

# VillaWare®



MODERNO™ SERIES

## PROFESSIONAL BELGIAN WAFFLER

*Bakes a 1 1/4 in. thick, deep pocket,  
round Belgian waffle*



### Instructions & Recipes

*Please read all instructions carefully and keep this booklet for future reference.*

# 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.
3. To protect against electric shock, do not immerse power cord, plug or appliance 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 completely before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to VillaWare for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
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, turn any control to "OFF" then remove plug from outlet.
13. Do not use appliance for other than intended use.

## HOUSEHOLD USE ONLY

## SAVE THESE INSTRUCTIONS

## ELECTRICAL REQUIREMENTS

A short power-supply cord is provided to reduce the risk resulting from being entangled in or tripping over a longer cord. There are longer extension cords available from a variety of retail stores and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the waffle appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

## SAVE THESE INSTRUCTIONS

### USING YOUR WAFFLER

For best results, follow these simple instructions. When your waffle is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavor of the first set of waffles prepared in your waffle, and it is recommended that you discard these.

1. Set the Waffle Browning Control to your desired setting. At first, try a setting between 3 & 4. You may later adjust it lower or higher according to your preference. A lower setting produces a lighter colored waffle, while waffles made at a higher setting are darker and crisper. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
2. Close waffle and plug into 110/120 volt AC wall outlet. Turn the on/off switch on "ON" and the red indicator light will go on, indicating that the waffle 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 waffle or turn the on/off switch to "OFF".
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. A light coating of non-stick cooking spray also works well.
4. When the proper baking temperature is reached, the green light will go on and the Waffle-Tone™ alert will sound. Once heated up, cycle times will be faster.
5. Pour batter onto bottom grid of waffle. The green light will go off as the baking cycle begins.
6. Close waffle and rotate unit 180° to the right (clockwise). Do not open for at least 1 1/2 minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.

7. When the green light goes on again and the Waffle-Tone alert sounds, rotate waffle 180° to the left (counterclockwise). Your waffles should be done according to the Waffle Browning Control setting that you've chosen. If you want them darker, close the lid and continue baking until the desired color is achieved.
8. Remove waffles from the grid using non-metallic utensils.
9. If additional baking is to be done, close waffle to retain heat. Always be sure the green light goes on and the Waffle-Tone alert sounds again before making more waffles.
10. If you need to take a short break, close waffle to maintain heat. When you return to baking, you will notice that the first waffles will bake faster because extra heat has been allowed to build up.
11. Close supervision is necessary when any appliance is being used by or near children.
12. When baking is complete, turn switch to "OFF" then simply unplug power cord from wall outlet. Leave waffle open to cool. Do not clean until unit is cooler.

## WAFFLE BAKING TIPS

- When preparing waffle batter, do not over mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time. Fill bottom grid of waffle with enough batter to cover peak areas of the grid about 3/4 to 1 cup.
- For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other non-metallic utensil before closing lid.
- Cake-based waffles, such as the Chocolate Waffles are more tender than regular waffles, and may require more care when removing from waffle. You may want to break these waffles into halves or quarters before removing. Use a spatula to support waffles when removing from the waffle.
- To retain crispness, move baked waffles to a wire cooling rack to prevent steam from accumulating underneath.
- For more perfectly shaped waffles, trim edges with kitchen shears before serving.

- When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.
- Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffle. Set Waffle Browning Control between 1 & 4. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven or toaster until hot and crisp.

## CLEANING AND CARE

Here are a few easy steps to keep your waffle looking and working like new:

1. Always unplug the waffle and allow it to cool before cleaning. There is no need to disassemble the waffle for cleaning. Never immerse the waffle in water or place in dishwasher.
2. Brush away any loose crumbs from the grooves. Wipe grids clean with paper towel, absorbing any oil or butter that might be down in the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffle 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 stainless steel 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 5 minutes to soften batter, 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

## *Classic Waffles*

1 1/2 cups all-purpose flour  
 1/2 cup cornstarch  
 2 tbsp. cornmeal (optional)  
 1 tbsp. baking powder  
 1 tsp. salt

3 large eggs, separated  
 2 tbsp. granulated sugar  
 1 3/4 cups milk  
 1/2 tsp. pure vanilla extract  
 1/2 cup (1 stick) unsalted butter,  
 melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form; set aside. Whisk together egg yolks, milk and vanilla. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle and bake.

Makes about 5 1/2 cups batter

## *Waffle Tip*

Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

## *Toasted Pecan & Cranberry Waffles*

Sprinkle chopped pecans onto bottom grid of hot, greased waffle. Pour batter over pecans. Sprinkle dried cranberries over batter. Close waffle and bake as directed.

## *Classic Buttermilk Waffles*

1 1/2 cups all-purpose flour	3 large eggs, separated
1/2 cup cornstarch	3 tbsp. granulated sugar
2 tbsp. cornmeal (optional)	1 3/4 cups buttermilk
1 tsp. baking powder	1/2 tsp. pure vanilla extract
3/4 tsp. baking soda	1/2 cup (1 stick) unsalted butter, melted
1 tsp. salt	

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder, baking soda and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form. Set aside. Whisk together egg yolks, buttermilk and vanilla to blend. Using rubber spatula, stir buttermilk mixture into flour mixture, blending until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle and bake.

Makes about 5 1/2 cups batter

### *Waffle Tip*

Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

## *Buttermilk Blueberry Waffles*

Pour batter onto bottom grid of waffle; sprinkle batter with fresh (or defrosted frozen) blueberries. Close waffle and bake as directed.

