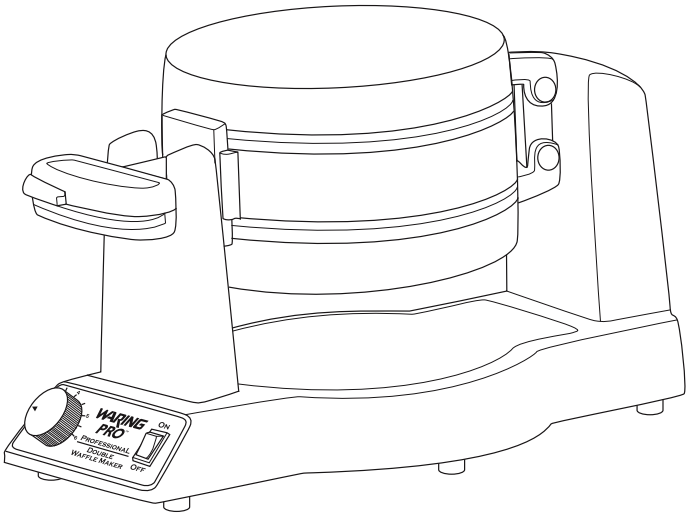
WARING PRO®

PROFESSIONAL DOUBLE WAFFLE MAKER



WMK Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

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

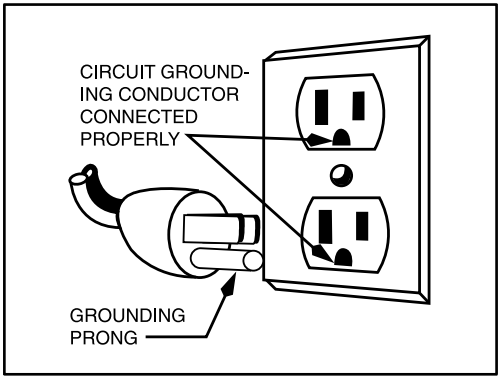
1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, DO NOT IMMERSE CORD, PLUG, OR UNIT in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning 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 the nearest Waring® Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Waring may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors, or use for other than intended use.
9. Do not let power 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. Unplug the unit when finished baking waffles.
12. Always begin by plugging appliance into wall outlet. To disconnect, turn control to setting #1, then remove plug from wall outlet.
13. WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. **DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE.**

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

For your protection, the Waring Pro® Professional Waffle Maker is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet as shown in the figure.



SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer

cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over. The extension cord should be a grounding 3-wire cord.

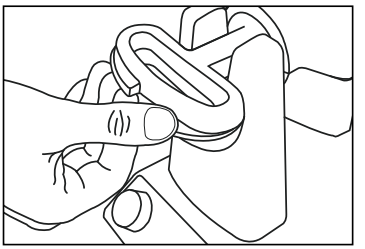
BEFORE FIRST USE

1. Before using your Waring Pro® Professional Belgian Waffle Maker for the first time, remove any dust from shipping by wiping the plates with a damp cloth. Remove all protective paper and wrapping.
2. **NOTE:** The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal and common to heating appliances.

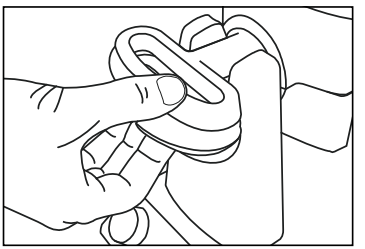
IMPORTANT NOTICE!

TO FACILITATE OPENING AND CLOSING
THE DOUBLE WAFFLE MAKER,
PLEASE FOLLOW THE INSTRUCTIONS BELOW.

TO OPEN: Place thumb on top of lip of lower handle and index finger under lip of upper handle. Push open.



TO CLOSE: Place thumb on top handle and fingers under bottom handle and pull together until shut.



