

VillaWare®



ROSE BOUQUET WAFFLER

*Bakes a single 6 3/4" round waffle
featuring an elegant rose bouquet*



Instructions & Recipes

Please read all instructions carefully and keep this booklet for future reference.

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 electric shock, do not immerse power cord, plug 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 completely 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. Return appliance to VillaWare for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from outlet.
13. Do not use appliance for other than intended use.

HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ELECTRICAL REQUIREMENTS

A short power-supply cord is provided to reduce the risk resulting from being entangled in or tripping over a longer cord. There are longer extension cords available from a variety of retail stores 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 waffle appliance. The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit only one way into a polarized outlet. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

USING YOUR WAFFLER

For best results, follow these simple instructions. When your waffle is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavor of the first set of waffles prepared in your waffle, and it is recommended that you discard these.

1. Set the Waffle Browning Control to your desired setting. At first, try a setting between 3 & 4. You may later adjust it lower or higher according to your preference. A lower setting produces a lighter colored waffle, while waffles made at a higher setting are darker and crisper. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
2. Close waffle and plug into 110/120 volt AC wall outlet. The red indicator light will go on, indicating that the waffle has begun preheating. It will take approximately 5 to 8 minutes to reach baking temperature. The red power light will remain on until you unplug your waffle.
3. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil. A light coating of non-stick cooking spray also works well.
4. When the proper baking temperature is reached, the green light will go on and the Waffle-Tone™ alert will sound. Once heated up, cycle times will be faster.
5. Pour batter onto bottom grid of waffle. The green light will go off as the baking cycle begins.
6. Close waffle and do not open for at least 1 1/2 minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.

7. When the green light goes on again and the Waffle-Tone alert sounds, your waffles should be done according to the Waffle Browning Control setting that you've chosen. If you want them darker, close the lid and continue baking until the desired color is achieved.
8. Remove waffles from the grid using non-metallic utensils.
9. If additional baking is to be done, close waffle to retain heat. Always be sure the green light goes on and the Waffle-Tone alert sounds again before making more waffles.
10. If you need to take a short break, close waffle to maintain heat. When you return to baking, you will notice that the first waffles will bake faster because extra heat has been allowed to build up. Do not leave the baker unattended if used by or near children.
11. When baking is complete, simply unplug power cord from wall outlet to turn waffle off. Leave waffle open to cool. Do not clean waffle until unit is cooled.

WAFFLE BAKING TIPS

- When preparing waffle batter, do not over mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time. Fill bottom grid of waffle with enough batter to cover peak areas of the grid.
- Cake-based waffles, such as the Chocolate and Pound Cake Waffles, are more tender than regular waffles, and may require more care when removing from waffle. Use a spatula to support waffles when removing from the waffle.
- To retain crispness, remove baked waffles to a wire cooling rack to prevent steam from accumulating underneath.
- For more perfectly shaped waffles, trim edges with kitchen shears before serving.
- When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.
- Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffle. Set Waffle Browning Control between 1 & 4. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven or toaster until hot and crisp.

CLEANING AND CARE

Here are a few easy steps to keeping your waffler looking and working like new:

1. Always unplug the waffler and allow it to cool before cleaning. There is no need to disassemble the waffler for cleaning. Never immerse the waffler in water.
2. Brush away any loose crumbs from the grooves. Wipe grids clean with paper towel, absorbing any oil or butter that might be down in the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffler with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. A little metal polish suitable for aluminum may be used occasionally on the top housing. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles, they can damage the non-stick surface.

Recipes

Classic Waffles

Makes about 3 cups batter

1 cup all-purpose flour	2 large eggs, separated
1/3 cup cornstarch	1 tbsp. granulated sugar
1 tbsp. cornmeal (optional)	1 cup milk
2 tsp. baking powder	1/4 to 1/2 tsp. pure vanilla extract
3/4 tsp. salt	1/3 cup unsalted butter, melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form; set aside. Whisk together egg yolks, milk and vanilla. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffler and bake.

Waffle Tip: Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 1 1/3 cups. Bake as directed.

