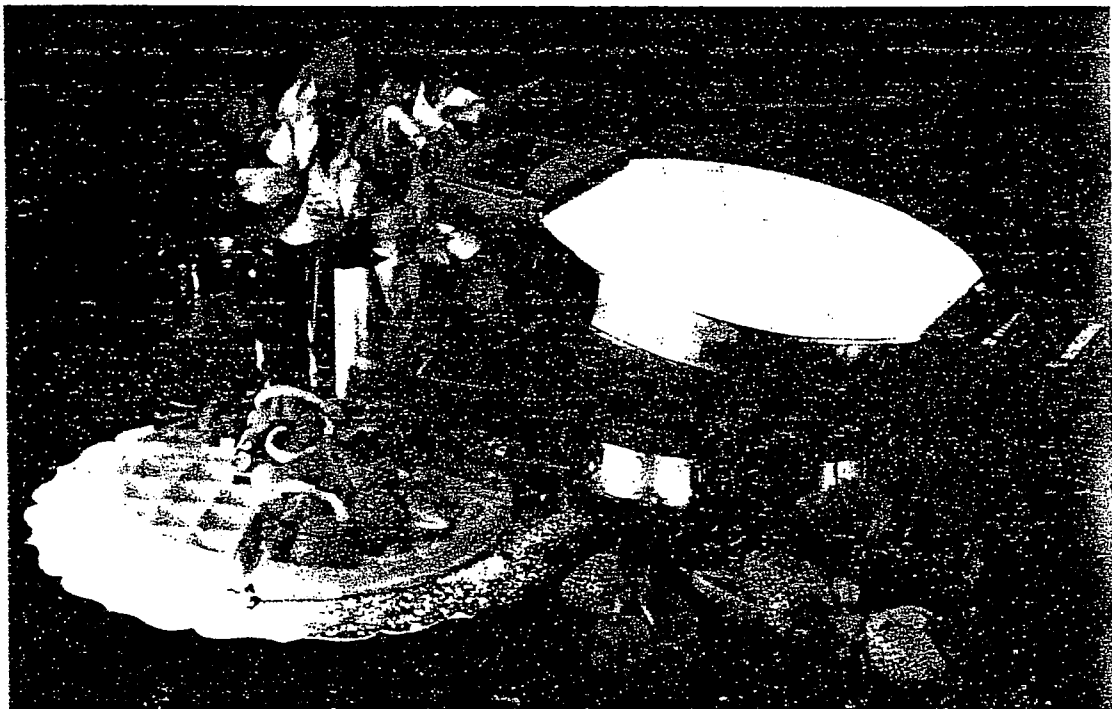


FARBERWARE®

**DELUXE BELGIAN WAFFLE
MAKER WITH VARIABLE
TEMPERATURE CONTROL**



USE AND CARE INSTRUCTIONS

MODEL FWM800P

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USING.

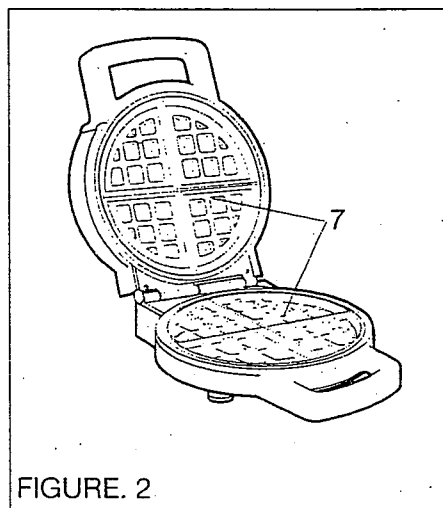
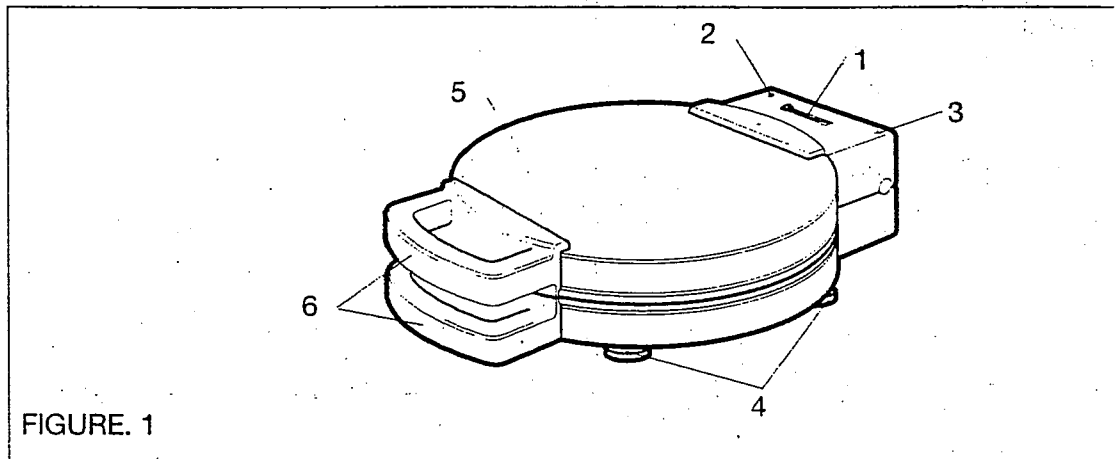
1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical hazards, do not immerse cord, plug, or the appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
6. The use of attachments not recommended by the manufacturer may cause hazards.
7. Keep the cord away from heated surfaces. Do not let the cord hang over the edge of table or counter, as it could be pulled off.
8. Do not use outdoors.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
11. To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet. Do not pull on the cord.
12. Do not use the appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

