

Rotating Waffle Baker

USE AND CARE GUIDE
MODEL TMRWB



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. Use oven mitts or potholders.
3. To protect against electric shock, do not immerse cord, plugs or 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, 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. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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, turn the Adjustable Browning Control to lowest position, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

For Household Use Only



ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generate heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Use & Care Guide before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately turn the Adjustable Browning Control to the lowest position, and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.

Important: Wearing oven mitts, use the extended Folding Handle to hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.

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. Do not use an extension cord with this product.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

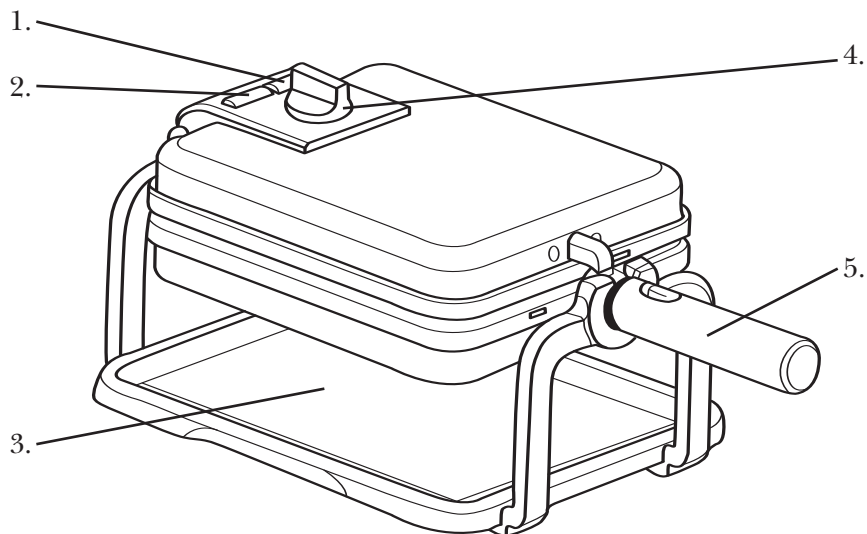
Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting to Know Your Toastmaster® Rotating Waffle Baker

NOTE: Product may vary slightly from illustration.



- | | |
|-----------------------------------|------------------------------------|
| 1. Green Pre-heat Indicator Light | 4. Adjustable Browning Control |
| 2. Red Power ON Indicator Light | 5. Folding Handle (shown extended) |
| 3. Crumb Tray (P/N 22796) | |

Before First Use

IMPORTANT: Before using for the first time, operate the appliance without batter in order to burn off residues on the Cooking Plates.

CAUTION: To avoid burns, caution should be taken when handling the Waffle Baker.

1. Carefully unpack Waffle Baker and remove all packaging materials.

2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water.
3. Lock the Folding Handle in place by lifting up until it clicks securely into an extended position.
4. To burn off residues on the Cooking Plates, it will be necessary to operate the unit for a few minutes before initial use. **Do not add batter or oil during this time.**
5. Set the appliance on a dry, clean and flat countertop surface, where it can be easily plugged into an electrical outlet. Plug appliance into 120V AC electrical outlet.
6. Allow the Waffle Baker to operate until smoke and odor dissipate.

Note: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

Operating Instructions

1. Be sure the Cooking Plates are clean and free from dust. If necessary, wipe with a damp cloth. Set the appliance on a dry, clean and flat countertop surface.
2. Make sure Folding Handle is locked into extended position by lifting up until it clicks securely.
3. When using the Waffle Baker for the first time, it is necessary to condition each Cooking Plate. To condition open grids, brush the exposed Waffle grid surfaces with cooking oil and close the Lid. The grids may need occasional reconditioning.

Note: The Waffle Baker is coated with a non-stick surface. Do not use spray-on oils, grease or shortening, as they can cause build-up on the Cooking Plates. Use cooking oil instead.

4. Turn Adjustable Browning Control to lowest position. Plug appliance into a suitable 120V AC electrical outlet; the red Power ON Indicator Light will illuminate, indicating the unit is ready to heat when Adjustable Browning Control is turned up, (clockwise).