Chocolate Waffles

Makes about 3 cups batter

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| 1 1/2 cups all-purpose flour | 1 cup granulated sugar |
| 1 1/2 tsp. baking powder | 1 tsp. vanilla extract |
| 1/2 tsp. salt | 1 large eggs |
| 1/2 cup (1 stick) unsalted butter | 3/4 cup milk |
| 2 oz. unsweetened chocolate, cut into chunks | |

Sift together flour, baking powder and salt to blend thoroughly; set aside. In large microwave-safe bowl, microwave butter and chocolate on HIGH 1 to 1 1/4 minutes or until butter is melted. Stir chocolate until completely melted. Whisk in sugar and vanilla. (Be sure mixture is not hot enough to cook eggs when added; cool slightly, if necessary.) Beat in eggs, 1 at a time. Add flour mixture, in 3 parts, alternately with milk, in 2 parts. (Batter will thicken as chocolate cools.) Pour or spoon batter onto hot, greased waffle and bake.

Pound Cake Waffles

Makes about 2 1/2 cups batter

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| 1 cup granulated sugar | 1 1/2 cups all-purpose flour |
| 1/2 cup (1 stick) unsalted butter, softened | 1/2 tsp. salt |
| 2 large eggs | 1/4 tsp. baking powder |
| 2 tsp. finely chopped lemon or orange zest | 1/4 tsp. baking soda |
| 2 tsp. freshly squeezed lemon or orange juice | 1/2 cup buttermilk |

In mixer bowl, beat sugar and butter until light and fluffy, stopping to scrape bowl occasionally. Beat in eggs, 1 at a time, until blended. Add lemon zest and juice. In small bowl, whisk together flour, salt, baking powder and baking soda to blend well. On low speed, add flour mixture, in 3 parts, alternately with buttermilk, in 2 parts. Mix just until blended, stopping to scrape bowl often. Batter will be very thick. Spoon batter onto hot, greased waffle and bake.

Rose Bouquet Waffle Serving Suggestions

Fleur de Fruit Waffles – A colorful brunch spread

Make different fruit purées for decorating and serving with Classic or Pound Cake Rose Bouquet waffles. Fresh or frozen raspberries, strawberries and blackberries, as well as fresh mangoes, papayas and apricots, all make wonderful purées. Select fruits to give you a variety of color. Place fruit, 1 kind at a time, in blender jar and process until puréed. Strain to remove seeds, if necessary. Add sugar and flavor with fresh lemon juice or liqueur, as desired. (Purées can be poured into plastic squeeze bottles for easier handling.) Drizzle or spoon onto Rose Bouquet waffles. Arrange on serving platter. Sprinkle with powdered sugar before serving. Serve with additional purées.

Ice Cream Waffle Sandwiches – Perfect for birthday parties!

Bake 2 Rose Bouquet waffles for each ice cream sandwich desired. Place 1 waffle, waffle-side up, on work surface. Spoon about 3/4 cup softened ice cream onto waffle. Top with second waffle, waffle-side down; press gently to flatten ice cream slightly. Immediately freeze until firm. When firm, ice cream sandwiches may be wrapped tightly in plastic wrap, placed in re-sealable freezer bag and returned to freezer for longer storage. Sprinkle with powdered sugar before serving, if desired.

Chocolate Blossoms – A whimsical treat

Spoon a small dollop of sweetened whipped cream onto center of each Rose Bouquet waffle. Sprinkle whipped cream with chocolate shavings, toasted sliced almonds or toasted coconut; garnish with fresh raspberries and mint leaves, if desired. Pass to serve or place on serving platter. These can also be served individually plated with fresh berries or raspberry purée.

Citrus-Glazed Bouquet – Refreshingly simple

Make a glaze by mixing 1/2 cup granulated sugar, 1/4 cup fresh lemon juice and 1/4 cup fresh orange juice in a small bowl until sugar is dissolved. Bake Pound Cake or Classic waffles; place on wire cooling rack, set above wax paper. Using a pastry brush, brush Citrus Glaze over warm waffles. Sprinkle with powdered sugar before serving.

Waffles In-a-Pinch

Waffles can also be made using packaged cake or muffin mixes. Prepare mixes according to package directions. Bake waffles as directed in this booklet. Sprinkle waffles with powdered sugar or drizzle with icing and decorate with candy décor or sprinkles.

ONE-YEAR LIMITED WARRANTY

This VillaWare product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

If you experience a problem with your VillaWare product, please contact Consumer Service. You will be instructed on where to send your product for returns. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare
Consumer Service 866-484-5529
Monday through Friday, 8am - 8pm EST
Saturday, 9am - 6pm EST
villawareservice@tilia.com

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

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Also look for the award-winning UNO™ line of kitchen electrics including wafflers, panini grills, warming trays, toasters and more.

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Printed in China. (8/04)

V410-33010-U00

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