

FULL THREE-YEAR WARRANTY

This VillaWare product is protected against defects in materials and workmanship for three years from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

18901 Euclid Avenue No. 1
Cleveland, Ohio 44117

THE LINE OF FINE UNO™ PRODUCTS INCLUDES:

Wafflers	Toasters
Panini Grills	Warming Tray
Flatbread Maker	

OTHER PRODUCTS FROM VILLAWARE INCLUDE:

Pizzelle Bakers	Pasta Machines
Electric Skillets	Blenders
Crepe Makers	Coffee Pots
Food Grinders	

...and hundreds more Classic Italian Kitchenware products from VillaWare

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

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VillaWare®



UNO™ SERIES WAFFLE MAKERS

No. 2000	Belgian Waffler Two Square
No. 2001	Belgian Waffler Four Square
No. 2001C	Classic Waffler Four Square
No. 2001F	Farmyard Belgian Waffler
No. 2002	Belgian Waffler Round
No. 2003	Heart Waffler
No. 2004	Classic Waffler Round
No. 2005	Petite Belgian Waffler
No. 2006	Petite Heart Waffler



Directions & Recipes

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces, instead use the handles.
3. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
4. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
5. Do not use outdoors.
6. Close supervision is necessary when any appliance is being used by or near children.
7. Avoid contact with moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
10. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to VillaWare for examination, repair or electrical or mechanical adjustment.
11. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
12. Do not use the appliance for other than intended use.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, remove the plug from the wall outlet.
15. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.

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 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 modify the plug in any way.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

HOW TO USE YOUR WAFFLER

For best results, follow these simple instructions. Note that when your waffler is new, you may notice some slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance. However, it is recommended that you discard the first set of waffles from your new waffler.

1. Set the Waffle Browning Control to your desired setting. At first, try a setting between 3 & 4. You may later adjust it to be lower or higher according to your preference. A lower setting produces a lighter waffle, while waffles made at a higher setting are darker and crispier. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
2. Close the waffler and plug into 110/120 volt AC wall outlet. The red indicator light will begin to glow, indicating that the waffler has begun preheating. It will take approximately 5 to 8 minutes to reach baking temperature. The red power light will remain on until you unplug your waffler.
3. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil or melted shortening. You'll find that spray shortenings work well for this purpose. Repeat this only at the start of each day you bake waffles.
4. When the proper baking temperature is reached, the green light will go on and the Waffle-Tone™ will sound. Once heated up, cycle times will be faster.
5. Ladle just enough batter to fill the lower grid so that the peak areas of the grid are covered. If necessary, use a spatula to spread the batter into the corners of the grid. At this point the green light will go off as the baking cycle begins.
6. Close the waffler. Do not open the waffler for at least 1 1/2 minutes. Opening the waffler too soon will cause the unbaked waffles to split, making them difficult to remove.
7. When the green light goes on and the Waffle-Tone™ sounds, waffles should be done according to the Waffle Browning Control setting that you've chosen. If you find you want them darker, close the lid and continue baking until the desired color is achieved.
8. Remove waffles from the grid with a non-metallic utensil.
9. For best results for your next waffle, if the green light is not yet on, close the waffler and wait a few moments until the green light goes on again and the Waffle-Tone™ sounds. Pour your batter and proceed again from Step #5.
10. If you need to take a short break, close the waffler to maintain the heat. When you return to baking, you will notice that the first waffles will bake much faster because extra heat has been allowed to build up.
11. When you are finished baking, simply unplug the power cord from the wall outlet to turn the waffler off and leave the waffler open to allow it to cool. After it has cooled, brush any crumbs from the grooves and wipe off the grids with a dry paper towel to absorb any excess margarine or shortening.

FOR THE BEST BAKING RESULTS

When preparing your waffle batter, stir only until the large lumps disappear. Do not over mix.

When serving, flip the waffle over onto a plate with bottom side up. When baking, gravity lets the bottom fill out completely, whereas there is not always enough rise for the batter to perfectly fill out the top half of the waffle grid. Serving bottom-side-up will make the waffle more attractive on the plate for serving.

For a crispier waffle, you may want to use a cooling rack to let the waffles cool down and dry out a bit before serving.

