

# BLACK+DECKER™

## BELGIAN FLIP WAFFLE MAKER

use and care manual

WM1404S



**Please Read and Save this Use and Care Book.**

# **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 electric shock do not immerse cord, plugs or appliance 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 to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Contact consumer support at the toll-free number listed in the warranty section.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## **SAVE THESE INSTRUCTIONS.**

**This product is for household use only.**

### **POLARIZED PLUG (120V Models Only)**

This appliance has a polarized plug (one blade is wider than the other). To reduce the

risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **TAMPER-RESISTANT SCREW**

**Warning: 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.**

### **ELECTRICAL CORD**

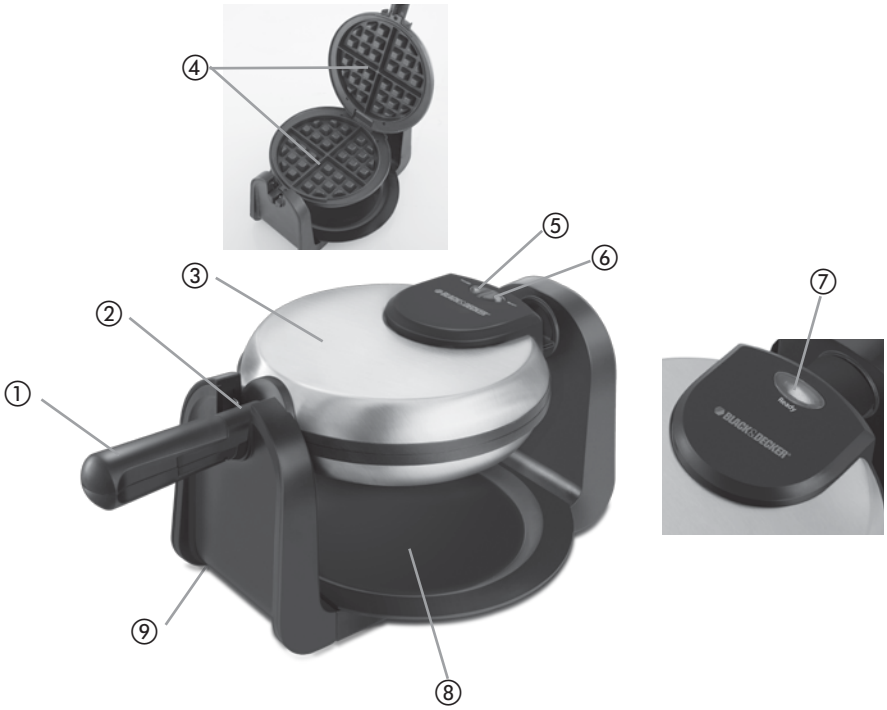
- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used,
  - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance,
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
  - 3) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

**Note:** If the power cord is damaged, please call the Customer Service line listed in these instructions.



**This symbol is placed near information that requires your special attention.**

Product may vary slightly from what is illustrated.



- 1. Cool-touch handle
- 2. Handle lock
- 3. Rotate & cook system
- 4. Nonstick waffle plates (inside unit)
- 5. Power indicator light
- 6. Temperature ready indicator light
- 7. Waffle ready indicator light (on flip side)
- † 8. Drip tray (Part # 1404S-01)
- 9. Unit base

**Note:** † indicates consumer replaceable/removable parts

# How to Use

This product is for household use only.

## GETTING STARTED

- Remove all packing material and any stickers.
- Remove and save literature



- Please go to [www.prodprotect.com/applica](http://www.prodprotect.com/applica) to register your warranty.
- Open the waffle maker by lifting the cool-touch handle **(A)**.
- This appliance has no removable parts. Wipe the waffle plates and the outside with a damp cloth or sponge to remove any dust. Wipe dry with a soft cloth or paper towels.
- Select a location where this appliance is to be used and allow enough space between the back of the appliance and the wall. This allows heat to flow without damage to cabinets and walls.

