

PRESTO®

Belgian Waffle Bowl Maker

- A delightfully different kind of waffle bowl. Thick, fluffy, and tender because it's a real waffle!
- Just bake and fill for hearty "eat the bowl" breakfasts and delicious desserts.
- Fill with eggs, sausage, ham, hash browns, fresh fruit and more. Even ice cream or yogurt.

Para instrucciones en español, escanee este código QR.

Si prefiere una copia impresa, puede descargar un PDF de nuestro sitio www.GoPresto.com/espanol, enviar un correo electrónico a contact@GoPresto.com, o llamar al 1-800-877-0441.



Visit www.GoPresto.com

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INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the waffle bowl maker.
2. To protect against the risk of electrical shock, never put the cord, plug, or unit in water or other liquids.
3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Service Department for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

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

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use.

If an 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. The extension 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 unintentionally.

Connect the power supply cord to a 120VAC electrical outlet only.

How To Use

Become familiar with the Presto® Belgian Waffle Bowl Maker (Fig. A). Squeeze the cover latch and open the waffle bowl maker. Wipe the waffle grids with a damp cloth before initial use.

1. Plug the waffle bowl maker into a 120VAC electrical outlet and preheat with the cover in the closed position.

NOTE: When using the waffle bowl maker the first time, a slight odor or smoking may occur as manufacturing residue burns off. This is normal during initial use.

2. While the unit is preheating, prepare waffle batter from a commercial mix, one of the recipes on pages 4 and 5, or your own recipe.

NOTE: The red signal light will be illuminated while the unit is preheating. When the unit is ready for use, the light will go out. The preheat time will be approximately 3 to 3½ minutes.

3. Because the grids are covered with a nonstick coating, there will be only an occasional need to apply vegetable oil. If you find it difficult to remove a waffle bowl, apply a light coating of vegetable oil to the grids before your next use. No-stick cooking sprays are not recommended as they may leave a tacky residue.

4. Pour waffle batter into the bottom grid. For most batters, pour to the fill lines (Fig. A). However, for thin batters, pour to under the fill lines. If you prefer using a measuring cup, pour in approximately ½ cup.

NOTE: Different batters expand at different rates. If your first waffle bowl is too tall (batter flows into the overflow area), reduce the batter to slightly below the fill lines for the next waffle bowl. Or if you would like a taller waffle bowl, fill slightly above the fill lines for subsequent batches.

NOTICE: Do not strike the rim of the waffle bowl maker with any cooking utensil as this may scratch the nonstick surface.

5. Squeeze the cover latch, lower the cover until closed, and release the latch. During cooking the signal light will cycle on and off.

CAUTION! As with any waffle maker, steam will escape during cooking. Keep hands and face away from steam to prevent steam burns. Take extra care when opening the waffle bowl maker as hot steam may escape near the latch and could cause burns.

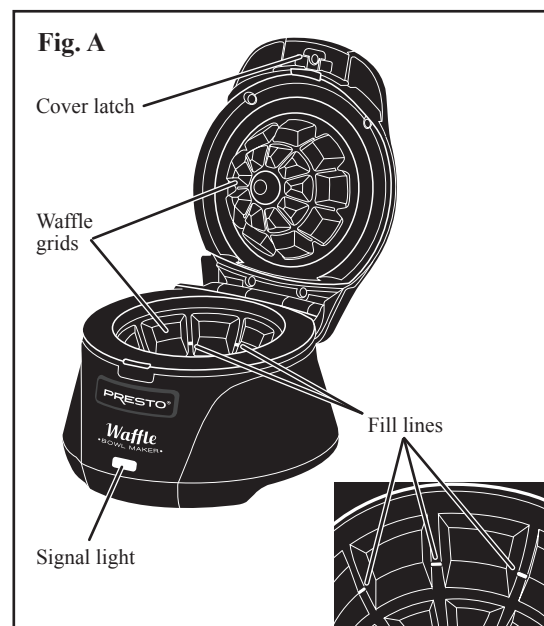
6. Set a timer to the desired time. See the recipes on pages 4 and 5 for recommended cooking times. Most waffle bowls will cook in 3½ to 4½ minutes. Waffle bowl is done when the unit stops emitting steam.

7. Check the waffle bowl at 3½ minutes to see if it is golden brown. If additional browning is desired, cook an additional 30 seconds to 1 minute. When cooking is complete, use a fork to carefully spear the interior of the waffle bowl and lift it from the grids, making sure you don't scratch the nonstick surface.

