

FULL ONE YEAR 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 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 cords or plugs. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.



VillaWare Mfg. Co.
1420 East 36th Street
Cleveland, OH 44114

Other Fine VillaWare® products...

Belgian Wafflers
Pizzelle Bakers
Pronto™ Tomato/Food Strainer
Meat Grinder/Sausage Makers
Atlas™ Cookie Press
Ravioli Makers
Espresso Coffee Pots
Italian-Style Gadgets & Utensils

Heart Wafflers
Italian Spaghetti & Salad Bowls
Atlas™ Pasta Machine
Bravo™ Pizza Baking Stones
Poco™ Grater
Demi-Tasse Cups & Spoons
....and hundreds more

For additional information on the VillaWare® product line, see your dealer or write to the address listed above.

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BELGIAN WAFFLER

PROFESSIONAL SERIES FOUR SQUARE

RECIPE AND INSTRUCTION BOOKLET



No. 6100
No. 6150



VillaWare
Classic Italian Kitchenware

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, plugs, 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 before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt any internal servicing on this appliance, but return to VILLAWARE MFG. CO. for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let 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. To disconnect, remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
14. This appliance is for household use only.

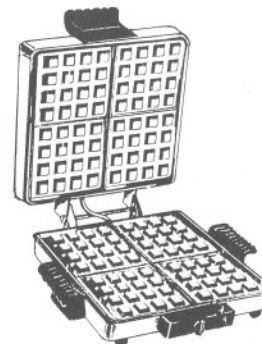
POLARIZED PLUG

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

SAVE THESE INSTRUCTIONS

No serviceable parts inside. Refer servicing to VILLAWARE MFG. CO.

1. A short electrical cord is provided to reduce the hazards resulting from entanglement or tripping, etc. As with all electrical appliances, any extension cord must have a rating at least equal to the electrical rating of the appliance. Care should be taken not to allow cords to hang over the edge of a counter or tabletop. (If your appliance has a grounded 3-prong plug, you must use the compatible 3-wire extension cord)
2. Do not allow appliance to come into contact with any flammable materials such as draperies, walls, etc.



HOW TO USE YOUR BELGIAN WAFFLER

When the waffle is new you may notice a slight smoking or odor. This is normal and will not recur. The removable grids should be washed when using them for the first time. Wash in warm, soapy water, rinse and dry thoroughly. Never put any part of the appliance in the dishwasher.

To place waffle in flat open position: Open waffle until top half stops. Lift top half gently until the hinge releases. Now the top half of the waffle will fold all the way back and will lie flat on the table.

To install grids: Place unit in flat open position. With grid centered on the housing, slip grid under bracket at front of unit and press grid downward until grid clip at back of unit snaps over grid. Do not install or remove grids while hot, unless you are using oven mitts.

To remove grids: Place unit in flat open position (as above). Press down on grid clip at back of unit until grid is released. Slide grid back until it is free of bracket at front of unit.

1. Plug unit into 110-120 volt AC wall outlet and set control dial to HI position. The red light will glow, indicating that the baker has begun preheating. It will take 8-10 minutes to reach baking temperature. When the baking temperature is reached the red light will turn OFF. Set the variable control dial to the HI position when you start baking waffles. It may be set lower according to your preference. After this point, you will see the light go ON and OFF. This means that the baking temperature is being maintained, and is not telling you when to start or stop baking.
2. Before the first waffle of the day use a pastry brush to lightly coat the top and bottom waffle grids with a vegetable oil or melted shortening. Spray shortenings work well for this purpose.
3. Ladle just enough batter to fill lower grid so that the peak areas of the grid are covered. If necessary, a spatula may be used to spread the batter into the corners of grid.
4. Close the baker. Do not open the baker for at least 1-1/2 minutes. Opening too soon will cause unbaked waffles to split, top from bottom.
5. Remove waffles from the grid with a non-metallic utensil. Waffles are ready to serve.
6. If you need to take a short break, or are interrupted, close the baker to maintain maximum heat. A hot waffler produces best results. Waffles may tend to stick if the iron cools down.
7. When you are finished baking, turn dial to OFF and unplug from the wall outlet. Leave baker open to allow it to cool. After cooling, grids may be wiped clean with paper towels or removed for hand washing. Do not place in dishwasher.

