




KALORIK WM 47674 Bubble Waffle Maker User Manual

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BUBBLE WAFFLE MAKER



WM 47674
120V~60Hz 1000W (8.3A)

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PARTS



1. Power (red) and ready (green) lights
2. Stainless steel cover
3. Non-slip feet
4. Handle
5. Nonstick bubble waffle plates
6. Paper cones

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USE
2. Check that the voltage in your home corresponds to that stated on the rating plate of the appliance, before using the appliance.
3. Do not touch hot surfaces. Use the handles and buttons.
4. To protect against electrical shock, do not immerse the cord, plug, or appliance in water or other liquid.
5. Close supervision is necessary when the appliance is used by or near children. This appliance shall not be used by children.
6. Please keep out of reach of children and pets. This product is not intended for use by children, by persons with reduced physical, sensory or mental capabilities, or lacking experience or knowledge, unless they have been given supervision or instruction concerning the use of the product, by a person responsible for their safety. Extra caution is always necessary when using this product.
7. Unplug from the outlet when not in use and before cleaning. Allow cooling before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or serious personal injuries.
10. Do not use outdoors.
11. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. To disconnect remove the plug from the wall outlet.
15. Do not use the appliance for other than intended use.
16. When using this appliance, provide adequate airspace above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
17. Do not leave unit unattended during use.
18. Always use the product on a clean, flat, hard, dry, and heat-resistant surface. There should be no material such as a tablecloth or plastic between the unit and the surface. A fire may occur if the waffle maker is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
19. It is absolutely necessary to keep this appliance clean at all times as it comes in direct contact with food.
20. Be careful not to scratch the non-stick coating of the cooking plate, as you might get little pieces of this coating into the food. If scraping is necessary, unplug the appliance and use a wooden spatula or a heat-resistant plastic one.

21. DO NOT touch the cover during use. HOT SURFACE!
22. Never impact this unit or drop from a high place.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended 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.

PARTS DESCRIPTION

See page 2-3.

BEFORE THE FIRST USE

- Before using the appliance for the first time, remove and peel off all promotional and packaging materials. Check that the cooking plates are clean and free of dust.
- Clean the waffle maker (See "Cleaning and Care") and place the unit on a flat, dry, and heat-resistant surface.
- Uncoil the main cord completely.
- It is recommended to heat the waffle maker for about 10 minutes without any food on its surface.

Note: When first turned on, the device may give off some smoke and a slight odor. This is normal and results from residue from fabrication, which will go away after use and not last for long.

OPERATION

1. Place the appliance on a flat, level surface.
2. Uncoil the cord completely. Check if the heating plates are clean and dust-free. If necessary, wipe them with a damp cloth and let them dry before use.
3. Connect the plug to a power outlet. The unit will turn on automatically, signaled by a red indicator light. Keep the appliance closed as it heats up. Once the unit has finished preheating (in about 2 to 3 minutes) the green light will turn on to indicate the waffle maker is ready to use. Please note, when ready to use both the red and green indicator lights will be on.

4. Open the appliance and lightly brush the plates with oil or non-stick cooking spray.
5. Pour the waffle mixture in the center of the bottom plate. If needed, use silicone or heat-proof spatula to help spread the batter, depending on consistency.
6. Close the appliance. The green light will turn off during cooking time. After about 5-6 minutes, (depending on the batter), your waffles are ready. Please note, the green light may come on and off regularly during use. This simply means that the thermostat is regulating the appliance's temperature. If you want to cook the waffles more, simply close the appliance and cook until the desired doneness is achieved.
7. Once cooking is complete, use a spatula or tongs to help you remove the waffles from the iron. Do not try to grab the appliance while it is plugged in or lift it from its place, as the outside can get very hot. For extra caution, use heat-proof gloves when handling this appliance.

Notes:

- Depending on batter consistency and taste, cooking times will vary. Most batter will cook in 5-8 minutes, depending on the desired level of browning.
- The first pre-heating should be done without any food on the heating plates. In order to remove any factory residue, plug in the appliance and let it heat for about ten minutes before turning it on. The possible odor and/or smoke is normal and harmless. Clean after initial pre-heating to ensure the appliance is perfectly clean.
- The red light will always be on while the appliance is plugged in.
- Do not place too much food or batter in the appliance, and never try to force it to shut as it could damage the hinge.
- Do not use sharp utensils (forks, knives, etc.) to remove the food from the heating plates as it could damage the nonstick coating of the cooking plates. Use heat-resistant wood or plastic utensils only.
- Always unplug appliances when not in use.

RECIPES

Have fun with your bubble waffle maker! We've included a few recipes to get you started. In addition, your bubble maker comes with 10 paper cones that you can leave as is or decorate to your heart's desire. We suggest using aluminum foil to create a center around which to form the cones and letting them set before placing your waffle inside your paper cones.

