

**KitchenAid™**  
PRO LINE™ SERIES

MODEL

**KPWB100**

WAFFLE BAKER

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Most waffles made at home are meager imitations of the ones you'll find at fine restaurants and breakfast buffets. This has little to do with special recipes, and everything to do with the design of commercial waffle irons.

The **KitchenAid™ PRO LINE™ Series Waffle Baker** brings professional performance home. The clamshell baking unit flips to allow the batter to coat both upper and lower waffle plates, producing golden waffles with splendid uniformity. In less than 5 minutes, you'll open up the Baker and remove two 7½-inch diameter by 1¼-inch thick Grand Belgian waffles.

But delicious consistency and incredible thickness are only part of the story.

The Waffle Baker features a durable die-cast metal base and stainless steel baker lids. Browning is precisely controlled with a digital timer; a reliable dial thermometer and ready light serve as pre-heat indicators. The non-stick waffle plates wipe clean with a damp cloth, and the Waffle Baker stores easily on the countertop or in a cabinet.

The KitchenAid™ PRO LINE™ Series: commercial quality for the discriminating home chef. From the company distinguished by its legendary craftsmanship.

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# WAFFLE BAKER SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**⚠ DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

**⚠ WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

**WARNING:** This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to one of the substances listed: formaldehyde.

# 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 Waffle Baker in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug Waffle Baker 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. Return appliance to the nearest authorized service facility 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. When finished baking waffles, press the On/Off Button to turn the Waffle Baker off, then remove plug from outlet.
12. Do not use appliance for other than intended use.
13. This product has been UL Listed for household and commercial use.

SAVE THESE INSTRUCTIONS

# PROOF OF PURCHASE

## & PRODUCT REGISTRATION

Always keep a copy of the sales receipt showing the date of purchase of your Waffle Baker. Proof of purchase will assure you of in-warranty service.

Before you use your Waffle Baker, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

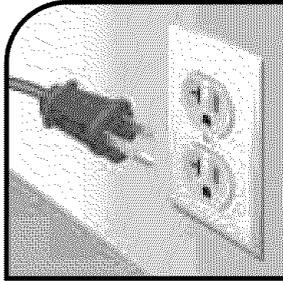
Model Number: KPWB100

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name \_\_\_\_\_

# ELECTRICAL REQUIREMENTS



**Volts: 120 V.A.C. only.**

**Hertz: 60 Hz**

**NOTE:** The Waffle Baker has a 3 prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact

a qualified electrician. Do not modify the plug in any way.

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

## **⚠ WARNING**



### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**



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# FEATURES AND OPERATION

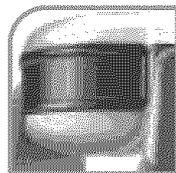
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# MODEL KPWB100 WAFFLE BAKER FEATURES

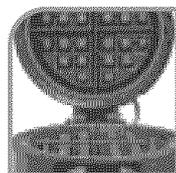


Model KPWB100  
Waffle Baker



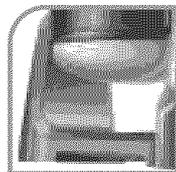
## Commercial-Design Baking Unit

Double-sided, clamshell baking unit rotates to provide consistent waffles with minimal gaps and spaces. Baker lids are brushed stainless steel; thermoset phenolic lid handles remain cool to the touch.



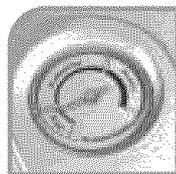
## Non-Stick Waffle Plates

Plates wipe clean with a paper towel or damp cloth. Drip channel along edge helps prevent overflow and spills.



## Die-Cast Metal Base

The durable metal base provides a stable platform for the baking unit.



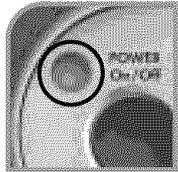
## Dial Thermometer

Thermometer in baker lid indicates whether the baker is "cool", "preheating", or "ready".



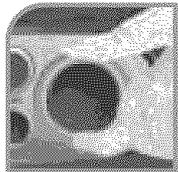
### Power On/Off Button

Pressing the power on/off button turns the baking unit heating elements on or off. When the baker is on, the indicator light will be illuminated.



