



**WAFFLE MAKER
MODEL NO: TSK-287BB**



ITEM#2404

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IMPORTANT SAFEGUARDS

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

- Read all instructions
- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit 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 and before cleaning.
- Allow cooling before putting on or taking off parts and 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 appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surface.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, remove plug from wall outlet.
- Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Merchandise for household use only.

No user-serviceable parts inside. Refer to qualified service personnel.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

Waffle Maker

Thank you for choosing the Crofton Waffle Maker. This versatile Waffle Maker with non-stick cooking surface was made for strength and to withstand hard use.

Features

Appliance

- Non-stick finish.
- Pre-set cooking temperature
- 1000 watts of cooking power.
- Indicator light will go ON once appliance is plugged into electrical outlet.
- Indicator light will turn OFF when the appliance has reached desired cooking temperature. Indicator light cycles ON and OFF during cooking process showing that the appliance is maintaining the preset temperature.

Use

Preparation for Use

When using for the first time, remove all labels, wipe the surface of the grids with a damp cloth and dry thoroughly.

Operating Procedures

1. Plug the cord into an AC wall outlet.
2. Adjust variable temperature control for desired texture and color from light to dark brown (max). As you adjust the temperature your waffle will become browner and crisper.
3. The Indicator light will go ON to signal that the appliance is plugged in and heating up. The Indicator light will go OFF once waffle maker has reached preset temperature determined by variable temperature control.
4. Lightly grease the grids. Use vegetable cooking spray or lightly oil the grids with vegetable oil.
5. Open the lid completely.
 - Spoon waffle mixture, about 1 cup, onto the bottom grids and spread the waffle mixture evenly.
 - Carefully close the lid; do not force shut. Cook only with the lid closed against the bottom grids.
 - CAUTION: Steam will be ejected from between the grids when the lid is closed. Be careful not to contact steam as burns may result.
 - Your waffle will be cooked in 4-6 minutes. (NOTE: The Indicator light will cycle on and off during the baking process indicating that the preset temperature is being maintained.)
 - Open the Waffle Maker and remove waffle using a plastic or wooden spatula. Never use metal utensils as this may damage the non-stick coating.
 - To maintain heat, keep the lid closed until you are ready to cook the next waffle.
6. Wipe spills promptly to make subsequent cleaning easier. Paper towels are recommended.
7. Always unplug from wall outlet when you are finished using the Waffle Maker. Allow Waffle Maker to cool down completely before wiping inside grids. SEE CARE & CLEANING.

Care & Cleaning

Waffle Maker

After cooking, let Waffle Maker cool gradually. **DO NOT POUR COLD WATER ONTO A HOT WAFFLE MAKER** as this can cause it to warp or cause hot grease to splatter. It is important to clean the Waffle Maker after each use to avoid the build-up of food or grease when it is reheated. This will cause the food to stick to the Waffle Maker.

1. Immediately after each use and before cleaning remove plug from wall outlet and allow Waffle Maker to cool completely.
2. Once cool, wipe the inside and edges of grid with paper toweling or a soft cloth. When the grids become greasy, soak a cloth in soapy water, wring out, and wipe or grease; wipe again using a damp clean cloth.
3. Use a wooden or plastic spatula to remove food particles which are stuck. **NEVER USE METAL UTENSILS**. If any food is difficult to remove, pour a little cooking oil onto the grids and wipe off after 5 minutes when the food has softened.
4. Wipe the outside with a damp cloth. Be sure that no moisture, oil, or grease enters the cooking slots.
5. Do not clean the inside or outside with any abrasive scouring pad, scouring cleanser, or steel wool; this will damage the finish.

DO NOT IMMERSE IN WATER OR ANY LIQUID

Electrical Cord

A short cord is provided to reduce the hazards resulting from being tangled in or tripping over a longer cord. If it is necessary to use an extension cord, the cord must be rated no less than the electrical rating of the appliance (120V/1000W).

DO NOT let cord touch hot surfaces, or hang over counter or table edge where it can be pulled on by children or tripped over accidentally.

The cord can be cleaned by wiping with a soft damp cloth.

Hints & Tips

For Successful Cooking

- Read recipe over once before starting to cook.
- Have all the ingredients at hand before cooking starts.
- Have U.S. or Metric measurements only: do not mix the two.
- Always aim to measure as accurately as you can, especially when cooking with unfamiliar ingredients. Experience and personal taste will dictate the correct proportions in future preparations.
- Be cautious when omitting or substituting in recipes as the final taste and appearance may be affected.
- Recipes using a lot of sugar will make darker waffles than those using less sugar.
- Foods which overcook easily should be removed from the Waffle Maker as soon as cooking is finished.
- Always preheat before use. Plug cord into power outlet while preparing waffle mixture.
- ALL MEASUREMENTS ARE LEVEL UNLESS OTHERWISE SPECIFIED.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Traditional Waffles Recipe

2 cups flour

4 teaspoons baking powder

$\frac{3}{4}$ teaspoon salt

1 $\frac{3}{4}$ cups milk

2 eggs

1 tablespoon melted shortening

Sift flour, baking powder and salt. Add milk and shortening to egg yolks. Beat the egg whites and mix with all other ingredients. Bake in greased hot waffle maker until nicely brown.

