



Ceramic Belgian Waffle Maker

User Manual | GWM438

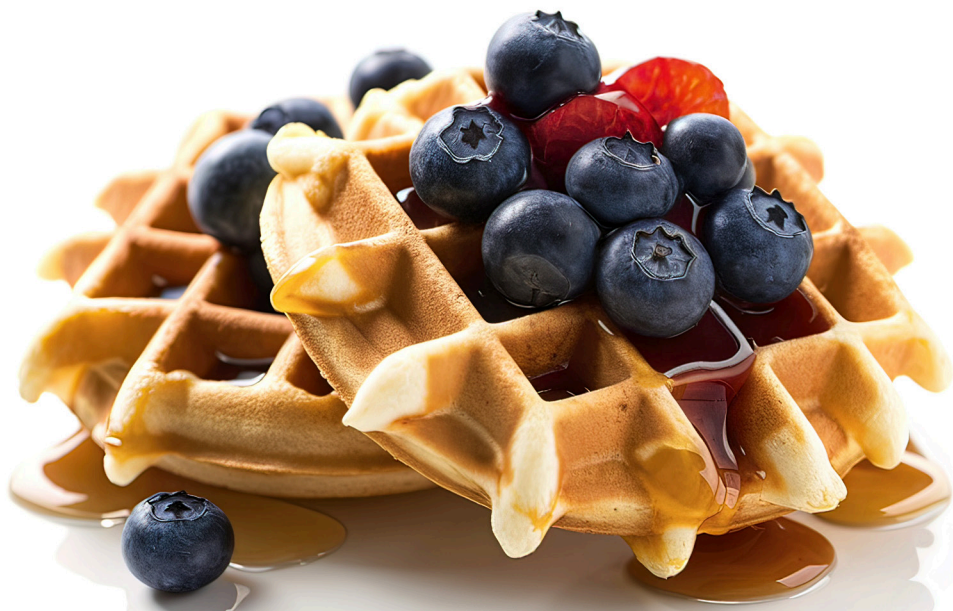
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Model: GWM438 | © 2024 Gourmia | 1.1

The Steelstone Group Brooklyn, NY | Gourmia.com

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Congratulations on the purchase of your Waffle Maker from Gourmia!

Here at Gourmia, we're all about helping cooks make easy, healthy, and delicious meals an everyday possibility. We know how fast-paced life is and that sometimes a home-cooked meal doesn't make the top of the priority list, no matter how bad you want it. Our dependable, easy-to-use appliances are here to help you change that. We're giving you the tools to eat better and healthier without spending hours in the kitchen prepping and cooking.

We want you to get the most out of your waffle maker, which is why our team is available to help with any questions you may have. Whether you have a question with setup or need some guidance on which preset to use, we're happy to walk you through it.

Welcome to the ease of cooking with Gourmia.

This manual provides instructions for all of the waffle maker's functions and features along with directions for assembling, operating, cleaning, and maintaining the appliance. Please read all safety instructions and directions for safe usage at all times. Keep this manual for future use.

Thank you for choosing Gourmia!

We'd love to hear about the delicious dishes you're creating!
Share your thoughts, recipes, and photos with us.

      @gourmia

IMPORTANT SAFEGUARDS

Read all instructions before using the electric appliance.

1. This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge, unless they have supervision.
2. DO NOT touch hot surfaces. Use handles or knobs.
3. To prevent electric shock do not immerse cord, plugs, or the base in water.
4. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
5. Always make sure that the plug is inserted properly into a wall outlet.
6. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance has been damaged in any manner. Return the appliance to the nearest authorized service center for repair.
7. DO NOT let the cord hang over the edge of the table or counter.
8. NEVER connect this appliance to an external timer switch, separate remote-control system or extension cords.
9. To disconnect, turn off the appliance, then remove the plug from wall outlet.
10. DO NOT place appliance on or near a hot gas, electric burner, or in a heated oven.
11. Leave at least 4 inches of free space on the back and sides of the appliance.
12. DO NOT use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
13. DO NOT leave the appliance unattended during use.
14. 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.
15. DO NOT use outdoors.
16. This appliance is intended for household use only.
17. Save these instructions for future use.