YOUR FARBERWARE BELGIAN WAFFLE MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. Variable Temperature Control
2. "Ready" Light
3. Red "On" Light
4. Feet
5. Wipe-clean Chrome Exterior
6. Handles
7. Cooking Plates

FEATURES:

Your new Farberware Belgian Waffle Maker lets you quickly prepare delicious Belgian-style waffles for breakfast, brunch or supper. It has the following feature

- Variable temperature control — allows you to easily adjust settings for light, medium or dark waffles.
- "Ready" light — lets you know when waffles are ready.
- Red "On" light — indicates when waffle maker is plugged in.
- Feet — incorporated for stability, and to help protect countertop surface.
- Wipe-clean chrome exterior — is durable and easy-to-clean.
- Handles — serve a dual purpose: useful when opening and closing waffle maker during use, and convenient when moving, or storing it.
- Cooking plates — are non-stick, coated to prevent batter from sticking and for easy cleaning.

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into any 120-volt AC electrical outlet. Do not use any other type of outlet.

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

A short power-supply cord is 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.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table where it can be pulled on by children or tripped over unintentionally.

OPERATING INSTRUCTIONS

BEFORE USING:

1. Carefully unpack waffle maker.
2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water.
3. To burn off residues on the heating elements, it will be necessary to operate the unit for a few minutes before initial use.
4. Before heating your waffle maker, the cooking plates may be sprayed or brushed with a small amount of non-stick spray. This helps to protect the non-stick surface. **Do not add batter or oil during this time.**
5. Set the appliance on a dry, clean and flat countertop surface, where it can be easily plugged into an electrical outlet.
6. Slide the temperature control and set it at, mid-range.
7. Open the waffle maker, as shown in Figure 2. You will notice smoke and a slight odor while residues burn off.
8. Allow the waffle maker to operate until smoke and odor dissipate, then unplug waffle maker and allow it to cool. **Be careful, the cooking plates will be hot!**

Note: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

HOW TO USE YOUR WAFFLE MAKER

1. Be sure the Cooking Plates are clean and free from dust. If necessary, wipe with a damp cloth.
2. When using the waffle maker for the first time, brush the Cooking Plates with oil, butter or margarine.
3. Close the lid.
4. Plug appliance into suitable electrical outlet; Red "ON" Light will light up, indicating the unit is plugged in.
5. While preparing batter, allow appliance to pre-heat, (about 5 minutes).
6. Slide the Variable Temperature Control and set as desired, for light, medium or dark waffles. For lightly browned waffles, set the control in the middle.
7. Open waffle maker and pour batter evenly to cover the Cooking Plates. Be careful not to pour too much batter, as excess batter will seep out of Cooking Plates. The Red "ON" Light may not be lit; it will re-light while the waffle is cooking.
8. Carefully close the waffle maker. Do not force shut. Steam will be released between the Cooking Plates. Caution should be taken to prevent hands from coming into contact with the steam.
9. The "Ready" light will light up, and remain on during the entire baking time
10. Waffles may take anywhere from 1 to 5 minutes, depending on the recipe. Allow waffles to bake completely. Waffles are done when the "Ready" Light shuts off. Avoid opening the waffle maker before the "Ready" Light shuts off, since doing so may cause waffles to stick, split, or bake poorly.
11. When the waffles are cooked, remove them by using a plastic or wooden spatula. Do not use metal tongs or knives, as these may damage the non-stick coating.
12. Keep the lids closed to preserve the heat until ready for the next batch of waffles.
13. After use, immediately unplug from the electrical outlet.
14. If waffles are not to be consumed immediately, place the waffles on a paper napkin to absorb condensation. To keep hot, place on a rack in an ovenproof dish and warm in the oven at about 200°-250°F. Waffles will keep for about 20 minutes and then begin to dry out.

