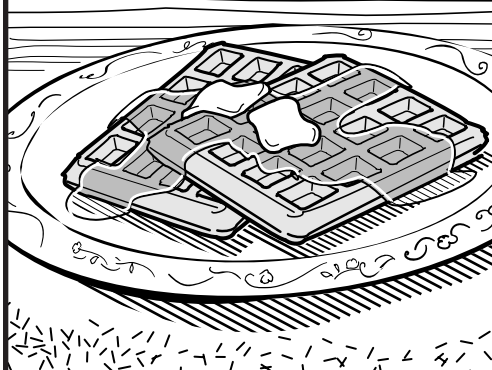


**Hamilton Beach®**

*Meal Maker™ Belgian Waffle Baker  
& Sandwich Griddle*



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In USA: 1-800-851-8900	
In Canada: 1-800-267-2826	

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# *Waffle Baker/Sandwich Griddle Safety*

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug or cooking unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries, or damage the unit.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not leave appliance unattended when plugged in.
15. When using this appliance, provide 4 to 6 inches air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may cause a problem.
16. Make sure that neither the cord nor yourself touch any hot part of the appliance due to danger of burning.
17. Place the appliance only on a dry, level, and nonflammable surface.
18. Never remove the waffle or sandwich with any kind of cutting device or other metallic kitchen utensil.
19. Always allow the appliance to cool down completely before putting it away and never wind the cord around the appliance while it is still hot.
20. To reduce the risk of fire or shock hazard, do not operate unit unless grids are securely snapped in place.
21. Do not immerse.

## **SAVE THESE INSTRUCTIONS!**

### **Consumer Safety Information**

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This appliance is intended for household use only.

To avoid an electrical circuit overload, do not operate another high wattage appliance on the same circuit with the waffle baker/sandwich griddle.

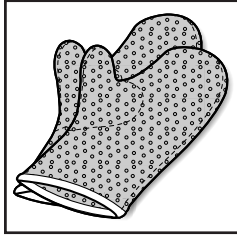
This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating is equal to or greater than the rating of the waffle baker/sandwich griddle. An extension cord rated at least 10 amperes may be used. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Do not use this unit near an oven, heater, or fireplace.

If using an extension cord, it should be connected to the unit's power cord before it is plugged into the outlet. In the case of a power failure, the same procedure should be followed.

Never remove, insert, or replace grids unless unit is unplugged, and unit and grids are completely cool.

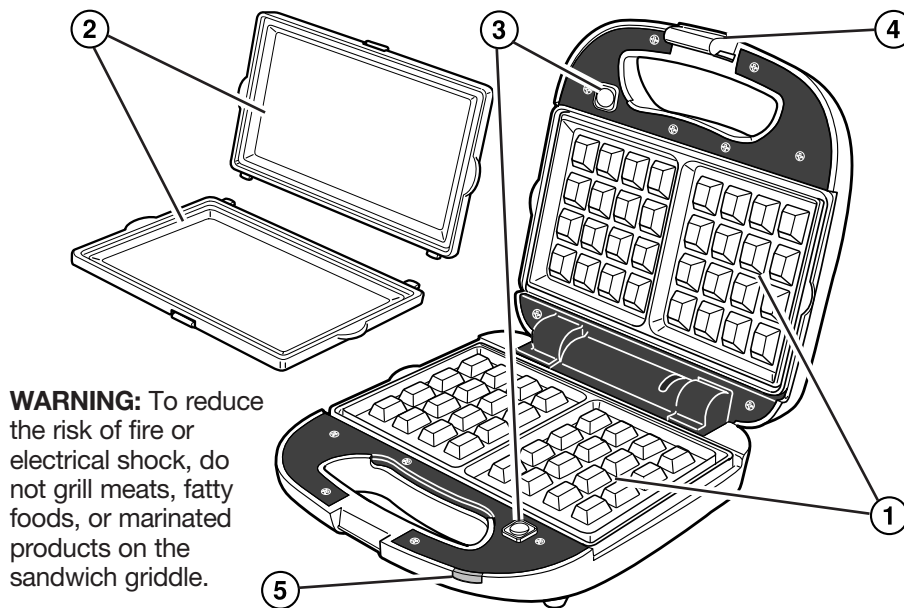


**WARNING:** Always use a hot mitt to protect hand when opening a hot waffle baker/sandwich griddle. Escaping steam can burn.

# *Know Your Waffle Baker/ Sandwich Griddle*

## Parts and Features

1. Removable Belgian Waffle Grids
2. Removable Sandwich Griddle Grids
3. Grid Release Buttons
4. Lid Lock
5. Indicator Light

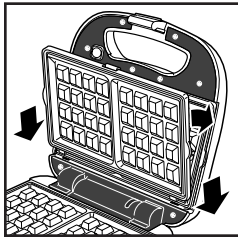


**WARNING:** To reduce the risk of fire or electrical shock, do not grill meats, fatty foods, or marinated products on the sandwich griddle.

# To Use

**Before first use wash and dry cooking grids.**

1. Make sure unit is unplugged. Select preferred cooking grids.
2. Insert tabs on grid into slots on unit near hinge area.