### Pre-Heat Indicator

The indicator light flashes until the baker is fully pre-heated. When the optimum temperature is reached, a tone will sound and the indicator light will glow continuously.



### Timer Adjustment Dial

Turn the dial to set the baking time in 15 second increments, from a minimum of 2 minutes, 30 seconds to a maximum of 5 minutes, 30 seconds. Turn the dial clockwise to increase the baking time, counter-clockwise to decrease the time.



### Baking Timer Display

Shows the remaining baking time in minutes and seconds.

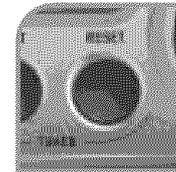


### Start Button

Once the waffle baker is pre-heated, press the start button to begin a timer countdown.

### Overbake Indication

When the baking timer reaches zero, the waffle baker produces a series of tones, the timer display background turns red, and the timer begins to count up. If your waffles are not quite done, the count-up will track the extra time you let the waffles bake.



### Reset Button

After the baking timer is activated, press the reset button to stop the count and reset the baking timer display. Pressing the reset button will also halt the message tones after the timer reaches zero.

### Automatic Shutoff

Unless the baking timer is reset, the baking unit will automatically shut off 5 minutes after the timer reaches zero. After the baking timer is reset, the baking unit is programmed to shut off in 2 hours if a new timer countdown isn't started.

MODEL KPWB100  
**WAFFLE BAKER FEATURES**

**Timer Memory**

Baking timer will remember the last time set, even when the baker is unplugged.

**Message Tones**

Convenient tones instantly convey waffle baker status. A tone will sound when the baker is fully pre-heated. When the baking timer reaches zero, the baker will produce a series of tones.

**Constant Temperature Baking**

Baker has no adjustable thermostat: waffles bake at a constant temperature optimized for the best results. Browning of waffle is controlled with the baking timer.

# USING THE PRO LINE™ SERIES WAFFLE BAKER

## First Use of the Waffle Baker

The waffle baker may emit a slight odor or smoke the first time it is used. This is a normal result of the manufacturing process. The odor or smoke is harmless and will dissipate quickly, but it may flavor the first waffle prepared on each side of the baker. For the best results, it is recommended that these initial waffles be discarded.

Steam will be produced during every baking cycle and condensation may form on the baker lids. This is normal.

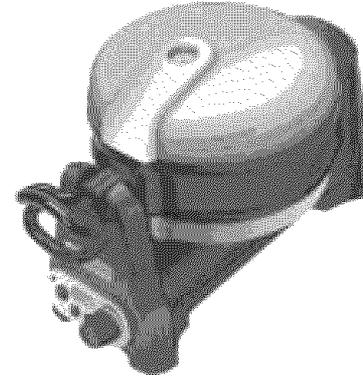
**NOTE:** Always use the handles to rotate the baking unit and open the baking lids.

<b>⚠ WARNING</b>

<b>Electrical Shock Hazard</b>
<b>Plug into a grounded 3 prong outlet.</b>
<b>Do not remove ground prong.</b>
<b>Do not use an adapter.</b>
<b>Do not use an extension cord.</b>
<b>Failure to follow these instructions can result in death, fire, or electrical shock.</b>

## Operating the Waffle Baker

1. Plug the waffle baker cord into a grounded 3 prong outlet.
2. Rotate the baking unit so the baker lid with the dial thermometer faces upwards.



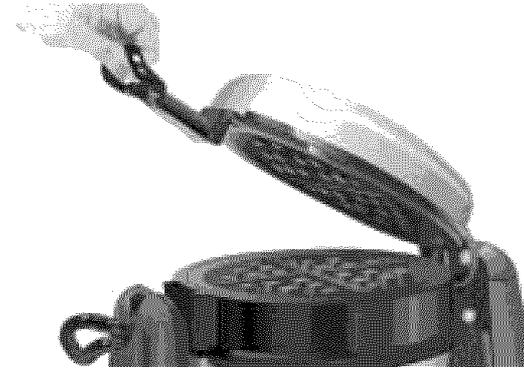
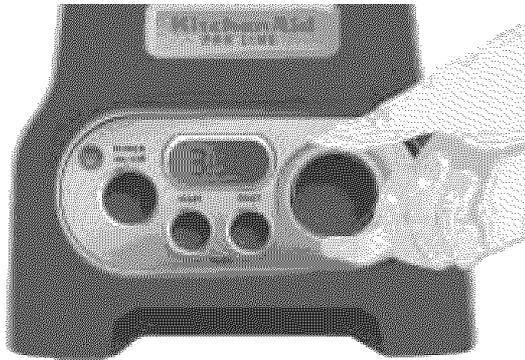
3. Press the Power On/Off Button to turn the baking unit on. The indicator light will flash and the waffle baker will begin heating.



