

BLACK+DECKER™

REMOVABLE PLATE WAFFLE MAKER

use and care manual

WM700R



Thank you for your purchase!



Register online at

www.prodprotect.com/applica



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Should you have any questions or concerns with your new product, please call our Customer Service Line at 1-800-231-9786 (US and Canada). Please do not return to the store.

Please Read and Save this Use and Care Book.

IMPORTANT SAFEGUARDS.

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

- READ ALL INSTRUCTIONS BEFORE USING.
- Do not touch hot surfaces. Only use the heat-resistant handle.
- To protect against electrical shock, do not immerse cord, plug, 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 food.
- Do not use appliance for other than intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- When using the appliance, provide adequate air space above and on all sides for circulation.
- Do not use this appliance on an unstable surface.
- Do not attempt to heat or cook non-food items in this appliance.

Additional Safeguards

- This appliance generates heat and escaping steam during use. Open the waffle maker carefully to avoid burns.
- Do not open this appliance by the removable plates, as the tabs will be very hot. Only use the front handle.
- Do not touch the heating coils once the plates have been removed. They will still be hot after 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

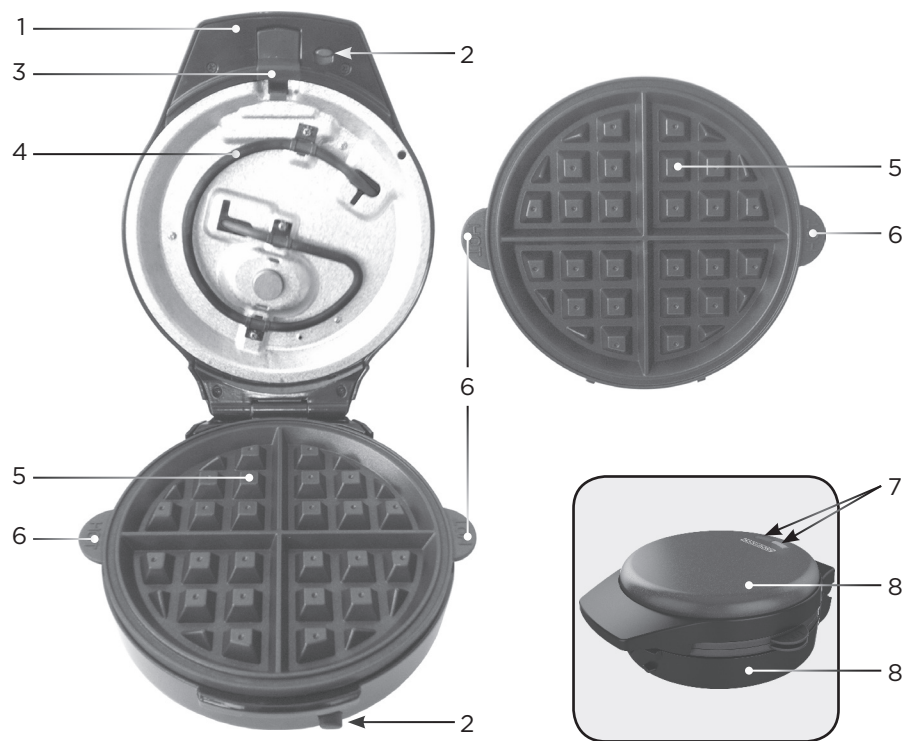
Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

ELECTRICAL CORD

1. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a long extension cord is used:
 - a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
 - c) 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 unintentionally.

Note: If the power cord is damaged, please contact the warranty department listed in these instructions.

GETTING TO KNOW YOUR WAFFLE MAKER



Product may vary slightly from what is illustrated.

HOW TO USE

This appliance is intended for household use only.

GETTING STARTED

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Remove and save literature.
- Please go to www.prodprotect.com/applica to register your warranty.
- Wash all removable parts as instructed in CLEANING AND CARE. Place the clean, dry waffle plates within the unit as instructed in OPERATING YOUR BLACK+DECKER REMOVABLE PLATE WAFFLE MAKER.
- Select a location where this unit is to be used. This unit should be placed on a stable, heat-resistant surface, free from cloth, liquids and any other flammable materials and allow enough space around the waffle maker.

