

belgian wafflemaker



Michael Graves

The highly acclaimed work of designer Michael Graves has restored a sense of humanity to modern architecture. Graves, one of the most noted architects of our time, has designed buildings for such clients as Disney™ including the company's corporate headquarters and the Walt Disney™ World Swan and Dolphin Hotels. Gifted in design at every scale, Michael Graves has created products for the home that carry labels such as Alessi, FAO Schwarz, and Steuben. His work has been recognized with scores of awards. Most recently Michael Graves was selected for the 2001 American Institute of Architects Gold Medal award, the highest honor given by the AIA to an individual. In 1999, President Clinton presented Michael Graves with the National Medal of Arts.

The Michael Graves Design™ Collection provides an inspired balance of form and function. Sensible and sublime, practical and whimsical, the objects envisioned by this world-renowned architect infuse our daily lives with joy.

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belgian wafflemaker

owner's manual

SAVE THIS USE AND CARE BOOK



MGD700

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BLACK & DECKER

Please call 1-800-231-9786 with questions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

Read all instructions before using.

- Do not touch hot surfaces; use handles only.
- To protect against a risk of electric shock, do not immerse cord, plug, or any other part of this wafflemaker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use. Allow to cool before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment. Or, call the toll-free number listed on the cover of this manual.
- The use of attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not allow cord to touch hot surfaces or hang over the edge of table or counter.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Use extreme caution when moving an appliance containing hot oil or other hot liquids.
- To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet. Do not yank on cord.
- Do not use wafflemaker for other than intended use.
- Do not operate in the presence of explosive and/or flammable fumes.
- This product is intended for household use only and not for commercial or industrial use. Use for anything other than intended will void the warranty.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

This appliance has a polarized plug — one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

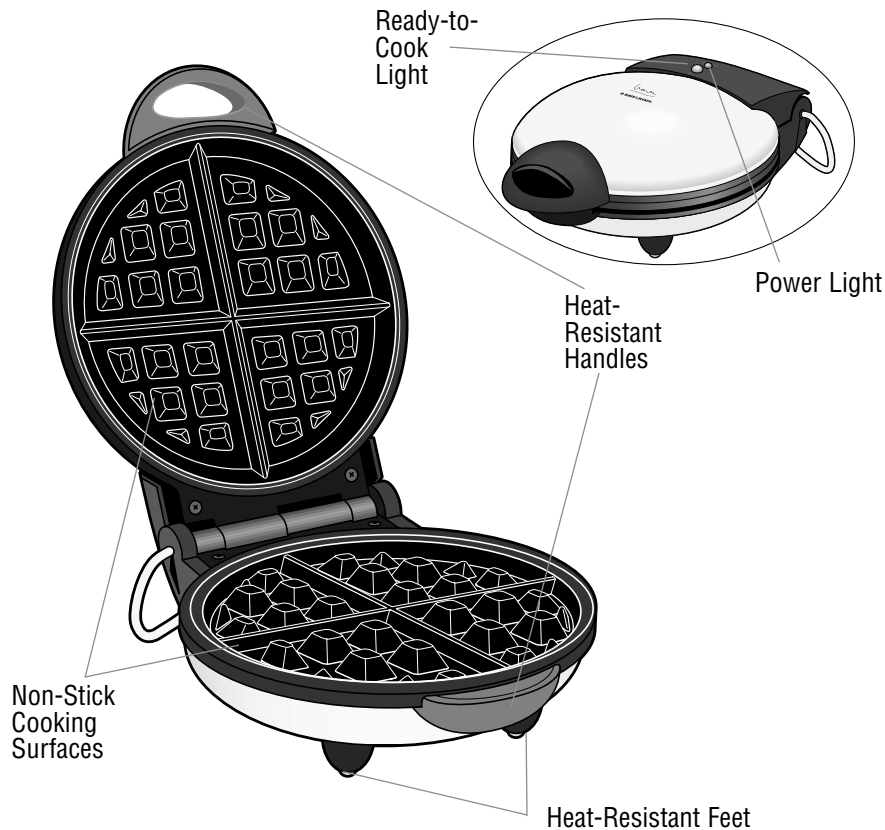
ELECTRICAL CORD

The short power-supply cord of this appliance was selected to reduce the possibility of tangling in or tripping over a longer cord. If more length is needed, use an Underwriters Laboratories (UL)-Listed extension cord rated no less than 15-amperes and 120 volts. When using an extension cord, do not let it drape over the working area or dangle where someone could accidentally trip over it. Handle cord carefully for longer life; avoid jerking or straining it at outlet and appliance connections.

TAMPER -RESISTANT SCREW

This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user serviceable parts inside. Repair should be done only by authorized service personnel.

