

Waffle Baker 2

USA: 1-800-851-8900

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 or knobs.
3. To protect against risk of electrical shock do not immerse cord, plug or cooking unit 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 and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
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.
14. Do not use appliance unattended.
15. When using this appliance, provide 4 to 6 inches air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may cause a problem.
16. Make sure that neither the cord nor yourself touch any hot part of the appliance due to danger of burning.
17. Place the appliance only on a dry and level surface.
18. Never remove the waffle with any kind of cutting device or other metallic kitchen utensil.
19. Always allow the appliance to cool down completely before putting it away and never wind the cord around the appliance while it is still hot.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This appliance is intended for household use only.

No user serviceable parts inside. Refer servicing to qualified service personnel.

If the appliance has a grounded-type 3-wire cord, and an extension cord is used, it must also be a grounded-type 3-wire cord.

To avoid an electrical circuit overload, do not operate another high wattage appliance on the same circuit with the waffle baker.

Your waffle baker will be equipped with one of the following types of plugs:

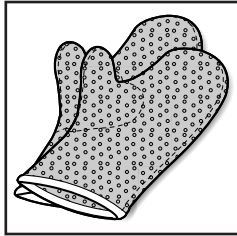
Polarized plug:

This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

Grounded-type 3-wire cord (3-prong plug):

This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the waffle baker. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.



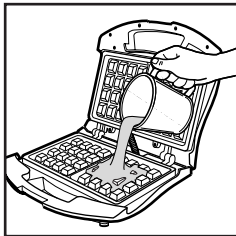
WARNING: Always use a hot mitt to protect hand when opening a hot waffle baker. Escaping steam can burn.

BEFORE FIRST USE: Wipe the bottom and top cooking grids with a soapy damp cloth. Rinse cloth then wipe grids again. Wipe or brush cooking grids with vegetable oil. This is only recommended before first use.

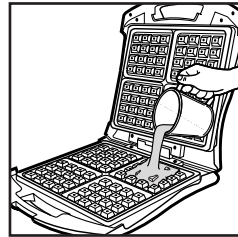
How to Use

1. Plug cord into electrical outlet.
The red POWER On light will glow.
2. Preheat with cover closed until the green PREHEAT light comes on.
3. Raise cover and pour about $\frac{1}{4}$ cup batter onto the **center** of **each** cooking grid. Lower the cover.

The **2-grid waffle baker** will use a total of $\frac{1}{2}$ cup batter.



The **4-grid waffle baker** will use a total of 1 cup batter.

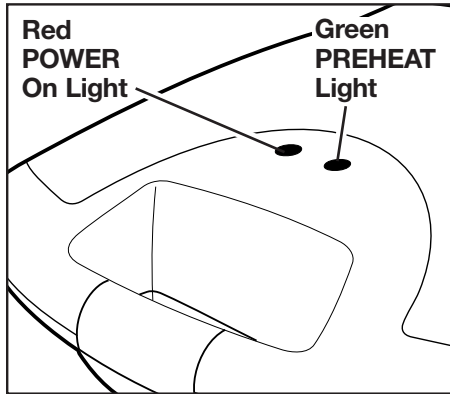


NOTE: The 4-grid waffle baker will make more consistent waffles if the batter is

spread out with a plastic spatula.

4. Waffles are done in about 5 minutes, depending on recipe, or when steaming stops. Remove waffle with plastic or wooden utensil. Never use metal. This will damage the nonstick coating.
5. Unplug unit when through cooking. Let cool.

POWER On and PREHEAT Lights



The red POWER On Light comes on when the waffle baker is first plugged in. This light will stay on until the unit is unplugged.

The green PREHEAT Light comes on when the waffle baker has reached the perfect temperature. For best results, wait until the green PREHEAT Light comes on before adding the waffle batter. This light will cycle on and off during baking.