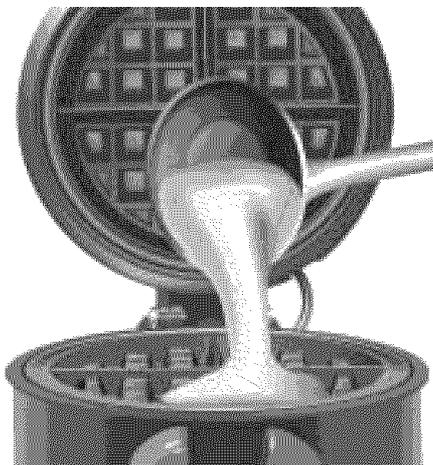
Continued...

# USING THE PRO LINE™ SERIES WAFFLE BAKER

4. Wait for the waffle baker to pre-heat. When the waffle baker has reached operating temperature, a tone will sound and the indicator light will stop flashing and glow continuously. The needle on the dial thermometer will also be in the "ready" range.
5. Set the baking timer by turning the Timer Adjustment Dial. Rotate the dial clockwise to increase the time on the baking timer display; rotate the dial counter-clockwise to decrease the time. The baking time can be set in 15 second increments from a minimum of 2 minutes, 30 seconds (2:30) to a maximum of 5 minutes, 30 seconds (5:30). Longer baking times will produce darker, crispier waffles. For your first waffles, a good starting time is 3 minutes, 30 seconds (3:30).
6. Open the baker lid by lifting the topmost handle. Make certain the lid is securely seated against the base before releasing the handle: if this is not done, the baking unit may rotate unexpectedly when the handle is released.

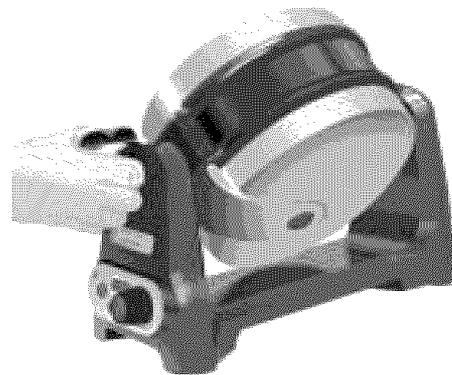


7. Fill the waffle plate evenly with batter. The batter should almost cover the peaks of the waffle grid. Close the baker lid.



**NOTE:** Do not use metal utensils with the waffle baker. Metal may scratch the non-stick waffle plates.

8. Rotate the baking unit so the opposite lid is topmost.



**NOTE:** Whether one or two waffles are being prepared, always rotate the baking unit after filling a waffle plate. This coats both the upper and lower waffle plates with batter and ensures the finest consistency.

# USING THE PRO LINE™ SERIES WAFFLE BAKER

9. Press the Start Button to begin the baking timer countdown.



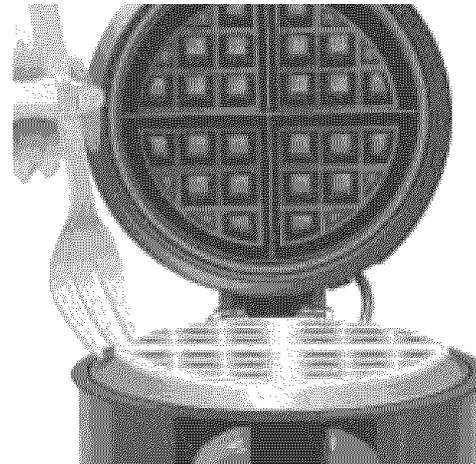
**NOTE:** The Start Button will not activate a timer countdown unless the waffle baker is fully pre-heated.

