

CLEANING & SEASONING BEFORE FIRST TIME USE

1. Rome cast iron cookware is coated at the factory with a thin layer of paraffin wax to prevent rusting. To remove the coating, scour the cooker thoroughly with soap and hot water. Dry completely after cleaning and begin seasoning immediately, since the cast iron will rust if left uncoated.

Alternatively, you may  heat the casting over our charcoal grill or campfire to melt off the wax. Cool and wash with hot soapy water. Dry completely with a towel and begin your seasoning.

2. Season by coating the castings, inside and out, with a quality vegetable oil or solid shortening (do not use butter or olive oil.) Place on a grill or campfire, heat at a moderate temperature for 15 minutes. Wipe out the inside with a paper towel, recoat and heat again. After heating the second time, remove from fire and wipe out any excess oil with a paper towel.

Your Waffle Iron has now been pre-seasoned and is ready for use.

CONTINUING CARE TIPS

1. After each use, clean your Waffle Iron with hot water and a soft brush or sponge. A mild soap may be used with care however cleaning with too much soap or an abrasive brush could remove the seasoned finish. Expect cast iron to become darker with repeated usage; this shows that it is becoming well seasoned.
2. Always dry completely with a towel after cleaning and apply a light coating of cooking oil to the castings to prevent rust from developing during storage.

WAFFLE IRON RECIPES

to get you started

COOKING SUGGESTIONS

For camping convenience, (Just Add Water) mixes are great, although any prepared waffle mix will work just fine. Mix batter to a thick consistency and place approximately 1/3 cup batter into bottom cooker cavity. Cavity should be well greased (spray on oils seem to work especially well.) Close handles, latch and cook over a medium/high heat for about 2 minutes on each side. Open and check for doneness after about 3 or 4 minutes, cooking a little longer if necessary. After the first waffle is cooked, the cooking time will shorten a little as the cast iron will remain hot after removing from the fire. Because of the variance of open fire cooking, exact cooking times are difficult to predict. You will however, get the timing down after a couple of tries.

BASIC BATTER

2 cups flour
1 1/4 cups milk
3/4 stick melted butter
2 eggs
2 tablespoons sugar
1/4 teaspoon salt

Mix dry ingredients together (flour, salt, sugar). Separate egg yolk from white and whisk into dry ingredients along with milk until batter has a uniform (not lumpy) consistency. Add melted butter. Whisk egg whites until stiff and fold into batter.



ROME

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OATMEAL WAFFLES

Sift together 1 1/2 all purpose flour, 1 cup quick cooking oats, 1 teaspoon baking powder, 1/2 teaspoon cinnamon, pinch of salt. Mix 2 eggs, 6 tablespoons brown sugar. Add liquids to dry mix and stir until well blended.

APPLE WAFFLES

Stir together 1 1/4 cup flour, 1/4 cup wheat germ, 2 teaspoons sugar, 1/2 teaspoon baking soda, 1/2 teaspoon cinnamon and a pinch of salt. Mix 2 eggs, 1/4 cup oil and fold into dry ingredients. Grate or finely chop an apple and add to batter just before cooking.

WAFFLE VARIATIONS & HACKS

Fruits: After pouring 1/3 batter into cooker cavity; sprinkle a few fresh blueberries, bananas slices or cut up strawberries over the batter.

Cheese: While stirring batter add 1/4 cup shredded cheddar cheese.

Sausage: Crumble pre-cooked sausage into batter.

Cornmeal: Decrease flour by 1/4 cup and add 1/4 cup cornmeal.

Apple: Add coarsely grated apple along with 2 teaspoons applesauce and 1/2 teaspoon cinnamon.

Nuts: Fold in 1/4 cup chopped nuts.

Brown Sugar: Add 1/2 cup brown sugar to recipe.

Ham & Cheese Croissant: Un-roll store bought crescent dough and place in waffle iron. Add sliced ham & cheese and place a second layer of dough on top.

Waffled Hash Browns: Fill greased cavity of iron with tater tots, smash down & cook until crispy.

Waffle Skillet Breakfast: Oil waffle maker and fill with leftover mashed potatoes, an egg and diced ham.

WHEAT NUT WAFFLES

Combine 1 1/2 cup whole wheat flour, 2 teaspoons baking powder. Beat 2 eggs and add 1 1/2 cup buttermilk, 1/4 cup honey, 1/4 cup vegetable oil and 1/2 cup finely chopped pecans. Fold to form batter.

BROWN SUGAR WAFFLES

In a large bowl, mix 3/4 cup brown sugar and 2 eggs. Add 2 cups all purpose flour, 3 teaspoons baking powder, 1/8 cup vegetable oil and 1 1/2 cup milk. Add to waffle iron 1/3 cup at a time.

TEN YEAR WARRANTY

Rome's "Waffle Iron" is warranted against defects in workmanship or material for a period of TEN YEARS from the date that the product is originally purchased. If the product becomes defective within the warranty period, the company will repair or replace it.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover damage to the product resulting from misuse, accidents or alterations to the product. This warranty does not cover discoloration to the surface.

If service becomes necessary, email sales@romeindustries.com with a description of the defect, when and where it was purchased along with a photo of the damaged Waffle Iron. Rome will contact you regarding the problem in a timely fashion.

The item may also be returned postage paid and with a proof of purchase and description of the claimed defect to:

ROME INDUSTRIES, INC.
1703 West Detweiler Dr.
Peoria, IL 61615

IMPORTANT SAFEGUARDS

- 1 Clean and season thoroughly per instructions at top of card.
- 2 Contact only wood handles. Do not touch hot surfaces when in use.
- 3 Do not set on surface which could be damaged by high heat.
- 4 Close adult supervision necessary when used near children.
- 5 Do not leave cooker over fire unattended.
- 6 Do not use WAFFLE IRON for other than intended use.
- 7 Cast Iron will remain hot long after it is removed from heat source.
- 8 Do not immerse hot castings into cold water.