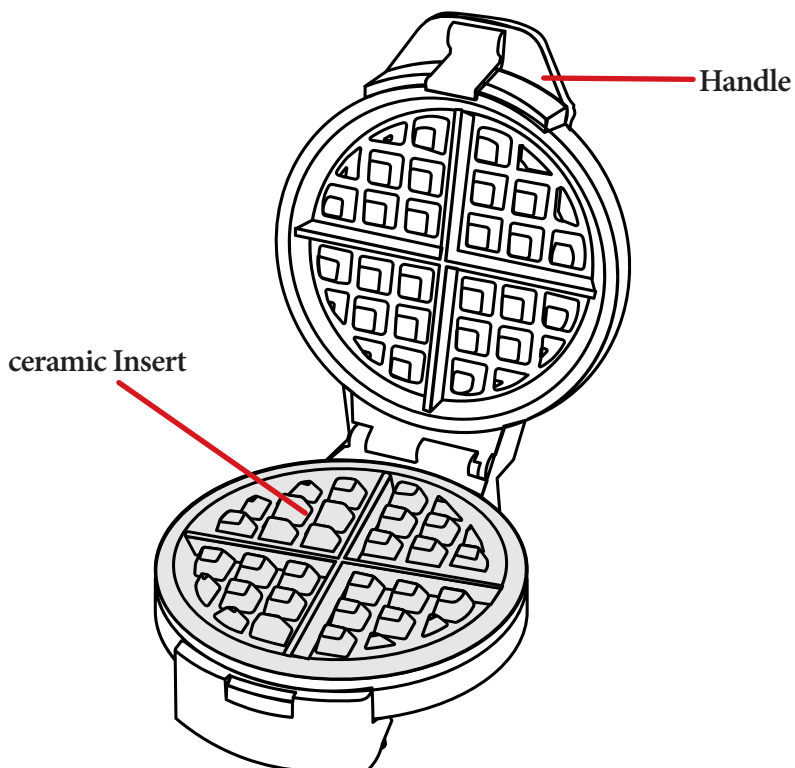
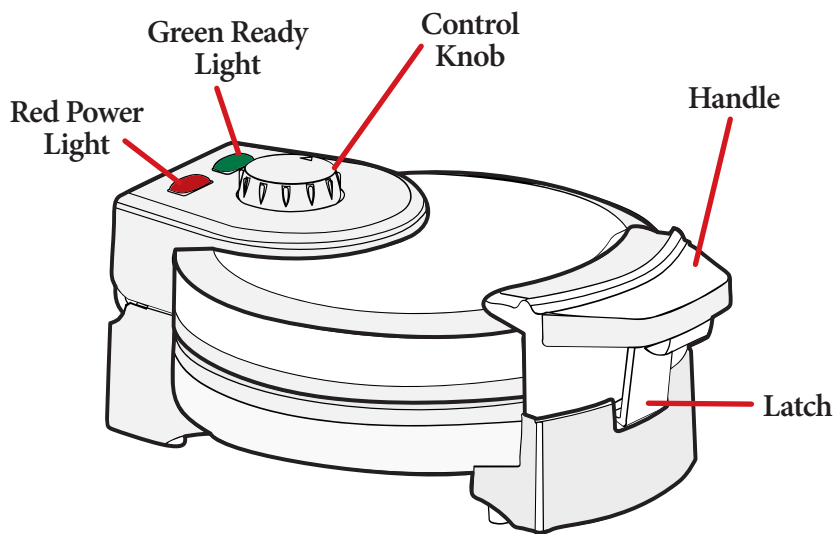
Electrical Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, reverse the plug and re-insert. If it still does not fit, contact a qualified electrician for assistance. Do not modify the plug in any way.