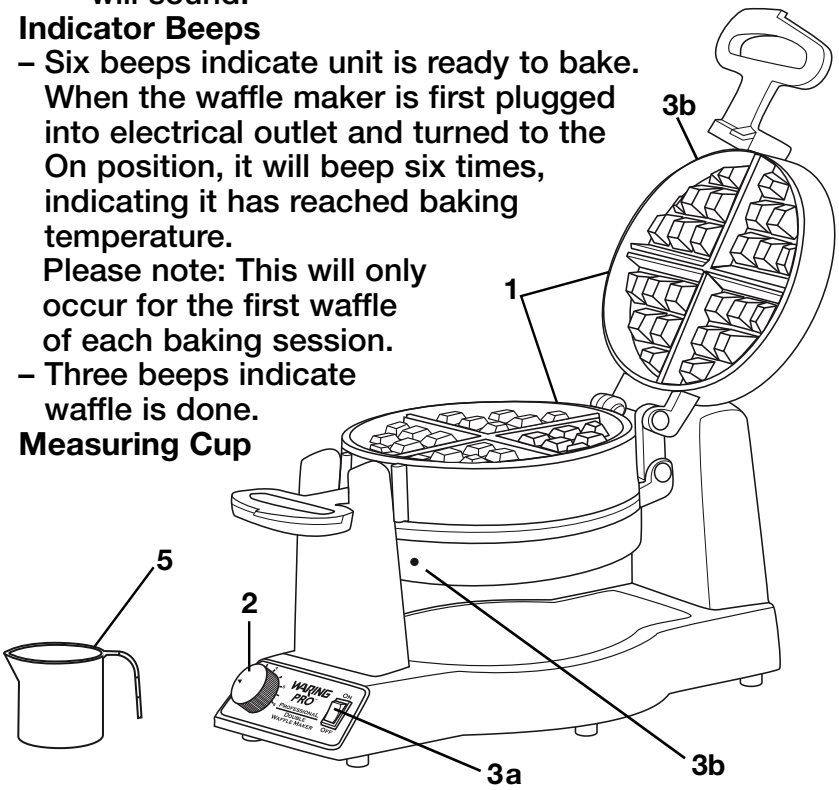
NOTE: Please note that top and bottom grid covers may separate slightly during use. This is normal.

Should this occur, do not close handles to rotate until unit beeps, indicating that the baking cycle is completed.

To reduce grid separation and overflow during cooking, you may want to reduce the quantity of batter.

SPECIAL FEATURES

1. **Deep 1" Waffle Grids**
2. **Browning Control Adjustment**
   Adjustable for different batters and personal preference.
3. **Indicator Lights**
   3a – Red indicator light indicates waffle maker is in On position.
   3b – Two green LEDs: one for upper and one for lower waffle grid covers will illuminate when each waffle is done – three audio beep tones will sound.
4. **Indicator Beeps**
   – Six beeps indicate unit is ready to bake. When the waffle maker is first plugged into electrical outlet and turned to the On position, it will beep six times, indicating it has reached baking temperature.
   Please note: This will only occur for the first waffle of each baking session.
   – Three beeps indicate waffle is done.
5. **Measuring Cup**



NOTE: This Waring Pro® Professional Belgian Waffle Maker has been treated with a special nonstick coating. Before the first use, we suggest you season the waffle grids by brushing with cooking oil. Wipe with a paper towel or pastry brush.

INSTRUCTIONS FOR USE

MAKING ONE WAFFLE

1. Plug cord into 120V AC wall outlet.
2. Press top of the rocker switch to turn unit on (rocker switch will light, indicating that the unit has power).
3. Turn browning control knob to the desired setting.
4. The waffle maker will now begin the preheating process. This should take approximately six minutes. When the waffle maker is ready for baking, the green indicator light located on each of the upper and lower waffle grid covers will light, and the waffle maker will sound six beeps. (This is for first waffle of each baking session.)
   NOTE: When baking two waffles at the same time, the wafflemaker will beep 3 times to indicate when each waffle is ready. The green indicator light located on the waffle grid cover will also be illuminated.
5. Preheat your Waring® Pro Belgian Waffle Maker on setting #4 or preferred setting (green indicator lights located on waffle grid cover will be illuminated when preheated).
6. For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.
7. Using the recipes provided, fill the measuring cup to the top. Pour batter evenly into the center of the waffle grids. Use a heatproof spatula to spread the batter evenly over the grids.
8. Close top cover and rotate the waffle grids 180°.
9. The green Ready indicator will turn off.
10. When the waffle is baked to the set darkness, the unit will beep three times and the green indicator light will illuminate.
11. Rotate waffle grid with the lit indicator light to the top position.
12. Raise top cover and remove the baked waffle.
13. Repeat if making additional waffles.

MAKING TWO WAFFLES

1. Raise top cover and pour waffle batter evenly on the waffle grid.
2. Close top cover and rotate the waffle grids 180°.
3. The green Ready indicator will turn off.
4. Raise the cover that is now on top and pour waffle batter evenly on the waffle grid.
5. Close the cover and rotate the waffle grids 180°.
6. When one of the waffles is baked to the set darkness, the unit will beep three times and a green indicator light located on the waffle grid cover will light.
7. Rotate the waffle grid with the lit indicator to the top position.
8. Raise the top cover and remove the baked waffle.
9. If making additional waffles, pour waffle batter evenly on the waffle grid. Close top cover and rotate the waffle grids 180°.
10. When the second waffle is baked to the set darkness, the unit will beep three times and a green light located on the waffle grid cover of the baked waffle will light.
11. Rotate the waffle grid with the lit indicator to the top position.
12. Raise the top cover and remove the baked waffle.
13. If making additional waffles, repeat the instructions above.
14. When finished, turn unit switch to the Off position and allow the unit to cool before cleaning.