10. If a second waffle is desired, open the baker lid and fill the waffle plate evenly with batter. Close the baker lid.

11. Rotate the baking unit so the lid with the dial thermometer again faces upward.

12. When the baking timer display reaches zero, a series of tones will sound, the baking timer display background will turn red, and the timer will begin to count up.

Open the baker lid and remove the waffle using a non-metallic utensil. If another waffle is in the baker, rotate the baking unit so the opposite lid is topmost, open the baker lid, and remove the waffle. If additional baking is planned, close the baker lid to retain heat.



13. To prepare more waffles, reset the baking timer by pressing the Reset Button. The display background will return to blue and the timer will revert to the previous time set. Then repeat steps 5–12.



**NOTE:** Unless the baking timer is reset, the waffle baker will automatically shut off 5 minutes after the timer reaches zero.

14. When baking is finished, press the Power On/Off Button to turn the baking unit off. Leave a baker lid open to speed cooling of the baking unit.

## Canceling a Baking Timer Countdown

To cancel a timer countdown, press the Reset Button. The baking timer display will revert to the previous time set. After the timer has been reset, use the Timer Adjustment Dial to change the baking time, if desired, and press the Start Button to begin a new timer countdown. If a timer countdown is not started within 2 hours, the baking unit will automatically shut off.

## PRO LINE™ SERIES WAFFLE BAKER

# RECIPE TIPS

**1**

Do not over-mix the batter. A few lumps are fine. Smooth batters produce tough, heavy waffles.

**2**

If refrigerated in a tightly sealed container, most batters will remain fresh for one or two days. Stored batter will usually thicken, so you may have to add a little water or milk and re-mix the batter before using. Cold batter may require additional baking time to reach desired brownness.

**3**

Recipes that include butter, oil, or eggs will produce crispier, more easily browned waffles than recipes without those ingredients.

**4**

Waffles made from low-fat recipes can be difficult to remove. If your waffles tend to stick to the waffle plates, add a little more butter or oil to the recipe. Do not coat the waffle plates with spray-on oils or shortenings – they will produce a gummy build-up that will be difficult to remove.

**5**

For exceptionally light waffles, try this: when the recipe calls for eggs, separate the eggs and blend the yolk into the batter. In a separate bowl, beat the whites until fluffy – but not stiff – and carefully fold the whites into the batter just before baking.

**6**

For a hearty, full-grain flavor, try using whole grain flour in place of white flour.

**7**

Buttermilk powder is a good substitute for fresh buttermilk in waffle recipes and is easy to keep on hand. Use powder according to package directions.

## PRO LINE™ SERIES WAFFLE BAKER

# BAKING AND SERVING

## TIPS

1



Whether one or two waffles are being prepared, always rotate the baking unit after filling a waffle plate. This coats both the upper and lower waffle plates with batter and ensures the finest consistency.

2

Don't overfill the waffle plates. Pour the batter onto the center of the plate, then evenly spread it out to the edges using a soft spatula or the bottom of a non-metallic ladle. The batter should almost cover the peaks of the waffle grid.

3

Do not coat the waffle plates with spray-on oils or shortenings – they will produce a gummy build-up that will be difficult to remove. If your waffles tend to stick to the plates, add a little more butter or oil to the recipe.

4

Use a pitcher instead of a ladle: it's much easier to pour batter than to ladle it.

5

Close the baker lid immediately after removing a waffle. This helps maintain the proper baking temperature for additional waffles.

**6**

Waffles will lose their crispiness if stacked or placed on a solid surface. For the best results, keep waffles on a wire rack before serving.

**7**

When preparing multiple waffles for serving, keep the finished waffles warm by placing them in a 200° F oven for up to 15 minutes. Lay the waffles in a single layer directly on the oven rack. Waffles can also be warmed by placing them into a pre-heated waffle baker for 1 minute.

**8**

Extra waffles can be frozen with very good results. Cool the leftovers in a single layer on a wire rack, separate the waffles with wax paper, and place them in a plastic freezer bag or other airtight container before putting them into the freezer. When you're ready to enjoy them, lay them in a single layer directly on the oven rack and heat for 10 minutes at 300° F. Frozen waffles can also be heated by placing them into a pre-heated waffle baker for 2½ to 3 minutes.

