



## SMART Waffle Bowl

Instructions & Recipes

SWB7000

## THE SMART CHOICE

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## SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.



All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**Appliance Specifications:**  
220- 240V, 50/60 Hz, 950W



# 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 SMART 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 any hot surfaces.
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 SMART Factory 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 house hold use only.

## Important Cord Information

**This appliance has a BS plug (Three pin earthed plug). To reduce the risk of electric shock, this plug is intended to fit into a UK certified outlet only one way.**

**If the plug does not fit fully into the outlet. 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 (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their 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 220/240-V electrical outlet only.**

# How To Use

Become familiar with the SMART Waffle Bowl Maker (Fig. A). Un-latch the cover 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 220/240-V 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 8 and 9, 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. Preheat time will be approximately 3 to 3½ minutes.

3. Before the first use, after the unit has preheated, use a brush or paper towel and apply a light coating of cooking oil to the grids (no-stick cooking spray is not recommended). You may find it helpful to repeat the process for the next 2 or 3 waffles. Thereafter, apply oil only if you find it difficult to remove a waffle bowl.

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. Please do not strike the rim of the waffle bowl maker with any cooking utensil as this may scratch the nonstick surface.

5. Un-latch the cover, 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 escapes during cooking. Keep hands and face away from steam to prevent 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 7 and 8 for recommended cooking times. Most waffle bowls will cook in 3½ to 4½ minutes. SMART 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 for an additional 30 seconds to 1 minute. When cooking is complete, use a silicone/wooden utensil to avoid scratching the interior of the waffle bowl and lift the waffle from the grids.

8. Place the hot waffle upside down on an inverted bowl or cup to maintain its shape.

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

10. Fill cooled waffle bowls with desired ingredients.

11. Unplug waffle bowl maker when cooking is completed.



Fig A

## Care, Cleaning, and Storage

1. Unplug unit and allow to cool completely before cleaning. Never immerse waffle bowl maker in water or other liquid or wash 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, pour a small amount of cooking oil onto the 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 SMART Waffle Bowl Maker. Batter made from some packaged mixes may have a shorter baking time. Be sure to check for waffle readiness 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 7 and 8.

### Should I regularly apply vegetable oil to the grids?

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 the waffle, apply a light coating of cooking oil to the grids before your next use. Non-stick cooking sprays are not recommended as they may leave unpleasant residue. In addition, the waffle produced may have a mottled appearance instead of the even brown appearance as when using cooking 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 SMART Waffle Bowl.

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 SMART Waffle Bowl, 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 waffles 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 made waffle 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 what can I fill it with?**

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, hashbrowns and more for hearty breakfasts.
- Sliced strawberries and whipped topping for a delightful strawberry shortcake waffle treat.
- Ice cream and assorted toppings for a unique waffle sundae.
- 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.



# Recipes

## Classic Waffle Bowl

1 cup all-purpose flour  
 1/2 tablespoon\* sugar  
 1/2 tablespoon\* baking powder  
 1/8 teaspoon salt  
 1 cup milk  
 1 egg  
 1 tablespoon vegetable oil

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 1/2 cup). Close the cover and bake until the waffle bowl is golden brown, about 4 minutes. Makes 4 waffle bowls.

## Whole Grain Waffle Batter (Both delicious and healthy)

1/2 cup all-purpose flour  
 1/2 cup whole wheat flour  
 1/4 cup quick cooking oats  
 1/2 tablespoon\* brown sugar  
 1/2 tablespoon\* baking powder  
 1/8 teaspoon salt  
 1 cup milk  
 1 egg  
 1 tablespoon vegetable oil

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 the SMART waffle bowl maker. Pour batter into the bottom grid to the fill lines (approximately 1/2 cup). Close the cover and bake until the waffle bowl is golden brown for about 4 minutes. Makes 4 waffle bowls.

## Cornmeal, Cheese, and Chilies Waffle Bowl

1/2 cup all-purpose flour  
 1/4 cup plus 2 tablespoons yellow cornmeal  
 1 teaspoon baking powder  
 1/2 teaspoon baking soda  
 3/4 cup plus 2 tablespoons buttermilk  
 1 egg, separated  
 1 tablespoon vegetable oil  
 2 tablespoons green chilies if desired  
 1/2 cup grated cheddar cheese

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 thick. 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 for about 4½ to 5 minutes.**

**Makes 4 waffle bowls.**

\* ½ tablespoon = 1½ teaspoons

## **Chocolate Waffle Bowl with Raspberry Cream**

**1 1/3 cups all-purpose flour**

**2/3 cup sugar**

**¼ cup plus 2 tablespoons baking cocoa**

**2 teaspoons baking powder**

**1 teaspoon cinnamon**

**1/8 teaspoon salt**

**1 cup milk**

**2 eggs, slightly beaten**

**¼ cup vegetable oil**

**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 for 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**

**¼ cup seedless raspberry jam**

**½ teaspoon almond extract**

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

## **Waffle Cone Batter (A sweet batter)**

**3 eggs**

**½ cup sugar**

**½ cup butter, melted and cooled**

**2 teaspoons vanilla extract**

**1 cup all-purpose flour**

**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 for 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.**



## SMART CONVERSION TABLE

1 cup flour	= 125g flour
1 cup butter	= 225g butter
1 cup brown sugar	= 170g brown sugar
1 cup granulated sugar	= 170g granulated sugar
1 cup icing sugar	= 100g icing sugar
1 cup uncooked rice	= 170g rice
1 cup chopped nuts	= 100g chopped nuts
1 cup fresh breadcrumbs	= 150g fresh breadcrumbs
1 cup sultanas	= 140g sultanas
1 shot	= 1½ ounces (45 ml)
1 cup	= 5.33 shots (239 ml)
10 ounces	= 0.625 pounds



# RETURNS & WARRANTY

**SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY WITH THE PROOF OF PURCHASE.**

## **SMART Waffle Bowl/SWB7000**

Should you have any questions, please contact the seller.

### **Exclusively Manufactured and Distributed by:**

SMART Worldwide  
(an SMA Worldwide Ltd. Company)  
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### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.smartworldwidefun.com](http://www.smartworldwidefun.com) and fill out the Customer Service Inquiry form and click the Submit button.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact the seller as the first port of call.

**This warranty does not apply to re-manufactured merchandise.**

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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Model: SWB7000

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