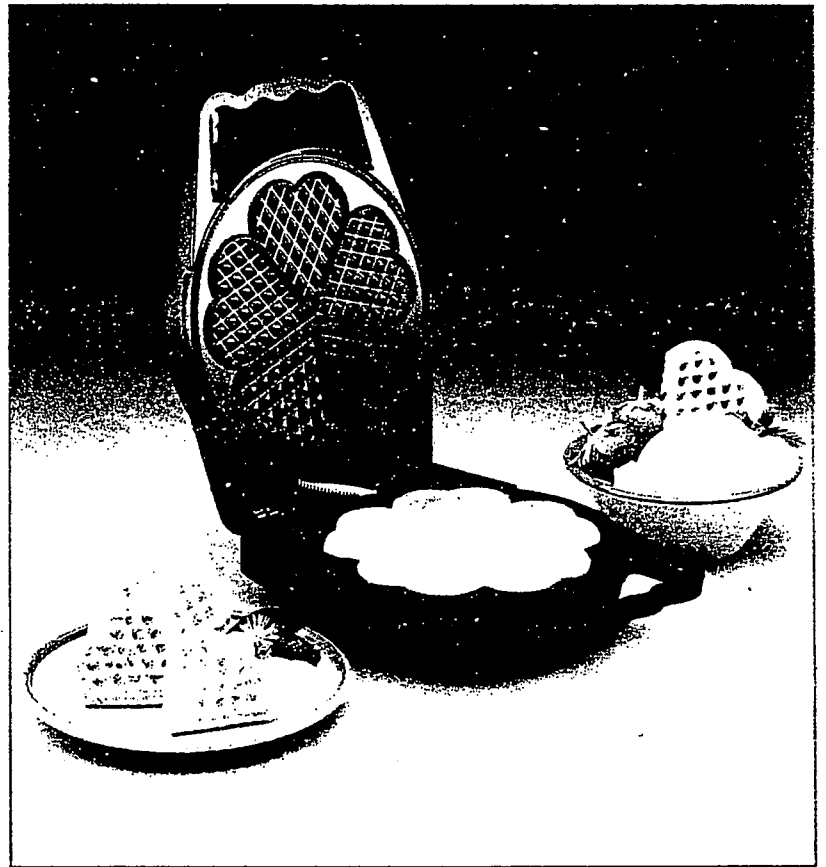


OWNER'S MANUAL
MODEL No. WM-5A

Hearts Delight™

WAFFLE ♥ MAKER

& Recipe Guide



salton®

Get a taste of the good life with Salton

Table of Contents

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

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.
- 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

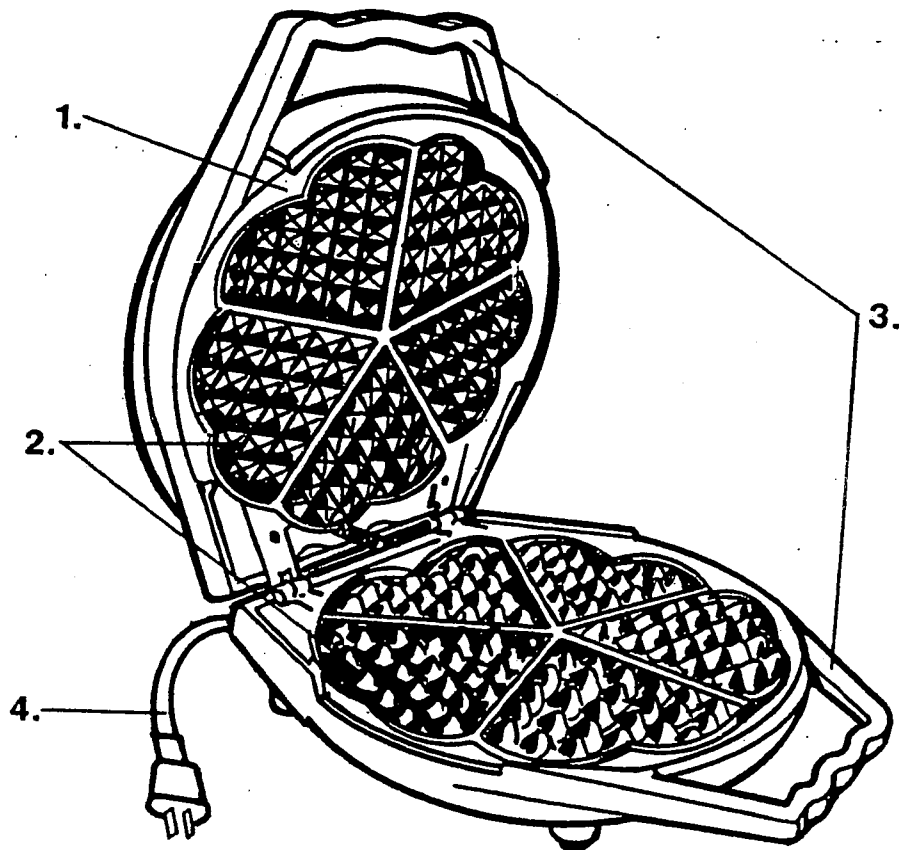
- 1.** Before using your Hearts Delight™ Waffle Maker for the first time, wipe the plates with a damp cloth to remove all dust.
- 2.** Preheat the waffler. Close grids and plug cord into a 120V AC wall outlet. The light will go on.
- 3.** Begin when the indicator light goes off.
- 4.** Pour batter evenly in the center of the waffle grids.
- 5.** Close the top lid.
- 6.** Bake waffles for about 2-3 minutes. During baking, the indicator light will go on and off while the thermostat keeps the waffler at the right temperature.
- 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.

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 maker during the first minute of baking or the waffle will separate.

Getting to Know Your Salton Waffle Maker

Please refer to the drawing below to familiarize yourself with the various parts prior to use.



- 1. Top lid with pilot light
- 2. Waffle plates
- 3. Handles
- 4. Electrical cord & plug

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:

*The **Hearts Delight™ 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.

Hearts Delight TM

W A F F L E ♥ M A K E R

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.

Cornmeal Waffles

3/4 cup cornmeal
1/4 cup all purpose flour
2 tsp. baking powder
1/2 tsp. salt
1 Tbl. sugar
2/3 cup milk
1 egg, separated
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 the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant 1/2 cup of the batter onto the heated heart waffle mold.
- Makes 4 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 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 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 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 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

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 heart waffle mold.
- Makes 6 waffles.

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 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.

Chocolate Waffles

- 1 cup all purpose flour
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 2 tsp. sugar
- $\frac{2}{3}$ cup milk
- 1 egg, separated
- 2 Tbl. melted butter
- 1 $\frac{1}{2}$ squares semi-sweet chocolate (1 $\frac{1}{2}$ ounces)
- $\frac{3}{4}$ 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 $\frac{1}{4}$ into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant $\frac{1}{2}$ 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
- $\frac{1}{2}$ tsp. salt
- 2 tsp. sugar
- $\frac{1}{4}$ cup peanut butter
- 1 cup milk
- 1 egg, separated
- $\frac{1}{2}$ Tbl. melted butter, or vegetable oil
- $\frac{1}{2}$ 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 $\frac{1}{2}$ cup of batter onto the heated waffle mold.
- Makes about 6 waffles.

7/12/2014

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-5A Hearts Delight™ 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.
3. We recommend you take the necessary precaution of insuring the parcel.
Toll Free number: 1-800-233-9054.



salton®