Power: 120V~ 60Hz 1,700W

KNOW YOUR WAFFLE MAKER

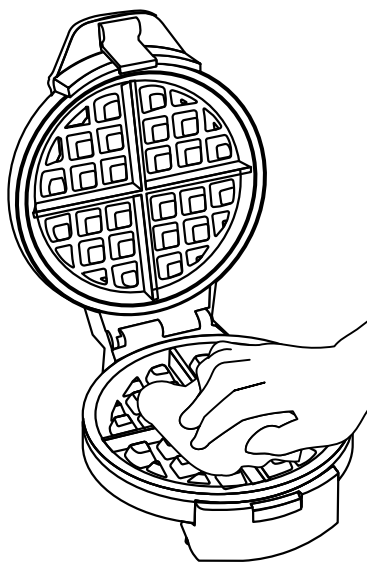


BEFORE FIRST USE

1. Before first use, wipe off all removable parts with a damp cloth. Never use abrasive products.
2. Place the device on a stable and flat surface and plug into wall socket.

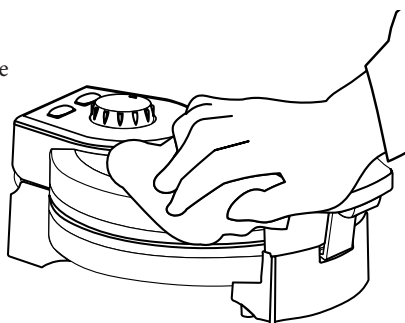
CLEANING & MAINTENANCE

1. After using, unplug the appliance.
Let it cool down before cleaning.
2. Remove any excess oils or crumbs. Clean the surface and the base with a wet cloth.
3. Use a soft cloth on the heating plates.
Only use soft non abrasive cloths to clean the appliance.
4. If there is hardened batter on the plates, pour a little oil and let it sit for 5-7 minutes.
Then wipe clean with a paper towel.
5. Dry all parts with a dry cloth before storing the appliance.

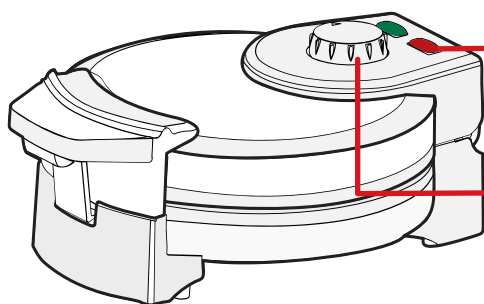


CAUTION:

- Do not clean the appliance with aggressive chemicals or abrasives in order not to damage the surface.
- Use only plastic or wooden utensils on the heating plates. Metal may damage the plates.
- Do not use the waffle maker for anything other than making waffles.

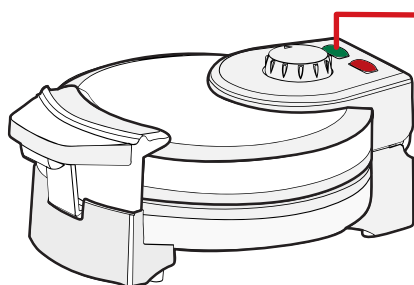


USING YOUR WAFFLE MAKER

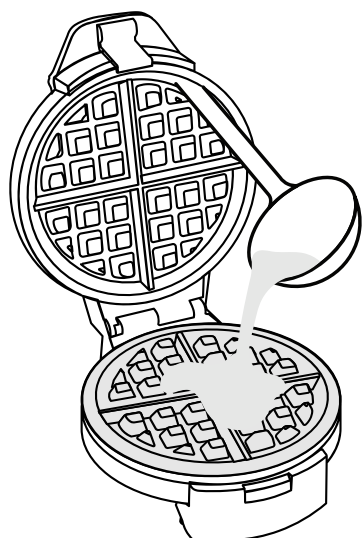


1. Plug the waffle maker into a wall outlet. The red power light will turn on, indicating the appliance is ready for pre-heating.
2. Set the control knob to your desired setting. The higher your setting, the darker your waffles will be.

