



food
network™

belgian waffle maker

instruction and recipe booklet

STYLE #18005

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IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. To protect against electric shock, do not immerse waffle maker in water or liquid. This may cause personal injury or damage to the product.
4. Do not touch hot surfaces. Use handles.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. In order to avoid the risk of electric shock, never try to repair the waffle maker yourself. Return appliance to an authorized service facility for examination, repair or adjustment. An incorrect reassembly could present a risk of electric shock when the waffle maker is used.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors or for commercial purposes.
11. Do not use this appliance for purposes other than the one for which it was designed.
12. Do not let cord hang over edge of table, counter, or let cord touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.

16. To disconnect remove plug from outlet.
17. Always unplug after use.
18. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
19. Use with wall receptacle only.
20. Never leave unattended while plugged in or while in use.

CAUTION: Hot Surfaces. This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.

This appliance is hot during operation and retains heat for some time after use. 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.

SAVE THESE INSTRUCTIONS.

other consumer safety information

This appliance is for household use only. It should be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

Short Power Supply Cord

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with deep-fat fryers and cooker/fryers. If a long detachable power-supply cord or extension cord is used, the marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord, and 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.

Plasticizer Warning Caution

CAUTION: To prevent plasticizers from migrating from of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken and permanent blemishes or stains may appear.

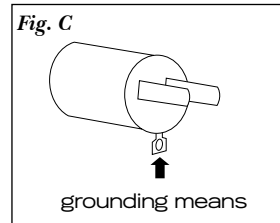
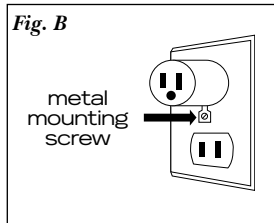
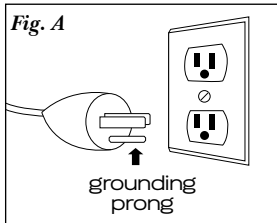
Electric Power

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.

Grounding Instructions

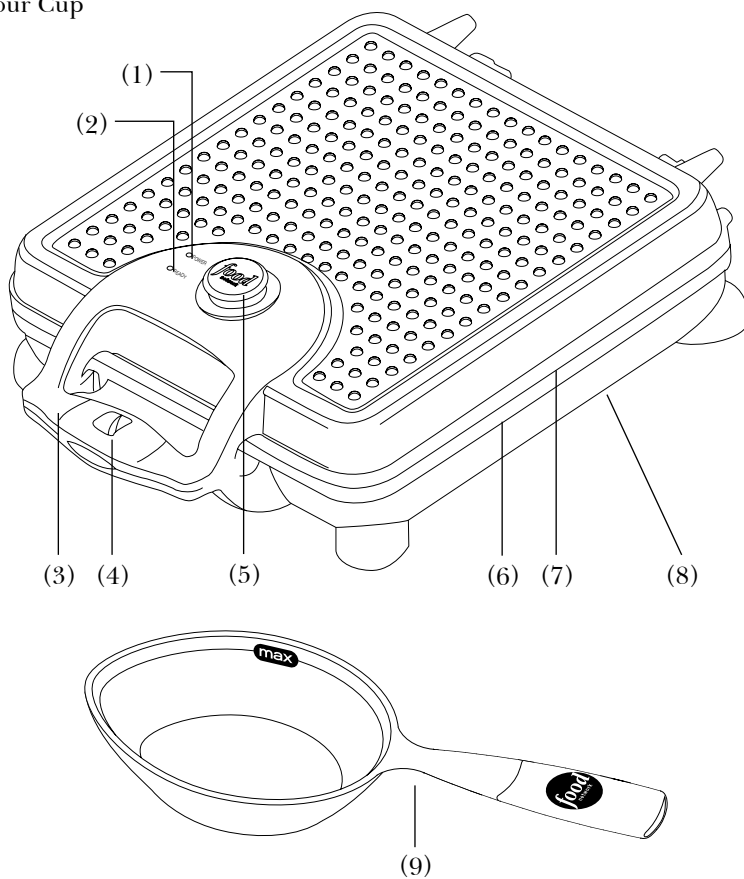
This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3-prong grounding plug to a 2-ground receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded outlet box as shown in Figure C, using a metal screw.