Operating Instructions (Cont.)

5. Your Waffle Baker has an Adjustable Browning Control with 3 Settings, (L) LIGHT, (M) MEDIUM or (D) DARK.
6. When preparing a recipe for the first time, it may become necessary to experiment with the Adjustable Browning Control. Begin by setting the Control to (M) MEDIUM.
7. While preparing batter, allow appliance to pre-heat (about 3 minutes). The Green Pre-heat Indicator Light will illuminate when unit has reached the proper pre-heat temperature.
8. Using a protective oven mitt, lift the Lid by the extended, Folding Handle and pour approximately 1 cup of batter onto the lower Cooking Plate using an "X" pattern and carefully close the Lid, making sure the upper Lid is set down into position. Do not force shut. Steam will be released between the Cooking Plates. Caution should be taken to prevent hands from coming into contact with the steam. Be careful not to pour too much batter, as excess batter will seep out from between the Cooking Plates.
9. Wait approximately 10 seconds, and then turn the unit over by rotating the extended Folding Handle to the right (clockwise).
10. After about 2 minutes, turn the grids back over by rotating the Folding Handle to the left (counterclockwise). Using a protective oven mitt, gently lift the Lid by the extended Folding Handle to check for brownness. If the Lid is difficult to lift, the waffle may not be done. Close the Lid and watch for steaming to stop before checking again.
11. After the first waffle, move the Adjustable Browning Control up or down to achieve the desired browning of the waffle. Browning may differ depending on the batter ingredients. Batters using sugar tend to brown quicker.
12. Total cooking time should take approximately 3 to 5 minutes. Exact cooking time will be a matter of your taste and will depend on type of batter and ingredients used. Avoid opening your Waffle Baker before cooking is completed, as this may cause the waffle to stick or bake poorly.

13. When the waffles are cooked, remove them by using a plastic or wooden spatula. Using plastic or wooden utensils are recommended to keep your non-stick surface looking new. Do not use sharp utensils, (i.e. knives, forks, etc.) This could damage the non-stick surface.
14. After removing cooked waffle, keep the Waffle Baker closed to preserve the heat until ready for the next batch of waffles.
15. After use, turn the Adjustable Browning Control to the lowest position (counterclockwise) and then immediately unplug from the electrical outlet.
16. If waffles are not to be consumed immediately, place the waffles on a paper napkin or cooling rack to absorb condensation. To keep hot, place in an ovenproof dish on an oven rack, and warm at about 200° to 250°F. Waffles will keep for about 20 minutes before they begin to dry out.

Note: The lower Adjustable Browning Control Setting, (L) Light, can be used to reheat previously baked waffles.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.



Care and Cleaning

CAUTION: Do not immerse the Waffle Baker, cord, or plug in water or any other liquid. Unplug and allow to cool before cleaning. Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the finish.

INSIDE CLEANING

THE UNIT SHOULD NOT BE HOT WHEN CLEANING.

Note: Your Belgian Waffle Baker has non-stick coated Cooking Plates. Do not use abrasive cleaners, metal cleaning brushes or metal scouring pads. This could damage the non-stick surface.

Although the Cooking Plates are coated with a non-stick coating, some batter or ingredients may still adhere to the Waffle Baker. To remove, simply pour a little cooking oil onto the baked-on food. Allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove with absorbent paper towels or a soft cloth. If the preceding measure fails to remove the food residue, we suggest wiping the Cooking Plates with a slightly dampened cloth or nylon bristle brush and a little non-abrasive detergent.

OUTSIDE CLEANING

Wipe with a soft, dry cloth.

STORAGE

Unplug unit and allow to cool. Store in its box or in a clean, dry place. Never store Waffle Baker while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break. The Waffle Baker's Folding Handle can be collapsed by pressing down on the button and folding down.