NOTE: The red power light will remain on until the appliance is unplugged.

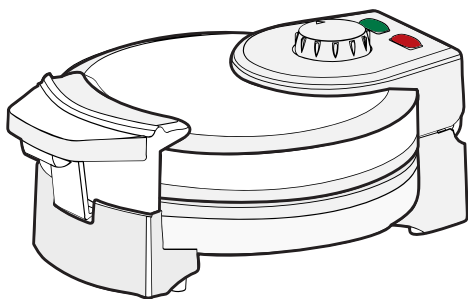


3. The green ready light will turn on when the appliance reaches the set temperature. Once pre-heated, cooking times will be faster.
4. When the green ready light turns on, using the handle latch, lift the top lid to the open position and apply a light layer of oil to the cooking plates.

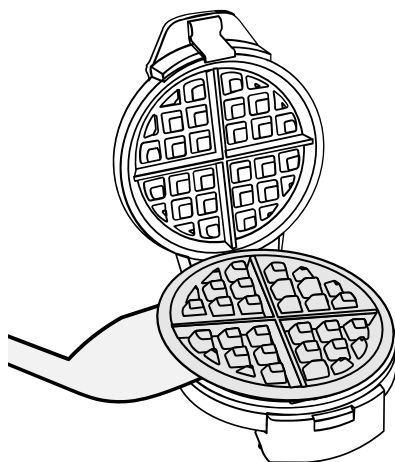


5. Pour and spread the waffle batter evenly onto the lower plate so that the batter fills the lower plate and the peak areas of the plate are covered.
6. Using the handle latch, lower the top lid. The latch will fit over the lower handle to secure.

USING YOUR WAFFLE MAKER

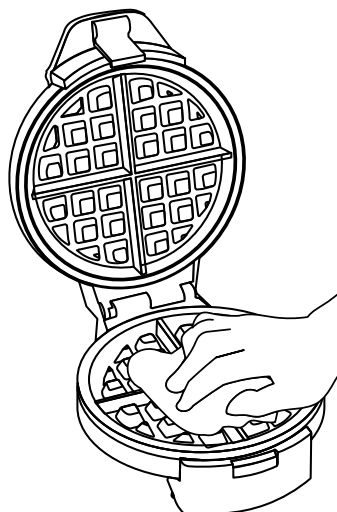


1. Allow the waffle maker to cook for 4-5 minutes, according to your recipe directions. The green ready light will flash on and off as the appliance maintains the set temperature.
2. Once the cooking time is done, open the latch and lift the top lid gently. If the waffles pull apart, continue cooking for another 30 seconds and test again.



3. Wearing oven mitts, remove waffles from the cooking plates using a non-metallic utensil. A wooden or heat-proof plastic spatula can be used to remove the waffles.

NOTE: To avoid damage to the non-stick surface, never use any sharp, pointed, or metal objects.



4. Repeat all steps until all your waffles are cooked.
5. When finished cooking, set the heat to the lowest setting and unplug from wall outlet.
6. After the waffle maker has cooled, wipe with a damp cloth.