## PREHEATING THE WAFFLE MAKER

1. Before first use, condition the nonstick waffle plates by brushing or wiping a light coating of cooking oil (vegetable, canola or corn oil) onto the entire cooking surface. Wipe off excess oil with a paper towel.

**Important: Do not use aerosol cooking spray because the chemicals that allow the spray to come out of the can will build up on the surface of the waffle plates and reduce their effectiveness.**



2. Close the waffle maker by using the cool-touch handle.
3. Remove tie, unwind the cord and plug it into a standard electrical outlet.
4. The red power indicator light comes on and the waffle maker begins to preheat **(B)**. This light remains illuminated until the waffle maker is unplugged.



**Important: This waffle maker gets hot. When in use or until it has cooled completely do not touch any of the metal surfaces. Use the cool-touch handle to open and close the waffle maker.**

5. Allow the appliance to preheat. The green temperature ready indicator light illuminates when the waffle maker is ready for use.

**Note:** During the initial preheating, you may notice smoke and a slight odor. This is normal and should cause no concern.

**Important: The green temperature ready indicator light next to the power indicator light, only lets you know when the waffle maker has reached the cooking temperature. It cycles on and off during cooking. It is not an indication that the waffle has finished cooking.**

## BAKING WAFFLES

1. Preheat waffle maker as described above.
2. Open the waffle maker by lifting the cool-touch handle, and pour about  $\frac{3}{4}$  cup (177 ml) into the center of the lower waffle plate.

**Note:** To avoid batter running over the edges do not overfill.

3. Close the waffle maker by using the cool-touch handle, but do not force it shut.



**Important: This waffle maker gets hot. When in use or until it has cooled completely, do not touch any of the metal surfaces. Use the cool-touch handle to open and close the waffle maker.**



4. Wait 10 seconds. Turn the cool-touch handle to the right (clockwise) until the waffle maker is upside down **(C)**.

**Note:** There may be some condensation that will be visible on the outside of the waffle maker, this is normal.

5. Allow the waffle to cook until steaming subsides and the green waffle ready indicator light illuminates (about 3 to 4 minutes). For a crisper waffle cook the waffle a little longer.

**Note:** Avoid opening the waffle maker while waffle is cooking. This may cause the waffle to stick or cook poorly.

6. When cooking is finished, turn the cool-touch handle to the left (counterclockwise).

7. Open the waffle maker and remove the waffle using a heat resistant nonstick spatula or tongs.

**Note:** Do not use metal utensils to remove waffles. They may damage the nonstick surface.

**Important: Do not open the waffle maker before the waffle ready indicator light is illuminated. If waffle is not fully cooked, it may split and be difficult to remove.**

8. Close the waffle maker and allow it to reheat before cooking another waffle. The green temperature ready indicator light illuminates when the waffle maker is ready for use.

**Note:** If you have conditioned the waffle maker you may want to discard the first waffle as it may be too oily. (See step 1 in PREHEATING THE WAFFLE MAKER.)

9. When finished, unplug the waffle maker. Allow it to cool completely.



**Important: This waffle maker gets hot. When in use or until it has cooled completely, do not touch any of the metal surfaces. Use the cool-touch handle to open and close the waffle maker.**

