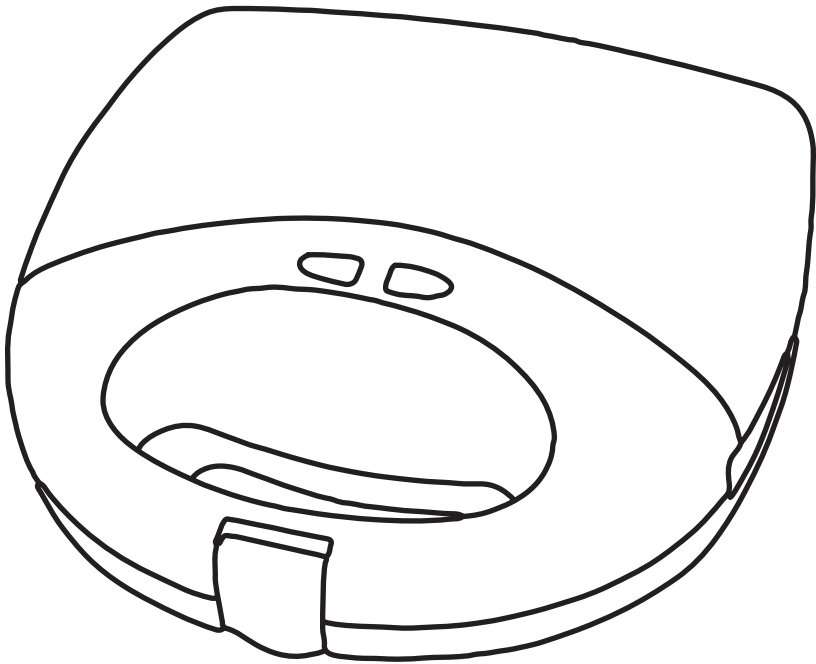


# DAVIS & WADDELL



## **essentials**

2 in 1 Electric Non-Stick  
Jaffle & Donut Maker

# DAVIS & WADDELL

## essentials

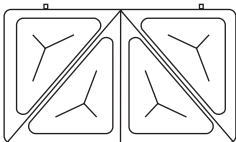
2 in 1 Electric Non-Stick  
Jaffle & Donut Maker  
DES0461

[www.davisandwaddell.com.au](http://www.davisandwaddell.com.au)

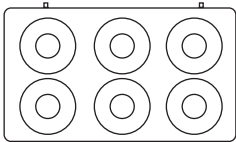
Thank you for choosing the Davis & Waddell 2 in 1 Electric Non-Stick Jaffle & Donut Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

## Features

- Jaffle plate
- Donut plate
- Sliding buttons
- Clip
- Red heating light
- Green 'ready to cook' light



Jaffle plate



Donut plate

## Safety First

Read these instructions carefully before use and retain for future reference.

- This appliance is not to be used 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.
- Supervise children so that they do not

play with appliance.

- Do not touch hot surfaces. Use handles.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- If supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- To protect against electrical shock do not immerse cord, or plug in water or other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not let cord hang over edge of tables/benches or touch hot surfaces.
- Do not use appliance with any accessories other than those included in the product's original packaging.
- Do not use outdoors or for commercial purposes.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for anything other than its intended use.
- Do not attempt to dislodge food when appliance is plugged in.
- Do not pour oil or place solid fats in cooking plates with the intention of frying/deep frying. This may cause fire.

## 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 2 in 1 Electric Non-Stick Jaffle & Donut Maker**

### **Before First use**

Clean cooking plates as described under 'Care'.

*Note: when using appliance for the first time, it may emit a fine smoke haze. This is normal and a result of the initial heating of internal components.*

### **Getting Started**

1. Select either the jaffle or donut cooking plates.
2. Insert both chosen plates into the top and bottom of open appliance, guiding the teeth at one side of each plate into the holes in appliance. Press plate so that it locks into place. You will hear a click when plate is in position.  
*Note: To remove cooking plates, wait for appliance to cool and use sliding buttons to release.*
3. Plug in appliance. Red heating light will illuminate. When appliance is ready to cook, the red light will switch off and the green 'ready to cook' light will illuminate.

