

OWNER'S MANUAL
MODEL No. WM-7

Hearts Delight™

W A F F L E ♥ M A K E R



salton®

Get a taste of the good life with Salton.

Table of Contents

Important Safeguards	1
Instructions for Use	2
Short Cord Instructions	2
User Maintenance Instructions	3
Waffle Technique	4
Hints for Best Results	4
Waffle Maker Recipe Guide	
Basic Waffles	5
Cornmeal Waffles	5
Chocolate Waffles	6
Peanut Butter Waffles	6
Oatmeal/Raisin Waffles	7
Whole Wheat Banana Nut Waffles	7
Raised Lemon Waffles	8
Mixed (Five) Grain, Orange Waffles	9

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

Instructions for Use

1. Before using your WM-7 Waffle Maker for the first time, you should season the plates.
 2. Wipe the plates with a damp cloth to remove all dust. Using a brush, lightly apply a teaspoon of vegetable oil to both plates.
 3. Make 2 to 3 trial waffles following the instructions below. Discard the trial waffles and proceed with your recipe.
 4. **Instructions for Making Waffles:**
Preheat the waffle. Close grids and plug cord in a 120V AC wall outlet.
 5. Begin when the indicator light goes off.
 6. Pour batter evenly in the center of the bottom plate. Indicator light will go on.
 7. Close the top lid. Do not hold handles during baking.
 8. Bake waffles about 90 seconds. Exact baking time will be a matter of taste, and your preference for browning.
 9. 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.
 10. 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.
 11. Disconnect the plug from wall outlet when not in use.
- NOTE:** Do not use spray-on oils or food release products as they cause build-up on the waffle plates.

Short Cord Instructions

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the 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 unintentionally.

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:

Your Salton® WM-7 Waffle Maker 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.

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 $\frac{1}{4}$ 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 $\frac{1}{2}$ or more of whole wheat flour for the white flour.
- Substitute $\frac{1}{4}$ 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.

Hearts DelightTM

W A F F L E ♥ M A K E R

Recipe Guide

Basic Waffles

1 cup all purpose flour
1 tsp. baking powder
½ tsp. salt
1 tsp. sugar
1 cup milk
1 egg, separated
½ Tbl. butter, melted

- Sift dry ingredients together in a bowl.
- Add egg yolk, milk and the melted butter to the dry ingredients and beat together thoroughly.
- Beat egg white until stiff, stir ¼ into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant ½ cup of batter onto the heated heart waffle mold. 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.

Cornmeal Waffles

¾ cup cornmeal
¼ cup all purpose flour
2 tsp. baking powder
½ tsp. salt
1 Tbl. sugar
⅔ cup milk
1 egg, separated
2 Tbl. butter, melted

- Sift dry ingredients together in a bowl.
- Add egg yolk, milk and the melted butter to the dry ingredients and beat together thoroughly.
- Beat egg white until stiff, stir ¼ into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant ½ cup of batter onto the heated heart waffle mold.
- Makes 4 waffles.

Chocolate Waffles

1 cup all purpose flour
1 tsp. baking powder
¼ tsp. salt
2 tsp. sugar
⅔ cup milk
1 egg, separated
2 Tbl. melted butter
1½ squares semi-sweet chocolate (1½ ounces)
¾ 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 ¼ into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant ½ cup of batter onto the heated heart 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
½ tsp. salt
2 tsp. sugar
¼ cup peanut butter
1 cup milk
1 egg, separated
½ Tbl. melted butter, or vegetable oil
½ tsp. vanilla

- Sift dry ingredients together in a bowl.
- Process peanut butter, egg yolk, milk, vanilla and melted butter together in a blender.
- Add milk mixture to dry ingredients and beat until well blended.
- Beat egg white until stiff, stir ¼ into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant ½ cup of batter onto the heated heart waffle mold.
- Makes about 6 waffles.

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, milk and melted butter or vegetable oil 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 heart waffle mold.
- Makes 6 waffles.

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, milk and melted butter or vegetable oil 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 heart waffle mold.
- Makes 6 waffles.

Serve with apple sauce or yogurt.

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

Raised Lemon Waffles

¼ cup warm water
½ pkg. dry yeast (1½ tsp.)
1 cup all purpose flour
½ tsp. salt
1 tsp. sugar
1 cup warm milk
1 egg
1 Tbl. butter, melted
½ 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 ⅓ cup of batter onto the heated heart waffle mold.
- Makes 6 waffles.

Mixed (Five) Grain, Orange Waffles

1/2 cup whole wheat flour
1/4 cup rye flour
1/4 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, orange juice and vegetable oil 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 heart waffle mold. 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.

LIMITED WARRANTY

Products distributed by Salton/MAXIM Housewares, Inc. 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, Inc., or to units which have been altered or modified without authorization of Salton/MAXIM Housewares, Inc., or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. This warranty does not cover damage which results from unauthorized repairs.

Service and Repair

DO NOT attempt to repair your SALTON® WM-7 Waffle Maker. Attempts to repair this appliance yourself may render it dangerous to use. Should the appliance malfunction, you should first call our CONSUMER SERVICE DEPARTMENT toll free at 1-800-233-9054 Mon.-Fri. between the hours of 9:00 am and 5:00 pm Central Standard Time, stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the appliance to the factory for repair. Under no circumstances should you attempt to open the housing and repair the appliance. 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, Inc., 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. Eight dollars (\$8.00) Check or Money Order payable to Salton/MAXIM Housewares, Inc. 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.



salton®