10. Use a brush to remove any crumbs from the waffle maker.

## USEFUL TIPS

- Fully cooked waffles freeze well. When cooled to room temperature, simply wrap individually in plastic wrap or place in freezer bag and close airtight. They can be kept frozen for several months.
- Packaged pancake mix, including the whole wheat variety make delicious waffles. Follow the package directions for waffles.
- Don't use water to clean the nonstick waffle plates, simply allow it to cool and brush off any crumbs that may be left in the grids. Cotton swabs are handy for cleaning between the ridges.
- For lighter waffles, separate the eggs and beat the egg whites to soft peaks and fold in just before cooking the waffles.
- For extra crispy waffles, add 2 to 3 Tbsp. of melted butter or oil to the batter.
- Waffles can be kept warm by placing them on a rack or a cookie sheet in a preheated oven set to 300°F.
- Never stack cooked waffles; this makes them soggy.
- To reheat waffles, use your preheated toaster oven and set it to 350° F, for about 5 minutes.
- Using a waffle mix? Add some excitement! Just before cooking, stir in:
  - o Mashed banana
  - o Chopped walnuts, macadamia nuts, toasted almonds or pecans
  - o Diced fruit, such as, apples, peaches, plums or berries
  - o Well drained crushed pineapple
  - o Chopped cooked bacon, ham or crumbled sausage

# Care and Cleaning

This product contains no user serviceable parts. Refer service to qualified service personnel.

## CLEANING

1. Before cleaning, make sure the unit is unplugged and the waffle maker has cooled completely.



**Important: This waffle maker gets hot. When in use or until it has cooled completely, do not touch any of the metal surfaces. Use the cool-touch handle to open and close the waffle maker.**

2. Wipe the cooking surfaces with a damp sponge or cloth.



**Important: Never immerse the waffle maker in water or other liquids or place in a dishwasher. Do not run water directly onto the nonstick waffle plates.**

3. To remove cooked on food, use a plastic bristle brush or nylon mesh pad. Make sure to clean the handles after each use.

**Important: Do not use steel wool or other abrasive cleaners on the cooking surfaces, as they may damage the non-stick coating.**

4. Clean the outside surfaces by wiping with a damp or soapy sponge or cloth. Dry thoroughly with a soft cloth.

**Important: Do not use harsh or abrasive cleaners that may scratch or mar the exterior surfaces. Never spray or apply cleaners directly to the waffle maker; instead, apply the cleaner to a cloth and rub on.**

## STORAGE

To save space on storage, the cool-touch handle bends inward to the right **(D)**.



# TROUBLESHOOTING

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
Waffle maker does not turn on.	Waffle maker is not plugged in.	Check to make sure the waffle maker is plugged in to a working outlet.
The cooked waffles are thin or uneven.	Waffle maker was not rotated during cooking.	Ten seconds after waffle maker begins cooking rotate waffle maker.
Waffles are too light.	Waffles may not have been cooked completely.	Cooking time for waffles will vary depending upon the ingredients, the temperature and the amount of batter. Cook longer if needed.
Waffles are too dark.	Waffles may have cooked too long.	Batters containing a high amount of sugar or fruits may tend to cook darker. The waffle ready indicator light on flip side indicates when the waffle is fully cooked.
Temperature ready indicator light goes on and off.	Waffle maker is cycling.	This is normal. The temperature ready indicator light next to the power indicator light shows that the waffle plates are at cooking temperature. This light is not an indication that the waffle is fully cooked.
Waffles are sticking.	There is not enough oil in the batter.	Add another tablespoon or 2 of oil to the batter.



# RECIPES

## RASPBERRY ALMOND WAFFLES

2 cups of unsifted all purpose flour  
½ cup finely ground toasted almonds  
1 Tbsp. baking powder  
½ tsp. salt  
3 eggs, separated  
1¾ cups of milk  
2 Tbsp. bacon drippings  
1 tsp. grated orange peel  
1 tsp. lemon extract  
3 Tbsp. sugar  
Raspberries  
Confectioners' sugar

In a large bowl, combine flour, almonds, baking powder and salt. In a second bowl, beat egg yolks until well blended; blend in milk, bacon drippings, orange peel and lemon extract. Pour over flour mixture and stir until it's blended well.

Beat egg whites until foamy, gradually add sugar and continue beating until stiff peaks form. Blend ⅓ egg white mixture into almond mixture. Fold in remaining egg white mixture.

Pour about ¾ cup batter onto center of the preheated waffle plate. Close waffle maker. Wait 10 seconds, then using the cool-touch handle turn the waffle maker to the right (clockwise).

