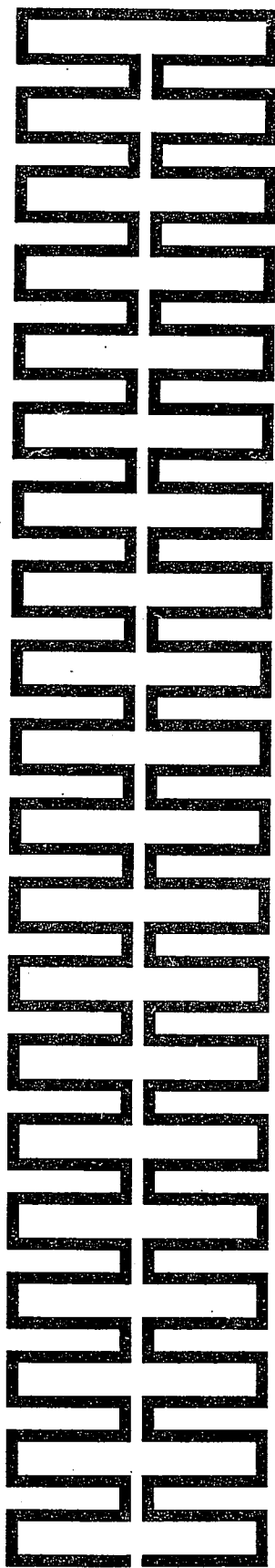


OWNER'S MANUAL

Model No. WM3

Belgian Waffle Maker



salton®

Get a taste of the good life with Salton.

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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 Belgian 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 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 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 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® 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 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 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 1/2 or more of whole wheat flour for the white flour.
- Substitute 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.

Recipe Guide

The Classic Belgian Waffle

4	Eggs, Separated
1 cup	Milk
5 Tablespoons	Butter, Melted
1/2 tsp.	Vanilla
1 cup	Flour, All-Purpose
1 Tablespoon	Sugar (optional)
1/2 tsp.	Salt

With an electric or hand mixer, beat the egg whites to a stiff peak. Beat the egg yolks. Add milk, vanilla and butter to egg yolks and mix well. Combine flour, salt, and sugar and add to the egg yolk mixture. Mix until you have a thick, smooth batter.

Using a rubber spatula, fold the egg whites into the batter **VERY GENTLY**. A few small lumps are OK. **DON'T OVERMIX!**

It's hard to think of a better topping than fresh strawberries and real whipped cream.

Makes 8 - 10 Waffles

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Strawberry Ice Cream Waffles

1	Egg, Beaten
1-1/2 cups	Strawberry Ice Cream (melted)
1 tsp.	Vanilla
1-1/2 cups	Flour, All-Purpose
1 Tablespoon	Sugar
1 Tablespoon	Baking Powder
1/4 tsp.	Salt

Combine wet and dry ingredients separately and mix well.

Add wet ingredient mixture to the dry mixture and mix until batter is smooth. Use 1/3 - 1/2 cup batter per waffle. Cook 3 - 3-1/2 minutes.

Top with additional ice cream, whipped cream, etc.

Makes 8 - 10 Waffles

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Lo-Fat Lemonapple Waffles

3	Egg Whites
1 cup	Lo-Fat Yogurt, Plain
1	Apple, Chopped
1 tsp.	Lemon Extract
1-1/2 cups	Flour, All-Purpose
2 Tablespoons	Sugar
1 Tablespoon	Baking Powder
1/4 tsp.	Salt

Whip egg whites with a wire whisk for 20 - 25 seconds or until foamy. Add yogurt, apple and lemon extract. Mix well. Combine remaining dry ingredients. Mix well and add to yogurt mixture. Batter should be sticky with no lumps. Use 1/3 cup batter per waffle (don't overload). Cook for 2 minutes.

Top with lo-fat vanilla yogurt or pudding and fresh mint.
Different fruits can be substituted for apple.
(Try diced, dried apricots.)

Makes 8 - 10 Waffles

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Almond Dream

2	Eggs, Beaten
1/2 cup	Lo-Fat Yogurt, Plain
1/2 cup	Water
1 tsp.	Almond Extract
1-1/2 cups	Whole Wheat Flour
1/2 cup	Chopped Almonds
3 Tablespoons	Sugar
1 Tablespoon	Baking Powder
1/2 tsp.	Salt

Combine wet and dry ingredients separately. Mix well. Add wets to dries and mix again until smooth. Use 1/3 to 1/2 cup batter per waffle. Cook for 2 minutes.

Top with chocolate ice cream and fresh raspberries or canned pears in light syrup.

Makes 8 - 10 Waffles

Whiskey Waffle

2	Eggs, Beaten
1 cup	Skim Milk
1/2 cup	Canola Oil
1/3 cup	Whiskey
1/2 tsp.	Vanilla
1-1/2 cups	Flour, All-Purpose
1/4 cup	Walnut Pieces, small
3 Tablespoons	Sugar
1 Tablespoon	Baking Powder

Combine wet and dry ingredients separately. Mix well. Add wets to dries and mix until well blended. **DON'T OVERMIX!** Use 1/3 to 1/2 cup batter per waffle. All alcohol evaporates during cooking.

Warm cinnamon apple sauce or butter and pure maple syrup make excellent toppings.

Makes 8 - 10 Waffles

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The Simpleton's Waffle

4	Eggs, Beaten
1 cup	Milk
1/4 cup	Sugar
1 Tablespoon	Vanilla
1/2 tsp.	Cinnamon
8 - 10 Thin Slices	Day-Old Italian or Other Bread trimmed to fit waffle mold if necessary

Combine eggs, milk, sugar, vanilla and cinnamon. Mix well. Soak bread slices in egg mixture until completely saturated. Cook for 4 - 5 minutes or until golden brown.

Top with anything sweet: powdered sugar, raspberry syrup, plum jam, etc.

Makes 8 - 10 Waffles

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Waffle "Cookies"

1 stick	Margarine
6 Tablespoons	Cocoa Powder
1 cup	Flour, All-Purpose
3/4 cup	Sugar
2	Eggs, Beaten
1 tsp.	Vanilla

Melt margarine and cocoa together on low heat. Stir until smooth and remove from heat. Combine remaining ingredients and mix well. Add cocoa mixture and mix again until smooth. Use 1/3 to 1/2 cup batter per waffle. Make sure the batter fills all corners of the mold. Cook for 2-1/2 to 3-1/2 minutes. **DON'T OVERCOOK!**

These make great covers for ice cream sandwiches.

Makes about 6 "Cookies"

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Mom's Waffles

3	Eggs, Beaten
1 cup	Milk
1/2 cup	Butter, Melted
1 tsp.	Vanilla
2 cups	Flour, All-Purpose
1 Tablespoon	Baking Powder
2 tsp.	Sugar
1/2 tsp.	Salt

Combine wet and dry ingredients separately. Mix well. Add wets to dries and mix until batter is smooth. Use 1/3 to 1/2 cup batter per waffle. Cook 3-1/2 to 4 minutes or until light golden brown.

Top with warm vanilla custard and sliced bananas.

Makes 8 - 10 Waffles

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ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. 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 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 by Salton/MAXIM Housewares, Inc., 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.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, 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.

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 Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. 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 CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service: For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 for return shipping and handling.

Salton/MAXIM 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.

Return the appliance to:

ATTN: Repair Department, Salton/Maxim Housewares, Inc.
550 Business Center Drive, Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products:

visit our website: <http://www.SALTON-MAXIM.com> or
E-mail us at SALTON 550 @ aol.com

Printed in China

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IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 9am - 5pm CST

Thank You