## CARE AND CLEANING

**1** Make certain the waffle baker is switched off, unplugged, and cool before cleaning.

**2** Do not immerse the waffle baker in water. Do not use abrasive cleansers or scouring pads.

**3** Open the baker lids and wipe the waffle plates clean with paper towels or a damp cloth.

**4** Wipe the exterior of the waffle baker with a warm, sudsy cloth; then wipe the baker clean with a damp cloth and dry with a soft cloth.

# TROUBLESHOOTING

The waffle baker may emit a slight odor or smoke the first time it is used. This is a normal result of the manufacturing process. The odor or smoke is harmless and will dissipate quickly, but it may flavor the first waffle prepared on each side of the baker. For the best results, it is recommended that these initial waffles be discarded.

Steam will be produced during every baking cycle and condensation may form on the baker lids. This is normal.

- **If the baking timer display remains dark and the waffle baker fails to heat:**

Make sure the waffle baker is plugged into a grounded 3 prong outlet. If it is, unplug the waffle baker, then plug it back into the same outlet again. If the baking timer display remains unlit, check the fuse or circuit breaker on the electrical circuit the waffle baker is connected to and make certain the circuit is closed.

- **If your waffles are thin or uneven, with gaps and spaces:**

Always rotate the baking unit after filling a waffle plate with batter. This coats both the upper and lower waffle plates with batter and ensures the finest consistency.

- **If your waffles are too light or dark:**

Increase the baking time if your waffles are too light; decrease the time if your waffles are too dark. The baking time will be affected by many factors, including recipe ingredients, batter temperature, and ambient humidity.

If the problem cannot be fixed with the steps above, see the KitchenAid Warranty and Service section on page 35.\*

\* Do not return the Waffle Baker to the retailer – they do not provide service.



**KitchenAid™**  
PRO LINE™ SERIES

# WAFFLE BAKER

## RECIPES

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# BANANA MACADAMIA WAFFLES

## WITH TOASTED MACADAMIA BUTTER

### WAFFLES

- 2½ cups all-purpose flour*
- 1 teaspoon active dry yeast*
- 1 teaspoon granulated sugar*
- ½ teaspoon salt*
- ½ teaspoon nutmeg*
- ½ teaspoon ground ginger*
- ½ cup water*
- 1½ cups milk*
- ½ cup butter or margarine, cut up*
- 2 eggs*
- 2 tablespoons brown sugar*
- 1½ cups diced bananas*
- ½ cup chopped dry roasted, salted macadamia nuts*

### BUTTER

- ½ cup softened butter or margarine*
- 2 tablespoons diced banana*
- 2 tablespoons chopped dry roasted, salted macadamia nuts*

### WAFFLES

In large bowl, combine flour, yeast, granulated sugar, salt, nutmeg, and ginger; set aside. In medium saucepan, place water, milk, and butter. Heat over low heat until mixture is very warm (120°F to 130°F), stirring frequently. Add milk mixture to flour mixture; mix well. Add eggs; mix well. Cover with plastic wrap. Refrigerate overnight or let stand at room temperature at least 1 hour until batter is light and bubbly.

Add brown sugar, bananas, and nuts; mix well.

Set preheated waffle baker timer to 3 minutes and 45 seconds. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Serve with Toasted Macadamia Butter.

### BUTTER

In small bowl, mash together butter and banana. Add nuts; mix well.

Yield: 5 servings (1 waffle with 1½ tablespoons butter per serving).

Per serving: About 710 cal, 14 g pro, 66 g carb, 45 g total fat, 22 g sat fat, 175 mg chol, 640 mg sod.

# CHERRY SOUR CREAM WAFFLES

In large bowl, combine flour, sugar, baking powder, and salt; stir in cherries. Add milk, sour cream, butter, vanilla, and eggs; mix until moistened. Some lumps may remain.

Set preheated waffle baker timer to 3 minutes and 45 seconds. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Top with additional butter and powdered sugar, if desired.

Yield: 5 servings (1 waffle per serving).

Per serving: About 560 cal, 13 g pro, 68 g carb, 27 g total fat, 16 g sat fat, 150 mg chol, 790 mg sod.