8. Repeat steps 4 through 7 for additional waffle bowls.

9. Fill waffle bowls with desired ingredients.

10. Unplug waffle bowl maker when cooking is completed.



Care, Cleaning, and Storage

1. Unplug the unit and allow it to cool completely before cleaning. Never immerse the waffle bowl maker in water or other liquid or wash it in a dishwasher.
2. Brush any loose crumbs from the waffle grids, then wipe the grids with a paper towel or cloth.
3. Should any batter become baked onto the grids or the outside of the unit, apply a small amount of cooking oil to the baked-on batter. Allow oil to sit a few minutes to soften batter and then wipe off with a paper towel or cloth.
4. Wipe the outside of the waffle bowl maker with a damp cloth. Do not use steel wool scouring pads or abrasive kitchen cleaners on the unit.

Questions and Answers

Can I use waffle mixes?

Yes, packaged waffle mixes may be prepared and then baked in the Presto® Belgian Waffle Bowl Maker. Batter made from some packaged mixes may have a shorter baking time. Be sure to check for doneness after 3½ minutes.

Is it okay to prepare my own waffle recipes?

Yes, you can use your own waffle recipes or any of the recipes on pages 4 and 5.

Should I regularly apply vegetable oil to the grids?

No. Excessive use of oil can damage the nonstick coating and over time may even cause sticking. Apply oil only if you find it difficult to remove a waffle bowl. No-stick cooking sprays are not recommended as they may leave a tacky residue. In addition, the waffle bowl may have a mottled appearance instead of the even brown appearance as when using vegetable oil.

Can I make cake bowls? If so, how?

If desired, plain cake mixes (avoid those containing nuts, candy chips, sprinkles, etc., as they may scorch) may be prepared and then baked in the Presto® Belgian Waffle Bowl Maker. Fill the bottom grid with batter to the fill lines. Bake for approximately 3½ minutes. Carefully remove the cake bowl because it will be pliable. Invert cake bowl over upside down custard cup for 2 to 3 minutes to firm the bowl shape. Cake bowls make great desserts. Fill them with fresh fruit, whipped topping, pudding, ice cream and more.

How can I make bread bowls in the waffle bowl maker?

Yeast breads and frozen bread dough may be baked in the Presto® Belgian Waffle Bowl Maker, if desired. However, avoid sweet roll yeast breads, such as cinnamon and caramel rolls, as they may scorch. If using frozen dough, thaw and allow to rise according to package directions before baking. Form dough into approximately a 2½-inch ball (approximately 4 ounces) and place into the center of the waffle bowl maker. Dough should be about to the fill line. Close the cover and bake for 1 to 1½ minutes. Add a pat of butter to your bread bowl and sprinkle with cinnamon and sugar, or spread with peanut butter and jelly, or serve with a small ladle of chili or stew.

I want to make several waffle bowls in advance. How can I still serve them hot and crisp?

Keep waffle bowls warm and crisp until serving by placing them in a single layer directly on a rack in a 200° oven.

Is there a way to keep leftover waffle bowls for later use?

If you have leftover waffle bowls, freeze them. Cool extra waffle bowls to room temperature. Place them between layers of waxed paper in a resealable plastic freezer bag and freeze for up to 1 month. When ready to serve, reheat in the waffle bowl maker. Preheat unit and then reheat waffle bowl for approximately 4 minutes. If you prefer, reheat the waffle bowls in an oven at 350° for about 10 minutes.

I often eat on the run; how do I make a fold-and-go waffle and with what can I fill it?

After cooking a waffle bowl, carefully remove it from the grids and fill it with the desired ingredients, such as two cooked scrambled eggs. Then fold it in half for an egg sandwich. You can also make a waffle taco. Fill waffle bowl with grilled or crispy chicken tenders, lettuce, and Dijon-style mustard. Fold it in half for lunch on the run.

Suggested Waffle Bowl Fillings

The filling possibilities are endless. Here are just a few ideas to get you started...

- ♦ Syrup and butter for a traditional-tasting waffle.
- ♦ Your favorite fresh fruit.
- ♦ Yogurt, fresh fruit, and granola for a sweet parfait.
- ♦ Scrambled eggs, ham, bacon, sausage, hash browns and more for hearty breakfasts.
- ♦ Ice cream and assorted toppings for a unique waffle sundae.
- ♦ Sliced strawberries and whipped topping for a delightful strawberry shortcake waffle treat.
- ♦ Peanut butter and/or jelly for a simple PB & J snack.
- ♦ Pudding or applesauce for a delicious dessert.
- ♦ Grilled or crispy chicken strips, lettuce, and Dijon-style mustard for tasty chicken waffles.

Recipes

Classic Waffle Batter

1	cup all-purpose flour	1	cup milk
½	tablespoon* sugar	1	egg
½	tablespoon* baking powder	1	tablespoon vegetable oil
⅛	teaspoon salt		

Combine flour, sugar, baking powder, and salt in a large bowl. Whisk milk, eggs, and oil in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Preheat waffle bowl maker. Pour batter into the bottom grid to the fill lines (approximately ½ cup). Close the cover and bake until the waffle bowl is golden brown, about 4 minutes.