Note: This appliance has a grounded 3-prong. Connect to a proper outlet only. Do not attempt to modify the plug in any way.



parts & features

1. Red Power Light
2. Green Ready Light
3. Handle
4. Lock
5. Temperature Control Dial
6. Bottom Non-Stick Cooking Plate
7. Top Non-Stick Cooking Plate
8. Cord Wrap
9. Pour Cup



assembly & use

Before Initial Use

Carefully unpack the waffle maker and remove all packaging and materials. Wipe the cooking plates with a damp cloth to remove all dust, and then dry. Wipe outer surfaces with a slightly damp soft cloth or sponge.

Never immerse waffle maker body in water or any other liquids. Set the appliance on a dry, clean and flat surface.

NOTE: When your waffle maker is heated for the first time, it may emit a slight smoke or odor. This is normal and should disappear after one or two uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first waffles prepared in the waffle maker, it is recommended that these be discarded.

CAUTION: Take care to prevent water from running into the appliance.

Using this Waffle Maker

1. Unfold lock and lift top cooking plate. Before baking the first waffles of the day, use a heat-proof pastry brush to lightly coat the top and bottom waffle plates with vegetable oil. Do not use non-stick sprays as they can cause build-up on the cooking plates.
2. Plug closed unit into a 120V AC electrical outlet. The red POWER light will illuminate and remain lighted during use.
3. Turn the temperature control dial to the crispy setting to preheat.
4. While preheating, prepare waffle batter.
5. After approximately 8 minutes, the green Ready light will illuminate and the unit will beep, indicating the unit is preheated and is ready for use.
6. Set the waffle temperature control to the desired setting.
7. Open unit. Pour just enough batter (usually about 1 2/3 cup) to fill lower grid so that the peak area is covered.
If necessary, use a spatula to spread the batter into the corners of the plate. Try not to overfill, batter will expand when cooked.
8. Close unit. The green Ready light will turn off as the baking cycle begins.

9. Once the green Ready light is illuminated and the unit beeps, the waffles can be checked for doneness. If the unit is still steaming at this point, allow to cook further until steaming stops. Once unit is no longer steaming and waffles are uniformly of desired color, waffles can be removed.
10. Lift the top cooking plate gently; if it pulls, continue cooking for 1 minute and test again. Waffles should be baked according to the temperature control setting chosen. If the waffles need to bake to a darker finish, close the lid and continue baking until the desired color is achieved.
11. Remove waffles from the cooking plates using non-metallic utensils.

Note: If additional waffles are to be baked, keep the wafflemaker closed to retain heat. Always be sure the green light is illuminated before baking more waffles. Waffles made later will bake faster because extra heat has been retained.

12. When baking is complete, unplug the power cord from electric outlet.
Lift top cooking plate and allow to cool.
13. Do not clean until unit has been fully cooled.

Waffle Baking Tips

1. When a waffle is done the top cooking plate should lift easily. Lift the plate gently; if it pulls, continue cooking for 1 minute and test again.
2. The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters.
3. For more evenly shaped waffles, spread thick batters to the outer edge of the cooking plate using a heat-proof rubber spatula or other non-metallic utensil before closing the lid.
4. Cake-based waffles are more tender than regular waffles and may require more care when removing from the waffle maker.
5. To retain crispness, move baked waffles to a paper napkin or a wire cooking rack to absorb any condensation. To keep waffles hot, place on an ovenproof dish on an oven rack and warm at about 200-250°F (90-120°C).
6. Most waffles will keep for about 20 minutes before they begin to dry out.
7. Cooled waffles can be re-warmed and re-crisped individually by returning them to the hot waffle maker. Set waffle temperature control to Tender. Place waffle on cooking plate so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.

care & cleaning

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Cleaning

CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.

