

#### LIMITED WARRANTY\* ONE (1) YEAR:

Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

#### WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.

To guarantee repair or replacement without charge, a dated sales receipt showing purchase within the limited warranty period\* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

**This limited warranty covers appliances purchased and used within the 48 contiguous states plus the District of Columbia and does NOT cover:**

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

\*The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

**RETURNS:** Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#.

C.O.D shipments cannot be accepted.

\*One Year Limited Warranty valid only in the **48 contiguous states plus the District of Columbia, excluding** Alaska, Hawaii, Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

\*\*Any instruction or policy included in this manual may be subject to change at any time.

**Distributed by: MAXI-MATIC® , USA**

18401 E. Areth Ave. Building B. City of Industry, CA 91748

Customer Service Department: (626) 912-9877 Ext. 120 MON-FRI 9am-5pm PCT

Email: [info@maxi-matic.com](mailto:info@maxi-matic.com)

**Elite**  
BY MAXI-MATIC

*Cuisine*

## Belgian Waffle Maker



**Model EWM-9008K**

**Instruction Manual**

## 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 electrical shock do not immerse cord, plugs, or (state specific part or parts in question) 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.
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 the appliance to the nearest authorized service facility 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 or for commercial purposes or industrial use
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. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not attempt to dislodge food when appliance is plugged in
15. A fire may occur if appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.

**SAVE THESE INSTRUCTIONS**

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

## Short Cord Purpose

- 1) A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available and may be used if you exercise caution during use.
- 3) If a longer cord is used please note the following:
  - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over unintentionally.

## Polarized Plug

If this appliance has a **polarized plug** (meaning one blade is wider than the other one), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. 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 attempt to modify the plug in any way.

***This appliance is intended for Household Use Only.***

## Features

In order to enjoy the features of your new Belgian Waffle Iron please take a few moments to go over these important features. It will help you understand and utilize your cooker to its full cooking potential.

**Non-Stick Cooking Surfaces:** Two surfaces to allow cooking on both sides for delicious fluffy waffles.

**Cook / Stand-by Indicator Light:** Assists in giving you controlled cooking over your Waffles.

**Compact Storage:** Unit folds up for easy storage. Convenient and takes up less space

**Cool-Touch Exterior:** A cool touch handle and exterior casing provides convenient handling of unit.

## How to Use

- 1) When using for the first time, wipe the surface of the cooking plates with a damp cloth and dry.  
**Note:** First use will burn off the manufacture protective coating. This may cause slight smoking from unit. It is not harmful and will stop after first use.
- 2) Brush the plates with butter or margarine if desired.
- 3) Plug the unit into an electrical outlet. The green Stand-By light will turn on.
- 4) Close the lid of the waffle iron and prepare desired waffle recipes while the unit is heating up.
- 5) When the waffle iron's thermostat has reached the right temperature, the red Cook light will go on.
- 6) Open the lid of the waffle iron, carefully pour the waffle batter into the center of each waffle form slowly. Make sure not to overflow the waffle form cavities.
- 7) Gently close the top lid of the waffle iron; do not force shut. Steam will eject from between the waffle iron so please ensure that fingers do not get in contact with the steam.  
**Note:** During toasting and process of making the waffles, the red Cook light will periodically turn on and off to maintain the right temperature.
- 8) Your waffle will be toasted in 2-3 min. Or longer to suit your taste.
- 9) Lift the lid of the waffle iron and remove each waffle carefully using a fork or knife at the corners of each waffle.
- 10) Close the top of waffle iron to preserve the heat until ready to toast the next waffle.
- 11) Unplug unit when finish using.