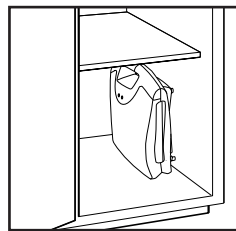
Waffle Baker Tips

- Most waffle recipes can be poured directly onto the nonstick waffle grids. Use a cooking spray for dessert waffles or any recipe with a lot of sugar. If your waffles start to stick, the grids may need to be scrubbed with a nylon brush to remove any cooked-on food particles.
- Waffles can be made ahead of time and kept warm in a 200°F oven. Or let them cool and pack in an airtight container; store in refrigerator or freezer. They can be reheated in a microwave oven, a toaster oven, or regular oven.
- Most waffles are done in about 5 minutes. Some of the recipes which are made from scratch may take a little longer. Check for doneness at about 5 minutes. If the cover of the waffle baker doesn't lift up easily, then let it cook a minute more before checking again. When the steaming stops is also an indicator that the waffle is done.

How to Clean

1. Unplug from outlet and let cool.
2. Wipe cooking grids and outside of unit with a damp, soapy cloth. Rinse cloth and wipe grids again.
3. Do not use steel wool, scouring pads or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning purposes.

4. Always allow the appliance to cool down completely before storing. The unit can be stored upright to save space.



DO NOT IMMERSE IN WATER OR OTHER LIQUID.

Recipes

Basic Waffles

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|----------------------------|---------------------------------|
| 2 cups flour | 1 $\frac{3}{4}$ cups milk |
| 2 tablespoons sugar | $\frac{1}{3}$ cup vegetable oil |
| 1 tablespoon baking powder | 2 eggs |
| 1 teaspoon salt | |

Combine flour, sugar, baking powder, and salt. Stir together milk, oil, and eggs. Gradually add milk mixture to the dry ingredients. Stir until just blended. Pour batter onto waffle baker. **Makes 4 $\frac{1}{2}$ cups batter.**

Basic Blueberry Waffles: After pouring batter onto waffle grids, sprinkle fresh blueberries over batter then close lid. Do not stir berries into batter unless you want blue-gray waffles.

Best Buttermilk Waffles

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| 2 cups flour | 3 eggs, separated |
| $\frac{1}{4}$ cup brown sugar, packed | 2 cups buttermilk |
| 1 teaspoon baking soda | $\frac{1}{2}$ cup butter, melted |
| 1 $\frac{1}{2}$ teaspoons baking powder | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | |

In a large bowl, mix together flour, sugar, baking soda, baking powder, and salt. Set aside. In a medium bowl, beat the egg whites until stiff, but not dry. In another bowl, whisk together egg yolks, buttermilk, butter, and vanilla. Pour into dry ingredients and stir briefly until just combined. Fold whites into batter. Pour batter onto waffle baker.

Makes 3 $\frac{1}{2}$ cups batter.

Cinnamon-Raisin Waffles

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|------------------------------------|---------------------------|
| 1 cup flour | 1 egg |
| 2 tablespoons packed brown sugar | $\frac{1}{2}$ cup milk |
| 2 teaspoons baking powder | 2 tablespoons oil |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{3}$ cup raisins |
| 1 $\frac{1}{2}$ teaspoons cinnamon | |

In a small bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon. In a large bowl, whisk together the egg, milk, and oil. Add the flour mixture to the milk mixture. Stir until the batter is just combined. Stir in the raisins. Pour batter onto the waffle baker. **Makes 2 cups batter.**

Crispy Ginger Ale Waffles

- 2 cups baking mix (for example, Bisquick)
- 2 tablespoons oil
- 1 $\frac{1}{4}$ cups ginger ale

Whisk together baking mix, oil, and ginger ale. Let sit five minutes. Pour batter onto waffle baker. **Makes 3 cups batter.**

Weekend Waffles

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|---------------------------|--------------------|
| 1 cup flour | 2 eggs, separated |
| 3 teaspoons baking powder | 1 cup milk |
| ¼ teaspoon salt | 4 tablespoons oil |
| 1 tablespoon sugar | 1 teaspoon vanilla |

In a large bowl, whisk together flour, baking powder, salt, and sugar. Set aside. Beat egg whites until stiff. Add milk and egg yolks to flour mixture. Stir until smooth. Add oil and vanilla to batter and mix well. Fold egg whites into the batter. Pour batter onto waffle baker. **Makes 3½ cups batter.**

Whole Grain Waffles

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| ½ cup flour | 1¼ cups milk |
| ½ cup whole wheat flour | 1 tablespoon oil |
| ½ cup quick-cooking rolled oats | 1 egg |
| 2 teaspoons baking powder | |

