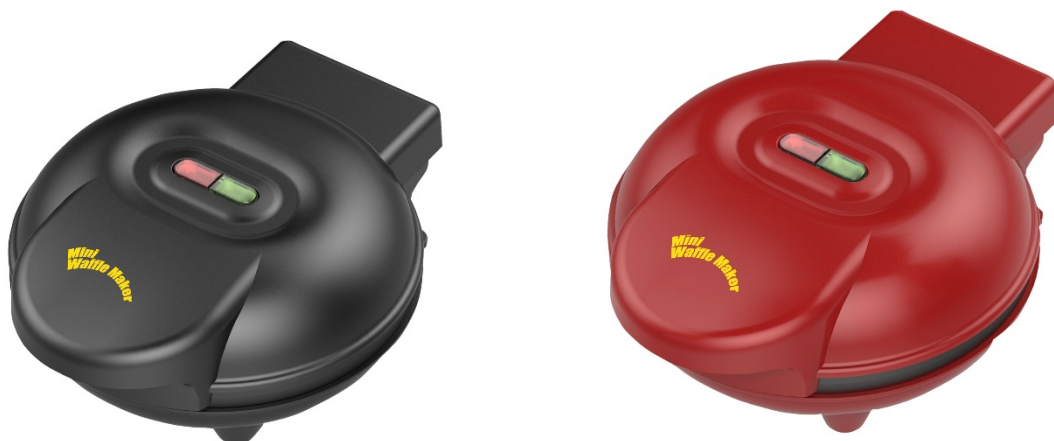




## 5" Mini Waffle Maker

### Instructions and Recipes

**Model: BMWWMB (Black)      Model: BMWWMR (Red)**  
**120V~, 50/60 Hz 550W**



**FOR HOUSEHOLD USE ONLY**

# IMPORTANT SAFEGUARDS

## Signal Word Definitions

**DANGER** - Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury. Usage of this single word is limited to the most extreme situations.

**WARNING** - Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

**CAUTION** - Indicates a potentially hazardous situation, which, if not avoided, may result in minor/moderate injury or product/property damage. It also alerts against unsafe practices.


When using this or any other electrical appliance, always follow these basic safety precautions:



## READ ALL INSTRUCTIONS BEFORE USE.



**WARNING**-- To reduce the risk of fire, electric shock, or serious personal injury:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Always use the product on a flat, stable, heat-resistant surface.
- The temperature of the accessible surfaces may be very high when the appliance is in use. Make sure not to touch these hot parts of the Caution, hot surface appliance. 
- Use the product in a well-ventilated area. Keep at least 4-6 inches of space on all sides of the product to allow adequate air circulation.
- Do not place the product on or near a gas or electric burner, or inside or on top of a heated oven or other heat source.
- Do not allow the product to touch curtains, wall coverings, clothing, dishtowels, or other flammable materials during its use.
- **Do not touch hot surfaces of the product.** Do not move the product while it is plugged in. Allow the product to thoroughly cool before handling it.
- Do not use attachments not recommended for use with this product or sold by the product manufacturer.
- Do not use the product near water or other liquids.

- Do not place or drop the product into water or other liquids. If the product falls into water, immediately unplug it from the electrical outlet. **Do not touch or reach into the water.**
- Do not leave the product unattended while it is in use. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not put any stress on the Power Cord where it connects to the product as the Power Cord could fray and break.
- Do not plug or unplug the product into/from an electrical outlet with a wet hand.
- Keep the product and its Power Cord away from heated surfaces.
- Never operate this product if it has a damaged Power Cord or Plug, is not working properly, has been dropped, damaged, or exposed to water or other liquids.
- **appliances are not intended to be operated by means of an external timer or separate remote-control system.**
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.



**CAUTION--** To reduce the risk of personal injury or product/property damage:

- This product is intended for indoor, non-industrial, non-commercial, household use only as a waffle maker. Do not use the item outdoors or for any other purpose.
- Do not allow the Power Cord to hang where it may be tripped over or pulled (e.g., over the edge of a table or counter).

## **SPECIAL INSTRUCTIONS:**

- To avoid a circuit overload when using this product, do not operate another high-wattage product on the same electrical circuit.
- A short power supply cord is provided with this product. An extension cord is not recommended for use with this product, but if one must be used:
  - The marked electrical rating of the cord must be at least as great as that of the product.
  - Arrange the extension cord so that it does not hang where it can be tripped over or pulled unintentionally.

## To Use

**CAUTION:** Do not use this product to cook or defrost frozen food. All food must be completely defrosted before cooking it with this product.

**NOTE:** *During the initial uses of this product, it may produce some smoke. This is normal and will subside with further use.*

1. Before using this product for the first time, clean it as described in the “Care and Maintenance” section.
2. Open the unit by pulling the Handle up.
3. Close the Plates and turn the unit on by plugging it into a standard electrical outlet. Verify that the Power Indicator Light illuminates in orange.  
**WARNING:** The Cooking Plates and metal surfaces of the unit will become extremely hot when in use. To avoid a burn hazard, wear heat resistant mitts or gloves and touch only the black portion of the Handle.
4. After the unit preheats for approximately five minutes, the Ready Indicator Light will illuminate in green, indicating the product is ready for use.
5. Use the Handle to lift the Upper Plate. Place waffle mix on the Lower Plate using wooden or plastic heat-resistant utensils.