*Note: During cooking, appliance will cycle between red and green lights as cooking temperature is regulated*

### **Making a Jaffle (Toasted Sandwich)**

1. Select the two jaffle plates.
2. Prepare the ingredients for your sandwich. For each sandwich, use two

- slices of bread and a suitable filling.
3. For a golden brown result, lightly butter the side of each bread slice that will come in contact with jaffle plate.
4. When appliance has heated, lay bread buttered side down on the lower cooking plate. Add filling to bread and cover with the top bread slice, buttered side up. For the best results, fillings should be placed well within the edges of bread slices.
5. Lower the upper part of appliance to close on top of sandwich. Close the clip. Open the appliance after two or three minutes to check cooking process. Cooking time will vary depending on ingredients and preference.
6. Use a non-abrasive utensil (like silicone tipped tongs) to remove cooked jaffle from appliance.
7. Unplug after use.

### **Making Donuts**

1. Select the two donut plates.
2. Prepare donut batter.
3. When appliance has heated, place approximately one heaped teaspoon into each donut ring.
4. Lower the upper part of appliance to close. Secure clip.
5. Open appliance after four minutes to check cooking process. Cooking time will vary depending on ingredients and preference.
6. Use silicone-tipped tongs to remove cooked donuts from appliance.
7. Unplug after use.

### **Care**

Unplug appliance and let it cool completely before cleaning.

Use sliding buttons to remove cooking plates from appliance and clean with a damp cloth or sponge. Do not let running water touch appliance or attempt to immerse plates in water

whilst they are still inserted in appliance. Do not use abrasive cloths as these may damage non-stick cooking surfaces. Exterior of appliance can be wiped down with a cloth when required. A clean, dry toothbrush can be used to clean any grooves.

### **Storage**

Ensure appliance is completely cooled and properly cleaned before storage. Appliance can be stored vertically to save space in your cupboard.

### **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 the heating element. 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 IsAlbi will do: During this guarantee period IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi 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 IsAlbi via the details below.

### **IsAlbi**

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### **Recipes**

#### **Classic Plain Donuts (use as a base for other recipes)**

##### **Ingredients**

- 1 ½ cups plain flour
- ½ cup caster sugar
- 1 ½ tsp. baking powder
- ½ tsp. salt
- 125g butter, softened
- 1 free range egg
- ¾ cup milk
- Pinch of salt

##### **Method**

1. In a large bowl stir flour, sugar, baking powder and salt. Mix to combine.
2. Add butter, egg and milk and beat with an electric beater until mixture is thick, smooth and creamy.
3. Preheat appliance for 4-5 minutes. Spoon two teaspoons of mixture evenly into each mould. Close lid.
4. Cook for 4 minutes or until donuts are golden brown and soft to touch.
5. Carefully remove hot donuts from cooking plate and cool on a wire rack.

#### **Cinnamon Sugar Donuts**

##### **Ingredients**

- ½ cup caster sugar
- 2 tsp. ground cinnamon
- ½ cup butter, melted

- 1 batch of Classic Plain Donuts (recipe above)

### Method

1. Combine sugar and cinnamon in a small bowl and set aside
2. Cook Classic Plain Donuts using recipe above. Before cooked donuts cool on the wire rack, brush each with melted butter and roll in sugar and cinnamon mixture to coat.

### Fresh Citrus Donuts

#### Ingredients

- ½ cup orange or lemon juice
- ½ cup caster sugar
- 1 batch of Classic Plain Donuts (recipe above)

#### Method

1. Cook Classic Plain Donuts using recipe above, placing cooked donuts on a wire rack.
2. Brush with citrus juice of your choosing and dust with caster sugar.

Tip: These are best served warm.

### Iced Donuts

#### Ingredients

- 1 cup icing sugar
- 1 tsp. butter, softened
- ½ tsp. vanilla essence
- 1-2 drops food colouring (optional)
- 1 tbsp. hot water
- 1 batch of Classic Plain Donuts (recipe above)
- Toppings of your choosing (e.g. sprinkles, chopped nuts, shaved chocolate, dried fruit)

#### Method

1. Sift icing sugar into a small bowl.
2. Stir in butter, vanilla essence and food colouring (if using). Add the hot water until desired consistency is achieved.
3. Cook Classic Plain Donuts using recipe above, placing cooked donuts on a wire rack.