In a large bowl, mix together the flour, whole wheat flour, rolled oats, and baking powder. Set aside. In a small bowl whisk together the milk, oil, and egg. Pour the egg mixture into the dry ingredients and stir until just combined. Pour batter onto waffle baker. **Makes 3 cups batter.**

Cornbread Waffles

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|--------------------------|-------------------|
| ¾ cup cornmeal | ½ teaspoon salt |
| ½ cup flour | 2 eggs, separated |
| ½ cup whole wheat flour | 1¼ cups milk |
| 1 teaspoon baking powder | ¼ cup yogurt |
| 2 tablespoons sugar | 2 tablespoons oil |

In a large bowl, mix together the cornmeal, flour, whole wheat flour, baking powder, sugar, and salt. Set aside. In a small bowl, beat egg whites until stiff, but not dry. In a medium bowl mix together egg yolks, milk, yogurt, and oil. Pour the yogurt mixture into the dry ingredients and stir until just combined. Fold egg whites into batter. Pour batter onto waffle baker. **Makes 4 cups batter.**

Quick & Easy Chili n' Cornbread

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|--|---------------------------|
| 1 pound lean ground beef | 16 ounce can kidney beans |
| 1.5 ounce envelope chili seasoning mix | ½ cup water |
| 8 ounce can tomato sauce | Cornbread Waffles |

In a skillet, brown ground beef. Add chili seasoning, tomato sauce, kidney beans, and water. Stir to mix then simmer 15 minutes. Serve over Cornbread Waffles. **Makes 4 servings.**

Open-Face Hot Turkey Sandwiches

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|---|-----------------------------------|
| 8 to 12 slices cooked turkey
(enough for 4 servings) | 15 ounce can turkey gravy, heated |
| 3 to 4 cups mashed potatoes,
hot (homemade or instant) | Basic Waffles |

Place waffles on serving plates. Top with turkey slices, mashed potatoes and gravy. Serve immediately. **Makes 4 servings.**

Banana Sour Cream Waffles

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| 1 cup flour | 1 cup sour cream |
| ½ teaspoon baking powder | ¼ cup milk |
| ¼ teaspoon baking soda | ¼ cup butter, melted |
| ¼ teaspoon salt | 1 ripe banana, mashed |
| 1 egg, separated | |

In a large bowl, whisk together flour, baking powder, baking soda, and salt. Set aside. In a small bowl, beat the egg white with a whisk until light peaks form. Add egg yolk, sour cream, milk, butter, and banana to the flour mixture and mix well. Fold in the whipped egg white. Pour batter onto the waffle baker. **Makes 3 cups batter.**

Chocolate Dessert Waffles

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| ¼ cup vegetable shortening | 3 tablespoons unsweetened baking cocoa |
| ½ cup sugar | 1 teaspoon baking powder |
| 1 egg | Pinch of salt (1/16 teaspoon) |
| ½ teaspoon vanilla | ⅔ cup milk |
| ⅔ cup flour | |

In a small mixing bowl, cream shortening and sugar until well blended. Add egg and vanilla and blend until smooth. Add remaining ingredients and mix until well blended. Spray grids with cooking spray. Pour batter onto waffle baker. Remove and serve topped with vanilla ice cream. **Makes 2 cups batter.**

Easy Cake Waffles

- 9 oz. box 1-layer yellow cake mix

In a medium bowl, mix cake mix according to package directions. Pour onto waffle baker. Remove and serve topped with ice cream and fudge sauce.

Start with a Mix

Try these waffle variations made easy prepared with a packaged mix.

When using packaged pancake and waffle mix, the package directions for waffles call for 2 cups of the dry packaged mix. Mix according to the package directions then try the following.

Banana-Pecan Waffles

Stir in 1 mashed banana and ⅓ cup chopped pecans.

Cinnamon-Sugar Waffles

Combine 1 tablespoon sugar and 1 teaspoon cinnamon. Spray grids with cooking spray. Pour batter onto grids. Sprinkle batter with some cinnamon-sugar before closing lid.

Customer Service

If you have a question about your waffle baker, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your waffle baker. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

TWO-YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY HEREUNDER IS EXPRESSLY LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE PRODUCT OR AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID THEREFOR, AND ALL CLAIMS FOR SPECIAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.proctorsilex.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

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