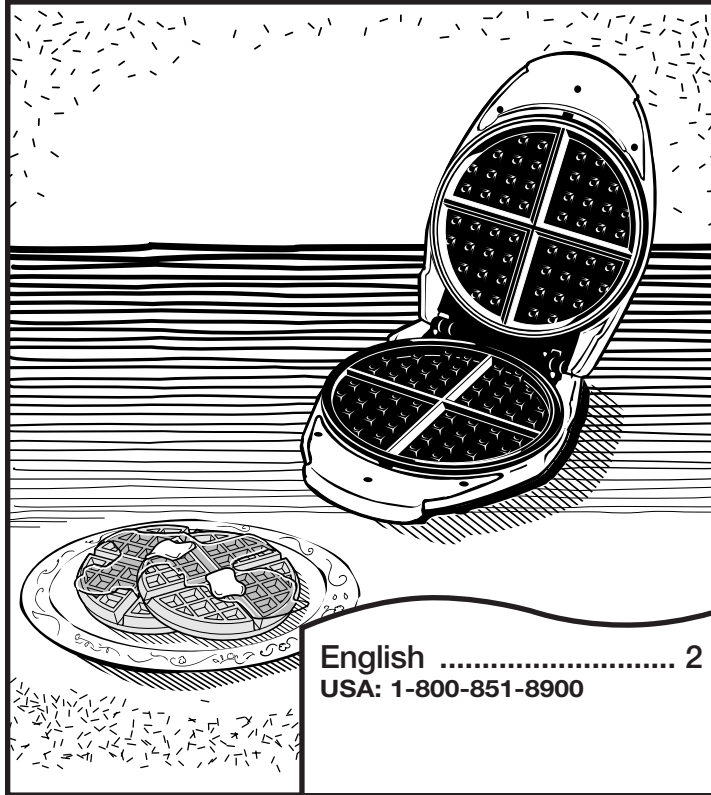


Hamilton Beach®

Waffle Baker



English 2
USA: 1-800-851-8900

840056600

Waffle Baker Safety

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, plug or cooking unit 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.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical 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, including the stove.
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.
14. Do not use appliance unattended.
15. When using this appliance, provide 4 to 6 inches air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may cause a problem.

16. Make sure that neither the cord nor yourself touch any hot part of the appliance due to danger of burning.
17. Place the appliance only on a dry and level surface.
18. Never remove the waffle with any kind of cutting device or other metallic kitchen utensil.
19. Always allow the appliance to cool down completely before putting it away and never wind the cord around the appliance while it is still hot.
20. Do not immerse.

SAVE THESE INSTRUCTIONS

CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

To avoid an electrical circuit overload, do not operate another high wattage appliance on the same circuit with the waffle baker.

Model 26400: This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug.

Model 26500: This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). The plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating is equal to or greater than the rating of the waffle baker. If polarized plug, an extension cord rated at least

13 amperes may be used. If 3-prong plug, a grounded type 3-wire extension cord (3-prong plug) rated at least 13 amperes may be used. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

How to Use

BEFORE FIRST USE: Wipe the bottom and top cooking grids with a soapy, damp cloth. Rinse cloth then wipe grids again.

1. Spray or brush the cooking grids with vegetable oil.
2. Plug cord into electrical outlet. The yellow preheat light will glow.
3. Preheat with cover closed until light goes out.
4. Raise cover and pour $\frac{2}{3}$ to $\frac{3}{4}$ cup batter onto center of cooking grid. Lower cover.
5. The yellow preheat light will soon glow again.
6. Waffles are done in about 5 to 8 minutes or when steam from the waffle baker slows.
7. Unplug unit when through cooking.

How To Clean

1. Unplug from outlet and let cool.
2. Wipe cooking grids and outside of unit with a damp, soapy cloth. Rinse cloth and wipe grids again.
3. Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit.

DO NOT IMMERSE IN WATER OR OTHER LIQUID.

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Recipes

TIPS: The Belgian waffle grid holds more batter than a traditional grid. These recipes give a range of batter to use, for example, $\frac{2}{3}$ to $\frac{3}{4}$ cup. The larger amount should be used for a Belgian waffle grid.

