

# OWNER'S MANUAL

Model No. TMWB4BELW / TMWB4BELWCAN

# Toastmaster®

PERSONAL WAFFLE BAKER



# 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 electrical 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, 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 generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or 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.

- All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
- The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.

## 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.

## 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 are available and may be used if care is exercised in their use. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

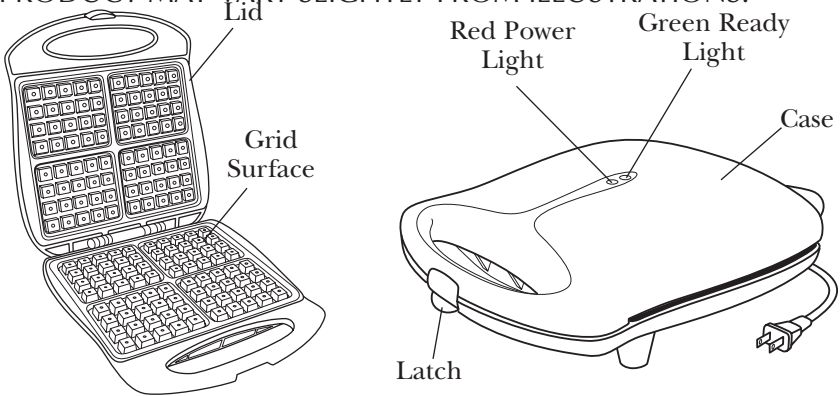
## ELECTRIC POWER

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.

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

# GETTING TO KNOW YOUR TOASTMASTER® PERSONAL WAFFLE BAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS.



## BEFORE FIRST USE

**IMPORTANT:** Before using for the first time, operate the appliance without any batter in order to burn off residues on the Cooking Plates. To avoid burns, care should be taken when handling the Waffle Baker. The sides of the Cooking Plates are exposed and may be hot.

1. Carefully unpack Waffle Baker and remove all packaging material.
2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water.
3. 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.
4. Set the appliance on a dry, clean and flat countertop surface, where it can be easily plugged into a 120V AC electrical outlet.
5. With the lid closed, plug the unit into a 120V AC electrical outlet. The RED Power Light and GREEN Ready Light will illuminate.

**NOTE:** You may notice smoke and a slight odor as residues start to burn off.

6. Operate the unit for approximately 5 - 10 minutes, or until the smoke and odor dissipates; then unplug the unit and allow it to cool completely.

**NOTE:** Handle with care; THE COOKING PLATES WILL BE HOT!

**NOTE:** Some odor may still be detected during initial use; this is normal and should disappear after the first few uses.

## CONDITIONING GRIDS

The Grid Surfaces being used should be conditioned before each heating that follows a cleaning. To condition, lightly coat the Grid Surfaces with solid vegetable shortening. Do not use spray-on oil products. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils. Carefully follow suggested cleaning procedures. After a time, if waffles show signs of sticking, carefully recondition your unit.

## USING YOUR PERSONAL WAFFLE BAKER

1. Always allow Waffle Baker to heat until the Green Ready Light turns off. Initially, some smoking may occur. This is normal for newly manufactured appliances and will not occur after the first few uses. When preheated, the Green Ready Light will turn off.
2. Raise Lid and pour approximately  $\frac{1}{3}$  cup of batter onto the center of each waffle section of the Grid Surface. Close the Lid. The Green Ready Light will Cycle on and off during cooking period.
3. After approximately 3 minutes, gently lift the Lid to check for brownness. If the Lid shows resistance to lifting, the waffle may not be quite done. Close the Lid and watch for steaming to stop before checking again.
4. Remove the waffle when browned. If a second batch is desired, pour batter immediately and close Lid.
5. When finished baking unplug and allow to cool before cleaning.

