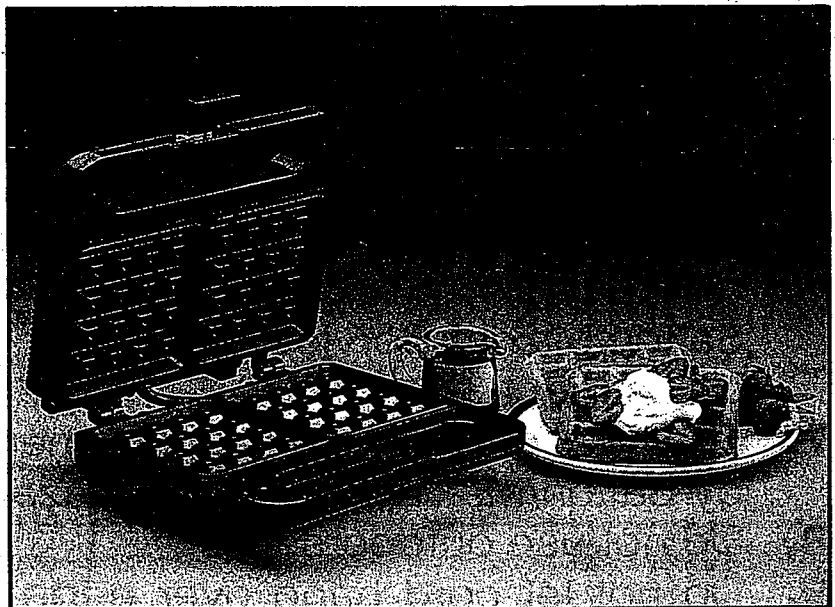


OWNER'S MANUAL
MODEL No. WM-4

Belgian Waffle Maker
& Recipe Guide



salton®

Get a taste of the good life with Salton



IMPORTANT SAFEGUARDS

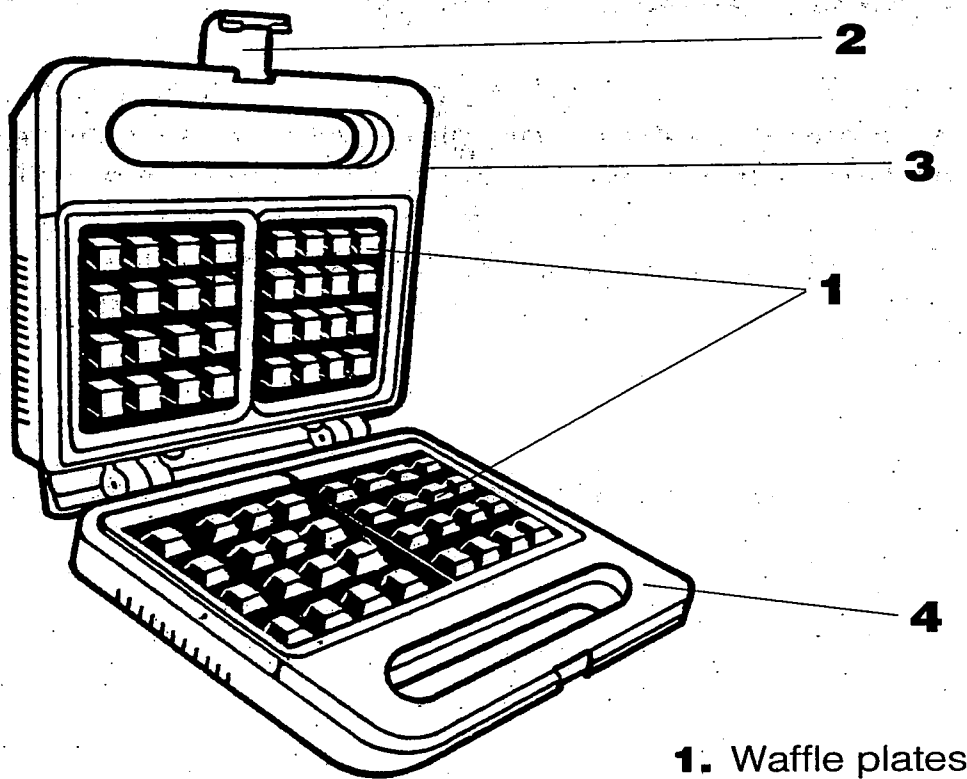
When using electrical appliances, basic safety precautions should always be followed:

- 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 appliances in water or any 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/Maxim Service Center for examination, repair or 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 waffle maker for the first time, wipe the plates with a damp cloth to remove all dust.
- 2.** Preheat the waffler. Close grids and plug cord into a 120V AC wall outlet. The light will go on.
- 3.** Begin when the indicator light goes off.
- 4.** Pour batter evenly in the center of the two waffle grids.
- 5.** Close the top lid and lock.
- 6.** Bake waffles for about 90 seconds. Exact baking time will be a matter of taste and your preference for browning.
- 7.** When the waffle is ready, 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.** Disconnect the plug from the wall outlet when not in use.



- 1.** Waffle plates
- 2.** Clasp
- 3.** Lid
- 4.** Base

Helpful Hints

1. Do not open the waffle maker during the first minute of baking or the waffle will separate.
2. Completely bake the waffle before removing from unit.
3. If you like to have fresh waffles for breakfast, etc., bake one or two dozen at one time, then freeze them (up to 2 weeks) and then simply reheat them in your Salton or Maxim toaster.
4. Storing batter in the refrigerator lasts for up to 3 days.
5. When cooking french toast, put the slice in and simply close the top lid and leave the clip unclashed. You will get an evenly colored, fluffy, crisp french toast.

Polarized Plug

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.

User Maintenance Instructions

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.
2. **Inside cleaning:** Wipe the plates with absorbent paper toweling 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® **Belgian 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 type coatings or food release products.*

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.

Belgian Waffle Maker

Recipe Guide

Basic Waffles

1 cup all purpose flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. sugar
1 cup milk
1 egg, separated
1/2 Tbl. butter, melted

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

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 walnut, 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 nut s 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.

Chocolate Waffles

- 1 cup all purpose flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 2 tsp. sugar
- 2/3 cup milk
- 1 egg, separated
- 2 Tbl. melted butter
- 1 1/2 squares semi-sweet chocolate (1 1/2 ounces)
- 3/4 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 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 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
- 1/2 tsp. salt
- 2 tsp. sugar
- 1/4 cup peanut butter
- 1 cup milk
- 1 egg, separated
- 1/2 Tbl. melted butter, or vegetable oil
- 1/2 tsp. vanilla

- Sift dry ingredients together in a bowl
- Process peanut butter, egg yolk, milk, vanilla and butter together in a blender.
- Add milk mixture to dry ingredients and beat until well blended.
- Pour a scant 1/2 cup of batter onto the heated waffle mold.
- Makes about 6 waffles.

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

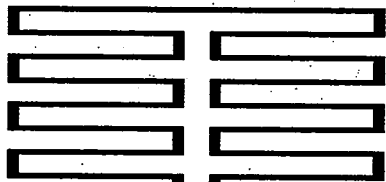
Do Not attempt to repair your Salton Belgian Waffle Maker. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 a.m. and 5:00 p.m. Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem 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



salton[®]

