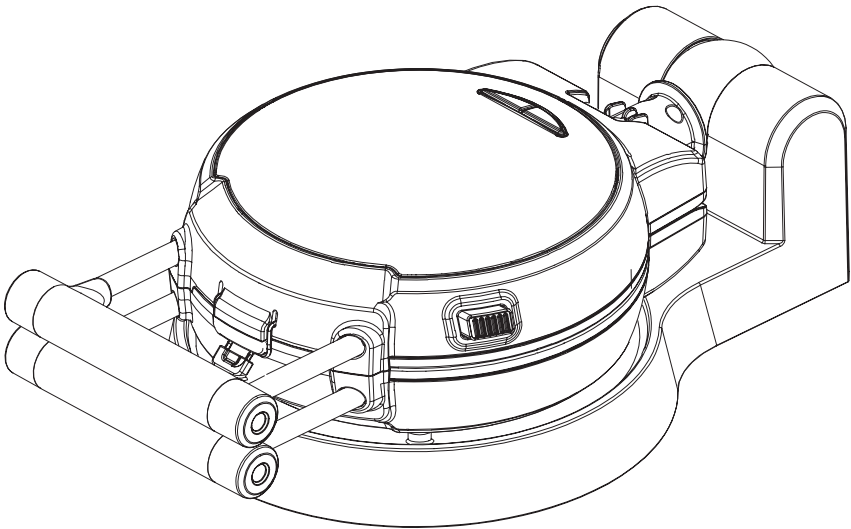


SECURA®

360 ROTATING BELGIAN WAFFLE MAKER WITH REMOVABLE PLATES

MODEL: KS-308

USER MANUAL



**Please read the manual fully before using the
appliance and store the manual for future reference.**

www.thesecura.com

WELCOME

Congratulations on your new purchase from Secura!
We believe in providing the best products to our customers, and all Secura products meet strict standards for manufacturing, performance, and safety. We believe in providing the best customer service, and that is why we offer a two year warranty that will ensure customer satisfaction. You can expect to continue enjoying your new appliance for many years.

SECURA®

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IMPORTANT SAFEGUARDS

When using electrical appliances, these basic safety precautions should always be followed:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles only.
3. To protect against risk of electric shock, do not immerse appliance, cord, or plug into water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the appliance from the electrical 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 after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. Do not place on or near a hot gas or electric burner, or in a heated oven.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter or touch hot surfaces, including the stove.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use this appliance for other than its intended purpose.
13. To disconnect, remove the plug from the wall outlet. Always hold the plug, never pull on the cord.
14. Extreme care must be used when operating this appliance as surface temperatures get extremely hot.
15. To ensure protection against risk of electric shock, connect to a properly grounded outlet only.

SAVE THESE INSTRUCTIONS
Household use only, not for commercial use.