TIPS FOR MAKING PERFECT BELGIAN WAFFLES

We recommend setting #4 when using commercial pancake/waffle mixes.

We recommend setting #4 for Belgian waffle recipes.

If you prefer crisper, darker Belgian waffles, increase the browning control.

For evenly filled waffles, pour the batter into the center of the lower grid and spread out evenly to the edges. The entire lower grid should be filled.

For best results, we recommend filling the supplied cup to the top so it will fill the lower grid with the correct amount of batter.

For added convenience while baking waffles, rest measuring scoop with handle hanging on outside of bowl and scoop on inside of bowl until the next baking cycle.

To measure flour, stir the flour first to aerate it, since it settles when it sits. Then spoon it into a measuring cup, leveling off the top with the back of a knife – do not pack down into measuring cup. These quick steps will help you avoid heavy waffles. Belgian waffles taste best when made to order, but baked Belgian waffles may be kept warm in a 200˚F oven. Place in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispness.

Baked waffles may be frozen. Allow to cool completely, and then place in plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in an oven, toaster or toaster oven when ready to use.

If waffles tend to stick to waffle grids, add slightly more oil or butter to the batter.

Packaged Belgian waffle mixes found in most supermarkets may also be used with this unit.

SUGGESTED TOPPINGS

Maple syrup, fruit syrups
Warm fruit compote, fruit sauce
Fresh berries, chopped fruit, chopped nuts
Powdered sugar
Whipped cream, ice cream, sorbet
Chocolate sauce
Fruited yogurt

RECIPES

CLASSIC BELGIAN WAFFLES

Classic Belgian waffles have a crispy outside and are soft and moist on the inside. They are often served as part of a celebration – even to celebrate something as simple as a beautiful day. Try these waffles with your favorite syrup or a topping such as sliced fresh strawberries and freshly whipped cream.

Makes 10 waffles

1½ cups water, divided
2¼ teaspoons active dry yeast (one packet)
3 cups sifted flour
¼ teaspoon salt
3 large eggs, separated + 1 egg white
⅓ cup sugar
1½ cups whole milk
8 tablespoons unsalted butter - melted and cooled
2 teaspoons vegetable oil
2 teaspoons vanilla extract

Heat ¾ of the water to lukewarm, 105°–110°F. Dissolve the yeast in the water with a pinch of the sugar from the recipe; let stand 5 to 10 minutes, until the mixture begins to foam.

Put the flour and salt into a large bowl; stir to blend and reserve. Add the egg yolks, one of the egg whites, and remaining sugar to the yeast mixture; stir to blend. Add the remaining water, milk, melted butter, oil, and vanilla;

stir until the mixture is smooth. Stir the liquid mixture into the flour mixture and beat until the mixture is smooth.

Beat the egg whites until stiff peaks form. Fold the egg whites gently into the batter. Let the batter stand for 1 hour, stirring every 15 minutes.

Preheat your Waring Pro® Professional Belgian Waffle Maker on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

Use the measuring scoop to measure the batter and pour into the preheated waffle iron. Use a heatproof spatula to spread the batter evenly over the grids. Close lid and rotate waffle maker 180˚ to the right. Bake the waffles in the waffle iron until beeper indicates that the waffle is done. Rotate waffle maker 180˚ to the left. Remove waffle and repeat until all batter is used. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the warm oven. Serve with whipped cream, fruit, jam, powdered sugar, or a warm fruit syrup.

*We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per waffle:

Calories 300 (40% from fat) • carb. 37g • pro. 8g fat 13g • sat. fat 7g • chol. 94mg • sod. 104mg calc. 61mg • fiber 1g

GINGERBREAD BELGIAN WAFFLES

These waffles have the flavor of just-baked gingerbread, and are delicious served with fresh fruit or caramelized apples and pears.

Makes 6 waffles

½ cup warm water
1 teaspoon granulated sugar
2¼ teaspoons active dry yeast (1 packet)
1½ cups all-purpose flour
1 cup graham cracker crumbs
¼ cup granulated sugar
¼ teaspoon salt
1 teaspoon ground ginger
½ teaspoon finely chopped lemon zest
2 cups warm milk (about 105°F)
3 large eggs, separated
½ cup unsalted butter, melted and cooled
1 teaspoon vanilla extract

Measure water into a large bowl. Add 1 teaspoon granulated sugar and yeast; stir to dissolve. Let stand 10 minutes. In a separate bowl, combine the flour, graham cracker crumbs, ¼ cup sugar, salt, ginger, and lemon zest; stir to combine. Add the milk, egg yolks, melted cooled butter, and vanilla to the yeast mixture. Stir until smooth. Add the dry ingredients and beat until smooth, using a hand mixer on low speed. Cover with waxed paper and let stand to rise in a warm, draft-free place for 30 minutes.