Helpful Hints and Tips

- ◆ Sift all dry ingredients.
- ◆ Egg yolks should be separated from egg whites before mixing.
- ◆ Beating egg whites separately, and then folding into the batter, will create lighter and crispier waffles.
- ◆ Egg whites should be beaten until they form stiff peaks. Stir $\frac{1}{4}$ of beaten egg whites into batter to lighten it, then gently fold the rest of the egg whites into the batter (there should be white streaks in the batter). Do not over-mix batter when adding egg whites.
- ◆ It is not necessary to beat egg yolks and milk separately; add to the combined flour mixture, and use a whisk or hand mixer to blend.
- ◆ Do not open the Waffle Baker during the first minute of baking, or waffles will separate. Completely bake waffles before removing them from the unit.
- ◆ When waffles are done, the Lid should lift open easily. Wearing protective oven mitts use the extended, Folding Handle to gently lift the Lid. If the Lid pulls, wait another minute and try lifting it open again.
- ◆ Waffles can be made ahead of time, then refrigerated or frozen. When ready to eat, place defrosted waffles in your Waffle Baker and reheat waffles using the (L) Light Waffle setting. When serving waffles to several people at once, a toaster or oven is ideal to reheat.

For Low-Fat, Low-Cholesterol Waffles

- ◆ All recipes work equally well with skim milk.
- ◆ Leave out egg yolks altogether. All leavening properties come from the beaten egg whites.
- ◆ Use liquid vegetable oils, like canola, corn or sunflower, instead of butter.



For Higher-Fiber Waffles

- ◆ Substitute $\frac{1}{2}$ -cup, or more, of white flour with whole wheat flour.
- ◆ Substitute $\frac{1}{4}$ -cup of wheat or white flour with oat bran.

For Sugar-Free Waffles

- ◆ Substitute sugar with Splenda® No Calorie Sweetener or any other sugar substitute. Follow package directions for substitution quantities.
- ◆ Enjoy your sugarless waffles with sugar-free maple syrup. There are many wonderful brands available on the market today.

Waffle Recipes

BASIC WAFFLES

- 1 $\frac{3}{4}$ cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 3 eggs, separated
- 2 tablespoons sugar
- 1 $\frac{1}{2}$ cups milk
- $\frac{1}{2}$ cup vegetable oil

1. Sift flour, baking powder, and salt together in a bowl.
2. Use an electric mixer to beat the whites until soft peaks form. Sprinkle in the sugar and continue to beat until stiff.
3. Use the Mixer to blend egg yolks, milk and vegetable oil together.
4. Pour the milk mixture into the dry ingredients and whisk together until just mixed.
5. Gently fold egg white mixture into the batter.

CORN WAFFLES

- 2 (8 $\frac{1}{2}$ oz) packages corn muffin mix
 - 2 eggs
 - $\frac{1}{4}$ cup vegetable oil
 - 1 $\frac{1}{2}$ cups milk
 - 1 (15-oz) can whole kernel corn, drained
 - 2 (4-oz) cans chopped green chilies, drained
 - 2 cups grated American cheese
1. Use a spoon to stir corn muffin mix, eggs, vegetable oil, and milk together. The batter will be slightly lumpy.
 2. Stir in corn, chilies and cheese.

BELGIAN WAFFLES

- 2 ½ cups all-purpose flour
- 2 ¼ tsp. RED STAR® active dry yeast
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 ¾ cups milk
- ¼ cup water
- ¼ cup butter
- 3 eggs, separated

1. Sift flour, yeast, salt and sugar together in a bowl.
2. In a microwave or double boiler, heat milk, water and butter until very warm, 120°-130°F (butter does not need to melt).
3. Use an electric mixer to blend the eggs into the milk mixture.
4. Pour the milk mixture into the dry ingredients and use the mixer to mix thoroughly.
5. Cover the bowl tightly with plastic wrap or foil and refrigerate for at least 6 hours or overnight.

CRAISINS® AND PECAN WAFFLES

- 1 ¾ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 eggs, separated
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 1 ½ cups milk
- ½ cup vegetable oil
- 1 cup craisins® (sweetened dried cranberries)
- 1 cup chopped pecans

1. Sift flour, baking powder, and salt together in a bowl.
2. Use an electric mixer to beat the whites until soft peaks form. Sprinkle in the sugar and

continue to beat until stiff. Blend in vanilla.