1. Never immerse appliance in water or other liquids. Never place waffle maker in dishwasher.
2. The waffle cooking plates should be cleaned and conditioned before each heating.
3. Brush cooking plates with a clean, soft pastry brush or cloth. To condition plates, lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. Carefully follow suggested cleaning procedures below. After a time, if waffles show signs of sticking, recondition as needed.
4. To protect non-stick surfaces, use only plastic, nylon or wooden utensils.
5. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes, then wipe softened batter off with a paper towel or soft cloth. 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 cooking surfaces. Do not use steel wool or coarse scouring pads.
6. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

Storage

After cleaning, store for future use. Make sure unit is unplugged and fully cooled. Never wrap cord tightly around appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break. To store waffle maker, lock handle and stand it upright to save space. Wrap cord around cord wrap area on the bottom of the unit.

warranty & customer service

What does your warranty cover? Any defect in material or workmanship.

For how long after the original purchase? Two years.

What will we do? Provide you with a new one.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. 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, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



This waffle maker was designed for cooks, by cooks. We took all the features we loved from all the waffle makers we've used over the years and put them together to make this one. We love it, and we hope you will too.

Waffle makers make it easy to make weekend brunch for a crowd, or weekday breakfast for two. Waffles can even be dinner, like the classic soul food combo of fried chicken and waffles.

Here's what you need to know to get the most out of your waffle maker:

- Use a gentle hand when mixing waffle batter; a few lumps are fine.
- For extra-airy waffles, try yeasted doughs; for ultra-crispy, go with baking powder-leavened.
- The deep pockets on Belgian waffles are great for holding sauteed fruit, butter, or syrup.
- Resist the temptation to open the waffle maker too soon — you'll know your waffles are done when they stop steaming (or when the light turns green).
- Leftover waffles freeze well; toast them in the oven before serving.

The recipes on the next few pages should put you well on the way to waffle success.

For ideas and inspiration, watch Food Network and visit us at FoodNetwork.com.



waffles

- 1¾ cups all-purpose flour
- 1¾ teaspoons baking powder
- ⅛ teaspoon salt
- ⅛ teaspoon ground nutmeg
- 1½ cups milk, at room temperature
- 2 large eggs, at room temperature, separated
- ½ teaspoon vanilla extract
- ¼ cup unsalted butter, melted, plus more for brushing the iron
- 1 large egg white, room temperature
- ¼ cup sugar
- Maple syrup, jam, fresh fruit or yogurt

1. Preheat to desired setting.
2. Whisk together flour, baking powder, salt, and nutmeg in a large bowl. In another bowl, whisk together milk, egg yolks, vanilla, and butter. Stir milk mixture into flour mixture. Take care not to overmix batter.
3. In medium bowl, whip the 3 egg whites with a hand-held electric mixer until they just begin to hold a loose peak. Scatter sugar over whites and continue beating until they hold a soft peak. Using a rubber spatula, fold a third of egg whites into batter to lighten base. Fold in remaining whites.
4. Brush surface of waffle maker with butter. Pour in enough batter to lightly cover surface of the iron (about 1 cup). Cover and cook until waffles are golden brown and slightly crisp, about 5 to 7 minutes. Repeat with remaining batter.
5. Serve waffles immediately with syrup, jam, fresh fruit, or yogurt.

Makes 12 waffles.



whole wheat oatmeal waffles with apples and sausage

Let this batter rise overnight for a quick and delicious waffle breakfast. In the morning, cook the apples and sausage first, and hold it over a low heat while you make the waffles.

Waffles:

- 1½ cups milk
- 1 package active dry yeast
(about 2 heaping teaspoons)
- 6 tablespoons unsalted butter, melted
- 1 cup bread flour
- ½ cup whole wheat flour
- ½ cup light brown sugar
- ¼ teaspoon kosher salt
- 1 cup old-fashioned rolled oats
- 2 large eggs, lightly beaten
- ½ teaspoon baking soda

Sautéed Apples and Sausage:

- 4 baking apples, like Rome or Gravenstein
- 2 tablespoons unsalted butter
- ½ pound fresh sage breakfast sausage
- ½ cup apple cider
- ½ cup heavy cream
- ½ teaspoon kosher salt
- 2 teaspoons chopped fresh sage leaves
- 1 tablespoon chopped fresh flat-leaf parsley



Waffles:

1. The evening before serving, start preparing batter to give it time to rise. Warm milk in small sauce pan or microwave until it is about body temperature, about 100°F. Transfer to large bowl. Sprinkle yeast over surface of milk. Set aside until yeast dissolves and foams, about 5 minutes. Whisk in butter, flours, brown sugar, and salt, stirring to remove all lumps. Cover tightly with plastic wrap. Leave at room temperature overnight, or at least 6 hours.
2. When ready to serve: Preheat waffle iron to desired setting.
3. Whisk oats, eggs and baking soda into batter.
4. Pour ⅓ to ½ cup of batter per waffle and cook until the outside of waffle is crisp and inside is cooked through, 3 to 5 minutes.

