

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against a risk of electrical shock, do not immerse cord, plug, or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized KRUPS Service Center for examination, repair or adjustment (see Guarantee of Performance).
- The use of accessory attachments not recommended or sold by KRUPS may result in fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near gas or electric burner or in a microwave or heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Do not leave appliance unattended.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized KRUPS Service Center (see Guarantee of Performance).

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not open base of the appliance. No user serviceable parts inside. Repair should be done by an authorized KRUPS Service Center only.

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

- A. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If a long extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- D. 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.

Description (see diagram 1)

- a On/Off light
- b Ready light
- c Closure latch
- d Non-stick coated plates

Safety recommendations



- **Read the operating instructions carefully before using your appliance for the first time. Krups will not assume any responsibility if the appliance is not used in accordance with the operating instructions**
- Check that your appliance's voltage matches your electrical supply. The maximum output of this appliance is 1300 watts.
- Position your appliance on a stable, horizontal, temperature-resistant surface.
- Do not leave or use the appliance in a damp place.
- Allow the appliance to cool after each use.
- Do not touch the non-stick plates while the appliance is in operation.
- This Krups appliance is exclusively designed for making waffles.

Features

Thank you for purchasing the Krups WaffleChef 4-Slice Belgian Waffle Maker. This product belongs to the Krups line of high-quality, top-performing appliances. The WaffleChef allows you to make 4 crispy waffles in just 4 minutes and offers the following features:

- Extra thick cooking plates for making real deep-pocket Belgian waffles
- Non-stick coated plates prevent waffles from sticking and makes cleaning easy
- On/Off light indicates at a glance that appliance is on
- Ready light indicates waffle maker is preheated and ready to bake

- Cool touch thermo-insulated handle for safer operation
- Latch holds unit together during upright storage

Before you start

- Clean the plates with a damp sponge and wipe dry.
- After lightly greasing the plates, close the appliance and plug it in. The lights (a) and (b) will light up.
- Let it heat for a few minutes to eliminate the new-product odor.
- You can use butter, margarine, vegetable oil or non-stick cooking spray to grease the plates.
- If after several uses the waffles begin to stick, re-coat the plates.

Using your appliance (see diagram 2)

- Close the appliance and plug it in. The lights (a) and (b) will light up **(1)**.
- When the appliance has reached the right temperature, the ready light (b) will go off **(2)**.
- Open the appliance and pour the waffle batter into each plate, taking care not to overflow **(3)**.
- Lower the top part **(4)**.
- Do not close the appliance with the latch. The hinge allows extra space to allow the waffles to expand.

Note: During cooking, the ready light (b) will go on and off periodically to assure a constant cooking temperature.

The cooking time is about 4 to 6 minutes and varies depending on the type of batter being used.

We recommend that you adjust the degree of crispiness to your own taste. The volumes and cooking times mentioned here are a general guideline.

- Once the cooking is complete, remove the waffles with a wooden spatula (5).
- Avoid the use of metallic or sharp-edged utensils because they could damage the coating on the plates.
- If you wish to make more waffles, close the lid and wait until the ready light (b) goes off before cooking a new batch.
- After use, unplug the appliance and allow it to cool.

Helpful Hints

- Thicker batters will produce waffles that are crispier on the outside and moist on the inside.
- Be careful not to over-mix the batter, this will produce dense, chewy waffles.
- Serve waffles immediately after baking; if left to sit they will absorb moisture and become soggy.

Recipes

. Waffle batter:

Makes 8 waffles

2 $\frac{1}{2}$ cups sifted all-purpose flour
 4 tablespoons sugar
 2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 3 eggs
 2 cups milk
 $\frac{1}{2}$ cup vegetable oil.

- Sift together flour, sugar, baking powder and salt.
- In a bowl, beat the egg yolks, add the milk and then add the sifted dry ingredients.
- In a small bowl, beat the egg whites to a thick foam and add them gently to the preparation. Your batter is ready. Cook your waffles following the instructions.
- Serve your waffles hot, immediately after cooking, with butter, syrup, honey, or jam, top with fresh fruits or try one of the sauces below.