HELPFUL HINTS

- Sift all dry ingredients.
- Egg yolks should be separated from egg whites before mixing.
- Beating egg whites separately, and then folding into the batter, will create lighter and crispier waffles.
- Egg whites should be beaten until they form stiff peaks. Stir 1/4 of beaten egg whites into batter to lighten it, then gently fold the rest of the egg whites into the batter (there should be white streaks in the batter).
Do not over-mix batter when adding egg whites.
- It is not necessary to beat egg yolks and milk separately; just add to the combined flour mixture, and use a whisk or hand mixer to blend.
- Do not open the waffle maker during the first minute of baking, or waffles will separate. Completely bake waffles before removing them from the unit.
- When waffles are done, the Red "On" Light should light up and the lid lift open easily. Lift the lid gently. If lid pulls, wait another minute and try lifting it open again.
- Waffles can be made ahead of time, then refrigerated or frozen. When ready to eat, just heat waffles in oven or toaster. This is ideal when serving waffles to several people at once.

FOR LOW-FAT, LOW-CHOLESTEROL WAFFLES:

- All recipes work equally well with skim milk.
- Leave out egg yolks altogether. All leavening properties come from the beaten egg whites.
- Use liquid vegetable oils, like canola, corn or sunflower, instead of butter.

FOR HIGHER-FIBER WAFFLES:

- Substitute 1/2-cup, or more, of whole wheat flour for white flour.
- Substitute 1/4-cup of wheat, or oat bran, for white flour.

FOR SUGARLESS WAFFLES:

- Substitute 1 Tablespoon of thawed all-natural white grape or apple juice, from concentrate, for each teaspoon of sugar. If adding more than 1 Tablespoon of juice from concentrate, add a little less milk.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

CLEANING: Never immerse the waffle maker in water or any other liquid. Unplug and allow to cool before cleaning. Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the finish.

Inside cleaning: Wipe Cooking Plates with absorbent paper toweling or a soft cloth. Although the Cooking Plates are coated with a non-stick coating, some batter or ingredients may still adhere to the waffle maker. To remove, simply pour a little cooking oil onto the baked-on food. Allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove with absorbent paper toweling or a soft cloth. If the preceding measure fails to remove the food residue, we suggest wiping the Cooking Plates with a slightly dampened cloth and a little non-abrasive detergent.

Outside cleaning: Wipe dry with a soft, dry cloth. The waffle maker is designed for Cord Storage and can be placed in a vertical position (handles pointed up) for neat and compact storage.

TO STORE: Unplug unit and allow to cool. Store in its box or in a clean, dry place. Never store it while it is hot or still plugged in. **Never wrap cord tightly around the appliance,** wrap it loosely around the cord storage. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

RECIPES

CLASSIC BELGIAN WAFFLES

4 eggs, separated
1 cup milk
5 Tbsp. butter, melted
1/2 tsp. vanilla

1 cup flour, all-purpose
1 Tbsp. sugar (optional)
1/2 tsp. salt

With an electric or hand mixer, beat the egg whites to a stiff peak. Beat the egg yolks. Add milk, vanilla and butter to egg yolks and mix well. Combine flour, salt and sugar, and add to the egg yolk mixture. Mix until you have a thick, smooth batter.

Using a rubber spatula, fold the egg whites into the batter **VERY GENTLY**. A few small lumps are OK. **DON'T OVERMIX!**

Cook 3-1/2 - 4 minutes. Makes 8 - 10 waffles

It's hard to think of a better topping than fresh strawberries and real whipped cream.

STRAWBERRY ICE CREAM WAFFLES

1 egg, beaten
1-1/2 cups strawberry ice cream (melted)
1 tsp. vanilla
1-1/2 cups flour, all-purpose

1 Tbsp. sugar
1 Tbsp. baking powder
1/4 tsp. salt

Combine wet and dry ingredients separately and mix well.

Add wet ingredient mixture to the dry mixture, and mix until batter is smooth. Use 1/3 - 1/2 cup batter per waffle.

Cook 3 - 3-1/2 minutes. Makes 8 - 10 waffles.

Top with additional ice cream, whipped cream, etc.