WAFFLEMAKER PARTS



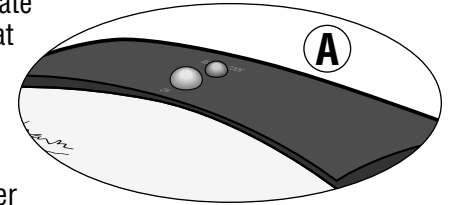
HOW TO USE

1. Open the unit by lifting the Handle. The top section will rest in a vertical position (See Call Out). The hinge between the sections is designed to be loose. This allows the waffle to rise evenly and for steam to escape.
2. **IMPORTANT Before First Use:** Condition the non-stick cooking surfaces with a light coating of cooking oil before first use. Do not use non-stick cooking spray. Thoroughly brush the oil onto the cooking surfaces or wipe on with a paper towel. Be sure to coat the cooking surfaces. Wipe OFF excess oil with paper towels. You only need to do this the FIRST time you use this appliance.

Baking Waffles

NOTE: Be sure you have “conditioned” the cooking surfaces (See “IMPORTANT Before First Use”).

1. Close the lid and plug the cord into a standard electrical outlet. The Power Light will come on to indicate the unit is heating. Use the preheat time (about 4½ minutes) to prepare your batter. When the Ready-to-Cook Light cycles on, the unit is preheating (A).
2. Open the unit, pour ½ cup of batter onto the lower cooking surface, and spread it evenly over the entire lower surface. (Pouring more than this will cause excess batter to seep out over the edges.)
3. Carefully close the top. Keep hands away from the unit as steam escapes during baking. The Ready-to-Cook Light will cycle on and off during baking to maintain temperature. Cooking time is about 4-6 minutes, depending on the type of batter/ingredients you used and the amount of browning and crispness you’d like.
4. Use a timer for accurate waffle cooking. Avoid opening the unit during the baking cycle as this may cause the waffle to stick or split.
5. When the waffle is done and the steam has stopped escaping, open the top and use a fork to remove the waffle. Be careful not to scratch the non-stick coating with the fork. If the waffle sticks, lightly re-oil the cooking surfaces.
6. Since this wafflemaker semi-cuts the waffle into 4 sections, you may want to have a plate nearby when removing the waffle in case it separates into parts. Keep the lid closed between cooking batches of waffles to preserve heat.
7. When all waffles are baked, unplug the cord, open the unit, and allow it to cool before cleaning.



Helpful Hints

1. Belgian waffles are great for breakfast, lunch, snacks, or desserts. Consider the following toppings to create tasty treats: sliced fruits or berries, syrup or honey, whipped cream, ice cream, jelly or jam, powdered sugar, or fruit yogurt.
2. Baked waffles freeze well. Cook all the batter. Cool the waffles and place paper towels between them. Wrap them in plastic wrap or freezer bags, and freeze. No need to defrost them when you want to reheat frozen waffles. Just heat them in a toaster or toaster oven.
3. If a waffle sticks and splits when you try to open the lid, close the wafflemaker and continue baking until the waffle is crisp (another minute or so). Crisp waffle pieces are easier to remove from the cooking grids.

CLEANING YOUR WAFFLEMAKER

NOTE: No maintenance or service to this appliance is required other than the cleaning procedure described in this manual. There are no user-serviceable parts.

1. Be sure the unit is unplugged and completely COOL before cleaning. Wipe the cooking surfaces with a damp sponge or cloth. DO NOT IMMERSE THE UNIT nor run water directly onto the cooking surface.
2. Do not use steel wool pads, sharp or pointed objects, or other abrasive cleaners on the cooking surfaces as they may damage the non-stick coating. To remove cooked-on batter, use a plastic bristle brush or nylon mesh pad. Be sure to clean the handles after each use.
3. Wipe the outside surfaces with a damp soapy sponge or cloth. Dry thoroughly with a soft cloth. Do not use harsh or abrasive cleaners that may scratch or mar the exterior surfaces. Never spray or apply cleaners directly to the wafflemaker; instead, apply the cleaner to a cloth and rub on.

RECIPE

Crisp & Golden Waffles

- | | |
|--------------------------|---------------------------|
| 1 egg | 3 tablespoons sugar |
| 2 cups all-purpose flour | 3 teaspoons baking powder |
| ¼ cup vegetable oil | ¼ teaspoon salt |
| 1½ cups milk | 1 teaspoon vanilla |

In medium bowl, beat egg until frothy. Add remaining ingredients; mix until smooth. Add a heaping ½ cup batter to preheated wafflemaker and spread evenly over the non-stick cooking surface with a rubber spatula. Close unit and bake for approximately 5-6 minutes. Carefully remove waffle (lightly re-oil the cooking surface if sticking occurs). Repeat with remaining batter.

Yields: 5 Waffles

NEED HELP?


For service, repair, or any questions regarding your appliance, call the “800” number on the cover of this book. Do NOT return the product to the place of purchase. Do NOT mail the product back to the manufacturer nor bring it to a service center. You may also want to consult the website: www.applicaconsumerproductsinc.com.

FULL ONE-YEAR WARRANTY

Applica warrants this product against any defects that are due to faulty material or workmanship for a one-year period after the original date of consumer purchase. This warranty does not include damage to the product resulting from accident, misuse, or repairs performed by unauthorized personnel. If the product should become defective within the warranty period, or you have questions regarding warranty or service, call Consumer Assistance and Information toll free at: 1-800-231-9786. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

Product may vary slightly from what is illustrated.

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Pub. No.178123-00-RV00

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