Sautéed Apples and Sausage:

1. Peel, core, and cut apples into large dice; set aside.
2. In a heavy skillet, melt 1 tablespoon of butter, add sausage, and cook until firm and brown, about 5 minutes. With slotted spoon, transfer the sausages to a plate to cool. Cut on an angle into 1-inch pieces.
3. Add remaining tablespoon butter to pan. Add apples and cook until lightly browned, about 5 minutes. Return sausage to pan with collected juices, along with cider, heavy cream, salt, and sage. Bring to a boil; cook until cream is thickened, about 3 minutes. Stir in parsley. Serve over waffles.

Makes 4 to 6 servings.

pumpkin waffles with maple walnut apples

Waffles:

- 1 cup cake flour
- ¼ cup wheat germ
- ⅓ cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon pumpkin pie spice
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon fine salt
- ¾ cup milk
- ½ cup pumpkin puree
- ¼ cup melted butter
- ¼ cup melted shortening (transfat-free)
- 1 large egg
- 1 large egg white

Topping:

- 2 to 3 tablespoons unsalted butter
- 2 crisp apples, peeled and thinly sliced
- ¼ cup pure maple syrup
- ½ cup toasted walnuts

1. Preheat waffle iron to desired setting.
2. Whisk flour, wheat germ, sugar, baking powder, spices, and salt together in large bowl.
3. Beat together milk, pumpkin, melted butter and shortening, egg, and egg white in large liquid measuring cup. Make a well in center of dry ingredients and pour in wet ingredients. Whisk together to make a slightly lumpy batter.
4. For the topping: Melt butter in skillet over medium heat. Add apples and let cook until slightly browned but still crisp, about 4 minutes. Add maple syrup and walnuts and toss to coat. Set aside.
5. Pour and spread about 1 cup batter into waffle maker. Cover and cook until crisp and a rich golden brown, about 7 minutes. Steam will puff out of the iron while the waffles cook; when this stops, the waffle is cooked. Repeat with remaining batter. Serve hot with apples.

Makes 4 servings.

blueberry maple syrup

- 1 cup blueberries
- ¼ cup maple syrup
- 1 cinnamon stick
- 1 tablespoon unsalted butter
- 1 teaspoon lemon juice

1. Toss blueberries with maple syrup in a small saucepan.
2. Add cinnamon stick and cook over high heat, stirring occasionally, until boiling and blueberries burst, 5 minutes.
3. Remove from the heat, discard cinnamon stick, stir in the butter and lemon juice.
4. Serve warm.

Makes 1 cup.

nutty spiced butter spread

- 2 sticks unsalted butter
- 1/2 cup pecan pieces
- 1/4 cup light brown sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon finely grated orange zest

1. Pulse ingredients together in a food processor. Serve.

Makes 1 cup.

caramel-fudge sauce

- 4 ounces good quality bittersweet chocolate, broken in pieces
- 1/2 cup sugar
- 2 tablespoons light or dark corn syrup
- 2 tablespoons water
- 3/4 cup heavy cream
- 4 tablespoons unsalted butter
- 1 teaspoon pure vanilla
- Pinch salt

1. Finely chop chocolate up in food processor or with serrated knife.
2. Combine sugar, corn syrup and water in medium saucepan. Cook over medium-high heat swirling the pan, but not stirring, until the sugar is amber in color, about 8 minutes. Pull pan from the heat and carefully whisk in the cream, butter, vanilla and salt. (Take care; it may spatter.)
3. Pour the warm caramel into the chocolate and whisk until smooth. Serve sauce warm, or store in a sealed container in the refrigerator for up to 1 week. Reheat slowly.

Makes 1 cup.



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