LOW-FAT LEMON-APPLE WAFFLES

3 egg whites
1 cup low-fat yogurt, plain
1 apple, chopped
1 tsp. lemon extract

1-1/2 cups flour, all-purpose
2 Tbsp. sugar
1 Tbsp. baking powder
1/4 tsp. salt

S: Whip egg whites with a wire whisk for 20 - 25 seconds or until foamy. Add yogurt, apple and lemon extract. Mix well. Combine remaining dry ingredients. Mix well and add to yogurt mixture. Batter should be sticky, with no lumps. Use 1/3 cup batter per waffle (don't overload). Cook for 2 minutes. Makes: 8 - 10 waffles.

Top with low-fat vanilla yogurt or pudding and fresh mint. Different fruits can be substituted for apple. (Try diced, dried apricots.)

"ALMOND DREAM" WAFFLES

2 eggs, beaten
1/2 cup low-fat yogurt, plain
1/2 cup water
1 tsp. almond extract
1-1/2 cups whole wheat flour

1/2 cup chopped almonds
3 Tbsp. sugar
1 Tbsp. baking powder
1/2 tsp. salt

Combine wet and dry ingredients separately. Mix well. Add wets to dries and mix again until smooth. Use 1/3 to 1/2-cup batter per waffle. Cook for 2 minutes.

Makes 8 - 10 waffles.

Top with chocolate ice cream and fresh raspberries or canned pears in light syrup.

WHISKEY WAFFLES

2 eggs, beaten
1 cup skim milk
1/2 cup canola oil
1/3 cup whiskey
1/2 tsp. vanilla

1-1/2 cups flour, all-purpose
1/4 cup walnut pieces, small
3 Tbsp. sugar
1 Tbsp. baking powder

Combine wet and dry ingredients separately. Mix well. Add wets to dries and mix until well blended. **DON'T OVERMIX!** Use 1/3 to 1/2 cup batter per waffle. All alcohol evaporates during cooking. Makes 8 - 10 waffles.

Warm cinnamon applesauce, or butter and pure maple syrup, make excellent toppings.

SIMPLETON'S WAFFLES

4 eggs, beaten
1 cup milk
1/4 cup sugar

1 Tbsp. vanilla
1/2 tsp. cinnamon

8 - 10 thin slices day-old Italian or other bread, trimmed to fit waffle mold, if necessary

Combine eggs, milk, sugar, vanilla and cinnamon. Mix well. Soak bread slices in egg mixture until completely saturated. Cook for 4 - 5 minutes, or until golden brown.

Makes 8 - 10 waffles.

Top with anything sweet: powdered sugar, raspberry syrup, plum jam, etc.

WAFFLE "COOKIES"

1 stick margarine	3/4 cup sugar
6 Tbsp. cocoa powder	2 eggs, beaten
1 cup flour, all-purpose	1 tsp. vanilla

Melt margarine and cocoa together on low heat. Stir until smooth and remove from heat. Combine remaining ingredients and mix well. Add cocoa mixture and mix again until smooth. Use 1/3 to 1/2-cup batter per waffle. Make sure the batter fills all corners of the mold. Cook for 2-1/2 to 3-1/2 minutes. **DON'T OVERCOOK!** Makes about 6 "cookies". These make great covers for ice cream sandwiches.

MOM'S WAFFLES

3 eggs, beaten	2 cups flour, all-purpose
1 cup milk	1 Tbsp. baking powder
1/2 cup butter, melted	2 tsp. sugar
1 tsp. vanilla	1/2 tsp. salt

Combine wet and dry ingredients separately. Mix well. Add wets to dries and mix until batter is smooth. Use 1/3 to 1/2-cup batter per waffle. Cook 3-1/2 to 4 minutes, or until light, golden brown. Makes 8 - 10 waffles.

Top with warm vanilla custard and sliced bananas.

ALL RECIPES ©1997 FARBERWARE APPLIANCES, INC.

FARBERWARE®

ONE-YEAR LIMITED WARRANTY

This FARBERWARE® product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at Salton, Inc.'s option) when the product is returned. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Important Notice

If any parts are missing or defective, return this product to the place of purchase or contact our Consumer Service Department for assistance.

Consumer Service

This FARBERWARE® product is distributed by:

Salton, Inc.

708 SOUTH MISSOURI ST.

MACON, MO 63552

E-mail: farberware-electric@saltonusa.com

Any questions or comments can be directed to Salton, Inc.'s address or call the Consumer Service Department:

1-800-233-9054, Monday - Friday, 9 a.m. - 5 p.m. CST

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