Makes 4 waffle bowls

Flavorful Whole Grain Waffle Batter (both delicious and healthy)

½	cup all-purpose flour	⅛	teaspoon salt
½	cup whole wheat flour	1	cup milk
¼	cup quick cooking oats	1	egg
½	tablespoon* brown sugar	1	tablespoon vegetable oil
½	tablespoon* baking powder		

Combine flours, oats, brown sugar, baking powder, and salt in a large bowl. Whisk milk, eggs, and oil in a medium bowl. Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened. Allow batter to rest 5 minutes. Preheat waffle bowl maker. Pour batter into the bottom grid to the fill lines (approximately ½ cup). Close the cover and bake until the waffle bowl is golden brown, about 4 minutes.

Makes 4 waffle bowls

Cornmeal, Cheese, and Chilies Waffle Bowl

½	cup all-purpose flour	1	egg, separated
¼	cup plus 2 tablespoons yellow cornmeal	1	tablespoon vegetable oil
1	teaspoon baking powder	2	tablespoons canned green chilies, drained
½	teaspoon baking soda	½	cup shredded sharp cheddar cheese
¾	cup plus 2 tablespoons buttermilk		

In a medium bowl combine flour, cornmeal, baking powder, and baking soda. Stir in buttermilk, egg yolk, vegetable oil, chilies, and cheese. In a small bowl, using an electric mixer, beat egg white until stiff. Fold egg white into batter, leaving a few fluffs of white. Preheat waffle bowl maker. Pour batter into the bottom grid to the fill lines (approximately ½ cup). Close the cover and bake until waffle bowl is browned, about 4½ to 5 minutes.

Makes 4 waffle bowls

Chocolate Waffle Bowl with Raspberry Cream

1½	cups all-purpose flour	⅛	teaspoon salt
⅔	cup sugar	1	cup milk
¼	cup plus 2 tablespoons baking cocoa	2	eggs, slightly beaten
2	teaspoons baking powder	¼	cup vegetable oil
1	teaspoon cinnamon	1	teaspoon vanilla extract

In a large bowl combine flour, sugar, cocoa, baking powder, cinnamon, and salt. Whisk milk, eggs, vegetable oil, and vanilla into dry ingredients. Let batter rest 5 minutes. Preheat waffle bowl maker. Pour batter into the bottom grid to the fill lines (approximately ½ cup). Close the cover and bake until waffle bowl is cooked through, about 4 minutes. Carefully remove the waffle bowl because it will be pliable. Invert waffle bowl over upside down custard cup for 2 to 3 minutes to firm the bowl shape. Serve waffle bowl filled with Raspberry Cream.

Makes 5 waffle bowls

Raspberry Cream

1	cup whipping cream	½	teaspoon almond extract
¼	cup seedless raspberry jam		

Whip cream until soft peaks form. Fold in jam and almond extract until well blended.

* ½ tablespoon = 1½ teaspoons

Waffle Cone Batter (A sweet batter)

3	eggs	2	teaspoons vanilla extract
½	cup sugar	1	cup all-purpose flour
½	cup butter, melted and cooled	1	teaspoon baking powder

In a medium bowl beat eggs, gradually adding sugar. Beat until smooth. Stir in butter and vanilla. Stir in flour and baking powder, making a sticky batter (batter will get thicker with time). Preheat waffle bowl maker. Scoop ½ cup of batter and drop into the bottom grid. Close the cover and bake until the waffle bowl is brown, about 3 to 3½ minutes. Carefully remove the waffle bowl because it will be pliable. Invert waffle bowl over upside down custard cup for 2 to 3 minutes to firm the bowl shape.

Makes 4 waffle bowls

For a crispy, cookie-like texture, remove waffle bowl from custard cup after 3 minutes and allow waffle bowl to sit at room temperature for about one hour.

Suggested fillings: Fill with ice cream for a cookies and cream treat or create a delightful strawberry waffle shortcake by filling with sliced strawberries and whipped topping.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance, or need repair for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8 a.m. to 4 p.m. (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Chat at GoPresto.com weekdays 9 a.m. to 12 noon and 1 to 3 p.m. (Central Time)
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way,
Eau Claire, WI 54703-3703

Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers for the waffle bowl maker. These numbers can be found on the bottom of the waffle bowl maker.

Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances.

Product Registration

IMPORTANT: Please go online and register this product within 10 days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.

To register the product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441 for assistance with registration.



PRESTO® Limited Warranty

(Applies Only in the United States and Canada)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after delivery of the Presto® appliance, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. **Outside the United States and Canada, this limited warranty does not apply.**

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441 or visit www.GoPresto.com/contact. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

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