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup coarsely chopped dried cherries
- 1½ cups milk
- ½ cup sour cream
- ½ cup butter or margarine, melted
- 1 teaspoon vanilla
- 2 eggs
- Butter or margarine, if desired
- Powdered sugar, if desired

# CHOCOLATE CHIP WAFFLES

## WITH CHOCOLATE WHIPPED CREAM

### WAFFLES

- 2 cups all-purpose flour
- 1 cup mini, semi-sweet chocolate chips
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon, if desired
- 1½ cups milk
- ½ cup butter or margarine, melted
- 2 eggs

### WHIPPED CREAM

- ½ cup whipping cream
- 1 tablespoon powdered sugar
- 1 tablespoon unsweetened cocoa powder

### WAFFLES

In large bowl, combine flour, chocolate chips, granulated sugar, baking powder, salt, and cinnamon, if desired. Add milk, butter, and eggs; mix until moistened. Some lumps may remain.

Set preheated waffle baker timer to 3 minutes and 45 seconds. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Serve with Chocolate Whipped Cream.

### WHIPPED CREAM

In chilled mixer bowl, place all whipped cream ingredients. Attach bowl and wire whip to mixer. Gradually turn to Speed 10, and whip until stiff peaks form. Cover; refrigerate until served.

Yield: 4 servings (1 waffle with ¼ cup whipped cream per serving).

Per serving: About 780 cal, 16 g pro, 90 g carb, 43 g total fat, 25 g sat fat, 195 mg chol, 910 mg sod.

# SPICED PECAN WAFFLES

## WITH CINNAMON SYRUP

### WAFFLES

In small skillet over medium-low heat, melt 1 tablespoon butter. Add pecans, brown sugar, cinnamon, nutmeg, black pepper, cayenne pepper, and cloves. Cook and stir 5 to 7 minutes, or until nuts turn golden brown; cool.

In large bowl, combine flour, water, eggs,  $\frac{1}{2}$  cup butter, and pecan mixture; mix until moistened. Some lumps may remain.

Set preheated waffle baker timer to 4 minutes. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Serve with Cinnamon Syrup.

### SYRUP

In small saucepan, combine all syrup ingredients. Heat over medium heat until warmed; keep warm until served.

Yield: 4 servings (1 waffle with 2 tablespoons syrup per serving).

Per serving: About 740 cal, 11 g pro, 88 g carb, 38 g total fat, 18 g sat fat, 175 mg chol, 1,090 mg sod.

### WAFFLES

- 1 *tablespoon butter or margarine*
- $\frac{1}{2}$  *cup coarsely chopped pecans*
- 1 *teaspoon brown sugar*
- $\frac{1}{8}$  *teaspoon cinnamon*
- $\frac{1}{8}$  *teaspoon nutmeg*
- $\frac{1}{8}$  *teaspoon black pepper*
- $\frac{1}{8}$  *teaspoon cayenne pepper*
- $\frac{1}{8}$  *teaspoon ground cloves*
- $2\frac{3}{4}$  *cups Golden Malted® Pancake and Waffle Flour*
- $1\frac{1}{2}$  *cups water*
- 2 *eggs*
- $\frac{1}{2}$  *cup butter or margarine, melted*

### SYRUP

- $\frac{1}{2}$  *cup maple syrup*
- $\frac{1}{4}$  *teaspoon cinnamon*
- $\frac{1}{8}$  *teaspoon black pepper, if desired*

# CRANBERRY BRIE WAFFLES

- 4 ounces Brie cheese
  - 3 cups all-purpose flour
  - 1 teaspoon active dry yeast
  - 1 teaspoon sugar
  - ½ teaspoon salt
  - ¼ teaspoon nutmeg
  - 1 cup coarsely chopped dried cranberries
  - 1½ cups milk
  - ½ cup water
  - ½ cup butter or margarine, cut up
  - 2 eggs
- Purchased raspberry syrup, if desired*

Dice cheese into ¼-inch cubes; spread in single layer on foil-lined plate. Place in freezer; cover when frozen.

In large bowl, combine flour, yeast, sugar, salt, and nutmeg; stir in cranberries. Set aside.

