



4-Slice Waffle Maker



Instruction Manual

ITEM: 787926

Montgomery Ward Customer Service
8:00 am to Midnight, Monday through Friday

wards.com 1-888-557-3848

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Thank you for purchasing your Chef Tested Waffle Maker by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

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Important Safeguards

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- Wash before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items in the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- This appliance should always be used on a stable, dry, heat-resistant surface.
- DO NOT use near water. DO NOT operate with wet hands.
- DO NOT operate this appliance with an external timer or remote control.
- DO NOT use an accessory or attachment not recommended by the manufacturer, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all hot surfaces.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.



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Electrical Safety

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way. Montgomery Ward can not accept any liability for damage or injury resulting from failure to observe these safety procedures.

Specifications

POWER RATING	60Hz, 120V, 1300W
CAPACITY	4 waffles (4" x 4½" each)
CORD LENGTH	29"
DIMENSIONS (lid open)	10½" W x 12½" H x 10½" D
MODEL	SLW-075

Parts & Features



1. Lid
2. Lid Release Button
3. Ready Light
4. Power Light
5. Base
6. Lid Handle
7. Top and Bottom Waffle Plates (not shown)

Note: Leave enough space between sides of waffle maker and walls to allow for airflow.

1. Plug cord into an electrical outlet. The power light and the ready light will come on as the unit begins heating. Lid should be closed.
2. The green ready light will turn off when the waffle maker has reached cooking temperature.
3. If desired, spray the waffle plates lightly with cooking spray.
4. Press the lid release button and carefully open the lid. Pour waffle batter over the bottom waffle plate in a thin layer. Be careful to not overfill or batter will spill over when cooking! Close the lid (it will lock automatically).

WARNING: Steam may be released while waffles are cooking. Keep hands and face clear of steam.

5. The green ready light will cycle on and off as the unit maintains the cooking temperature.
6. Set a timer for 4 minutes.
7. When the time has elapsed, carefully press the lid release button and check the waffle for doneness. If more time is needed, check after another minute.
8. When the waffle is done, carefully remove it with a plastic spatula. DO NOT use metal utensils as they may damage the nonstick surface of the waffle plates.
9. Close the lid and wait for the green ready light to go off before adding more batter.
10. When finished cooking, unplug the waffle maker and let cool.

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Wipe the plates and exterior with a damp cloth and a non-abrasive soap. Wipe with a clean, soft, damp cloth and towel dry.
6. **DO NOT immerse any cord, plug or electrical appliance into water.**
7. Ensure all parts are dried thoroughly before using or storing this appliance.

Classic Waffles

1½ cups flour	3 eggs
¼ cup cornstarch	2 Tbsp. sugar
2 Tbsp. cornmeal	1¼ cups milk
1 Tbsp. baking powder	½ tsp. vanilla extract
1 tsp. salt	½ cup butter, melted

1. Preheat the waffle maker.
2. In a large bowl, whisk together flour, cornstarch, cornmeal, baking powder and salt.
3. In another bowl, Beat the eggs with the sugar, milk, vanilla and butter.
4. Using a rubber spatula, stir milk mixture into flour mixture until all ingredients are moistened (DO NOT over-mix; small lumps are fine).
5. Pour batter onto bottom plate of the waffle maker until the grid is mostly covered; be careful to not overfill.
6. Lower the lid and cook for 3-5 minutes. Waffles should be golden and crispy when done. Check your first batch closely for doneness and note the cooking time for future batches.

Makes 8-12 waffles

Veggie Omelet

2 eggs	1 small handful fresh spinach, chopped
¼ roma tomato, chopped	2 Tbsp. cheddar cheese, shredded
1 Tbsp. onion, minced	salt & pepper, to taste

1. Preheat the waffle maker.
2. Beat the eggs and stir in the veggies. Add the cheese, salt & pepper.
3. Pour the mixture onto the bottom plate; be careful to not overfill.
4. Lower the lid and time for 3-5 minutes.