Night-Before Yeast Waffles

1 (1/4-ounce) package yeast or 2 $\frac{1}{2}$ teaspoons

$\frac{1}{2}$ cup milk

2 large eggs

3 cups all-purpose flour

1 tablespoon granulated sugar

$\frac{1}{2}$ cup vegetable oil

1 teaspoon salt

1 $\frac{1}{2}$ cups milk

Maple syrup for accompaniment

Butter for accompaniment

1. Dissolve yeast in warm milk. Add eggs, flour, sugar, oil, salt, and milk; mix well. Refrigerate, covered, overnight.
2. Bake in the hot waffle maker according to the instructions on page 4. Serve with maple syrup and butter.

Makes 6 servings.

Note: For a thin and crisp waffle, add more milk.

Banana Sour Cream Waffles

1 cup all-purpose flour
1 ½ teaspoons granulated sugar
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 large egg, separated (beat egg white until stiff)
1 cup sour cream
¼ cup milk
¼ cup butter, melted
1 medium banana, mashed

1. Heat waffle maker.
2. Stir together flour, sugar, baking powder, baking soda and salt in mixing bowl set aside.
3. In separate bowl whisk together egg yolk, sour cream, milk, butter and banana.
4. Add liquid mixture to dry ingredients, stirring just until blended. Fold in beaten egg white.
5. Pour batter from cup or ladle onto center of hot waffle maker. Bake about 4-5 minutes or until steaming stops. Remove waffle carefully.

Makes 4 servings.

Waffles with Variations

2 large eggs
2 cups all-purpose or whole wheat flour
½ cup vegetable oil or butter melted
1 ¾ cup milk
1 tablespoon sugar (white or brown)
4 teaspoons baking powder
¼ teaspoon salt

1. Heat waffle iron
2. In medium mixing bowl, beat eggs until fluffy. Add remaining ingredients and beat just until smooth.
3. Pour batter from cup or pitcher onto center of hot waffles maker. Bake about 4-5 minutes or until steaming stops. Remove waffle carefully.

Makes about 5-6 waffles. Recipe can be doubled.

Variations:

Cheese'n Bacon Waffles: Omit salt. Stir in 1 cup shredded cheddar cheese and 8 strips of bacon that have been crisply cooked and crumbled, into the batter.

Corn Waffles: Omit salt. Substitute 1 cup cornmeal for 1 cup flour and 1 (8-ounce) can cream-style corn for ¾ cup milk. Add a drop or two of hot sauce, if desired.

Nutty Waffles: Pour batter onto center of hot waffle iron. Immediately sprinkle about 2 tablespoons chopped nuts over batter before closing iron.

Chocolate Lover's Waffles

A tempting breakfast treat or serve as a dessert for that special someone.

2 large eggs, separated
1 ½ cups milk
1 cup all-purpose flour
1 tablespoon unsweetened baking cocoa
2 teaspoons baking powder
½ cup unsalted butter, melted and cooled slightly
½ teaspoon vanilla extract

1. Preheat waffle maker according to directions.
2. Beat egg whites in a small mixing bowl until soft peaks form: do not over beat.
3. Combine yolks, milk, flour, cocoa, baking powder, butter and vanilla in a large bowl; mix until smooth. Gently fold in 1/3 of the egg whites. When combined, fold in remaining egg whites.
4. Lightly coat waffle iron with vegetable cooking spray. Cook waffles according to directions. Waffles should be lightly browned and thoroughly cooked. Serve immediately, topped with chocolate chips, whipped cream and additional cocoa, if desired.

Makes 4 servings.

Suggested Toppings

- Applesauce
- Butter
- Cream cheese
- Fresh fruit
- Jam
- Lemon juice
- Maple syrup
- Peanut butter
- Powdered sugar
- Sour cream
- Whipped cream
- Yogurt
- Ice cream

LIMITED WARRANTY

Thank you for purchasing a top quality **Crofton** product. This **WAFFLE MAKER** was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until **December 19, 2005 or 1 YEAR AFTER DATE OF PURCHASE WITH PROOF OF RECEIPT.**

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

This warranty is non-transferable and applies only to the original purchaser and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of or in connection with use of this product. This warranty is valid only in the United States of America. This warranty gives you specific legal rights. However you may have other rights that vary from State to State. Some States do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will receive either your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt.

To arrange pick-up of the defective item please call our service center:

Schenker International Inc.

Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am - 04:00pm CT)

Website: <http://www.wk-usa.com>