

Waring WMK200

Waring Pro WMK200 Belgian Waffle Maker User Manual

Your guide to making delicious, restaurant-style Belgian waffles at home.

INTRODUCTION

The Waring Pro WMK200 Belgian Waffle Maker is designed to help you bake delicious, extra-deep 1-inch restaurant-style waffles. Its easy-to-handle rotary feature ensures even baking on both the top and bottom of the waffle. The rotary browning control knob adjusts to 6 settings, enabling custom cooking to suit your preferences. Cleanup is simplified with nonstick coated waffle grids that facilitate easy waffle release.

This manual provides detailed instructions for setting up, operating, maintaining, and troubleshooting your waffle maker, along with important product specifications.

KEY FEATURES

- **Deep 1-inch Belgian Waffle Grids:** Designed for creating restaurant-style waffles.
- **Lid Handle:** Used to rotate waffle grids 180 degrees for even cooking.
- **Browning Control Dial:** Adjustable from temperature settings 1-6 for different batters and personal preference.
- **Indicator Lights:** A Power light illuminates when the waffle maker is plugged in, and Ready lights illuminate when the waffle grids are preheated and when the baking cycle is complete.
- **Measuring Cup:** Included to help fill the grids with the perfect amount of batter.
- **Drip Tray:** Catches any excess batter and is removable for easy cleaning.

SETUP

1. **Unpack:** Carefully remove all packaging materials and any promotional labels or stickers from your waffle maker.
2. **Clean:** Wipe down the exterior of the unit with a damp cloth. The nonstick waffle grids and drip tray should be cleaned before first use (refer to the Maintenance section for detailed cleaning instructions).
3. **Placement:** Place the waffle maker on a clean, dry, and stable surface. Ensure there is adequate space around the unit for ventilation and safe operation.
4. **Power Connection:** Plug the power cord into a standard electrical outlet. The Power light will illuminate, indicating

the unit is receiving power.

5. **Preheat:** Allow the waffle maker to preheat until the "Ready" indicator light illuminates. This typically takes a few minutes. The unit is now ready for use.



Figure 1: The Waring Pro WMK200 Belgian Waffle Maker in its closed, ready position.

OPERATING INSTRUCTIONS

1. **Adjust Browning:** Use the browning control dial to select your desired waffle crispness, from setting 1 (lightest) to 6 (darkest). For most commercial mixes and recipes, setting #5 is recommended.
2. **Prepare Batter:** Prepare your waffle batter according to your recipe or mix instructions.
3. **Pour Batter:** Once the "Ready" light is on, open the waffle maker. Fill the supplied measuring cup to the top with batter. Pour the batter into the center of the lower waffle grid and spread it evenly to the edges, ensuring the entire grid is covered.



Figure 2: The waffle maker open, ready for batter. Note the non-stick grids.

4. **Close and Rotate:** Carefully close the lid. Using the lid handle, rotate the waffle grids 180 degrees clockwise. This ensures even distribution of heat and batter for uniform cooking.
5. **Baking Cycle:** The "Ready" light will turn off during the baking cycle. It will illuminate again when the waffle is cooked to your selected browning level.

6. **Remove Waffle:** Once the "Ready" light illuminates, rotate the waffle maker 180 degrees counter-clockwise to bring the waffle to the upright position. Open the lid and carefully remove the cooked waffle using a heat-resistant, non-metallic utensil to avoid damaging the nonstick coating.



Figure 3: A perfectly cooked waffle on the Waring Pro WMK200 Belgian Waffle Maker.

7. **Continue Baking:** Close the lid and allow the unit to preheat again for the next waffle. The "Ready" light will indicate when it's prepared for the next batch.

Tips for Perfect Belgian Waffles

- Packaged Belgian waffle mixes are suitable for use with this unit.
- For best results, fill the supplied measuring cup to the top to ensure it fills the waffle grids completely.
- To ensure evenly filled waffles, pour batter into the center of the lower grid and spread it evenly to the edges.
- For convenience, rest the measuring cup on the lip of the batter bowl between baking cycles.
- Adjust the browning control dial to achieve your preferred crispness and color. Higher settings for darker, crisper waffles; lower settings for lighter waffles.

- If waffles tend to stick, add slightly more oil or butter to your batter.
- Baked waffles can be kept warm in a 200°F oven in a baking pan or wrapped in foil. Note that foil-wrapped waffles may lose some crispness.
- Frozen waffles should be allowed to cool completely, then stored in a plastic food storage bag with waxed paper separators. Reheat in an oven, toaster or toaster oven.

MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your Waring Pro WMK200 Belgian Waffle Maker.

1. **Cool Down:** Always unplug the waffle maker from the electrical outlet and allow it to cool completely before cleaning.
2. **Clean Waffle Grids:** The nonstick coated waffle grids are designed for easy cleaning. Use a soft, damp cloth or sponge to wipe away any batter residue. For stubborn residue, a small amount of mild dish soap can be used. Do not use abrasive cleaners or scouring pads, as these can damage the nonstick coating. The grids are not removable.
3. **Clean Drip Tray:** The drip tray is removable for easy cleaning. Wash it with warm, soapy water, rinse thoroughly, and dry completely before reattaching.
4. **Clean Exterior:** Wipe the exterior of the unit with a damp cloth. Do not immerse the waffle maker in water or any other liquid.
5. **Storage:** Store the waffle maker in a clean, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause / Solution
Waffles sticking to grids	Ensure the grids are properly preheated. Add slightly more oil or butter to your waffle batter. Do not use cooking sprays that contain lecithin, as this can build up and cause sticking over time.
Waffles not browning evenly	Ensure the waffle maker is fully preheated before adding batter. Verify that the unit was rotated 180 degrees after closing the lid to ensure even heat distribution. Adjust the browning control dial to a higher setting for darker waffles.
Waffles are too light or too dark	Adjust the browning control dial. For lighter waffles, use a lower setting (1-3). For darker, crisper waffles, use a higher setting (4-6).
"Ready" light not illuminating	Ensure the unit is properly plugged into a working electrical outlet. Allow sufficient time for the unit to preheat. If the issue persists, contact customer support.
Excess batter overflowing	You may be using too much batter. Ensure you are using the provided measuring cup and filling it to the recommended level. The drip tray is designed to catch any overflow.

SPECIFICATIONS

Brand: Waring

Model: WMK200

Color: Stainless Steel/Black

Material: Stainless Steel

Special Feature: Non-Stick, Rotating

Wattage: 1000 watts

Voltage: 100 Volts

Item Weight: 5 Pounds

Product Dimensions: 9.75 x 14.75 x 9.75 inches

Number of Settings: 6 (Browning Control)

Included Components: Waffle Grids, Drip Tray, Measuring Cup

WARRANTY AND SUPPORT

The Waring Pro WMK200 Belgian Waffle Maker comes with a limited warranty. For specific details regarding warranty coverage, terms, and conditions, please refer to the warranty information provided with your product packaging or contact Waring customer service.

For additional support, troubleshooting assistance, or to access the full user manual in PDF format, please visit the official Waring website or refer to the document link below:

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