3. Use the Mixer to blend egg yolks, milk and vegetable oil together.
4. Pour the milk mixture into the dry ingredients and whisk together until just mixed.
5. Gently fold egg white mixture, craisins® and pecans into the batter.

CHOCOLATE CHIP WAFFLES

- 1 ¾ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 eggs, separated
- 2 tablespoons sugar
- 1 ½ cups milk
- ½ cup vegetable oil
- 1 cup semi-sweet chocolate chips

1. Sift flour, baking powder, and salt together in a bowl.
2. Use an electric mixer to beat the whites until soft peaks form. Sprinkle in the sugar and continue to beat until stiff.
3. Use the Mixer to blend egg yolks, milk and vegetable oil together.
4. Pour the milk mixture into the dry ingredients and whisk together until just mixed.
5. Gently fold egg white mixture and chocolate chips into the batter.



WHOLE WHEAT WAFFLES

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 4 teaspoons sugar
- 2 eggs, separated
- 2 cups milk
- ½ cup vegetable oil

1. Sift whole wheat flour, all-purpose flour, baking powder, and salt together in a bowl.
2. Use an electric mixer to beat the whites until soft peaks form. Sprinkle in the sugar and continue to beat until stiff.
3. Use the Mixer to blend egg yolks, milk and vegetable oil together.
4. Pour the milk mixture into the dry ingredients and whisk together until just mixed.
5. Gently fold egg white mixture into the batter.

WHOLE WHEAT BANANANUT WAFFLES

- 1 cup whole wheat flour
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs, separated
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 1 ½ cups milk
- ¼ cup melted butter
- 2 medium bananas, mashed
- 1 cup chopped walnuts

1. Sift whole wheat flour, all-purpose flour, baking powder, and salt together in a bowl.
2. Use an electric mixer to beat the egg whites until soft peaks form.

Sprinkle in the sugar and continue to beat until stiff. Blend in vanilla.

3. Use the mixer to blend the egg yolks, milk, and butter together.
4. Pour the milk mixture into the dry ingredients and whisk together until just mixed.
5. Stir in bananas and nuts.
6. Gently fold egg white mixture into batter.

PEANUT BUTTER WAFFLES

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 eggs, separated
- 4 tablespoons sugar
- 1 teaspoon vanilla
- 2 cups milk
- 1 tablespoon vegetable oil
- ½ cup peanut butter

1. Sift flour, baking powder, and salt together in a bowl.
2. Use an electric mixer to beat the whites until soft peaks form. Sprinkle in the sugar and continue to beat until stiff. Blend in vanilla.
3. Use the Mixer to blend egg yolks, milk, vegetable oil and peanut butter together.
4. Pour the milk mixture into the dry ingredients and whisk together until just mixed.
5. Gently fold egg white mixture into the batter.

CHOCOLATE WAFFLES

2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
4 teaspoons sugar
2 eggs, separated
1 ½ cups milk
1 ½ teaspoons vanilla
¼ cup butter
3 (1-oz) squares semi-sweet
chocolate

1. Melt butter and chocolate together in microwave or double boiler.
2. Sift flour, baking powder, and salt together in a bowl.
3. Use an electric mixer to beat the whites until soft peaks form. Sprinkle in the sugar and continue to beat until stiff. Blend in vanilla.
4. Use the Mixer to blend egg yolks, milk together.
5. Pour the milk mixture into the dry ingredients and whisk together until just mixed.
6. Gently fold egg white mixture into the batter.



LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia, MO 65205-7366 USA
1-800-233-9054
E-mail: consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com.

Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

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But sometimes preparing
meals can become a chore.**

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into millions of kitchens just like yours
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mixing, baking, grilling, toasting,
brewing, heating and serving
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**The TOASTMASTER name stands for a
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to serve your life and keep you
COOKIN' IN STYLE.**



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- Rotating case
- Handle folds down for easy storage
- Power indicator lights
- Crumb tray
- Variable browning control
- Non-stick plates



Questions

Call toll free 1-800-233-9054

Monday–Friday, 8:00 a.m.-5:30 p.m. CST

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TMRWB

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