## USER MAINTENANCE INSTRUCTIONS

Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

## CARE AND CLEANING

**CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning. Never immerse appliance in water or other liquids.**

1. Brush grids with clean, soft pastry brush or cloth.
2. Do not use steel wool or coarse scouring pads. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only products with directions stating that it is safe for cleaning non-stick surfaces.
3. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth, dry thoroughly.
4. When finished cleaning, close grids, latch and wrap cord around the Cord Wrap. Stand on end for storage.

# RECIPES

## BELGIAN YEAST WAFFLES

2 $\frac{2}{3}$  cups all-purpose flour  
2 $\frac{1}{4}$  teaspoons RED STAR® active dry yeast  
2 tablespoons sugar  
1 teaspoon salt  
1 $\frac{3}{4}$  cups milk  
 $\frac{1}{4}$  cup water  
 $\frac{1}{4}$  cup butter  
3 large eggs

Lightly grease and preheat Waffle Baker. In a large mixing bowl, sift all dry ingredients together and set aside. In a microwave or double boiler, heat the milk, water and butter until very warm (120°F–130°F—the butter does not need to melt). Add the liquid ingredients and eggs to the dry ingredients. Using an electric mixer, blend on low speed until moistened. Continue mixing 1 minute on medium speed. Cover mixing bowl with plastic wrap and foil. Refrigerate 6–8 hours or overnight. Use a whisk to gently stir batter. Pour batter onto the center of each waffle section. Close the Lid and bake. Repeat with the remaining batter.

YIELD: approximately 10 4-inch waffles

## PLAIN WAFFLES

3 large eggs, separated  
1½ cups milk  
½ cup vegetable oil  
1 cup flour  
2 teaspoons baking powder  
1 tablespoon sugar  
½ teaspoon salt

Lightly grease and preheat Waffle Baker. In a large mixing bowl, beat the egg yolks, milk and oil with an electric mixer until thoroughly mixed. Add the flour, baking powder, sugar and salt. Beat until just smooth. In a small bowl, beat the egg whites with an electric mixer on high until stiff peaks form. With a rubber spatula, gently fold the beaten egg whites into the mixture. Do not over mix. Pour batter onto the center of each waffle section of the Grid Surface. Close the Lid and bake. Repeat with the remaining batter.

YIELD: approximately 16 4-inch waffles



## BLUEBERRY WHOLE WHEAT AND BRAN WAFFLES

- $\frac{2}{3}$  cup all-purpose flour
- $\frac{2}{3}$  cup whole wheat flour
- 1 cup unprocessed bran (available at natural food stores)
- 1 tablespoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 2 large eggs, separated
- $\frac{1}{3}$  cup brown sugar
- $1\frac{1}{2}$  cups milk
- $\frac{1}{2}$  cup butter, melted
- $1\frac{1}{2}$  cups blueberries, fresh or frozen

Lightly grease and preheat the Waffle Baker. In a large bowl, with a wooden spoon, stir together the all-purpose flour, whole wheat flour, bran, baking powder, and salt. In a medium bowl, with an electric mixer, lightly beat the egg yolks and sugar. With a wooden spoon, stir in the milk and melted butter. With a wooden spoon, stir the egg yolk mixture into the flour mixture until just moistened; do not beat. In a small bowl, with an electric mixer, beat the egg whites just until stiff. With a rubber spatula, gently fold the egg whites and the blueberries into the batter. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 12 4-inch waffles

## BANANA OATMEAL WAFFLES

- 1¼ cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 cup regular oats, uncooked
- ¼ cup brown sugar
- ½ teaspoon ground cinnamon
- 1 pinch ground nutmeg
- 1⅔ cups buttermilk
- 2 large eggs
- ⅓ cup butter, melted
- 3 ripe medium bananas, sliced

Lightly grease and preheat the Waffle Baker. Using a food processor, add all of the ingredients except the bananas and process until smooth, stopping once to scrape down the sides of the processor bowl. Add the bananas to the mixture and pulse 5 to 6 times. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 16 4-inch waffles

## 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 1-800-947-3744 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  
1-800-947-3744  
E-mail: [consumer\\_relations@toastmaster.com](mailto: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](http://www.maxim-toastmaster.com).

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>