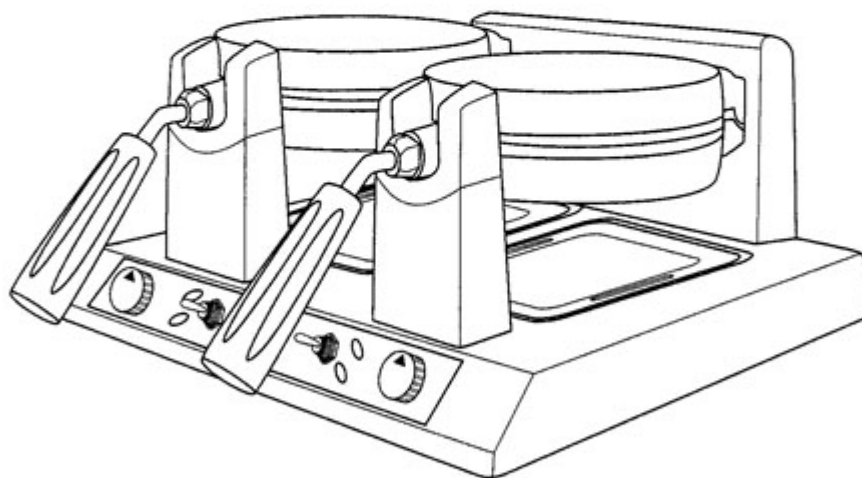




## DOUBLE WAFFLE MAKER



WW250 & WW250B  
(120V & 208V)

For your safety and continued enjoyment of this product,  
always read the instruction book carefully before using.

# CONTENTS

Important Safeguards .....	1
Special Features.....	3
Instructions for Use .....	4
Tips and Toppings .....	5-6
Cleaning and Maintenance .....	6

## IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, **DO NOT IMMERSE CORD, PLUG, OR UNIT** in water or other liquids.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Waring Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Waring may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors, or use for other than intended use.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

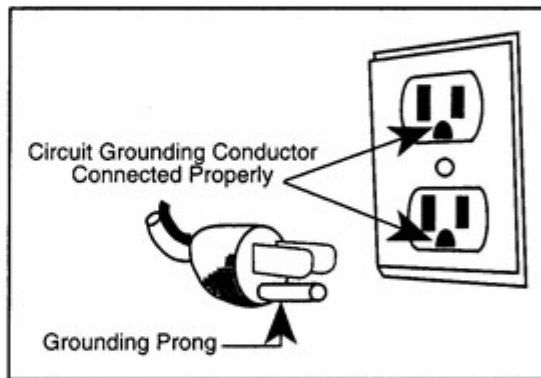
11. Unplug the unit when finished baking waffles.
12. Always begin by plugging appliance into wall outlet. To disconnect, turn control to setting #1, then remove plug from wall outlet.
13. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIRS SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE.**

## **SAVE THESE INSTRUCTIONS FOR COMMERCIAL USE ONLY**

### **GROUNDING INSTRUCTIONS**

For your protection, the Waring® Commercial Double Waffle Maker is supplied with a molded 3-prong grounding-type plug and should be

used in combination with a properly connected grounding-type outlet as shown in the figure.



### **SPECIAL CORD SET INSTRUCTIONS**

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer

cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

## **SPECIAL FEATURES**

### **1. Deep 1¼" Waffle Grids**

### **2. Browning Control Adjustment Knobs**

Adjustable for different batters and personal preference.

### **3. Indicator Lights**

- Red signal indicates waffle maker is in ON position.
- Green signal indicates waffle maker is ready to bake.

### **4. Indicator Beeps (not shown)**

-6 beeps indicate unit is ready to bake. After the waffle maker has been plugged into electrical outlet and turned to the ON position, the waffle maker will beep 6 times, indicating it has reached baking temperature.

Please note: this will occur only for the first waffle of each baking session.

-3 beeps indicate waffle is done.

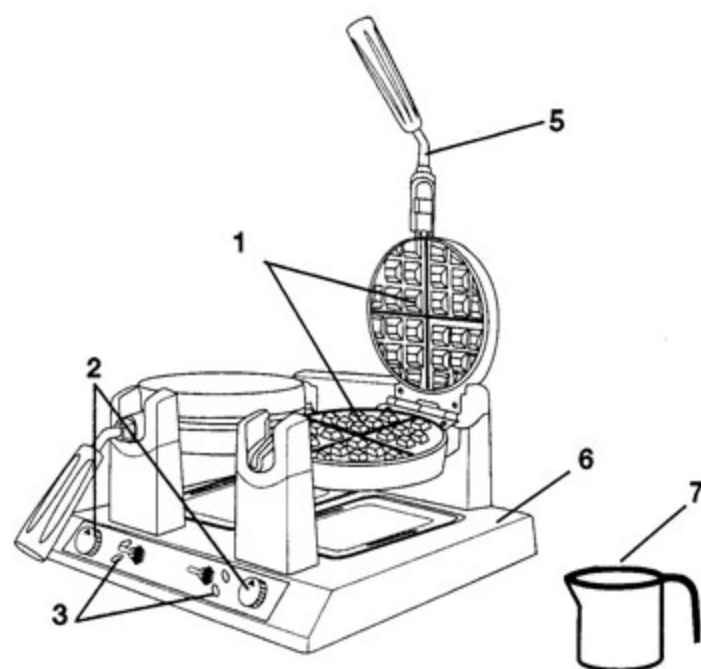
### **5. Lockdown Lid**

-Lid will not rise as waffles bake.