Tips For Perfect Waffles

1. Stir your waffle batter only until large chunks of dry ingredients are dissolved. Over mixing the waffle batter can cause the waffles to be hard.
2. Set your control knob to your desired setting. The higher your setting, the darker your waffles will be. The color and crispness of the waffles also depends on the batter used. Experiment with the setting and different waffle batters to determine your ideal settings.
3. The exact amount of batter needed to make perfect full-sized waffles depends on the type and consistency of the batter. Use the same ladle or measuring cup each time to determine how much batter you need to fill the lower plate fully.
4. When making softer waffles, once they are cooked, make sure to cut the waffles into halves or in four quarters and support them with a spatula at the bottom so it is easier to take them out of the waffle maker, since softer waffles can break easily.
5. When making large batches to serve at once, you can keep the waffles fresh & crisp by placing them in a preheated oven at 200°F.
6. To avoid waffles with a moist base, keep the waffles on a wire cooling rack. This will retain the crispness of the waffles.
7. You can reheat your waffles in the waffle maker. Preheat the waffle maker on a low setting. Once preheated, place the waffles on the lower plate so they fit the grooves correctly, then close the waffle maker and heat for 1-2 minutes, checking every 30 seconds to avoid burning.
8. You can also freeze your waffles to eat later. After the freshly baked waffles have cooled completely, pack them in a covered container or plastic freezer bag. Make sure to separate the waffles with a sheet of wax paper between each waffle. To reheat the frozen waffles, place in a preheated oven, toaster oven, or toaster until they are hot.

Storage

Store the product carefully in a safe place like a cupboard, shelf, or countertop. Do not knock or drop it as this can damage the product.

Make sure the unit is unplugged and fully cooled. Secure the lid shut with the latch. Store waffle maker in its box or stand unit on its end for easy compact storage.

Recipes

Waffle Base Mix

This easy to make waffle mix can be made in so many ways with only a few ingredients from your pantry. Try both savory and sweet recipes for a unique way to serve this classic breakfast favorite at any time of the day!

Ingredients

- 3 cups all-purpose flour
- 2 tbsp. baking powder
- 1 tsp. salt
- 1/2 cup sugar

Mix all ingredients together and store in an airtight container until ready to use.

Classic Buttermilk Waffles

Makes 4 waffles

Ingredients

- 1 1/2 cups waffle base mix.
 - 2 eggs
 - 4 tbsp. melted butter
 - 1/2 buttermilk
1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contain no lumps.
 2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 2-4 minutes).

Chocolate Chip Waffles

Makes 4 waffles

Ingredients

- 1 1/2 cups waffle base mix
 - 4 tbsp. melted butter
 - 2 eggs
 - 1/2 cup buttermilk
 - 1/4 cup chocolate chips
1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
 2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 2-4 minutes).

Recipes

Blueberry Waffles

Makes 4 waffles

Ingredients

- 1 1/2 cups waffle base mix
 - 4 tbsp. melted butter
 - 2 eggs
 - 1/2 cup buttermilk
 - 1/4 cup blueberries
1. In a mixing bowl, combine all ingredients and whisk until mixture is smooth and contains no lumps.
 2. In preheated waffle iron, ladle in about 1/3 cup for each waffle and cook until waffles are golden brown (about 3-4 minutes).

Light & Crispy Gluten-Free Waffles

Makes 4 waffles

Ingredients

- 1/2 cup certified gluten-free brown rice flour
- 1/4 cup certified gluten-free chickpea flour
- 1/4 cup certified gluten-free tapioca flour
- 3/4 teaspoons baking powder
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon fine salt
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 large egg
- 2 tablespoons organic agave nectar
- Soft butter and syrup for topping

In a large bowl, whisk rice, chickpea, and tapioca flours together.

Add baking powder, vanilla, and salt in a large bowl.

In another bowl, whisk milk, oil, and egg yolks.

Use another bowl to beat egg whites and sugar until soft peaks form.

Pour the wet ingredients into the dry, gently stirring until just incorporated. Do not overmix, some lumps are ok.

Fold in the beaten egg whites and sugar.

Lightly brush the top and bottom waffle plates with oil.

Spoon 1/2 cup waffle batter into the waffle maker; use a spatula to spread batter to edges, then close and lock lid.

Cook for 4-5 minutes or until the waffles are golden brown.

Serve with butter and your favorite syrup.

Recipes

Whole-Grain Apple Waffles

Makes 4 waffles

Ingredients

- 1/4 cup cornmeal
- 1/4 cup buckwheat flour
- 1/2 cup brown rice flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup nonfat plain yogurt
- 2 eggs
- 2 tablespoons water
- 1 tablespoon canola oil
- 1 teaspoon vanilla extract
- 1 diced red apple

In a large bowl, combine cornmeal, buckwheat, and brown rice flours, baking powder, baking soda, and salt.