RECIPES FOR WAFFLES

Belgian Waffles

Old World Taste

4 eggs, separated	2 cups flour
1 cup milk	1 tablespoon sugar
2 teaspoons baking powder	1/2 teaspoon salt (optional)
1 teaspoon vanilla (optional)	1/4 cup butter or margarine melted (optional)

Beat egg yolks and sugar in a bowl until light. Add cooled melted butter, milk and vanilla extract. Add flour, baking powder & salt, beat well. Beat egg whites until stiff and gently fold into batter. Bake and serve.

All-American Waffles

A Classic Recipe

2 eggs	1-3/4 cups flour
1-3/4 cups milk	2 Tablespoon sugar
1/4 cup vegetable oil	4 teaspoon baking soda

Beat egg yolks, stir in milk & oil. Add flour, sugar, baking powder & salt. Stir just until large lumps disappear. Beat egg whites until stiff and gently fold into batter. Bake & serve.

Whole Wheat Waffles

A Healthy Breakfast or Lunch

1 egg, room temperature and separated	1/8 teaspoon salt
3/4 cup whole wheat flour	3/4 cup milk
1/4 cup wheat bran	1 tablespoon honey
2 tablespoon wheat germ	2 tablespoon butter, melted
1 teaspoon baking powder	and cooled

Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk, honey and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white. Do not over beat batter.

Oatmeal Waffles

A Hearty & Healthful Recipe

1 egg, room temperature and separated	1 tablespoon brown sugar
1 1/2 cup oats	3/4 cup milk
1 teaspoon baking powder	4 tablespoon butter or margarine, melted and cooled

Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white. Do not over beat batter. Cook waffles a little longer for extra crispness.

SEND FOR MORE GREAT VILLAWARE WAFFLE RECIPES

Waffles are so much more than just an average breakfast food. They're healthful & make great brunches or desserts. Try...

Whole Wheat Waffles
Crisp 3-Grain Waffles
Pumpkin Spice Waffles
Yogurt Peach Waffles
Carrot Date Nut Waffles
Sourdough Waffles
Sweet Potato & Carrot Waffles

Oatmeal Buttermilk Waffles
Cornmeal Waffles
Banana Pecan Waffles
Cinnamon Apple Waffles
Honey Wheat Bran Waffles
Macadamia Nut Waffles

For a copy of these & more wonderful waffle recipes, send \$3.50 and a self-addressed stamped envelope to: VillaWare, Attn: Waffle Recipe Offer, P.O. Box 603468, Cleveland, OH 44103-0468

Recipe Hints

Make your waffles special. You can add a whole variety of toppings to enhance your enjoyment. Fresh fruit is popular, such as strawberries, kiwi, banana, blueberries etc. Top with whipped cream, sour cream or yogurt. Many additional ingredients can be mixed right into the waffle batter before baking. Try melted, unsweetened chocolate with a little sugar for chocolate waffles, or mix in nuts, chopped fruits, cinnamon, coconut, etc. Be creative! Waffles can be a delicious & healthy homemade treat.

For Best Baking Results

1. Stir waffle batter just until large lumps disappear. Do not over-mix.
2. An extra crispy waffle may be produced by allowing a longer baking time. Shorten the baking time for less crispiness.
3. Lighter waffles may be produced by first beating the egg yolks, blending with flour & other ingredients, then gently folding beaten egg whites into the batter.
4. When through baking make sure caked batter or oil have been wiped with paper towels.
5. If batter is otherwise difficult to remove, soak grids in hot soapy water overnight, and rinse thoroughly. Do not attempt to clean with metallic utensils. Use nylon, plastic, a toothpick, or a non-plastic or non-metallic hand brush.
6. Wipe outside of housings with a damp cloth only.
7. Do not clean grids or housings with any abrasive scouring pad or steel wool as this will damage the finish. Do not put grids in dishwasher.