## Care and Cleaning

- Clean the unit only after you have unplugged it for 2 – 3 hours.
- Wipe the inside of the unit with a paper towel.
- Next, wipe the fry chamber with a damp wet cloth, which has a little soapy water on it.
- Wipe the exterior of the waffle iron with a damp cloth. Make sure that no moisture, oil or grease remains in the cooling slots.
- **Do not clean the interior / exterior with a scouring pad, abrasive or steel wool as this will damage the finish.**
- **Do not immerse the unit in water.**

# Recipes

## Waffles

### Classic Belgian Waffles

#### Ingredients

1 pkg. dry yeast	2 1/2 cups sifted flour
2 cups lukewarm milk	1/2 Tsp. salt
1 Tsp. Vanilla	1 Tbsp sugar
4 eggs, separated	1/2 cup melted butter

Sprinkle yeast over warm milk; stir to dissolve. Beat egg yolks and add to yeast mixture with the vanilla. Sift together flour, salt, and sugar; add to liquid ingredients. Stir in melted butter and combine thoroughly. Beat the egg whites until stiff; carefully fold into the batter. Let mixture stand in a warm place about 45 min. or until mixture doubles in bulk. Use 7/8 cup mix per waffle. Makes 5 Belgian waffles.

### Cinnamon Banana Waffles

#### Ingredients:

1 3/4 C flour	1 Tbsp. baking powder
3/4 Tsp. cinnamon	1/4 Tsp. Salt
2 egg whites -- whipped	1 1/2 C skim milk
2/3 C banana -- mashed	1/2 C applesauce

Prepare waffle iron with cooking spray and heat up.

In a mixing bowl, combine flour, baking powder, cinnamon, and salt. In another mixing bowl, combine egg whites, milk, banana, and applesauce.

Add dry ingredients to wet ingredients just until moistened.

Pour enough batter to fill two-thirds of the waffle iron. Cook until crisp and golden brown. Set aside.

Repeat with remaining batter.

Servings: 4-5

### Buttermilk Pecan Waffles

#### Ingredients:

2 Cups Flour	1 Tbsp. Baking powder
1 Tsp. Baking soda	1/2 Tsp. Salt
4 Eggs	2 Cups Buttermilk
1/2 cup Margarine -- melted	3 Tbsp. Pecans -- chopped

Combine the flour, baking powder, baking soda and salt; set aside.

In a mixing bowl, beat eggs until light. Add buttermilk; mix well.

Add dry ingredients and beat until batter is smooth. Stir in butter.

Pour about 3/4-cup batter onto lightly greased preheated waffle iron. Sprinkle with a few pecans. Bake according to manufacture's directions until golden brown. Repeat until batter and pecans are gone.

Servings: 4-5

### Chocolate Waffles

#### Ingredients:

1/2 Cup Shortening	1 1/2 Cup Cake flour
1 Cup Sugar	1/2 Tsp. Vanilla
2 Eggs	2 Baking powder
2 Squares unsweetened Chocolate	1/2 Cup Milk
1/4 Tsp. Salt	

Cream shortening and sugar. Add well-beaten egg yolks.

Melt chocolate over hot water, and add to creamed shortening and sugar mixture. Mix thoroughly.

Sift flour, measure, and sift with baking powder and salt, and add alternately with milk to chocolate mixture. Add vanilla. Fold in stiffly beaten egg whites. Bake in hot waffle iron.

Serve with hot syrup, whipped cream, or ice cream.

Servings: 4-5

### Apple Waffles

#### Ingredients:

1 1/2 Cup Flour	1 Tbsp. Sugar
2 Tsp. Baking powder	1/2 Tsp. Ground cinnamon
1/4 Tsp. Salt	2 Egg yolks
1 Cup Milk	1/4 Cup Cooking oil
1 Cup Apple, peeled & chopped	2 Egg whites

In a mixing bowl, combine flour, sugar, baking powder, cinnamon and salt.

In another bowl, beat egg yolks slightly. Beat in milk and cooking oil. Add the egg yolk mixture to the flour mixture all at once. Stir just until combined, but still slightly lumpy.

Stir in the chopped apple.

In a small bowl, beat egg whites until stiff peaks form (Peaks will stand straight.)

Gently fold beaten egg whites into batter, leaving a few fluffs of egg white.

Pour enough batter to fill two-thirds of the waffle iron. Cook until crisp and golden brown. Set aside.

Repeat with remaining batter.

Servings: 4-5

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