



Double Waffle Maker



Model: WM 42281

Montgomery Ward Customer Service
1112 7th Ave, Monroe, WI 53566
8:00 a.m. to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 738248
120V~, 60Hz, 1200W

Wards.com 1-888-557-3848



Chef[®]
TESTED✓

by **Montgomery Ward**[®]

Thank you for purchasing your Chef Tested[®] Double Waffle Maker by Montgomery Ward[®]. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.
We guarantee it!

Your Chef Tested[®] Double Waffle Maker will have you serving up breakfast twice as fast. At 6" in diameter and ¾" thick, these waffles are sure to please even the heartiest appetite! Simple to use and compact to store. You will love the ease of use and fast clean up that this appliance has to offer!

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PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your appliance.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, OR CLEANING.

1. Before using this appliance, make sure voltage is compatible with rating label.
2. To protect against electrical shock, do NOT place power cord, plug or appliance in water or other liquid.
3. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
4. Unplug from outlet when not in use and before moving. Always unplug using the plug and not by pulling on the power cord.
5. Never connect or disconnect plug with wet hands.
6. Do NOT allow appliance to rest on power cord.
7. Do NOT operate any appliance with a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information regarding returning or replacing the product.
8. Always place appliance on a flat, level, and heat-resistant surface.
9. Do NOT place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stove top or in a freezer.
10. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
11. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children.
12. Never leave appliance unattended when in use.
13. Do NOT touch any of the hot surfaces of the appliance. Always use the handles or knobs to operate.
14. Only use utensils suited for nonstick coating when removing food from appliance.
15. Allow appliance to cool down completely before handling and cleaning.
16. Do NOT pour cold water or place frozen food on hot surface.
17. This appliance is NOT recommended for outdoor or commercial use.
18. Do NOT clean unit with any abrasive pads or cleaners.
19. Use appliance only for its intended use.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit 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 modify the plug in any way.

SHORT CORD INSTRUCTIONS

1. A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords should not be used with this appliance.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - The longer power 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.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coaster or placemats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

Parts & Features



1. Temperature Control Knob
2. Baking Plates
3. Red Power Light
4. Green Ready Light
5. Handle

Before Using for the First Time

CAUTION: Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all packaging materials.
2. Clean the baking plates with a damp cloth or sponge.
3. Use a damp cloth to wipe down only the outside of the housing unit. Do NOT use an abrasive scouring pad or steel wool as this could damage the finish.

NOTE: Prior to first use and in a well ventilated area, heat the waffle maker without batter for ten minutes. You may notice smoke or a slight odor. This is normal with most new appliances.

WARNING: Do NOT immerse the waffle maker in water or other liquid.

How to Use

1. Plug the waffle maker into the wall outlet; the red power light will illuminate.
2. With the appliance closed, turn the temperature control knob to your desired setting - minimum to maximum (hottest). A lower setting produces a lighter-colored waffle, while waffles made at a higher setting are darker and crispier. Different waffle batters will also cook differently.
3. When the green ready light illuminates, the desired temperature has been reached. Before baking the first batch of waffles, spray a light coating of nonstick cooking spray, or use a pastry brush with vegetable oil to lightly coat the top and bottom baking plates.
4. Ladle batter onto the middle of the bottom plates of waffle maker. Spread evenly but do not go to the edges. Waffles will expand as the batter bakes.
5. Close waffle maker. Do not open for at least 1½ minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.
6. When the green light is fully illuminated and no longer blinking, remove waffles. If you want darker/crispier waffles, close the lid and continue cooking until the desired color is achieved.
7. Remove waffles from the grid using non-metallic utensils.
8. Close waffle maker to retain heat until you are ready to make the next batch. Always be sure the green light goes on again before making more waffles.
9. When cooking is complete, unplug the power cord from wall outlet. Leave waffle maker open to cool. Do NOT move or clean until unit has cooled.

Cleaning & Care

This appliance contains no user-serviceable parts. Do NOT try to repair it yourself. If your appliance is damaged or does not operate, please call customer service to repair or replace it.

PRECAUTIONS:

- Always unplug unit and allow to cool before cleaning.
 - Do NOT use anything abrasive that can scratch or damage the nonstick coating.
 - **NEVER IMMERSE THE HOUSING UNIT IN WATER OR PUT IN DISHWASHER.**
1. Brush away any loose crumbs from the grooves.
 2. Wipe baking plates with a paper towel or soft cloth, absorbing any oil that might be in the grooves. Never use anything abrasive that can scratch or damage the nonstick coating.
 3. Wipe the outside of the waffle maker with a damp cloth only. Do not clean the outside with an abrasive scouring pad or steel wool, as this will damage the finish.
 4. Should any batter become baked onto the grids, pour a little cooking oil on to the hardened batter. Let sit 5 minutes to soften batter then wipe off with a paper towel or soft cloth.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place free from sharp objects. NEVER store it while it is hot or wet.