GROUNDING INSTRUCTIONS

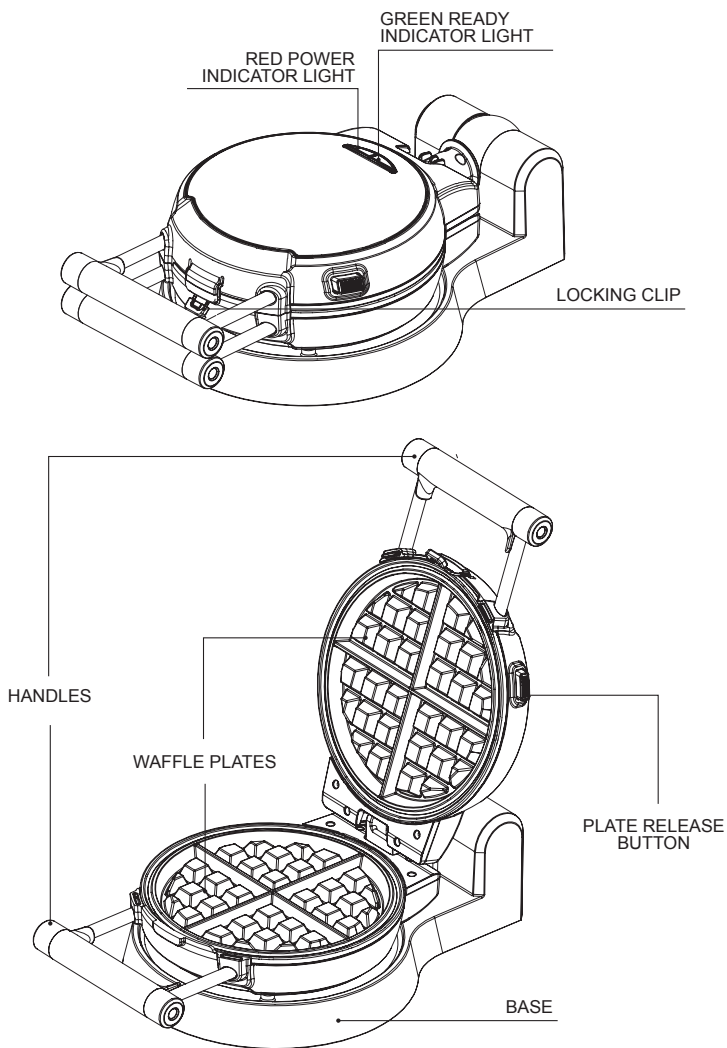
Your new waffle maker includes a polarized plug. This means one prong of the plug is larger than the other. This helps to reduce the risk of fire, electric shock, and physical injury as the plug will only fit into the outlet in the proper manner. When plugging in the appliance, if the plug does not fit, do not force it into place. Instead, reverse the plug and try again. Do not attempt to modify the plug or the power outlet. If the plug does not fit after reversing, contact a licensed electrician.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

BEFORE YOUR FIRST USE

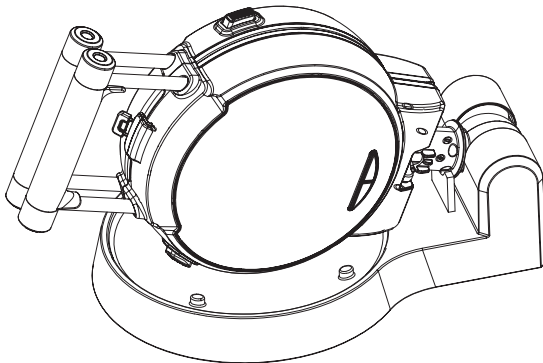
Before using the waffle maker for the first time remove all packaging materials. Wash the waffle plates according to the “Care and Cleaning” section of this manual. During the first use you may notice some slight smoking or odor. This is normal with any heating appliance and will not reoccur after multiple uses. It is recommended that you turn your Waffle Maker on and run it until all smoke and/or odor has dissipated. This will take approximately 10–15 minutes. This does not affect the safety of your appliance.

WAFFLE MAKER PARTS LIST



USING YOUR WAFFLE MAKER

1. Close the Waffle Maker and plug it into a 120 volt outlet. The Red Power Indicator Light will illuminate, indicating the Waffle Maker has power and is preheating. The Red Power Indicator Light will remain on until you unplug the unit.
2. When the proper baking temperature is reached the Green Ready Indicator Light will illuminate. Initially it will take about 3-4 minutes to reach the proper baking temperature.
3. Prior to making the first waffle in the batch, use a silicone pastry brush to lightly coat the top and bottom Waffle Plates with vegetable oil or melted shortening to help ensure waffles release easily from plates. Nonstick cooking spray also works well for this purpose.
4. Ladle just enough batter to fill the lower Waffle Plate so that the peak areas of the plate are covered (about $\frac{3}{4}$ cup). The amount of batter could vary depending on the type of batter used. If necessary, use a spatula to spread the batter into the corners of the grid.
5. Close the waffle maker and press the Locking Clip in to hold the plates together. Holding both handles, rotate the waffle maker 180 degrees so that the opposite side of the waffle maker is now facing up. It will take approximately 3-5 minutes to cook each waffle, depending on the type of batter you used and how well done you like your waffle cooked.