RAISED RIB GRILLING Model #6150 only

1. Place appliance on level surface. Raise lid up, over and back so it rests in flat open position on countertop.
2. Install grills with ribbed surface showing and drip spouts at front of unit. A container may be used to catch drippings.
3. Lightly spray or brush grills with vegetable oil. Place small bowl under each drip spout to catch grease. Close lid by lifting up and onto the food being grilled. Set dial to the food you are grilling. Set to the LO position for vegetables, fruits, shellfish and fish fillets. Use HI position for meat, poultry and fish steaks.
3. Use non-metallic utensils to remove food. Never cut food on non-stick surfaces.
4. When finished grilling, turn dial to OFF, unplug, and allow it to cool before removing grills, draining grease or moving unit.
5. Clean between ribs with paper towels. This should be done as soon as grills are cool enough.

FOR BEST GRILLING RESULTS

1. Marinate meat for added flavor and tenderizing.
2. Avoid meat with bone. Bone prevents grill from contacting meat evenly with a resulting unevenness in cooking.
3. Thinner parts of fish or chicken should be folded under thicker part to prevent over-cooking.
4. Thinner fish like sole and flounder should be cooked in open or closed griddle (smooth grids).
5. Brush fish with oil or brush the grill to prevent sticking.
6. Better to under cook than to over cook—you can always return it to the grill for additional cooking.
7. Select foods of even thicknesses for consistent cooking.
8. Allow 50% additional time when grilling frozen steaks and fillets.

RECIPES FOR GRILLING

T-Bone Steak

2 lb. 1 inch thick T-bone steak, with bone removed
salt, pepper.

Italian seasonings

Season the steak with salt, pepper and Italian seasonings. Grill to preference with dial at HI position. Turn steak every 5-10 minutes.

Salmon Steaks

4 salmon steaks
1 egg yolk
1/2 cup sour cream
fresh mint, finely chopped
1 cup fish stock
salt, pepper

Mix egg yolk, sour cream, mint and fish stock. Season with salt and pepper and stir over low heat until boiling. Grill salmon steaks, dial set between LO and HI, for 5 minutes each side. Serve with mint sauce.

Panini Sandwiches...a toasted Italian roll sandwich

2 fresh panini, 7 to 8 inches
6 thin slices mortadella ham
2 slices provolone cheese
4 slices fresh tomato
shredded lettuce, mayonnaise

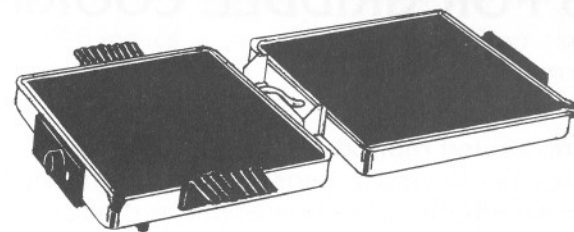
Slice panini lengthwise and place bottom halves on grill. With half the ingredients for each panini place all ingredients on panini, position top halves, and bring grill lid carefully onto the panini. Compress and hold top in position until tops of panini are toasted to your preference. Set dial in HI position.

Grilled Veggies for Pizza

1 Eggplant
3 Zucchini
1 large yellow onion
2 cups Mushrooms
About 1/2 cup Olive oil
fresh garlic, cloves peeled
oregano & basilsalt
& fresh ground black pepper
dash of red wine

Mix olive oil, garlic spices & wine in large bowl. Slice veggies lengthwise in slices about 3/8" thick. Cut and separate onion into rings. Slice mushrooms. Marinate cut veggies in olive oil mixture for about 1/2 hour, turning every 10 minutes or so. Sandwich the veggies between the 2 raised rib grills on your appliance and grill until cooked. Set dial to LO position. Place on uncooked pizza & bake in oven.

