

Features

- Waffles may be baked "Light" or "Dark" as preferred by simply setting heat control lever.
- Heat indicator in the cover tells when waffle is properly baked.
- Expanding hinge at the back.
- Full size, deep aluminum baking grids.
- Overflow batter trough.
- Equipped with a long life nichrome heating element.

Price



**MANNING
BOWMAN**

**AUTOMATIC
WAFFLE BAKER
INSTRUCTIONS**

GUARANTEE

This article was thoroughly tested before leaving our factory to make sure it was in perfect condition. Exclusive of cord and plug, it is guaranteed against factory defects for one year provided it is used according to the instructions given on this and the following pages, and provided it has not been used on a voltage other than that stamped on the name plate. Under these conditions we agree to repair or replace any defective parts if the appliance is returned to us pre-paid, or to our authorized service station.

INSTRUCTIONS

for the use of the

Manning-Bowman

AUTOMATIC WAFFLE BAKER

General

Use this appliance on A. C. (Alternating Current) only.

With any electric waffle baker it is absolutely necessary that the specified amount of shortening be used so that the waffles won't stick.

This waffle baker is fully automatic; when the little red light in the cover goes out the waffle is baked. By changing the setting of the adjustment lever, waffles may be baked

light or dark in accordance with individual preferences.

Operating Instructions

1. Attach the waffle baker (closed) to any alternating current outlet. When the electric current is on, a red light will show through the indicator window in the top of the baker.

2. Preheat the waffle baker before baking each batch of waffles. Set the adjustment lever at a point approximately in the middle of the scale.

3. Preheating on average voltages requires about seven minutes. When the baker is sufficiently preheated, the red light goes out and the current is automatically shut off. The

baker is now ready for baking.

4. When using the waffle baker for the first time the waffle grids must be treated. This is done after the baker has been preheated by lubricating both top and bottom grids with a very thin coating of melted lard. Be sure to cover all surfaces to prevent sticking. (A small brush is most satisfactory for this purpose.)

5. After treating the grids, pour in the waffle batter. If batter is of medium consistency pour in enough to fill grids completely. Use batter of heavy consistency sparingly. In the case of the first waffle the red light will appear about one min-

ute after the waffle batter is inserted, and for succeeding waffles the light appears about one-half minute after batter is poured in. When the red light goes out, the waffle is baked.

6. Pour in batter for the second waffle. If the first waffle has been too light, move the adjustment lever one degree to the right. However, do not change the position of the adjustment lever until batter has been placed in the baker and the red light appears. On the other hand, if the first waffle has been too dark, try baking the second waffle before making any adjustment as the first waffle may run darker than succeeding waffles.

7. After baking a few waffles the correct position for the adjustment lever can be readily learned.

8. If crisper waffles are desired, leave the waffle in the baker about thirty seconds after the red light goes out.

9. After finishing any batch of waffles and before the baker has thoroughly cooled, take a dry cloth and remove from the grids any excess grease, but do not wash off or rub off the thin film of grease which remains on the grids. However, if for any reason this film burns off because the baker has been allowed to stand with the current on and no

batter in it, then grease it again the same as if it were a new baker. This film of grease is best preserved by letting the waffle baker cool with the cover raised. While the baker is still warm, wipe off any grease spots from the polished chromium surface.

Care of the Finish

MANNING-BOWMAN appliances are finished in superior chromium plate and will never tarnish.

To keep the plate bright and shiny, just wipe the plate with a dampened soft cloth and polish dry with another soft cloth.

RECIPES

STANDARD WAFFLE RECIPE

- 2 cups pastry flour
- 4 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 2 eggs
- $1\frac{1}{4}$ cups milk
- 6 tbsp. melted butter

Sift flour once, measure, add baking powder and salt and sift again. Separate yolks and whites of eggs and beat each well. Combine egg yolks, milk and butter. Add flour gradually, beating until smooth. Fold in egg whites.

This recipe makes six waffles.

CHEESE WAFFLES

Follow Standard Waffle Recipe adding 1 cup grated American Cheese to batter just before folding in egg whites. (These are good served with a Vegetable Sauce made by adding 1 cup drained canned or cooked peas to 2 cups medium white sauce).

BLUEBERRY WAFFLES

Follow Standard Waffle Recipe adding 1 cup washed drained blueberries to the batter just before folding in egg whites.

APPLE WAFFLES

Follow Standard Waffle Recipe adding 1 cup finely diced, pared, uncooked apples to batter just before folding in egg whites.

GINGERBREAD WAFFLES

2 cups flour
1 1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. salt
1/3 cup butter
1 1/2 tsp. soda
1/2 cup sour milk
1 egg
1 cup molasses

Sift together the flour, spices and salt. Heat to the boiling point, but do not boil, the molasses and butter and then beat in the soda. Add sour milk, beaten eggs and sifted dry ingredients. Serve hot with whipped cream.

This recipe makes five waffles.

IRON WAFFLES

- 1 1/4 cups flour
- 3 tsp. baking powder
- 2 eggs
- 1 cup chopped raisins
- 1/3 cup bran
- 1/2 tsp. salt
- 1 cup milk
- 4 tbsp. melted butter

Beat the eggs well and mix with the milk. Mix all the dry ingredients together, add raisins and combine with the eggs and milk. Add melted butter. Serve with butter and strained honey.

This recipe makes six waffles.

CORN MEAL WAFFLES

- 2 cups corn meal
- 1 cup butter milk
- 1/2 cup melted butter
- 3 tsp. baking powder
- 2/3 cup flour
- 1 1/2 cups boiling water
- 1 tsp. salt
- 1/2 tsp. baking soda
- 3 eggs

Put one cup of corn meal in mixing bowl with the melted butter, pour the boiling water over it. Stir rapidly until well blended, add buttermilk and well beaten eggs. Sift the rest of the dry ingredients together and blend with the first mixture.

This recipe makes six waffles. NOTE: It is necessary to bake corn meal waffles a little longer than other waffles.

SPONGE CAKE WAFFLES

- 3 eggs
- 1 cup sugar
- 1 cup pastry flour
- 1 tbsp. baking powder
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ cup cold water
- 3 tbsp. melted butter
- $\frac{1}{2}$ tsp. lemon extract

Beat the eggs until very light. Then beat in the sugar and fold in the flour, salt, and baking powder sifted together. Add the water, melted butter and lemon extract.

This recipe makes six waffles.

COFFEE WAFFLES

- $\frac{1}{4}$ cup of melted butter
- 1 cup sugar
- 2 eggs
- 2 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 2 tbsp. molasses
- $\frac{1}{2}$ cup strong coffee
- $2\frac{1}{2}$ cups pastry flour

Combine sugar and melted butter and well beaten eggs. Add molasses and coffee. Then add dry ingredients and beat until smooth.

This recipe makes six waffles.

NOTE: When making coffee waffles, it is not necessary to preheat the waffle baker quite as long as regularly.