### **6. Die-cast Housing**

### **7. Measuring Cup**

**NOTE:** This Waring® Commercial Double Waffle Maker has been treated with a special nonstick coating. Before the first use, we suggest you season the waffle grids by brushing with cooking oil. Wipe with a paper towel or pastry brush.



## INSTRUCTIONS FOR USE

1. Before using your Waring® Commercial Double Waffle Maker for the first time, remove any dust from shipping by wiping the plates with a damp cloth. Remove all protective paper and wrapping.
2. Plug cord into 120V AC wall outlet (for WW250) or 208V AC wall outlet (for WW250B). Each waffle unit works independently. You can use one at a time or both at the same time. Switch the toggle switch or switches to the ON position. The red light(s) will go on to signal power. The waffle unit(s) will now begin the preheating process. This should take about 3-4 minutes. Each unit will sound 6 beeps and the green indicator light(s) will go on to signal the unit is ready for baking. Season the waffle grids by spraying with cooking spray or brushing with a flavorless oil.

For initial use, it is important that the waffle maker is preheated before seasoning with cooking spray or oil.

**NOTE:** The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal, and common to heating appliances.

3. Preheat your Waring® Commercial Double Waffle Maker on setting #4 or preferred setting (green indicator lights will be illuminated when preheated). For best results, do not open waffle maker during cooking process. Doing so will interfere with the timing mechanism.
4. Fill measuring cup to fill line marking or to top of measuring cup, depending on the recipe. (For loose batters, fill to the fill line; for thicker batters, fill to the top) and pour batter evenly into the center of the waffle grids. Use a heat-proof spatula to spread the batter evenly over the grids. Close the lid and rotate the unit 180° to the right.
5. When the waffle is completely baked, the waffle maker will sound 3 beeps. Baking time is determined by browning level. Choose a setting on the browning control dial. For golden brown waffles, we recommend using setting #4.
6. Once the waffle(s) are ready and the waffle maker has beeped 3 times, rotate the waffle maker 180° to the left, open the lid and remove waffle(s) by gently loosening the edges with a heat-proof plastic spatula. Never use metal utensils, as they may damage the nonstick coating.
7. Always disconnect the plug from the wall outlet, once baking has been completed.

## **TIPS FOR MAKING PERFECT BELGIAN WAFFLES**

We recommend setting #4 when using commercial pancake/waffle mixes.

We recommend setting #4 for Belgian waffle recipes.

If you prefer crisper, darker Belgian waffles, increase the browning control.

For evenly filled waffles, pour the batter into the center of the lower grid and spread out evenly to the edges. The entire lower grid should be filled.

For best results, we recommend using the fill line on the batter cup or use enough batter to fill the entire lower grid.

For added convenience while baking waffles, hang measuring scoop on bowl with handle hanging on outside of bowl and scoop on inside of bowl until the next baking cycle.

To measure flour, stir the flour first to aerate it, since it settles when it sits. Then spoon it into a measuring cup, leveling off the top with the back of a knife – do not pack down into measuring cup. These quick steps will help you avoid heavy waffles. Belgian waffles taste best when made to order, but baked Belgian waffles may be kept warm in a 200°F oven. Place in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispness.

Baked waffles may be frozen. Allow to cool completely, and then place in plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in an oven, toaster or toaster oven when ready to use.

## **SUGGESTED TOPPINGS**

Maple syrup, fruit syrups

Warm fruit compote, fruit sauce

Fresh berries, chopped fruit, chopped nuts

Powdered sugar

Whipped cream, ice cream, sorbet

Chocolate sauce

Fruited yogurt

## **CLEANING AND MAINTENANCE**

Once you have finished baking, switch toggle(s) to OFF position; remove plug from electrical outlet. Leave top lid open and allow grids to cool before cleaning.

Never take your Double Waffle Maker apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel. You may clean the grids by wiping with a damp cloth, to prevent staining and sticking from batter or oil buildup.

Be certain grids have cooled completely before cleaning. If batter adheres to plates, simply pour a little cooking oil onto the baked batter and let stand approximately 5 minutes, allowing batter to soften for easy removal.

To clean exterior, wipe with a soft dry cloth. Never use an abrasive cleanser or harsh pad. NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUID.

#### **LIMITED ONE YEAR WARRANTY**

Waring warrants every new Waring® Commercial Double Waffle Maker to be free from defects in material and workmanship for a period of one year from the date of purchase when used with foodstuffs, nonabrasive liquids (other than detergents) and nonabrasive semi-liquids, providing it has not been subject to loads in excess of the indicated rating.

Under this warranty, Waring will repair or replace any part which, upon our examination, is defective in materials or workmanship, provided the product is delivered prepaid to the Waring Service Center at: 314 Ella T. Grasso Ave. Torrington, CT 06790, or any Factory Approved Service Center.

This warranty does not: a) apply to any product which has become worn, defective, damaged or broken due to use or due to repairs or servicing by other than the Waring Service Center or a Factory Approved Service Center, or due to abuse, misuse, overloading or tampering; or b) cover incidental or consequential damages of any kind.

**Warning:** This warranty is void if appliance is used on Direct Current (D.C.)



WARING COMMERCIAL  
314 Ella T. Grasso Ave.  
Torrington, CT 06790

©2007 Waring Commercial  
314 Ella T. Grasso Ave.  
Torrington, CT 06790  
[www.waringproducts.com](http://www.waringproducts.com)  
Printed in China

WW250 IB  
07WC30004

IB-7436