**IMPORTANT:** 1/3 Cup of batter must be put into the cavity!

**NOTES:** No cooking spray is required when using Burgess Brother mix!

**CAUTION:** Do not use metal utensils on this product, as they will scratch and damage the Plates’ non-stick coating.

6. Use the Handle to lower and rest the Upper Plate on top of the food.

**NOTES:**

- *The cooking time for different foods depends on the type and thickness of the foods.*
  - *Foods should be cooked thoroughly before consumption.*
7. When the food is cooked as desired, lift the Handle to open the Plates, then remove the food using the utensils. If more cooking will be done at this time, close the Plates to conserve heat.
  8. Repeat Steps 7-9 until all cooking is complete, reapplying cooking oil as necessary.
  9. Turn off the product by unplugging the Power Cord from the electrical outlet.
  10. When the unit has completely cooled, clean and dry it.

## **CLEANING**

- Before cleaning, unplug and wait for the appliance and the plates to cool down.
- Wipe the outside with only a slightly moistened cloth ensuring that no moisture, oil or grease enters the cooling slots.
- Wipe the top and bottom plates with a damp cloth and mild soap.
- DO NOT submerge in water!
- Wipe plates after each use.

- Do not clean the inside or outside with any abrasive scouring pad or steel wool as this will damage the finish.
- Do not immerse in water or any other liquid.

### **Correct Disposal of this product**



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## **RECIPE IDEAS.**

### **Savory Breakfast Cheddar Jalapeño Chaffles**

Makes two Chaffles

1 egg

1/2 cup of blended Jack & Cheddar shredded Cheese

1/2 Teaspoon of Italian Season

1 Small diced jalapeño

Fry bacon, sauté jalapeño with bacon until soft. Dice Jalapeño and add it to egg and cheese mixture. Pre-heat waffle maker.

Cover grate with egg and cheese mixture



### **Savory Jalapeño Cheddar Cornbread waffle**

Makes four Waffles

8 oz package of Burgess Brothers (BB) Cornbread Mix

3 tablespoons of oil

1- cup of buttermilk or milk

1/3 cup water

1 cup of shredded cheddar cheese

2 small jalapeño diced

Mix batter together in a small bowl. Pre-heat waffle maker.

Pour 1/4 to 1/3 cup of batter over grate when ready.



## Aunt Ida's Blueberry Corn Waffle

Makes four 4" Blueberry Waffles

8-oz package of Burgess Brothers (BB) Cornbread Mix

1/3 cup of buttermilk

¼ to 1/3 cup of fresh blueberries

1/3 cup of blue berry water

1/3 cup of oil

1 Tablespoon of sugar

Boil blueberries and table spoon of sugar in ½ cup of water in a small sauce pan over high heat. After approx. 5 minutes of when berries began to burst remove sauce pan from stove. (Can also be done in a microwave). Use **1/3** cup of water from boiled blueberries. Pour blueberry water into a bowl. Strain blueberries and add them to the bowl. Add 8-oz package of BB mix, buttermilk and oil. Mix all ingredients together. Pre-heat waffle maker. Pour 1/3 cup of batter over grate when ready.



## Burgess Brother's Famous ChurWaffle

1-Cup Mix - Store remaining dry mix in zip lock and refrigerate to maintain freshness) If not using the entire bag.

- Step 1:** Measure 1 cup of dry mix and pour into a bowl.  
**Add:** 1/3 cup of oil and mix into the batter prior to adding other wet ingredients.  
**Add:** 1/3 cup of Buttermilk and 1/3 cup of water. Mix all ingredients together. **(Batter will store in refrigerator for up to seven days).**
- Step 2:** Pre-heat (plug in your Waffle Maker). Spray your Waffle Maker with high temp non-stick spray if you are not using Burgess Brothers mix.  
**NO cooking spray is required if you are using Burgess Brother mix!**  
Close the top lid. When green indicator light comes on batter is ready to be poured over hot grates. Pour batter into the cavity. Prior to closing Waffle maker, allow batter to begin to slightly bubble. Be careful not to over flow grates
- Step 3:** Close lid on your Waffle Maker. Batter will take approximately 2 minutes to fully cook. Use caution when removing cornbread waffles from hot grates.



**Step 4:** Mix cinnamon and sugar to your taste. ( $\frac{1}{4}$  cup of sugar to a tablespoon of cinnamon). Pour on a plate, pie pan etc.

**Step 5:** Dust, Sprinkle or Dip Warm Cornbread Waffle in mixture. Your dessert Waffles are now ready to eat! \*Top with Incrediwhip.



**Burgess Brother's Waffle Strawberry Shortcake (No need to bake):**

Slice your strawberries to your desire.

**Repeat Steps:** 1-3. (Step 4 is optional)

After removing cornbread waffles from hot grates add strawberries and your favorite \*Incrediwhip flavor.





### **Burgess Brother's Waffle with Pumpkin Spice:**

Measure 1 cup of dry mix and pour into a bowl.

**Add:** 1/3 cup of oil and mix into the batter prior to adding other wet ingredients.

**Add:** 1/3 cup of \*Buttermilk and 1/3 cup of water. Mix all ingredients together.

**Add:** 1/3 cup of canned pumpkin and ½ teaspoon of pumpkin spice.

**\*Add:** 1 tablespoon of vanilla.

For best results refrigerate batter for 30 minutes.

**Repeat Steps:** 2-5



### **Burgess Brother's Waffle & Fried Chicken Strips**

Measure 1 cup of dry mix and pour into a bowl.

**Add:** 1/3 cup of oil and mix into the batter prior to adding other wet ingredients.

**Add:** 1/3 cup of \*Buttermilk and 1/3 cup of water. Mix all ingredients together

**\*Add:** 1 tablespoon of vanilla

Refrigerate batter while preparing chicken

Fry or bake your favorite chicken strips. While Chicken strips are cooling, prepare Cornbread Waffles.

**Repeat Steps:** 2-3

Place Waffles on a plate, stack chicken strips on top.

**\*Drizzle** Cornbread Waffles and Fried Chicken Strips with your favorite local bee honey!!!

**\*= Recommended**