In medium saucepan, place milk, water, and butter. Heat over low heat until mixture is very warm (120°F to 130°F), stirring frequently. Add milk mixture to flour mixture; mix well. Add eggs; mix well. Cover with plastic wrap, and refrigerate overnight or let stand at room temperature at least 1 hour until batter is light and bubbly.

Break cheese apart; stir into batter.

Set preheated waffle baker timer to 3 minutes and 45 seconds. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Serve with raspberry syrup, if desired.

Yield: 4 servings (1 waffle per serving).

Per serving: About 800 cal, 23 g pro, 99 g carb, 36 g total fat, 21 g sat fat, 205 mg chol, 780 mg sod.

# HEARTY GRAIN WAFFLES

## WITH HONEY BUTTER

### WAFFLES

In large bowl, combine all-purpose flour, whole wheat flour, flax seeds, oats, sunflower seeds, baking powder, brown sugar, and salt. Add milk, oil, and eggs; mix until moistened. Some lumps may remain.

Set preheated waffle baker timer to 3 minutes and 45 seconds. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Serve with Honey Butter.

### BUTTER

In small bowl, combine butter and honey; set aside.

Yield: 4 servings (1 waffle with 1½ tablespoons butter per serving).

Per serving: About 730 cal, 19 g pro, 60 g carb, 50 g total fat, 16 g sat fat, 155 mg chol, 900 mg sod.

### WAFFLES

- 1 cup all-purpose flour
- ½ cup whole wheat flour
- ½ cup flax seeds, ground or whole
- ½ cup rolled oats
- ¼ cup sunflower seeds
- 1 tablespoon baking powder
- 1 tablespoon brown sugar
- ½ teaspoon salt
- 1½ cups milk
- ½ cup vegetable oil
- 2 eggs

### BUTTER

- ½ cup butter or margarine, softened
- 1 tablespoon honey

# SUN-DRIED TOMATO CARBONARA WAFFLES

## WITH PARMESAN BUTTER

### WAFFLES

- 6 slices bacon
- 2 cloves garlic, minced
- 2 cups all-purpose flour
- $\frac{3}{4}$  cup shredded Parmesan cheese
- 3 tablespoons chopped fresh basil or 1 tablespoon dried basil
- 1 tablespoon baking powder
- 2 teaspoons sugar
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- $1\frac{1}{2}$  cups milk
- 2 eggs
- $\frac{1}{2}$  cup extra virgin olive oil
- $\frac{1}{2}$  cup chopped sun-dried tomatoes in olive oil, drained with 1 teaspoon liquid reserved

### BUTTER

- 6 tablespoons butter or margarine, softened
- 1 teaspoon reserved liquid from sun-dried tomatoes in olive oil
- $\frac{1}{4}$  cup shredded Parmesan cheese

### WAFFLES

In medium skillet over medium-high heat, cook bacon until brown. Remove bacon; crumble. Set aside. Drain all but 1 tablespoon drippings from skillet. Add garlic; cook over medium-high heat for 1 minute, stirring often. Set aside.

In large bowl, combine flour, cheese, basil, baking powder, sugar, salt, and pepper. Add milk, eggs, oil, tomatoes, bacon, and garlic; mix until moistened. Some lumps may remain.

Set preheated waffle baker timer to 3 minutes and 45 seconds. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Serve with Parmesan Butter.

### BUTTER

In small bowl, combine all butter ingredients.

Yield: 4 servings (1 waffle with 2 tablespoons butter per serving).

Per serving: About 820 cal, 24 g pro, 57 g carb, 56 g total fat, 22 g sat fat, 185 mg chol, 1,310 mg sod.

# CORNMEAL CHEDDAR WAFFLES

In large bowl, combine flour, cornmeal, cheese, baking powder, sugar, salt, and cayenne pepper. Add milk, eggs, oil, and chilies, if desired; mix until moistened. Some lumps may remain.

Set preheated waffle baker timer to 3 minutes and 45 seconds. Spread 1 cup batter into top side of waffle baker. Close top; start timer and rotate baker. Fill second side of baker; rotate baker again.

When signal sounds, remove first waffle. Remove second waffle. Repeat with remaining batter. Serve with salsa, sour cream, and additional Cheddar cheese, if desired.

Yield: 4 servings (1 waffle per serving).