NOTE: Handles may become hot, potholders or oven mitts are recommended when opening the Waffle Maker. Be mindful of steam escaping from the front of the waffle maker when opening.

Unlatch the Locking Clip and open the Waffle Maker. Opening too soon will cause unbaked waffles to split, and make them difficult to remove. If you find you want your waffle a little darker, close the lid and leave it for as long as you desire. There is no need to rotate the waffle maker a second time. The Green Ready Indicator Light will cycle on and off during the cooking cycle indicating the unit is maintaining the correct temperature.

6. Remove the waffle from the Waffle Plate with a non-metallic utensil being careful not to touch the upper plate, which will still be hot.
7. For best results for your next waffle, wait for the Green Ready Indicator Light to illuminate before making another waffle. Proceed to make more waffles as instructed in steps #4 through #7.
8. When you are finished, simply unplug the unit from the wall outlet. The Red Power Indicator Light will go off.
9. After cooling, the Waffle Plates should be cleaned according to the section "Care and Cleaning" in this manual.

ASSEMBLY AND REMOVAL OF PLATES

Standing in front of your waffle maker, grasp the plate and line up the two rear locking pins (see Fig. 1) on the back of the plate with the receptacles in the rear of the unit. Gently lay the plate down and apply pressure to snap the plate into place. You will hear a click indicating that the plate has locked into place. To ensure that the plate is locked, gently try to lift it up. Plates are interchangeable for either top or bottom. To remove the plate from the waffle maker, press the Plate Release Button and pull the plate away from the waffle maker.

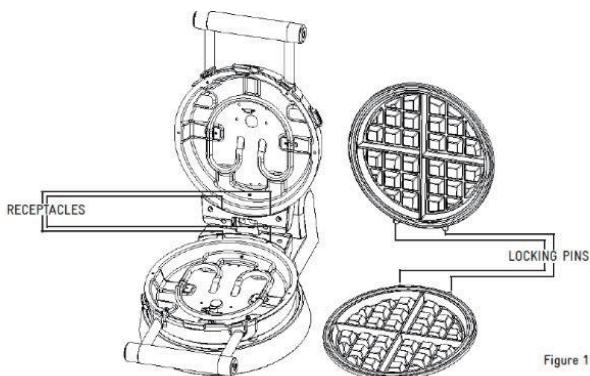


Figure 1

CARE AND CLEANING

1. Always unplug the Waffle Maker and allow it to cool completely before cleaning.
2. Remove the Waffle Plates according to the instructions in the “Assembly and Removal of Plates” section of this manual. The waffle plates can be hand washed in warm soapy water or placed in the dishwasher. Always dry plates thoroughly before assembling them in the Waffle Maker. To remove stubborn stains or food, use a nylon brush or other utensil that is safe for nonstick surfaces.
3. The Waffle Maker Base can be completely detached from the Waffle Maker for ease of cleaning. Make sure the waffle maker is closed and the latch is locked, then lift the Waffle Maker by the handle until it is opened past a 90° angle and the rotating ball comes loose from the base (see Figure 2). Wash the Base in warm soapy water or place it in the dishwasher. Dry thoroughly before reattaching to the Waffle Maker.

NOTE: When reassembling the waffle maker to the base please refer to Figure 3 for the placement of the ball assembly into the base.

4. Wipe the top and bottom of the Waffle Maker with a soft cloth. Do not use any abrasive scouring pad or steel wool, as this will damage the housing finish.
5. Never immerse the waffle maker portion of this appliance in water or any liquid. Do not place the waffle maker portion of this appliance in the dishwasher.
6. Do not use metal utensils, which can damage the nonstick surface. Use only wood, silicone, or nylon utensils to avoid damaging the nonstick surface.