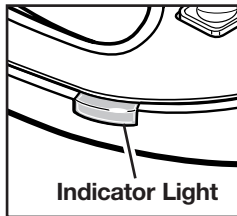
3. Press the other side of the grid to snap into place. Repeat with other grid.
4. Close unit and plug into outlet.
5. Let preheat until indicator light goes out, about 5 minutes.

6. Cook waffles or sandwiches according to recipe. Carefully remove cooked food.
7. If using the sandwich griddle grids and there is a build-up of grease, clean the grids and any surfaces of excess grease before continuing to cook. Follow instructions in "To Clean."
8. When finished cooking, unplug unit and let cool.
9. Follow instructions in "To Clean."

**WARNING:** To reduce the risk of fire or shock hazard, do not operate unit unless grids are securely snapped in place.

**WARNING:** To reduce the risk of fire or electrical shock, do not grill meats, fatty foods, or marinated products on the sandwich griddle.

## Indicator Light

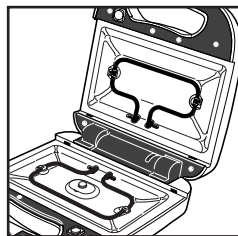


The red indicator light comes on when the unit is heating to reach the set temperature. For best results wait until the indicator light goes out before starting to cook. This means the unit has reached the perfect temperature.

# To Clean

**WARNING:** To reduce risk of burns to hands and fingers, allow unit to cool before removing grids.

1. Make sure unit is unplugged and grids have cooled.
2. Press release buttons to remove the cooking grids. Wash in hot, soapy water; rinse and dry. The grids can also be washed in an automatic dishwasher.
3. If grease drips over the grids into the reflector pans, the reflector pans must also be cleaned. Using a soapy, damp cloth, carefully wipe entire surface of pan



4

- to remove all grease. Let dry.
4. To clean the outside of the unit, wipe with a damp cloth. Do not use abrasive cleansers on the unit. Do not place unit in automatic dishwasher or immerse unit in water or other liquid.
5. The unit may be stored in an upright position. Store removable grids so that nonstick surfaces are not scratched.

# Waffle Baker Recipes

**NOTE:** The waffle baker grids make 2 4-inch square waffles. Two waffles would be a typical serving.

## Waffle Baker Tips!

- Homemade waffle batter may take longer to cook than packaged pancake and waffle mix. The packaged mix waffles are done in about 5 minutes. Made from scratch recipes take a few minutes more.
- A thin waffle batter requires less batter to cover the grids than a thick batter.
- For most recipes there is no need to grease the nonstick surface.

## Weekend Waffles

---

1 cup flour	3 eggs, separated
3 teaspoons baking powder	1 cup milk
¼ teaspoon salt	4 tablespoons oil
1 tablespoon sugar	1 teaspoon vanilla

In a large bowl, whisk together flour, baking powder, salt, and sugar. Set aside. Beat egg whites until stiff. Add milk and egg yolks to flour mixture. Stir until smooth. Add oil and vanilla to batter and mix well. Fold egg whites into the batter. Pour about  $\frac{2}{3}$  to  $\frac{3}{4}$  cup of batter into the middle of the waffle baker. Cook 5 to 6 minutes or until golden brown. **Makes 8 to 10 waffles.**

## Buttermilk Waffles

---

1½ cups flour	1½ cups buttermilk
1½ teaspoons baking powder	6 tablespoons butter, melted
½ teaspoon baking soda	2 eggs, beaten lightly
½ teaspoon salt	

In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Stir in buttermilk, butter, and eggs, stirring until thoroughly mixed (batter will be thick). Pour about  $\frac{2}{3}$  to  $\frac{3}{4}$  cup of batter into the middle of the waffle baker. Cook 6 to 7 minutes or until golden brown. **Makes 8 waffles.**

## Banana Sour Cream Waffles

---

1 cup flour	1 cup sour cream
½ teaspoon baking powder	¼ cup milk
¼ teaspoon baking soda	¼ cup butter, melted
¼ teaspoon salt	1 ripe banana, mashed
1 egg, separated	

In a large bowl, whisk together flour, baking powder, baking soda and salt; set aside. In a small bowl, beat the egg white with a whisk until light peaks form. Add egg yolk, sour cream, milk, butter, and banana to the flour mixture and mix well. Fold in the whipped egg white. Pour  $\frac{2}{3}$  to  $\frac{3}{4}$  cup of batter into the waffle baker. Cook 6 to 7 minutes or until golden brown. **Makes 6 to 8 waffles.**

## Cinnamon-Raisin Waffles

---

1 cup flour	1 egg
2 tablespoons packed brown sugar	½ cup milk
2 teaspoons baking powder	2 tablespoons oil
¼ teaspoon salt	⅓ cup raisins
1½ teaspoons cinnamon	

In a small bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon. In a large bowl, whisk together the egg, milk, and oil. Add the flour mixture to the milk mixture. Stir until the batter is just combined. Stir in the raisins. Pour about ⅔ to ¾ cup of batter onto the waffle baker. Cook 6 to 8 minutes or until golden brown. **Makes 6 to 8 waffles.**