. Crispy waffles with hot chocolate and vanilla ice cream

Makes 8 waffles

2 $\frac{1}{2}$ cups sifted all-purpose flour
 2 cups milk
 $\frac{1}{2}$ cup butter
 2 eggs
 2 tablespoons sugar
 4 teaspoons baker's yeast
 1 glass cognac (any brandy may be substituted)
 $\frac{1}{2}$ teaspoon salt
 vanilla ice cream
 chocolate syrup

- Allow the yeast to rise by letting it sit 25 minutes in a glass of water with the sugar.
- Mix this preparation with the eggs and melted butter.
- Then add the milk, flour, cognac and salt, mixing it until the batter is fluid.
- Allow the batter to sit 3 hours at room temperature before cooking.
- Before serving, garnish with 2 scoops of vanilla ice cream and drizzle with hot chocolate.

They may also be eaten with sugar and jam.

. Maple-Blueberry Sauce

$\frac{1}{4}$ cup brown sugar
 1 tablespoon cornstarch
 $\frac{1}{2}$ cup maple syrup
 $\frac{1}{2}$ cup water
 2 cups fresh or frozen blueberries
 1 tablespoon lemon juice
 $\frac{1}{8}$ teaspoon nutmeg

- In a saucepan, combine brown sugar and cornstarch. Gradually blend in maple syrup and water.
- Cook, stirring, until thick and bubbly, about 1 minute. Stir in blueberries, lemon juice and nutmeg. Cool slightly. Pour over waffles. Top with whipped cream, if desired.

Cherry Sauce

8 ³/₄ oz. can of dark sweet pitted cherries
2 tablespoons cornstarch
2 tablespoons port wine

- Drain cherries, reserving syrup. In a small saucepan, blend cornstarch, reserved syrup and port wine. Bring to a boil and cook 1 additional minute, continuing to stir. Stir in cherries. Cool mixture slightly. Spoon 3-4 tablespoons of sauce over each serving of waffles. Top with whipped cream, shaved semisweet chocolate and a maraschino cherry.

Cleaning and storing

- Before each cleaning, unplug the appliance and let it completely cool.
 - Never immerse the appliance in water or place it under running water.
 - **To clean the outside of the appliance**, use a damp sponge and dry it carefully.
 - **To clean the plates**, use a damp sponge and wipe dry.
 - You may use very little liquid detergent, but be sure to remove any residue as it might alter the taste of the waffles.
 - If baked-on batter remains on the plates, we recommend using vegetable oil to soften the remaining batter and to wait 5 minutes before wiping it off.
 - **Never use abrasive pads or scouring powder.**
- **To store:** Close the appliance and lock with the latch and store it vertically to save space.

What to do if your appliance does not work properly

- Check to make sure it is plugged in.
- **If your appliance still does not work**, contact an authorized Krups Service Center (see Authorized Service Center Booklet).

Limited one year warranty

Your KRUPS #654 is covered by the following warranty:

If within one year from the date of purchase this KRUPS product fails to function because of defects in materials or workmanship, KRUPS North America will, at its option, repair, or replace the unit without charge, provided the owner has proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

GUARANTEE OF PERFORMANCE

This fine KRUPS product is manufactured according to a rigid code of quality standards, and with minimum care, should give years of satisfying service.

However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our CONSUMER SERVICE DEPARTMENT:

(800) 526-5377

24-hours a day, 7 days a week

You will be provided with specific instruction on how to get your product repaired, as well as the name and address of your nearest authorized KRUPS Service Center. The department will also be able to answer any general product questions you may have.

Before calling the Consumer Service Department, please have the type number of your KRUPS appliance available. You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking at the bottom of your appliance.

This product type is #654

Any general correspondence can be addressed to:

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