CLEANING AND CARE

A few easy steps to keeping your waffler looking and working like new.

1. Always unplug the waffler and allow it to cool before cleaning. There is no need to disassemble the waffler for cleaning. Never immerse the waffler in water.
2. To clean the cooking grids, just wipe thoroughly with a paper towel, absorbing any oil or butter that might be down in the grooves of the grid. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffler with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. A little metal polish suitable for aluminum may be used occasionally on the top housing. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit overnight until the batter softens, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles, they can damage the non-stick surface.

Recipes

Plain Belgian Waffles

4 eggs, separated, room temperature	1 tsp. vanilla (optional)
1 tbsp. sugar	2 cups flour
1/4 cup butter or margarine, melted and cooled	2 tsp. baking powder
1 cup milk	1/2 tsp. salt (optional)

Beat egg yolks and sugar in a bowl until light. Add cooled, melted butter or margarine, milk and vanilla extract. Add flour, baking powder and salt. Beat well. Beat egg whites until stiff and gently fold into batter.

All-American Waffles

2 eggs, separated, room temperature	2 tbsp. sugar
1 3/4 cups milk	4 tsp. baking powder
1/4 cup vegetable oil	1 tsp. salt
1 3/4 cups flour	

Beat egg yolks, stir in milk and oil. Add flour, sugar, baking powder and salt. Stir only until large lumps disappear. Beat egg whites until stiff and gently fold into batter.

Whole Wheat Waffles

1 egg, separated, room temperature	1 tsp. baking powder
3/4 cup whole wheat flour	3/4 cup milk
1/4 cup wheat bran	1 tbsp. honey
2 tbsp. wheat germ	2 tbsp. butter, melted and cooled
1/8 tsp. salt	

Beat egg white in a small bowl until stiff and set aside. Mix together the dry ingredients and set aside. Combine egg yolk, milk, honey and melted butter. Add to dry ingredients, mixing only until large lumps disappear. Fold in beaten egg white until just blended. Do not over beat batter.

Oatmeal Waffles

1 egg, separated, room temperature	1 tbsp. brown sugar
1 1/2 cups oats	3/4 cup milk
1 tsp. baking powder	4 tbsp. butter, melted and cooled

Beat egg white in a small bowl until stiff and set aside. Mix together the dry ingredients and set aside. Combine egg yolk, milk and melted butter. Add to dry ingredients, mixing only until large lumps disappear. Fold in beaten egg white until just blended. Do not over beat batter.

Chocolate Dessert Waffles

1/2 cup butter or margarine	1/4 tsp. salt
2 oz. unsweetened chocolate	1/4 tsp. cinnamon
2 eggs	1 1/2 cups flour
1 cup milk	2 tsp. baking powder
1 1/2 tsp. vanilla (optional)	1 cup sugar

In a small sauce pan, melt the butter or margarine and chocolate, being careful not to burn the chocolate. Allow to cool. In a mixing bowl, beat eggs until fluffy. Combine chocolate mixture, eggs, milk and vanilla. Add dry ingredients and beat until smooth.

RECIPE HINTS

Make your waffles special. You can serve them with a variety of toppings, such as fresh fruit including strawberries, kiwi, bananas and blueberries, or top with whipped cream, sour cream or yogurt.

Additional ingredients can be mixed right into the waffle batter before baking. Mix in nuts, chopped fruits, cinnamon or coconut. Be creative! Waffles can be a delicious and healthy homemade treat.

SEND FOR MORE GREAT WAFFLE RECIPES

Waffles are so much more than just a breakfast food. They're healthy and make great brunches or desserts.

If you like these recipes, you'll also want to try . . .

Crisp Three Grain Waffles	Oatmeal Buttermilk Waffles
Pumpkin Spice Waffles	Potato Waffles
Yogurt Peach Waffles	Macadamia Nut Waffles
Carrot Date Nut Waffles	Honey Wheat Bran Waffles
Sourdough Waffles	Cinnamon Apple Waffles
Sweet Potato & Carrot Waffles	Banana Pecan Waffles
Cornmeal Waffles	

For a copy of these and even more wonderful waffle recipes, send \$4.95 along with a self-addressed, stamped envelope to:

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*Thank you for purchasing your
VillaWare UNO™ Waffler*