- 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.
- Cake-based waffles, such as the Chocolate Waffles, are more tender than regular waffles and may require more care when removing from the waffle maker. Use a spatula to support waffles when removing from the waffle maker.
- To retain crispness, move waffles to a wire cooling rack to prevent steam from accumulating underneath.
- 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 by returning to hot waffle maker. Set the Temperature Control to minimum setting. Place waffle on baking plate 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 an oven, toaster oven or regular toaster until hot and crisp.

Recipes

Crunchy French Toast Waffles

- 1 cup dry breakfast cereal (sugared flakes or crunchy peanut butter work best)
- 1 cup prepackaged waffle mix
- 1 Tbsp. sugar
- 1 tsp. ground cinnamon
- $\frac{3}{4}$ cup buttermilk
- 2 eggs
- 1 tsp. vanilla extract

- Plug in waffle maker and set to desired temperature.
- In a large bowl mix together breakfast cereal, waffle mix, sugar and cinnamon.
- In a separate bowl whisk buttermilk, eggs and vanilla together.
- Add liquid ingredients to dry ingredients. Mix until thoroughly moistened and no dry pockets remain.
- Pour batter onto hot, greased waffle maker (make sure ready light is lit), close lid.
- Waffle is done when ready light comes on. (Approximately 5-8 minutes depending on desired doneness).
- Serve with warm maple syrup.

Yield: 2 waffles

Bacon and Cheddar Waffles

- $\frac{1}{2}$ cup cooked bacon (approximately 6 cooked slices), chopped and cooled
- 4 ounces shredded cheddar cheese
- $1\frac{1}{2}$ cups cake flour, sifted
- 2 tsp. baking powder
- 1 Tbsp. sugar
- 1 tsp. salt
- 2 eggs
- 1 cup milk
- 3 Tbsp. bacon grease

- Plug in waffle maker and set to desired temperature.
- In a large bowl mix together cooked bacon, cheddar cheese, cake flour, baking powder, sugar and salt.
- In a separate bowl whisk eggs, milk and bacon grease together.
- Add liquid ingredients to dry ingredients. Mix until thoroughly moistened and no dry pockets remain.
- Pour batter onto hot, greased waffle maker (make sure ready light is lit), close lid.
- Waffle is done when ready light comes on. (Approximately 5-8 minutes depending on desired doneness).
- Serve with warm maple syrup or powdered sugar dusting and applesauce

Yield: 4 waffles

Chocolate Cake Waffles

1 box devil's food cake mix
 ½ cup mini chocolate chips
 1 cup buttermilk
 2/3 cup cold water
 1/3 cup vegetable oil

- Plug in waffle maker and set to desired temperature.
- In a large bowl mix together cake mix and mini chocolate chips.
- In a separate bowl whisk buttermilk, cold water and vegetable oil together.
- Add liquid ingredients to dry ingredients. Mix until thoroughly moistened and no dry pockets remain.
- Pour batter onto hot, greased waffle maker (make sure ready light is lit), close lid.
- Waffle is done when ready light comes on. (Approximately 5-8 minutes depending on desired doneness).

Note: The waffles will be quite soft when you take them out of the waffle maker. Be careful not to tear them. They will harden up as they cool.

Serve by themselves, with a dusting of powdered sugar or a scoop of your favorite ice cream.

Yield: 4 waffles

Savory Vegetable and Hummus Waffles

1 cup mild chorizo sausage, cooked, drained of fat and cooled
 ½ cup roasted red peppers, drained and finely chopped
 ½ cup zucchini, shredded
 ¼ cup parsley, chopped
 2 cups prepackaged waffle mix
 ½ cup store-bought hummus (any flavor will work)
 1 cup milk
 1 Tbsp. olive oil
 1/3 cup egg whites, beaten to stiff peaks

- Plug in waffle maker and set to desired temperature.
- In a large bowl mix together chorizo, roasted red peppers, zucchini, parsley, waffle mix, hummus, milk, and olive oil until thoroughly moistened and no dry pockets remain. Batter will be rather thick.
- Fold in beaten egg whites to batter. Batter will loosen up greatly.
- Pour batter onto hot, greased waffle maker (make sure ready light is lit), close lid.
- Waffle is done when ready light comes on. (Approximately 5-8 minutes depending on desired doneness).
- Great as a side dish to grilled lamb or pork chops. Serve with a creamy sauce.

Yield: 4 waffles

Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You may return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

Chef[®]
TESTED ✓

1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. Allow 2–4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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