Hong Kong Style Egg Waffles

A more traditional recipe of Hong Kong Style egg waffles. The tapioca starch and custard powder add flavor and consistency but can be substituted for corn starch if necessary. If you do so, we suggest adding an extra ½ tsp of vanilla to let the flavor shine. This recipe is less recommended for waffle cones and more as a tear-and-share treat, as the bubbles from this batter have a thinner, lighter consistency than for waffle cones. Makes approximately 3 waffles.

Ingredients:

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| 1 cup all-purpose or cake flour 1 ½ tsp baking powder 2 tbsp tapioca starch 1 pinch of salt 1 tbsp custard powder or Vanilla pudding mix 2 eggs | 2/3 cups sugar 1 tsp vanilla extract 2 tbsp vegetable oil, plus more for greasing the cooking plates 2 tbsp evaporated milk 2/3 cup water |
|---|--|

Preparation:

1. In a large bowl, use a whisk, spoon, or fork to mix the flour, baking powder, tapioca starch, salt, and custard/vanilla pudding powder.
2. In a separate medium bowl, using an electric mixer or by hand with a whisk, mix the eggs, sugar, vanilla extract, and vegetable oil thoroughly. Slowly add in the evaporated milk and water and whisk until well combined. Incorporate these into the dry ingredients by hand, using a whisk or spatula, to get a homogeneous mixture. Try not to mix too much, but make sure there are no lumps.
3. Set in fridge for 1 hour to overnight. This will help all the ingredients meld together and thicken slightly to provide a crispier batter and prevent the batter from sticking too much to the pan.
4. Once ready to cook, take the batter out of the fridge and plug in the bubble waffle maker to let it heat up. Once the green ready light turns on, pour slightly more than $\frac{1}{2}$ cup of batter into the center of the waffle maker. 5. Working quickly, use a spatula to ensure the batter reaches the sides and closes. Cook for about 30 seconds, letting the bubbles to set, and add an additional 2 tbsp – $\frac{1}{4}$ cup of batter to the center to fill between the bubbles of the waffle maker. 6. Allow cooking for about 4-6 minutes, until no more vapor comes out of the waffle maker and the egg puffs look slightly golden. The green light will turn on again to indicate the egg puffs should be cooked. 7. Remove the egg puffs and place them onto a plate. Serve with toppings, or deliciously on its own for a fun, shareable snack.

Egg Puff Waffle Cones

This recipe follows a less traditional style but is easier to form into cones and has a fluffier texture due to the whipped eggs. For easier cone shaping, you can create a cone shape with aluminum foil and wrap your cooked waffle around it, as it will harden slightly as it cools. Place in a paper cone, scoop some ice cream, and enjoy. Makes approximately 3 cones.

Ingredients:

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|--|---|
| 2 egg whites 1 egg yolk 2 tbsp butter or coconut oil $\frac{1}{4}$ cup granulated sugar $\frac{1}{4}$ cup milk 1 tbsp custard powder (or vanilla pudding mix), optional | 1 teaspoon vanilla extract $\frac{1}{8}$ tsp salt $\frac{1}{2}$ tsp cornstarch or 1 tsp tapioca flour (optional, to thicken) $\frac{1}{2}$ tsp baking powder |
|--|---|

$\frac{1}{3}$ cup + 2 tbsp Cake flour (or All Purpose)

Optional Toppings:

Ice cream
Whipped cream
Sprinkles
Chocolate syrup
Fruit slices

Preparation:

1. Separate egg yolks from egg whites. In the bowl of an electric mixer with the whisk attachment or using a hand

- mixer and a medium bowl, whip egg whites until stiff peaks form (about 2 minutes). There should be visible indentations being made from the mixer when they're ready. Set aside.
2. In another large bowl, using a whisk, mix egg yolks, milk, sugar, and butter or oil until homogeneous. Add in baking powder and salt and mix until combined. Add flour, custard powder, and tapioca flour (if using) and mix in with a whisk until smooth.
 3. Using a spatula or spoon, gently fold in half of the egg whites you set aside earlier. Once incorporated, fold in the remaining egg whites until there are no more white clumps. The mixture should be smooth but not too runny.
 4. Turn on your bubble waffle maker and allow it to heat up. Once hot, spray both top and bottom with non-stick cooking spray. Place a little bit more than ½ cup of batter into the center and use a heatproof spatula to spread the mixture to the sides. Cook for about 4 minutes, allowing the waffles to gain a pale golden color. Be careful not to overcook, as the waffles will become too brittle.
 5. Use a spatula, tongs, or chopsticks to help remove the waffle from the iron. Form into cones and scoop one or two balls of your ice cream and toppings of choice for a fun take on a classic treat or eat as is for a sharable snack.