## *Old World Belgian Waffles* (yeast-leavened)

- |  |                                 |
|--|---------------------------------|
| 2 1/2 cups all-purpose flour                           | 3 large eggs                    |
| 3 tbsp. granulated sugar                               | 1/3 cup unsalted butter, melted |
| 1 1/2 tsp. active dry yeast                            | 1 tsp. pure vanilla extract     |
| 1 1/4 tsp. salt  |                                 |
| 2 cups very warm milk (120 to 130°F to activate yeast) |                                 |

In large bowl, whisk together flour, sugar, yeast and salt to blend. In medium bowl, whisk together milk, eggs, butter and vanilla; add to dry ingredients, mixing until large lumps are moistened. Cover; let rise in a warm, draft-free place 1 hour or until light and bubbly. (Or, cover and refrigerate overnight.) Stir down batter; pour onto hot, greased waffle and bake.

Makes about 4 1/2 cups batter

## *Whole Wheat Waffles* (carb smart with whole grain goodness)

- |                           |                                 |
|---------------------------|---------------------------------|
| 3/4 cup whole wheat flour | 1 egg, separated                |
| 1/4 cup wheat bran        | 3/4 cup skim or nonfat milk     |
| 2 tbsp. wheat germ        | 1 tbsp. honey (optional)        |
| 1 tsp. baking powder      | 2 tbsp. unsalted butter, melted |
| 1/4 tsp. salt             |                                 |

In medium bowl, whisk together whole wheat flour, wheat bran, wheat germ, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg white just until stiff peaks form; set aside. Whisk together egg yolk, milk and honey. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg white until combined. Pour batter onto hot, greased waffle and bake.

Makes about 2 cups batter



## *Jalapeño-Cheddar Cornmeal Waffles*

1 1/2 cups all-purpose flour	1 3/4 cups buttermilk
1 cup cornmeal	1/3 cup vegetable oil or butter, melted
1 tsp. baking powder	1 cup (4 ounces) shredded sharp Cheddar cheese
3/4 tsp. baking soda	1/4 cup thinly sliced green onions
3/4 tsp. salt	1 to 2 minced jalapeño peppers
3 large eggs, separated	

Appetizer Toppings (optional): crème fraiche, diced tomatoes, fresh cilantro

In large bowl, whisk together flour, cornmeal, baking powder, baking soda and salt to blend thoroughly. In mixer bowl, beat egg whites just until stiff peaks form; set aside. Whisk together egg yolks, buttermilk and vegetable oil. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in cheese, green onions and jalapeños. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle and bake. For use as appetizers, cut waffles into 8 wedges. Dollop each with crème fraiche; garnish with tomato and cilantro, if desired. Serve immediately.

Makes about 4 1/2 cups batter

## *Crispy Cornmeal Waffles*

Omit cheese, green onions and jalapeño peppers. Add 2 tablespoons granulated sugar to dry ingredients. Mix and bake as directed. Serve, drizzled with honey, if desired.

## *Chocolate Waffles*

- |  |                        |
|--|------------------------|
| 1 1/2 cups all-purpose flour                       | 1 cup granulated sugar |
| 1 1/2 tsp. baking powder                           | 1 tsp. vanilla extract |
| 1/2 tsp. salt                                      | 2 large eggs           |
| 1/2 cup (1 stick) unsalted butter                  | 3/4 cup milk           |
| 2 ounces unsweetened chocolate,<br>cut into chunks |                        |

Sift together flour, baking powder and salt to blend thoroughly; set aside. In large microwave-safe bowl, microwave butter and chocolate on HIGH 1 to 1 1/4 minutes or until butter is melted. Stir chocolate until completely melted. Whisk in sugar and vanilla. (Be sure mixture is not hot enough to cook eggs when added; cool slightly, if necessary.) Beat in eggs, 1 at a time. Add flour mixture, in 3 parts, alternately with milk, in 2 parts. (Batter will thicken as chocolate cools.) Pour or spoon batter onto hot, greased waffle and bake.

Serve with sweetened, quartered strawberries and whipped cream. For a special treat, top waffles with ice cream, caramel or fudge sauce, whipped cream and toasted nuts.

Makes about 3 cups batter

## *Double Chocolate Waffles*

Stir 1/3 cup mini chocolate morsels into prepared batter; bake as directed.

## ONE-YEAR LIMITED WARRANTY

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

If you experience a problem with your VillaWare product, please contact Consumer Service. You will be instructed on where to send your product for returns. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare  
Consumer Service 866-484-5529  
villawareservice@tilia.com

For additional information on the VillaWare product line, see your dealer or visit our website at [www.villaware.com](http://www.villaware.com)

### THE LINE OF FINE VILLAWARE PRODUCTS INCLUDES:

Waffle	Cookie Presses
Pizzelle Bakers	Smoothee-Bar™ Blenders
Panini & Contact Grills	Bravo™ Pizza Stones
Electric Skillets	VillaClassic™ Cookware
Crepe Makers	Italian Style Gadgets & Utensils
Electric Meat Grinders	
Disney Licensed Series by VillaWare	<i>...and hundreds more Classic Italian</i>
Imperia® & Al Dente™ Pasta Machines	<i>Kitchenware products from VillaWare</i>

Also look for the award-winning UNO™ line of kitchen electrics including waffle, panini grills, warming trays, toasters and more.

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