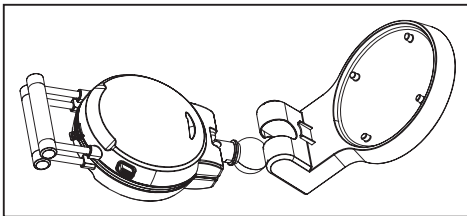


Figure 2

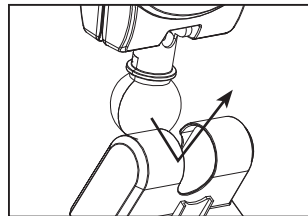


Figure 3

TIPS

1. For best results, always make sure the Green Ready Indicator Light illuminates before baking.
2. When steam has stopped releasing from the waffle maker, begin checking the waffle for desired doneness.
3. Do not use bristle brushes to apply shortening or oil to the waffle plates. The heat will cause the bristles to scorch.
4. Don't forget to soften butter before serving. Softened butter is much easier to spread on waffles.

SPECIFICATIONS

| | |
|--------------------|---|
| Description | 360 ROTATING BELGIAN WAFFLE MAKER WITH REMOVABLE PLATES |
| Model No. | KS-308 |
| Voltage | 120V/60Hz/1000W |

CONTACT

If you have any problems with this unit, please contact our customer service department at (888) 792-2360 or CustomerCare@thesecura.com

Please read operating instructions before using this product.

Please keep the original box and packaging materials in the event that service is required.



Waffle Recipes

Classic Waffles

Prep 10 m

Cook 15 m

Ready In 25 m

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 2 tablespoons white sugar
- 2 eggs
- 1 1/2 cups warm milk
- 1/3 cup butter, melted
- 1 teaspoon vanilla extract

Directions

1. In a large bowl, mix together flour, salt, baking powder and sugar; set aside. Preheat waffle iron to desired temperature.
2. In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla. Pour the milk mixture into the flour mixture; beat until blended.
3. Ladle the batter into a preheated waffle iron. Cook the waffles until golden and crisp. Serve immediately.

Whole Grain Waffles

Prep 10 m

Cook 5 m

Ready In 15 m

Ingredients

- 2 eggs, beaten
- 1 3/4 cups skim milk
- 1/4 cup canola oil
- 1/4 cup unsweetened applesauce
- 1 teaspoon vanilla extract
- 1 cup whole wheat pastry flour
- 1/2 cup flax seed meal
- 1/4 cup wheat germ
- 1/4 cup all-purpose flour
- 4 teaspoons baking powder

- 1 tablespoon sugar
- 1/4 teaspoon salt

Directions

1. In a large bowl, whisk together the eggs, milk, oil, applesauce, and vanilla. Beat in whole wheat pastry flour, flax seed meal, wheat germ, all-purpose flour, baking powder, sugar, and salt until batter is smooth.
2. Preheat a waffle iron, and coat with cooking spray. Pour batter into waffle iron in batches, and cook until crisp and golden brown.

Whole Wheat Oat Waffles

Prep 20 m

Cook 30 m

Ready In 55 m

Ingredients

- 1/2 cup whole wheat pastry flour
- 1/2 cup all-purpose flour
- 1 cup oat flour
- 1/4 cup white sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 eggs, separated
- 1 1/2 cups milk
- 2 tablespoons canola oil
- 1 teaspoon vanilla extract

Directions

1. Preheat a waffle maker according to manufacturer's directions.
2. Whisk whole wheat flour, all-purpose flour, oat flour, sugar, baking powder, and salt together in a bowl. Whisk egg yolks, milk, canola oil, and vanilla extract in a separate bowl. Beat egg whites in a third bowl (not plastic) with an electric mixer until soft peaks form when you lift the beaters straight out of the beaten eggs, 1 to 2 minutes.
3. Make a well in the dry ingredients and pour the milk mixture into the well; mix batter until smooth. Gently fold the egg whites into the batter, retaining as much volume as possible. Let batter stand until slightly thickened, about 5 minutes.
Pour 3/4 cup of batter into the waffle maker; close lid and bake waffle until browned and crisp, 2 to 4 minutes.

