg well and add to batter.
- Pour a scant 1/3 cup of batter onto the heated Snoopy.
- Makes 6 waffles.



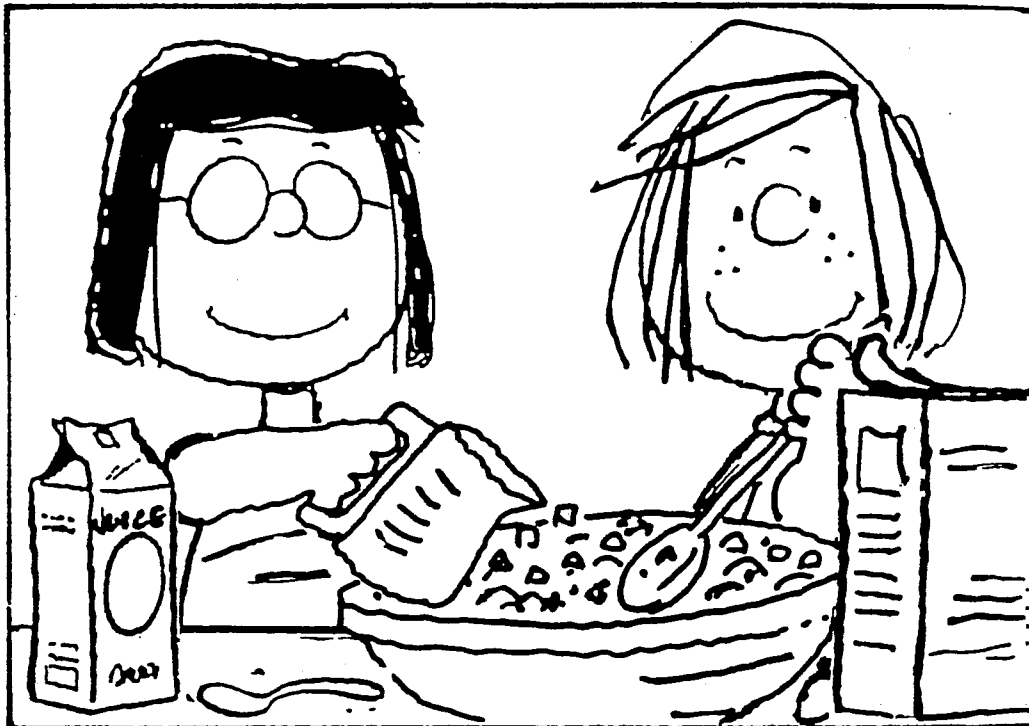
PEANUTS Characters: © 1951, 1952 United Feature Syndicate, Inc.

## Mixed (Five) Grain, Orange Waffles

1/2 cup whole wheat flour  
1/4 cup rye flour  
1/4 cup quick cooking oats  
1/4 cup cornmeal  
1/4 cup cooked rice  
2 tsp. baking powder  
1/4 tsp. salt  
1 cup orange juice  
1 egg, separated  
1 Tbl. vegetable oil

- Sift dry ingredients together in a bowl.
- Add egg yolk and orange juice to the dry ingredients and beat together thoroughly.
- Beat egg white until stiff, stir 1/4 into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant 1/2 cup of batter onto the heated Snoopy. The light should be off. When batter is added, the light will go on. When the light goes off again, the waffle is done.
- Makes about 6 waffles.

PEANUTS Characters: © 1966, 1971 United Feature Syndicate, Inc.



## French Toast Snoopy Waffles

1 egg  
1/3 cup milk  
2 slices bread  
1/8 tsp. cinnamon  
1 tsp. vegetable oil

- Brush the cool Snoopy Waffle Baker with oil.
- Beat egg, cinnamon and milk together, cut crusts from bread and soak in egg-milk mixture until all the liquid is absorbed.
- Cook the bread, one slice at a time on the heated Snoopy.
- Makes 2 waffles.

SNOOPY: © 1958 United Feature Syndicate, Inc.



## LIMITED WARRANTY

Machines distributed by Salton/MAXIM Housewares Group are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton/MAXIM's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. 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 by Salton/MAXIM Housewares Group, or to units which have been altered or modified without authorization of Salton/MAXIM Housewares Group, or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

## Service and Repair

DO NOT attempt to repair your SALTON WM-2 Snoopy's Waffle Baker. 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 CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the machine to the factory for repair. Under no circumstances should you attempt to open the housing and repair the machine. Should you do this, your warranty will be voided.

## To Return for Service

1. Securely package and return the product, PREPAID to: Salton/MAXIM Housewares Group, Repair Department, 550 Business Center Drive, Mt. Prospect, IL 60056
2. Be sure to enclose:
  - a. Your name, address and phone number.
  - b. The date of purchase (or receipt as a gift).
  - c. An explanation of the malfunction or reason for return.
  - d. Six dollars (\$6.00) Check or Money Order payable to Salton/MAXIM Housewares Group for return postage and handling.
  - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.

3. **Toll Free** Number: 1-800-233-9054.