In a separate bowl, whisk together yogurt, eggs, water, oil, and vanilla. Add to dry ingredients. Stir in apples.

Lightly brush the top and bottom of waffle plates with oil.

Spoon 1/2 cup waffle batter into the waffle maker; use a spatula to spread batter to edges, then close and lock lid.

Cook for 4-5 minutes or until the waffles are golden brown.

Date Nut Waffles

Makes 4 waffles

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 2 eggs, separated
- 1 tablespoon sugar
- 1 teaspoons vanilla extract
- 3/4 cup milk
- 1/4 cup melted butter
- 1/4 cup pitted dates, chopped
- 1/4 cup chopped pecans

Sift flour, baking powder, salt, and cinnamon together in a bowl.

Use an electric mixer to beat the egg whites until soft peaks form. Blend in vanilla.

Use the mixer to blend egg yolks, milk, and vegetable oil together.

Pour the milk mixture into the dry ingredients and whisk together until just mixed.

Gently fold egg white mixture, dates, and pecans into the batter.

Lightly brush the top and bottom waffle plates with oil.

Spoon 1/2 cup waffle batter into the waffle maker; use a spatula to spread batter to edges, then close and lock lid.

Cook for 4-5 minutes or until the waffles are golden brown.

Recipes

Lemon Blueberry Waffles

Makes 4 waffles

Ingredients

- 3/4 cup bleached all-purpose flour
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 2 teaspoons finely grated lemon zest
- 1/2 cup chopped dried blueberries
- 1 tablespoon fresh lemon juice
- 3/8 cup buttermilk
- 3/8 cup milk
- 3 tablespoons vegetable oil or melted butter
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 2 large eggs, separated
- 1 tablespoon sugar

In a medium bowl mix the cornstarch, salt, baking powder, baking soda, lemon zest, and chopped dried blueberries.

Add the lemon juice, buttermilk, milk, oil, vanilla, and lemon extract to a large spouted container or measuring cup. Mix in the egg yolks and set aside.

In another bowl, beat the egg whites almost until soft peaks. Sprinkle in the sugar and continue to beat until the peaks are firm and glossy.

Pour the buttermilk mixture into the dry ingredients and whisk until just mixed.

Use a spatula to fold in dollops of whipped egg white into the batter until just incorporated.

Lightly brush the top and bottom waffle plates with oil.

Spoon 1/2 cup waffle batter into the waffle maker; use a spatula to spread batter to edges, then close and lock lid.

Cook for 4-5 minutes or until the waffles are golden brown.

TIPS:

- Add 1/4 cup of your favorite jam flavor to batter before cooking.
- Layer waffles with fresh fruit, toasted nuts, honey, flavored syrups or yogurt for a delicious breakfast or treat.
- At the end of cooking, open the lock and gently lift the lid. If lid does not open easily, continue cooking in 30 second intervals.
- Use a spatula to spread a thick batter.
- Recipes can be divided into two or doubled.
- Waffles can be frozen in resealable plastic bags for a maximum of one month.
- Reheat in toaster oven or oven to 300°F (149°C) until they are hot and crispy.

Warranty & Services

This Limited Warranty is for one full year from the date of purchase and requires proof of purchase from an authorized seller. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at Gourmia's discretion. In the event that repair isn't possible, Gourmia will replace the product/part. If product repair/replacement won't suffice, Gourmia has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. Gourmia is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.

Register your product at
www.gourmia.com/warranty

For Customer Service, Questions or Comments
gourmia.com • info@gourmia.com • 888.552.0033

Mon-Thu 9:00 a.m. to 6:00 p.m. Et

Fri 9:00 a.m. to 3:00 p.m. Et

Languages: English, Spanish, French



We'd love to hear from you!

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