Cook until waffle is golden and the green waffle ready indicator light is illuminated. Turn the cool-touch handle to the left (counterclockwise) and open the waffle maker. Remove the waffle using a non-metallic spatula.

**Note:** Do not open the waffle maker before the waffle ready indicator light is illuminated. If waffle is not fully cooked, it may split and be difficult to remove. Serve waffles topped with raspberries and dusted with confectioners' sugar. Close the waffle maker and wait for the temperature ready indicator light to illuminate. Repeat process with remaining batter. Serve with maple syrup.  
Makes 6 waffles.

**Note:** Cooked waffles can be placed on a rack or on a cookie sheet in a preheated oven set to 300°F until ready to serve.

## BACON ORANGE WAFFLES

2 cups pancake and biscuit mix  
½ cup crumbled cooked bacon  
1 cup of milk  
⅓ cup fresh orange juice  
1 egg  
2 Tbsp. bacon drippings  
1 tsp. grated orange peel  
1 tsp. vanilla extract  
Maple syrup

In a large bowl combine all ingredients, except maple syrup and stir until blended. Pour about  $\frac{3}{4}$  cup of the batter onto the center of preheated waffle plate and close the waffle maker.

Wait 10 seconds, then using the cool-touch handle turn the waffle to the right (clockwise).

Cook until waffle is golden and the green waffle ready indicator light is illuminated. Turn the cool-touch handle to the left (counterclockwise) and open the waffle maker. Remove the waffle using a non-metallic spatula.

**Note:** Do not open the waffle maker before the waffle ready indicator light is illuminated. If waffle is not fully cooked, it may split and be difficult to remove.

Close the waffle maker and wait for the temperature ready indicator light to illuminate. Repeat process with remaining batter.

Serve with maple syrup.

Makes 4 waffles.

**Note:** Cooked waffles can be placed on a rack or on a cookie sheet in a preheated oven set to 300°F until ready to serve.

## FRENCH TOASTED WAFFLES

3 eggs, slightly beaten

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

2 Tbsp. melted butter

1 tsp. vanilla extract

$\frac{1}{2}$  tsp. ground cinnamon

Sliced bananas

Maple syrup

In a shallow baking dish, combine first 5 ingredients and whisk until blended. Dip 1 slice of bread into egg mixture and turn it to coat both sides well.

Place bread onto center of preheated waffle plate and close the waffle maker.

Wait 10 seconds, then using the cool-touch handle turn the waffle maker to the right (clockwise).

Cook until the French toast waffle is golden and the green waffle ready indicator light is illuminated. Turn the cool-touch handle to the left (counterclockwise) and open the waffle maker. Remove the French toast waffle using a non-metallic spatula.

**Note:** Do not open the waffle maker before the waffle ready indicator light is illuminated. If waffle is not fully cooked, it may split and be difficult to remove.

Close the waffle maker and wait for the temperature ready indicator light to illuminate. Repeat process with remaining batter.

Serve topped with banana slices and maple syrup.

Makes 5 French toast waffles.

**Note:** Cooked French toast waffles can be placed on a rack or on a cookie sheet in a preheated oven set to 300°F until ready to serve.

## **NEED HELP?**

For service, repair or any questions regarding your appliance, call the appropriate 800 number in this book. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

## **TWO-YEAR LIMITED WARRANTY**

**(Applies only in the United States and Canada)**

### **What does it cover?**

- Any defect in material or workmanship provided; however, Spectrum Brands, Inc.'s liability will not exceed the purchase price of product.

### **For how long?**

- Two years from the date of original purchase with proof of such purchase.

### **What will we do to help you?**

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

### **How do you get service?**

- Save your receipt as proof of date of sale.
- Visit the online service website at [www.prodprotect.com/applica](http://www.prodprotect.com/applica), or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

### **What does your warranty not cover?**

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

### **How does state law relate to this warranty?**

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

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