Beat the egg whites until stiff, but not dry. Gently fold into the batter.

Preheat your Waring Pro® Professional Belgian Waffle Maker on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

Use the measuring scoop to measure out batter, spreading evenly into waffle grids. Close lid and rotate 180˚ to the right and bake in the hot waffle maker until beeper sounds. Rotate waffle maker 180˚ to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the warm oven. Serve with lemon curd, fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

*We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per waffle:

Calories 458 (44% from fat) • carb. 23g • pro. 11g fat 23g • sat. fat 12g • chol. 159mg • sod. 279mg calc. 120mg • fiber 1g

GOOD NIGHT WAFFLES

Most of the mixing for these waffles is done the night before. In the morning, just mix in the eggs, vanilla extract and a pinch of baking soda while the waffle maker is heating. Leftover batter may be covered and kept in the refrigerator for up to 3 days. Heat your waffle maker in the morning, stir the batter and have a freshly baked waffle for breakfast.

Makes 6 waffles

½ cup lukewarm (105°F) water
1 tablespoon granulated sugar
2¼ teaspoons active dry yeast (1 yeast packet)
2 cups whole milk, warmed (about 105°F)
½ cup unsalted butter, melted and cooled
1 teaspoon salt
2 cups all-purpose flour
2 large eggs, lightly beaten
2 teaspoons vanilla extract
¼ teaspoon baking soda

The night before, or at least 8 hours before baking, combine the warm water, granulated sugar and yeast. Let stand 10 minutes, until foamy. Stir in the warm milk, melted butter and salt. Beat in the flour until smooth; (this may be done using a hand mixer on low speed).

Wrap bowl tightly with plastic wrap and let stand overnight (or for 8 hours) on the countertop; do not refrigerate.

When ready to bake, preheat your Waring Pro® Professional Belgian Waffle Maker on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

While the waffle maker is heating, stir the eggs, vanilla extract and baking soda into the batter. Use measuring scoop to measure out batter. Pour into waffle grids. Use a heat-proof spatula to spread the batter evenly over the grids. Close cover and rotate 180˚ to the right. Bake in the hot waffle maker until beeper sounds. Rotate 180˚ to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the oven. Serve with sliced fresh fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

*We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per waffle:

Calories 373 (49% from fat) • carb. 38g • pro. 10g fat 20g • sat. fat 12g • chol. 123mg • sod. 501mg calc. 117mg • fiber 1g

PUMPKIN NUT BELGIAN WAFFLES

These waffles taste like freshly baked pumpkin muffins and are delicious served with warm maple syrup.

Makes 6 waffles

1½ cups all-purpose flour
1 ounce finely chopped walnuts or pecans (best if toasted first)
1 tablespoon cornstarch
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon freshly ground nutmeg
¾ cup pumpkin purée (canned solid pack pumpkin)
2 large eggs, separated
1 cup whole milk
¼ cup real maple syrup (do not use pancake syrup)
3 tablespoons unsalted butter, melted
1 teaspoon vanilla extract
3 large egg whites

In a large bowl, combine the flour, chopped nuts, cornstarch, baking powder, salt, cinnamon, ginger, and nutmeg. Stir to blend and reserve.

In a second bowl, combine the pumpkin purée, egg yolks, milk, maple syrup, melted butter, and vanilla extract; stir until smooth. Add the liquid ingredients to the dry ingredients and stir to blend until smooth, using a whisk.

In a clean, dry bowl, beat the egg whites until stiff peaks form. Gently fold the beaten egg whites into the batter.

Preheat your Waring Pro® Professional Belgian Waffle Maker on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

Use measuring scoop to measure out batter. Pour into waffle grids. Use a heat-proof spatula to spread the batter evenly over the grids. Close cover and rotate 180˚ to the right. Bake in the hot waffle maker until beeper sounds. Rotate 180˚ to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the oven. Serve with warm maple syrup, powdered sugar, or whipped cream.

*We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per waffle:

Calories 303 (35% from fat) • carb. 40g • pro. 10g fat 12g • sat. fat 5g • chol. 92mg • sod. 579mg calc. 94mg • fiber 2g

CLEANING AND MAINTENANCE

Once you have finished baking, switch toggle to the Off position; remove plug from electrical outlet. Leave top lid open and allow grids to cool before cleaning.

Never take your Belgian waffle maker apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel. You may clean the grids by wiping with a damp cloth, to prevent staining and sticking from batter or oil buildup.

Be certain that grids have cooled completely before cleaning. If batter adheres to plates, simply pour a little cooking oil onto the baked batter and let stand approximately five minutes, allowing batter to soften for easy removal.

To clean exterior, wipe with a soft dry cloth. Never use an abrasive cleanser or harsh pad. NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.

NOTES

NOTES

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