Per serving: About 630 cal, 21 g pro, 57 g carb, 36 g total fat, 14 g sat fat, 150 mg chol, 970 mg sod.

- 1½ cups all-purpose flour*
- ½ cup yellow cornmeal*
- 1½ cups shredded sharp Cheddar cheese*
- 1 tablespoon baking powder*
- 2 teaspoons sugar*
- ½ teaspoon salt*
- ¼ teaspoon cayenne pepper*
- 1½ cups milk*
- 2 eggs*
- ½ cup vegetable oil*
- 2 tablespoons chopped green chilies, if desired*
- Salsa, if desired*
- Sour cream, if desired*
- Shredded sharp Cheddar cheese, if desired*



**KitchenAid™**  
PRO LINE™ SERIES

# WARRANTY AND SERVICE INFORMATION

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WAFFLE BAKER **WARRANTY**  
 FOR THE **50 UNITED STATES**  
 AND DISTRICT OF COLUMBIA

This warranty extends to the purchaser and any succeeding owner for PRO LINE™ Series Waffle Bakers operated in the 50 United States and District of Columbia.

<b>Length of Warranty:</b>	<b>KitchenAid Will Pay For Your Choice of:</b>	<b>KitchenAid Will Not Pay For:</b>
<p>Two Year Full Warranty for Household Use, from date of purchase.</p>	 <p>Hassle-Free Replacement of your Waffle Baker. See "Arranging for Hassle-Free Replacement" for details, or call the KitchenAid Customer Satisfaction Center toll-free at <b>1-800-541-6390</b>.            OR            The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid™ PRO LINE™ Series Waffle Baker Warranty for Puerto Rico for details on how to arrange for service.</p>	<p>A. Repairs when the Waffle Baker is used in other than normal single family home use.            B. Damage resulting from accident, alteration, misuse or abuse.            C. Any shipping or handling costs to deliver your Waffle Baker to an Authorized Service Center.            D. Replacement parts or repair labor costs for Waffle Baker operated outside the 50 United States and District of Columbia.</p>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

WAFFLE BAKER

## WARRANTY FOR PUERTO RICO

A limited two year warranty extends to the purchaser and any succeeding owner for PRO LINE™ Series Waffle Bakers operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center.

Please bring the Waffle Baker, or ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. to learn the location of a Service Center near you. Your repaired Waffle Baker will be returned to you prepaid and insured.

## ARRANGING FOR HASSLE-FREE REPLACEMENT

**IF YOU RESIDE IN THE 50 UNITED STATES** and your KitchenAid™ PRO LINE™ Series Waffle Baker should fail within two years of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your “failed” Waffle Baker returned to us. Your replacement unit will also be covered by our two year full warranty.

When you receive your replacement PRO LINE™ Series Waffle Baker, use the carton and packing materials to pack-up your “failed” Waffle Baker. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

# ORDERING **ACCESSORIES** AND **REPLACEMENT** PARTS

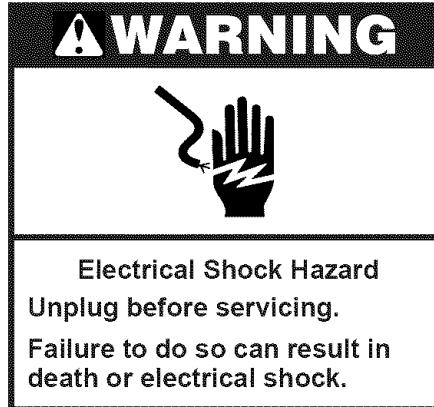
To order accessories or replacement parts for your Waffle Baker, call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m., or write to:

Customer Satisfaction Center, KitchenAid Portable Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218.

# ARRANGING FOR **SERVICE** AFTER THE **WARRANTY** EXPIRES

For service information, call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m., or write to:

Customer Satisfaction Center, KitchenAid Portable Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218.



ARRANGING FOR **SERVICE** OUTSIDE  
THE **50 UNITED STATES**  
AND PUERTO RICO

Consult your local KitchenAid dealer or the store where you purchased your PRO LINE™ Series Waffle Baker for information on how to obtain service.



FOR THE WAY IT'S MADE.™

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Specifications subject to change without notice.

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