Potato Waffles

Prep 10 m

Cook 15 m

Ready In 25 m

Ingredients

- 2 tablespoons butter
- 1 onion, chopped
- 1 tablespoon minced garlic
- 2 cups mashed potatoes
- 1/4 cup all-purpose flour
- 2 eggs
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

Directions

1. Melt butter in a skillet over medium heat.
2. Cook and stir onion and garlic in the melted butter until onion is tender, 5 to 7 minutes.
3. Preheat a waffle iron according to manufacturer's instructions.
4. Combine onion mixture, mashed potatoes, flour, eggs, salt, and black pepper in a large bowl until well blended.
5. Scoop 1/2-3/4 cup batter into the center of waffle iron and close lid. Cook until golden brown, 3 to 5 minutes.

Blueberry Waffles with Fast Blueberry Sauce

Prep 40 m

Cook 20 m

Ready In 1 h

Ingredients

- 3 egg yolks, beaten
- 1 2/3 cups milk
- 2 cups all-purpose flour
- 2 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup melted butter
- 3 egg whites, stiffly beaten
- 2/3 cup blueberries
- 1 1/2 cups blueberries
- 3 tablespoons honey
- 1/2 cup orange juice
- 1 tablespoon cornstarch

Directions

1. In a medium bowl, whisk together egg yolks and milk. Stir in flour, baking powder and salt. Stir in butter, and set mixture aside for about 30 minutes.
2. Preheat a lightly greased waffle iron.
3. Fold egg whites and 2/3 cup blueberries into the mixture. Scoop portions of the mixture into the prepared waffle iron, and cook until golden brown.
To prepare the sauce, in a medium saucepan over medium heat, mix 1 1/2 cups blueberries, honey and 1/4 cup orange juice. Bring to a boil. Mix remaining orange juice and cornstarch in a small bowl, and stir into the blueberry mixture. Stir constantly until thickened. Serve warm over waffles.

Pumpkin Waffles with Apple Cider Syrup

Prep 30 m

Cook 15 m

Ready In 45 m

Ingredients

- 2 1/2 cups all-purpose flour
- 4 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/4 cup packed brown sugar
- 1 cup canned pumpkin
- 2 cups milk
- 4 eggs, separated
- 1/4 cup butter, melted

APPLE CIDER SYRUP

- 1/2 cup white sugar
- 1 tablespoon cornstarch
- 1 teaspoon ground cinnamon
- 1 cup apple cider
- 1 tablespoon lemon juice
- 2 tablespoons butter

Directions

1. Preheat a waffle iron according to manufacturer's instructions.
2. Combine the flour, baking powder, cinnamon, allspice, ginger, salt, and brown sugar in a mixing bowl. In a separate bowl, stir together the pumpkin, milk, and egg yolks. Whip the egg whites in a clean dry bowl until soft peaks form.
3. Stir the flour mixture and 1/4 cup melted butter to the pumpkin mixture, stirring just to combine. Use a whisk or rubber spatula to fold 1/3 of the egg whites into the batter, stirring gently until incorporated. Fold in the remaining egg whites. Cook waffles according to manufacturer's instructions.
4. To make the syrup, stir together the sugar, cornstarch, and cinnamon in a saucepan. Stir in the apple cider and lemon juice. Cook over medium heat until mixture begins to boil; boil until the syrup thickens. Remove from heat and stir in the 2 tablespoons of butter until melted. Serve warm.