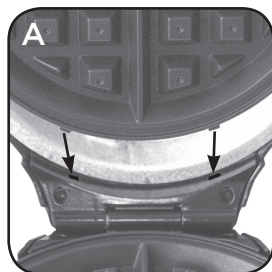
IMPORTANT INFORMATION ABOUT YOUR BLACK+DECKER REMOVABLE PLATE WAFFLE MAKER

- The waffle plates get very hot. When in use, always use the heat-resistant handle to open and close the waffle maker. Do not lift the waffle maker lid by the plate handles as you can burn yourself.
- During the first few minutes of use you may notice smoke and a slight odor. This is caused by oil that may have been used during manufacturing of the unit and will not impact the performance.
- Use a wooden or silicone spatula or tongs to remove the waffle once done. Do not use metal utensils as they will scratch the nonstick surface.
- Do not overfill the waffle plates with batter. Use the recommended amount in the BAKING WAFFLES section of this instruction booklet.

OPERATING YOUR BLACK+DECKER REMOVABLE PLATE WAFFLE MAKER

INSERTING THE WAFFLE PLATES

1. Thoroughly wash the waffle plates with warm soapy water and dry with a soft cloth.
2. Open the waffle maker by pulling out the closing latch under the heat-resistant handle. Then lift up by the heat-resistant handle.
3. Insert one waffle plate at a time.
Note: *Each waffle plate is designed to fit in either the upper or lower housing.*
4. Locate the two holes at the back of the housing. Line up the pegs on the waffle plate with the holes in the housing. (A) Insert the pegs into the holes and gently push on the face of the waffle plate to lock it in place.



REMOVING THE WAFFLE PLATES

1. Allow the waffle plates to cool completely before removing.
2. Remove one waffle plate at a time.
3. Locate the waffle plate release button on the top and bottom of the waffle maker.
4. To release the BOTTOM waffle plate, push the release button IN and slide the plate out from the holes in the housing. Lift plate out of the base housing.
5. To release the TOP waffle plate, push the release button DOWN and slide the waffle plates out from the holes in the housing. Remove plate from the top housing.

BAKING WAFFLES

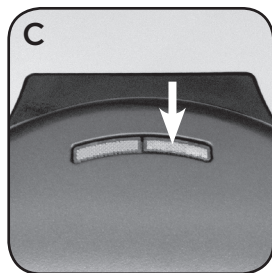
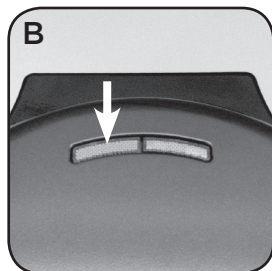
1. Before first use, condition the nonstick waffle plates by brushing or wiping a light coating of non-aerosol cooking oil (vegetable, canola, or corn oil) onto the entire cooking surface. Wipe off excess oil with paper towel.

Note: Do not use cooking spray as it can cause residue to build up on the plates and decrease the effectiveness of the non-stick coating.

2. With the lid closed, plug in the waffle maker. The orange preheat light (B) will illuminate and the waffle maker will start to heat up.

Note: The top housing and waffle plates will get hot as the waffle maker preheats.

3. When the green ready light (C) turns on, the waffle maker is ready for use.
4. Lift the closing latch and open the waffle maker by the heat-resistant handle. Pour about 2/3 cup of batter on the center of the lower waffle plate, so that the same amount is on each quadrant. Do not pour too much batter, as the excess will seep over the edges.



5. Close the lid. The green ready light will cycle off and on while baking. This is not an indication that the waffle is done. The waffle iron is regulating heat while cooking.
6. Cook waffle for 4-5 minutes, depending on the type of batter used. Avoid opening the waffle maker as this may cause the waffle to stick or bake poorly.
7. For a crispier waffle, cook for an additional 1-2 minutes.
8. Open the waffle maker by the heat-resistant handle and remove the waffle with a heat-resistant, nonstick utensil. Do not use metal utensils, as they can damage the nonstick coating.
9. Keep the lid closed between cooking batches to preserve the heat.
10. When finished baking the waffles, unplug the cord, open the waffle maker, and allow it to cool completely before removing the waffle plates.

CARE AND CLEANING

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

CLEANING

Important: *Never Immerse outer housing in water or other liquids.*

1. Always unplug the waffle maker and allow to completely cool before removing the waffle plates.
2. Once cooled, remove the waffle plates and place in the top rack of the dishwasher.
3. Wipe outer housing with a soft, slightly damp cloth or sponge. Never use abrasive cleaners or scouring pads to clean the outer housing, as they may damage the surfaces.
4. Allow to dry thoroughly before storing.

STORAGE

Make sure that the appliance is thoroughly dry. Never wrap the cord tightly around the appliance; keep it loosely coiled. Make sure the closing latch is completely closed to ensure the waffle maker does not open while storing.