Serves 1

Banana Pecan Waffles

1½ cups flour	¼ cup vegetable oil
½ cup whole wheat flour	2 eggs
1 Tbsp. sugar	¼ cup pecans, chopped
1 Tbsp. baking powder	2 bananas, sliced
½ tsp. salt	maple syrup
2 cups milk	

1. Preheat the waffle iron and spray the plates with cooking spray, if needed.
2. In a large bowl, mix together the first 8 ingredients until only a few lumps remain. Stir in the pecans.
3. Pour batter onto the bottom plate of the waffle iron until the grid is mostly covered; be careful to not overfill.
4. Close the lid and time for 3-5 minutes, or until the waffle is at desired doneness.
5. Serve with banana slices and syrup.

Makes 6-8 waffles

Potato Chive Pancake Waffles

1 cup mashed potatoes	salt & pepper
3 Tbsp. chives, chopped	1 tsp. butter, melted
1 Tbsp. sour cream	cheddar cheese, shredded

1. Preheat the waffle maker.
2. In a small bowl, mix the potatoes, chives, sour cream and salt & pepper.
3. Using a pastry brush, brush the hot waffle maker grids with the butter.
4. Scoop half of the potato mixture (roughly formed into a ball) on the bottom plate and carefully close the lid (it may not lock).
5. Cook on HIGH 5-8 minutes or until potatoes are crispy on the outside.
6. Remove (try using 2 spatulas: one to lift and the other to push under the potatoes). Serve with shredded cheese.

Serves 2

Grilled Ham & Cheese

1 Tbsp. butter 2 slices cheese
2 slices bread 2-4 slices ham

1. Preheat the waffle maker.
2. Spread butter on one side of each slice of bread. Place one slice of bread, butter side down, on the hot lower plate. Add one slice of cheese, ham, and another slice of cheese. Top with the last slice of bread, butter side up.
3. Carefully lower the lid (it may not lock) and cook for 8 minutes (or until sandwich is cooked to your liking). Remove the sandwich and let it rest for about 1 minute before cutting.

Serves 1

French Toast

½ cup milk French bread, sliced 1" thick
2 eggs cinnamon

1. Preheat the waffle maker.
2. Beat the milk and eggs together. Dip in the bread to coat thoroughly.
3. Place the bread on the hot lower plate and sprinkle top with cinnamon.
4. Close the lid (it may not lock) and time 5 minutes.

Serves 3-4

Crispy Cinnamon Rolls

1 can (7.3 oz.) refrigerated cinnamon rolls with icing

1. Preheat the waffle maker.
2. Open the can and separate the rolls. Place them on the waffle maker (only a few may fit at a time — leave 2" spacing between).
3. Close the lid (it may not lock) and cook for 3 minutes.
4. Remove from the waffle maker with a plastic spatula and top with icing.

Makes 5 rolls

Smokin' Waffle Panini

2 slices whole-wheat bread 2 slices smoked cheddar cheese
1-2 tsp. olive oil 4 slices thinly sliced smoked turkey
2 tsp. mustard with horseradish 4 pickled jalapeno rings

1. Preheat the waffle maker.
2. Spray or brush 1 side of each piece of bread with olive oil and spread mustard on the other side.
3. Place 1 piece of bread on the work surface, olive oil side down. Top with 1 slice of cheese and 2 slices of turkey.
4. Place 1 jalapeno ring in each quarter of the sandwich, cover with 2 slices of turkey, then cheese and last piece of bread.
5. Carefully move the sandwich to the center of the bottom plate of the waffle maker and lower the lid (it may not lock). Time for 3-5 minutes.
6. Remove the sandwich from the waffle maker using a plastic spatula and let cool 1-2 minutes before cutting into quarters.

Serves 1

Grilled Ham & Cheese

1 Tbsp. butter 2 slices cheese
2 slices bread 2-4 slices ham

1. Preheat the waffle maker.
2. Spread butter on one side of each slice of bread. Place one slice of bread, butter side down, on the hot waffle maker. Add one slice of cheese, ham, and another slice of cheese. Top with the last slice of bread, butter side up.
3. Carefully lower the lid (it may not lock) and cook for 8 minutes (or until sandwich is cooked to your liking). Remove the sandwich and let it rest for about 1 minute before cutting.

Makes 1 sandwich

Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge provided the product is returned freight prepaid with proof of purchase to Montgomery Ward.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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