Tender and Easy Buttermilk Waffles

Prep 15 m

Cook 10 m

Ready In 25 m

Ingredients

- 2 cups all-purpose flour
- 2 tablespoons white sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups low-fat buttermilk
- 1/3 cup melted butter
- 2 large eggs, lightly beaten
- 1 teaspoon vanilla extract

Directions

1. Whisk flour, sugar, baking powder, baking soda, and salt together in a bowl until evenly combined. Whisk buttermilk and butter together in a separate bowl; add eggs. Stir buttermilk mixture into flour mixture until just combined and batter is slightly lumpy; add vanilla extract.
2. Preheat a waffle iron according to manufacturer's instructions.
3. Pour enough batter into the preheated waffle iron to reach 1/2 inch from the edge. Cook according to manufacturer's instructions.

Cinnamon Belgian Waffles

Prep 10 m

Cook 15 m

Ready In 25 m

Ingredients

- 2 egg yolks
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 1/4 cup butter, melted
- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 tablespoon white sugar

- 1/4 teaspoon salt
- 2 egg whites
- 1 pinch ground cinnamon

Directions

1. Preheat your waffle iron.
2. In a medium bowl, whisk together the eggs, vanilla, buttermilk and butter until well blended. Combine the flour, baking powder, baking soda, sugar, salt and cinnamon; stir into the buttermilk mixture. In a separate bowl, whip the egg whites with an electric mixer until stiff. Fold into the batter.
3. Spoon batter onto the hot waffle iron, close, and cook until golden brown. Waffles are usually done when the steam subsides.

Belgian Waffles

"Belgian waffles are tender and flavorful waffles made with yeast. They're great topped with butter, whipped cream and fresh fruit."

Ingredients

- 1 (.25 ounce) package active dry yeast
- 1/4 cup warm milk (110 degrees F/45 degrees C)
- 3 egg yolks
- 2 3/4 cups warm milk (110 degrees F/45 degrees C)
- 3/4 cup butter, melted and cooled to lukewarm
- 1/2 cup white sugar
- 1 1/2 teaspoons salt
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 3 egg whites

Directions

1. In a small bowl, dissolve yeast in 1/4 cup warm milk. Let stand until creamy, about 10 minutes.
2. In a large bowl, whisk together the egg yolks, 1/4 cup of the warm milk and the melted butter. Stir in the yeast mixture, sugar, salt and vanilla. Stir in the remaining 2 1/2 cups milk alternately with the flour, ending with the flour. Beat the egg whites until they form soft peaks; fold into the batter. Cover the bowl tightly with plastic wrap. Let rise in a warm place until doubled in volume, about 1 hour.
3. Preheat the waffle iron. Brush with oil and spoon about 1/2 cup (or as recommended by manufacturer) onto center of iron. Close the lid and bake until it stops steaming and the waffle is golden brown. Serve immediately or keep warm in 200 degree oven.

SECURA®

Manufacturer's Limited Warranty

The Manufacturer of the product warrants to the original purchaser of this product from an authorized reseller or distributor that this product will be free from defects in material and workmanship under normal use and service for 2 years after date of purchase. Manufacturer will, at its option, repair or replace with new or refurbished product. The manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the damaged product, and all costs of shipping the damaged product for inspection and warranty service shall be borne solely by the purchaser.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

1. The product is purchased directly from manufacturer or an authorized reseller. The warranty is not transferable, only the original purchaser is covered by this warranty.
2. This warranty is void if the product is used in a commercial or institutional establishment.
3. This warranty is void if the product has been subject to misuse, abuse, negligence, unauthorized modification or repair, or accident. Normal wear and tear are not covered by this warranty.
4. Purchaser must present acceptable proof of original receipt for the product.
5. This warranty does not affect any other legal rights you may have by operation of law.

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For warranty claims, please visit our website **www.thesecura.com**
to submit a warranty claim and provide proof of purchase