## Chocolate Waffles

---

¼ cup vegetable shortening	3 tablespoons unsweetened baking cocoa
½ cup sugar	1 teaspoon baking powder
1 egg	Pinch of salt (⅛ teaspoon)
½ teaspoon vanilla	½ cup milk
⅔ cup flour	

In a small mixing bowl, cream shortening and sugar until well blended. Add egg and vanilla; blend until smooth. Add remaining ingredients and mix until well blended. Batter will be thicker than normal waffle batter. Spray grids with non-stick cooking spray. Place ⅔ cup of batter into the middle of the waffle baker. Close lid and cook 6 to 7 minutes. Remove and serve topped with vanilla ice cream. **Makes 6 waffles.**

# *Sandwich Griddle Recipes*

## Mexi-Pockets

---

For each sandwich:

- 2 6-inch packaged corn tortillas
- 1 heaping tablespoon processed cheese dip
- 1 tablespoon salsa
- 2 tablespoons refried beans

Spray grids with nonstick cooking spray. Spread cheese, salsa, and beans on one corn tortilla. Cover with another corn tortilla. Place on sandwich griddle. Close and lock lid and cook approximately 5 minutes. **Caution: The filling is very hot.**

## Cheesy Hot Dog Pockets

---

- Sliced bread (any variety)
- Hot dogs
- Individually wrapped processed cheese slices
- Ketchup
- Butter

Butter one side of two pieces of bread. Place the slice of bread, butter side down, on the sandwich griddle. Spread 1 to 2 tablespoons of ketchup on bread. Cut half of a hot dog into "coins." Place hot dog "coins" over the ketchup. Unwrap a slice of cheese and place over the hot dogs. Cover with remaining slice of bread, butter side up. Close and lock lid. Cook approximately 3 minutes. **Caution: The filling is very hot.**

## Grand Cheese Rounds

---

1 can (1 lb.) extra-large refrigerated biscuits  
8 individually wrapped processed cheese slices (any variety)

Take each biscuit and open it in half, making two thinner biscuits. Flatten each half in the palm of your hand. Unwrap slices of cheese. Take each slice and fold in half, then fold in half again, making 4 quarters stacked. Spray grids with nonstick cooking spray. Place two flattened biscuits on the sandwich griddle. Place the stack of cheese in the middle. Cover with two flattened biscuits. Close and lock lid. Cook approximately 5 to 6 minutes or to desired brownness. **Caution: The filling is very hot. Makes 8 rounds.**

## Fruit Turnovers

---

1 can of refrigerated crescent rolls  
Fruit pie filling or fruit preserves  
Cinnamon sugar

Open the can of crescent rolls and lay flat on countertop. Divide into 4 rectangles. Take each rectangle and press the diagonal perforation closed, making 4 solid rectangles. Place one rectangle on the sandwich griddle. Place 2 to 4 tablespoons of fruit filling onto center of pastry. Cover with another rectangle of pastry. Sprinkle with cinnamon sugar. Close and lock lid. Cook approximately 5 minutes or until desired brownness. Repeat with remaining pastry. **Caution: The filling is very hot. Makes 4 turnovers.**

## Bacon Cheese Omelet

---

2 eggs  
½ cup shredded cheddar cheese  
2 pieces bacon, cooked and crumbled  
Salt and pepper to taste

In a small bowl, beat eggs slightly with a fork. Add the cheese and bacon; mix. Spray the grids with nonstick cooking spray. Pour egg mixture onto sandwich griddle. Close and lock lid. Cook approximately 4 to 5 minutes. **Makes 1 serving.**

## Cheezy Hashbrowns

---

1 (1 lb., 4 oz.) bag of shredded hash browns (dairy case)  
Cheddar cheese, shredded  
Butter

For 2 servings of hash browns you will need: 2 cups hash browns, ½ cup cheddar cheese and 2 tablespoons melted butter. Mix these together in a small bowl. Spray the grids with nonstick cooking spray. Place hash brown mixture on griddle. Close and lock lid. Cook 10 minutes or until golden brown.

## Hot Pastrami Pockets

For each pastrami pocket you will need:

2 slices rye bread	1 slice Swiss cheese
2 to 3 slices of pastrami	1 tablespoon Thousand Island dressing
1 to 2 tablespoons sauerkraut	Butter or margarine

Butter two slices of bread on one side. Place one slice (butter side down) on one side of the griddle. Add meat, sauerkraut, dressing, and cheese. Cover with second slice of bread (butter side up). Close and lock the lid. Cook approximately 3 minutes or until desired brownness. **Caution: The filling is very hot.**

## Customer Service

Call our toll-free customer service numbers. Please note the model, series, and type number located on the bottom of the waffle baker/sandwich griddle, or have the unit close by. This will help us answer your question.

### TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, nonstick soleplate and/or nonstick cooking surfaces. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

### CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

**Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)**

**KEEP THIS NUMBER FOR FUTURE REFERENCE!**

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

Washington, North Carolina 27889

840055700

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0

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