Savory Egg Waffles

This is a savory take on bubble waffles, created especially to inspire you to explore the versatility of this product. Makes approximately 3 cones.

Ingredients:

| | |
|---|--|
| 2 eggs (whites and yolks separated) ¼ tsp salt, divided 2 tbsp oil/butter ¼ cup milk ½ tsp baking powder 1 tbsp sour cream | 1/3 cup + 2 tbsp All-purpose flour 1 tsp cornstarch ¼ cup shredded sharp cheddar cheese 1 tsp Italian seasoning |
|---|--|

Preparation:

1. Separate egg yolks from egg whites. In the bowl of an electric mixer with the whisk attachment or using a hand mixer and a medium bowl, whip egg whites and 1/8 teaspoon of salt until stiff peaks form (about 2 minutes). There should be visible indentations being made from the mixer when they are ready. Set aside.
2. In another large bowl, using a whisk, mix egg yolks, milk, sour cream, and oil until homogeneous. Add in baking powder and the remaining 1/8 teaspoon of salt and mix until combined. Add flour and cornstarch and mix in with a whisk until smooth.
3. Using a spatula or spoon, incorporate the cheddar cheese and seasoning. Using the same utensil, gently fold in half of the egg whites you set aside earlier. Once incorporated, fold in the remaining egg whites until there are no more white clumps. The mixture should be smooth but not too runny.
4. Turn on your bubble waffle maker and allow it to heat up. Once hot, spray both top and bottom with non-stick cooking spray. Place a little bit more than ½ cup of batter into the center and use a heatproof spatula to spread the mixture to the sides. Cook for about 4 minutes, allowing the cheese to melt and the waffle to become golden brown. Be careful not to overcook, as the waffles will become too brittle.

5. Serve with a marinara sauce for dipping to make a bite-sized snack or spread marinara sauce over it for a tasty meal.

GET MORE OUT OF YOUR PRODUCT

Sign up for the Kalorik email mailing list on www.kalorik.com to receive special offers and recipes and connect with us on social media for daily inspiration.

CLEANING AND MAINTENANCE

Before cleaning any part, make sure the unit is unplugged and the appliance has cooled completely. Make sure to clean it after each use, and before use if it has not been used in a long time.

1. Wipe the cooking surfaces with a damp sponge or cloth. To remove cooked food, use a plastic bristle brush or nylon mesh pad. Do not use harsh chemicals.

Warning: Do not use steel wool or other abrasive cleaners on the cooking surfaces, as they may damage the non-stick coating. Do not use sharp objects to remove residue from the surface.

2. Clean the outside surfaces by wiping them with a damp or soapy sponge or cloth. DO NOT PLACE THE APPLIANCE IN THE DISHWASHER OR SUBMERGE IT IN WATER OR ANY OTHER LIQUIDS. DANGER OF ELECTRIC SHOCK.
3. Dry thoroughly with a soft cloth.

WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, the return of the Product Registration Card is not a condition of these warranties. You can also fill out this warranty card online, at the following address: www.KALORIK.com

This KALORIK product is warranted in the U.S.A. and in Canada for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, if the KALORIK product, upon inspection by KALORIK, is proven defective, it will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter baskets, blades, and agitators. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE-YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitations on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations 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.

If the appliance should become defective within the warranty period and more than 30 days after the date of purchase, do not return the appliance to the store: often, our Customer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, send the product via your pre-paid postage back to Kalorik, along with proof of purchase and a return authorization number indicated on the outer package, given by our Customer Service Representatives. Send to the authorized KALORIK Service Center (please visit our website at www.KALORIK.com or call our Customer Service Department for the address of our authorized KALORIK Service Center).

When sending the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Customer Service Department (please see below for complete contact information), Monday through Thursday from 9:00 am – 5:00 pm (EST) and Friday from 9:00 am – 4:00 pm (EST).

Please note hours are subject to change. If you would like to write, please send your letter to:

KALORIK Customer Service Department
Team International Group of America Inc.
16175 NW 49th Avenue
Miami Gardens, FL 33014 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at the address above. Shipments and packages that do not have a return authorization number will be refused.


For questions please contact:



KALORIK Customer Service
Team International Group of America Inc. 16175 NW 49th Avenue
Miami Gardens, FL 33014 USA

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Documents / Resources

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|  | <p>KALORIK WM 47674 Bubble Waffle Maker [pdf] User Manual WM 47674, Bubble Waffle Maker, WM 47674 Bubble Waffle Maker, Waffle Maker</p> |
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References

- **K** [Kalorik | Where Innovation Finds a Home](#)
- **K** [Kalorik | Where Innovation Finds a Home](#)