Waffles can be frozen and then reheated. Make a large batch ahead of time and let cool on a cooling rack. Freeze in airtight storage bags then heat in an oven or microwave.

Weekend Waffles

1 cup flour	3 eggs, separated
3 teaspoons baking powder	1 cup milk
$\frac{1}{4}$ teaspoon salt	4 tablespoons oil
1 tablespoon sugar	1 teaspoon vanilla

In a large bowl, whisk together flour, baking powder, salt, and sugar. Set aside. Beat egg whites until stiff. Add milk and egg yolks to flour mixture. Stir until smooth. Add oil and vanilla to batter and mix well. Fold egg whites into the batter. Pour about $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the middle of the waffle baker. Cook 5 to 6 minutes or until golden brown.

Makes 4 to 6 waffles.

Buttermilk Waffles

1 $\frac{1}{2}$ cups flour	1 $\frac{1}{2}$ cups buttermilk
1 $\frac{1}{2}$ teaspoons baking powder	6 tablespoons butter, melted
$\frac{1}{2}$ teaspoon baking soda	2 eggs, beaten lightly
$\frac{1}{2}$ teaspoon salt	

In a medium bowl, whisk together flour, baking powder, baking soda, and salt; stir in buttermilk, butter, and eggs, stirring until thoroughly mixed (batter will be thick). Pour

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about $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the middle of the waffle baker. Close lid and cook 6 to 7 minutes or until golden brown. **Makes 4 to 6 waffles.**

Banana Sour Cream Waffles

1 cup flour	1 cup sour cream
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{4}$ cup milk
$\frac{1}{4}$ teaspoon baking soda	$\frac{1}{4}$ cup butter, melted
$\frac{1}{4}$ teaspoon salt	1 ripe banana, mashed
1 egg, separated	

In a large bowl, whisk together flour, baking powder, baking soda, and salt; set aside. In a small bowl, beat the egg white with a whisk until light peaks form. Add egg yolk, sour cream, milk, butter, and banana to the flour mixture and mix well. Fold in the whipped egg white. Pour $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the waffle baker. Cook 6 to 7 minutes or until golden brown. **Makes 4 to 6 waffles.**

Cinnamon-Raisin Waffles

1 cup flour	1 egg
2 tablespoons brown sugar, packed	$\frac{1}{2}$ cup milk
2 teaspoons baking powder	2 tablespoons oil
$\frac{1}{4}$ teaspoon salt	$\frac{1}{3}$ cup raisins
$1\frac{1}{2}$ teaspoons cinnamon	

In a small bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon. In a large bowl, whisk together the egg, milk, and oil. Add the flour mixture to the milk mixture. Stir until the batter is just combined. Stir in the raisins. Pour about $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter onto the waffle baker. Cook 6 to 8 minutes or until golden brown. **Makes 4 to 6 waffles.**

Crispy Ginger Ale Waffles

2 cups baking mix (for example, Bisquick)
2 tablespoons oil
 $1\frac{1}{2}$ cups ginger ale

Whisk together baking mix, oil, and ginger ale. Let sit five minutes. Pour $\frac{3}{4}$ cup into waffle baker. Bake 6 minutes.

Makes 4 waffles.

Chocolate Dessert Waffles

$\frac{1}{4}$ cup vegetable shortening	3 tablespoons unsweetened baking cocoa
$\frac{1}{2}$ cup sugar	1 teaspoon baking powder
1 egg	Pinch of salt ($\frac{1}{16}$ teaspoon)
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ cup milk
$\frac{2}{3}$ cup flour	

In a small mixing bowl, cream shortening and sugar until well blended. Add egg and vanilla; blend until smooth. Add remaining ingredients and mix until well blended. Batter will be thicker than normal waffle batter. Spray grids with non-stick cooking spray. Place $\frac{2}{3}$ to $\frac{3}{4}$ cup of batter into the middle of the waffle baker. Close lid and cook 6 to 7 minutes. Remove and serve topped with vanilla ice cream. **Makes 3 to 4 waffles.**

Need Help or Information?

Call our toll-free customer service numbers. Please note the model, series, and type number located on the bottom of the waffle baker, or have the unit close by. This will help us answer your question.

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, nonstick soleplate and/or nonstick cooking surfaces. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model and serial numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

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