

DAVIS & WADDELL

essentials

Waffle Maker

DES0334

www.davisandwaddell.com.au

Thank you for choosing the Davis & Waddell Waffle Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

Parts



1. Handle
2. Lid
3. Power light (Red)
4. Ready light (Green)
5. Temperature control dial
6. Base
7. Lid non-stick cooking plate
8. Base non-stick cooking Plate

Safety First

- Read all instructions carefully and keep them for future reference.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.



CAUTION: Hot surfaces!

Do not touch hot surfaces.

Use handle and knob.

- To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock or risk of injury to persons.
- Do not use outdoors or for commercial purposes.
- Do not let power cord hang over the edge of the table or bench, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or heated oven.
- Do not intend to operate by means of an external timer or separate remote-control system.
- Unplug the unit when finished using.

Packaging and Recycling

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

Operating Your Waffle Maker

Before First Use

- Remove all packaging.
- Clean the cooking plates by wiping with a sponge or cloth dampened in warm water.

DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.

- Dry with a cloth or paper towel.
- Lightly coat the cooking plates with a little cooking oil or a cooking spray.

NOTE: When your Waffle Maker is heated for the first time, it may emit slight smoke or odour. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavour of the first batch of waffles prepared in your waffle maker, and it is recommended that you discard these.

Making Waffles

- First, preheat appliance by setting temperature control to maximum setting, closing lid and plugging appliance in.
- You will notice that red power light and green ready light will go on, indicating that waffle maker has begun preheating.
- It will take approximately 3 to 5 minutes to reach cooking temperature.
- When green light goes off, waffle maker is ready for use. Red power light will remain on until you unplug your waffle maker.
- Set temperature control dial to your desired setting: low for light coloured waffles and higher for darker, crispy waffles. Select minimum setting to warm up waffles.
- At first, try a setting in the middle. You may later adjust it lower or higher according to your preference. Different waffle batters will also cook up differently.
- Before cooking first waffles of the day, use a pastry brush to lightly coat top and bottom cooking plate with vegetable oil. A light coating of non-stick cooking spray also works well.
- Open appliance by lifting handle and pour batter to fill base cooking plate. If necessary, use a spatula to spread batter into corners of grid. At this point green light will go on as baking cycle begins.
- Close appliance. Do not open for at least 1½ minutes. Opening too soon will cause under-cooked waffles to split, making them difficult to remove.
- When green light goes off again, waffles should be done according to your chosen setting. If you want darker waffles, close the appliance again and continue cooking until desired colour is achieved.

- Once waffles are cooked, carefully remove them with a non-metallic utensil. Never touch cooking surfaces with sharp, pointy or metal objects. This could damage non-stick surface.
- To cook more waffles, close appliance to retain heat. Always be sure green light goes off again before making more waffles.
- Once you are finished cooking, disconnect plug from wall outlet and leave appliance open to cool.
- Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven or toaster until hot and crisp.

CLEANING AND CARE

HELPFUL HINTS

- Do not over mix batter or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- Optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time. Fill bottom plate of waffle maker with enough batter to cover peak areas of grid – about $\frac{3}{4}$ to 1 cup.
- For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other non-metallic utensil before closing lid.
- To retain crispness, let cooked waffles cool on a wire rack to prevent steam from accumulating underneath.
- When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 90°C oven until ready to serve.
- Already cooled waffles can be re-warmed and re-crisped individually, by returning to hot waffle maker. Set temperature control dial to low. Place waffle on plate so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- Always unplug appliance and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning. Never immerse the waffle maker in water or place in dishwasher.
- Brush away any loose crumbs from grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that might be down in grooves of grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage non-stick coating.
- Wipe outside of waffle maker with a damp cloth only. Do not clean outside with any abrasive scouring pad or steel wool, as this will damage finish. A little metal polish suitable for stainless steel may be used occasionally on top of the lid. Do not immerse in water or any other liquid.
- Should any batter become baked onto grids, pour a little cooking oil onto hardened batter. Let sit for 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
- Do not use metal utensils to remove your waffles, they can damage the non-stick surface.

STORAGE

- Always unplug appliance before storage.
- Always make sure appliance is cool and dry before storing.
- Power cord can be wrapped around bottom of base for storing.

Recipes

Classic Belgian Waffles

Makes 5-6 waffles.

Ingredients

- 2 cups plain flour
- 4 tsp. baking powder
- ½ tsp. salt
- ¼ cup caster sugar
- 2 eggs
- ½ cups butter, melted
- 1½ cups milk
- 1-2 tsp. vanilla extract, to taste
- 5-6 sugar cubes, broken into chunks (optional)

Method

1. In a bowl, sift dry ingredients together and set aside.
2. In a separate bowl, separate egg whites and beat until they form stiff peaks. Set aside.
3. In another separate bowl combine egg yolks, butter, milk and vanilla extract.
4. Pour liquid ingredients into dry ingredients and mix until smooth.
5. Gently fold egg whites into batter until just combined, along with sugar cubes.
6. Ladle approx. one cup of batter into preheated waffle maker. Do not over fill.
7. Cook for approx. 5 minutes, or until golden.
8. Dust with icing sugar and serve with your favourite ice cream, fresh fruit and/or syrup.

Simple Waffles

Makes 5-6 waffles.

Ingredients

- 2 cups self-raising flour
- Pinch salt
- 3 tbsp. sugar
- 2 eggs
- 1½ cups warm milk
- 1/3 cup butter, melted
- 1-2 tsp. vanilla extract, to taste

Method

1. In a large bowl, sift dry ingredients together and set aside.
2. In a separate bowl beat eggs, milk, butter and vanilla extract until combined.
3. Pour liquid ingredients into dry ingredients and mix until smooth.
4. Ladle approx. one cup of batter into preheated waffle maker. Do not over fill.
5. Cook for approx. 5 minutes, or until golden.
6. Dust with icing sugar and serve with your favourite ice cream, fresh fruit and/or syrup.

TOP TIP

Try adding ½ cup of either blueberries or chocolate chips to the batter for a delicious flavour variation.

Zucchini Waffles

Makes 4-5 waffles.

Ingredients

- 200g zucchini, coarsely grated
- 2 eggs
- 50g grated tasty cheese
- ¼ cup self-raising flour
- 40g bacon, finely chopped (optional)
- ½ small brown onion, finely diced
- 1 tbsp. olive oil
- Salt and pepper, to taste

Method

1. Combine all ingredients in a large bowl.
2. Ladle approx. one cup of batter into preheated waffle maker. Do not over fill.
3. Cook for approx. 8 minutes, or until golden.

Our 12 month Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure. We stand by this product. Therefore we offer a 12 month guarantee on this Waffle Maker. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed. What Albi will do: During this guarantee period Albi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Albi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If Albi deems the product is defective, we will reimburse your postage/transit expenses. Albi will be responsible for the postage/transit of the repaired/replacement product back to you. What to do: If a fault/defect is identified cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact Albi via the details below.

Albi

87 Chifley Drive, Preston, Victoria 3072
P: +61 (03) 9474 1300
E: albi@albi.com.au
albi.com.au