WAFFLE TIPS

- Baked waffles freeze well. Cool the waffles, wrap waffles in plastic wrap or freezer bags, and freeze.
- Packaged pancake mixes, including the whole wheat variety, make delicious waffles. Follow the package directions for waffles.
- Waffles can be kept warm by placing them on a rack or a cookie sheet in a preheated oven set to 300°F for up to 10 minutes.
- 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:

Mashed banana

Chopped walnuts, macadamia nuts, toasted almonds or pecans

Diced fruit, such as, apples, peaches, plums or berries

Additional Uses for Your Waffle Maker

Did you know your waffle maker can cook more than just waffles? Try just a few of these options to get more out of your waffle maker:

- Crispy French toast
- Don't wait for banana bread to bake in the oven, waffle it!
- Muffins don't need to only bake in a muffin tin
- Looking for a more savory option? Mix in cheese and diced ham
- Grilled cheese just got even more delicious
- Take left over mashed potatoes to a whole other level with the waffle iron (and cheese!)
- Turn your waffles into sandwiches by adding your favorite nut butter and additional toppings.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
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.
Waffles are too light	Waffles may not have been cooked completely.	Cooking time for waffles will vary depending upon the ingredients 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. When the steam stops escaping from the sides of the waffle iron, the waffles are likely ready.
Temperature ready indicator light goes on and off.	Waffle maker is cycling	This is normal. The temperature ready indicator light next to the preheat light show 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 two of oil to the batter.

If additional assistance is needed,
please contact our consumer service team at
1-800-231-9786.

RECIPES

PERFECT MORNING WAFFLES

Prep Time: 10 min.

Servings: 4

Ingredients

1 1/2 cups flour	1/3 cup butter, melted
2 Tbsp. sugar	1 teaspoon vanilla extract
1 tsp. baking powder	Chopped Pecans (optional)
1/8 tsp. salt	1/2 tsp. cinnamon (optional)
2 eggs, lightly beaten	
1 cup milk	

Directions

Mix flour, sugar, baking powder and salt in medium bowl; set aside.

Whisk eggs, milk, butter and vanilla in separate bowl; stir into dry ingredients until just blended.

Place 3/4 cup batter into preheated waffle maker. Bake 8 minutes or until done. Remove waffles; keep warm.

Repeat with remaining batter.

HAM AND CHEESE WAFFLES

Prep Time: 10 min.

Servings: 4

Ingredients

1/2 cup milk	1 cup diced ham
1/2 cup (1stick) butter, softened	1 cup finely shredded sharp
2 eggs	Cheddar cheese
1 1/2 cups flour	
1 tsp. baking powder	
1/8 tsp. salt	

Directions

Stir together flour, baking powder and salt in small bowl. Set aside.

Mix milk, butter and eggs in medium bowl. Add flour mixture; continue mixing until blended. Fold in ham and cheese.

Place 3/4 cup batter into preheated waffle maker. Bake 8 minutes or until done. Remove waffles; keep warm. Repeat with remaining batter.

BANANA BREAD WAFFLES

Prep Time: 10 min.

Servings: 3

Ingredients

1 cup flour	1/2 cup milk
1 tsp. baking powder	1 egg, slightly beaten
1/2 tsp. cinnamon	1 tsp. vanilla
1/2 tsp. salt	1 medium ripe banana, mashed
1/2 cup (1 stick) butter, softened	
1/2 cup sugar	
2 Tbsp. brown sugar	

Directions

Combine flour, baking powder, cinnamon and salt in small bowl. Set aside.

Cream butter and brown sugar together in a medium bowl. Add milk, egg and vanilla. Mix until well blended. Add flour mixture and banana; stir until well blended.

Place 2/3 cup batter into preheated waffle maker. Cook 8 to 10 minutes or until done. Remove waffles; keep warm.

Repeat with remaining batter.

Extra Special

Serve waffles with toasted pecans or walnuts and warm caramel sauce.

Caramel Sauce

Combine 1/4 cup caramel topping, and 1 Tbsp. butter in a small microwave safe bowl. Microwave on HIGH 30-60 sec. or until warm.

WARRANTY INFORMATION

For service, repair or any questions regarding your appliance, call the appropriate 800 number listed within this section. 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 my warranty cover?

- Your warranty covers any defect in material or workmanship provided; however, the liability of Spectrum Brands, Inc. will not exceed the purchase price of product.

For how long?

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

BLACK+DECKER

TM

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