All ingredients are based on 4 portions.



SMOOTH GRIDDLE COOKING Model #6150 only

1. Place appliance on level surface. Raise lid up, over and back so it rests in flat open position on countertop.
2. Install griddles with smooth surface showing.
3. Lightly spray or brush griddles with vegetable oil. Close lid by lifting up and onto the food you are cooking; as in the case of toasted cheese sandwiches. Set dial to the food you are cooking.
4. Use non-metallic utensils for turning, or removing food. Never cut food on non-stick surfaces.
5. When finished with griddles, turn dial to OFF, unplug, and allow them to cool before removing griddles, draining grease or moving unit.

FOR BEST GRIDDLE COOKING RESULTS

1. For sandwich toasting open lid to vertical position and place food on lower griddle. Lower lid gently to rest on top of sandwiches. Toast until bread is golden brown.
2. Remove sandwiches with non-metallic utensils and never cut sandwiches on non-stick surfaces.
3. Thinner sandwich breads may become compressed. Toast them on griddle in open position with lid resting on countertop. Turn sandwiches over to toast both sides.
4. When cooking bacon or sausages grease will collect in trough surrounding the cooking area of each griddle. After you have finished cooking and griddles have cooled down, clean trough with paper towels. This step should not be delayed for any period of time or grease will thicken and become hard to clean out. This must be done each time the unit is used to maintain a healthy cooking unit. Wipe cooking surfaces also.

RECIPES FOR GRIDDLE COOKING

Pancakes

2 large eggs
1 cup sour cream
2 cups milk
2-1/3 cups pancake mix
2 Tablespoons sugar
2 Tablespoons butter, melted

Set dial between HI and LO. Beat eggs in a large bowl. Blend in sour cream; stir in sugar and milk and mix well. Add pancake mix and beat until smooth. Stir in melted butter. Pour batter onto griddle, forming 4" pancakes. Cook, turning once, until golden brown on both sides. Makes about 20 pancakes.

French Toast

4 large eggs
1/2 cup milk
2 teaspoons grated orange peel
1 teaspoon cinnamon
12 slices French bread

Combine first four ingredients, and blend thoroughly. Pour into shallow pan. Place bread slices into egg mixture; let soak, turning to coat both sides. Set dial between HI and LO. Place bread slices onto ungreased griddle. Cook about 3 minutes on each side or until browned. Serve with syrup or fruit toppings. Makes 12 slices.

Hawaiian Club Sandwich

4 slices of white bread
2 slices of cheese
2 slices of pineapple
2 slices of bacon
curry powder

Place cheese, pineapple and bacon on two slices of bread. Sprinkle bacon with curry powder and top with slices of bread. Place sandwiches on griddle and close the unit. Set dial between HI and LO position. Toast until crispy brown.

Panini ...a toasted Italian roll sandwich

2 fresh panini, 7-8 inches
6 thin slices mortadella ham
2 slices provolone cheese
4 slices fresh tomato
shredded lettuce, mayonnaise

Slice panini lengthwise, and place bottom halves on griddle. With half the ingredients for each panini, place all ingredients on panini, position top halves and bring griddle top carefully onto the panini. Compress and hold top in position until tops of panini are toasted to your preference. Set dial to HI position.

RAISED RIB GRILL & FLAT GRIDDLE SET OFFER

For owners of Model #6100 Belgian Waffler who wish to obtain this multi-functional extra plate set for use with their appliance. See your dealer or send check or money order for:

#6100-01	Raised Rib Grill & Flat Griddle Set	\$17.95
	Shipping & Handling	\$6.95
	Total	\$24.90

Mail to: VillaWare Mfg. Co.
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