4. Drizzle with icing and sprinkle with desired toppings

### Icing Variations

- Chocolate: sift 2 tsp. cocoa powder into icing mixture
- Coffee: dissolve 1 tsp. instant coffee into 1 tsp. hot water and combine with icing
- Citrus: replace vanilla essence with 1 tsp. rind from your chosen citrus fruit

### Chocolate Donuts

#### Ingredients

- ½ cup plain flour
- ¼ cup sugar
- ¼ cup cocoa powder
- 1 tsp. baking powder
- 4 tbsp. butter, melted
- ¼ cup milk
- 1 free range egg, lightly beaten

#### Chocolate Drizzle

- 75g dark chocolate chips
- ½ tbsp. butter

#### Method

1. Preheat appliance.
2. Combine flour, sugar, cocoa powder and baking powder in a large bowl. Make a well in the centre.
3. Whisk in melted butter, milk and egg until mixture forms a smooth batter.
4. Add about one heaped teaspoon of batter to each preheated donut ring.
5. Close lid and cook until donuts are ready, approximately 4-5 minutes.
6. Remove donuts with non-stick tongs and let cool on a wire rack.
7. Repeat with remaining batter.
8. To make the drizzle, melt chocolate chips and butter in a small bowl over a pot of hot water. Beat well to combine. Chocolate can also be melted in a microwave, 30 seconds at a time and stirring well before melting further.

9. Drizzle with drizzle with melted chocolate mixture.

Tip: Sprinkle with chopped nuts or shaved chocolate for a little extra crunch.

### **Gluten Free Donuts**

Makes 24 mini donuts

#### **Ingredients**

- 270g gluten free plain flour
- 70g caster sugar
- 2 tsp. gluten free baking powder
- 2 free range eggs
- 120mL milk (dairy or plant based are both fine)
- 2 tbsp. butter, melted

#### **Method**

1. Preheat appliance.
2. Add dry ingredients to a large bowl and whisk together.
3. In a separate smaller bowl, whisk together wet ingredients.
4. Slowly add wet mixture to dry mixture, combining as you go. Whisk until smooth, with a nice and thick consistency. If the mixture is still runny, add some more flour. Thicker is better.
5. Add about two teaspoons of batter to each preheated donut ring.
6. Close lid and cook until donuts are golden.
7. Remove donuts with a non-stick spatula and let cool.
8. Repeat with remaining batter.

### **Bagel Donuts**

Makes 24 mini bagels

#### **Ingredients**

- 2 cups plain flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 2 tbsp. sugar
- 1 clove garlic, minced

- 2 eggs
- 1 cup buttermilk
- ½ cup butter, melted

#### **Seasoning**

- 2 tsp. white sesame seeds
- 1 ½ tsp. dried minced onion
- 1 ½ tsp. dried minced garlic
- 1 ½ tsp black sesame seeds
- 1 tsp. sea salt flakes
- ½ tsp. poppy seeds

Note: You can also use a pre-prepared bagel seasoning instead of making your own.

#### **Method**

1. Preheat appliance.
2. Add dry ingredients to a large bowl and whisk together. In a separate smaller bowl, whisk garlic, eggs, buttermilk and four tablespoons of the melted butter.
3. Form a well in the centre of dry ingredients and pour in wet mixture. Stir until just combined. Do not overmix.
4. Divide into donut cooking plate rings and cook for 6-10 minutes. Remove and let cool.
5. Melt remaining butter. Dip each mini bagel into melted butter and add bagel seasoning. Leave on cooling rack to let set before serving.

Tip: Serve with cream cheese, chives and garlic.

### **Pizza Jaffle**

Makes two jaffles

#### **Ingredients**

- 4 slices of bread
- 4 tsp. butter
- Handful of baby spinach
- 8 slices salami
- 4 button mushrooms
- 2 large pieces of roasted capsicum
- 12 pitted black olives

- Mozzarella cheese
- 2 handfuls of mixed leaves to serve

### Method

1. Preheat appliance.
2. Lightly butter each slice of bread on one side.
3. Thinly slice mushrooms and set aside.
4. Place two slices of bread on a plate or board, buttered side down.
5. Top each slice with spinach, salami, mushrooms, capsicum, olives and mozzarella cheese. Place the remaining two slices of bread on top of fillings, buttered side up.
6. Cook in jaffle maker for 5 minutes or until the jaffles are golden.
7. Trim any uncooked edges and serve each jaffle with a side of mixed leaves.

### Ultimate Cheese Jaffle

Makes two jaffles

#### Ingredients

- 20g unsalted butter
- 1/2 spring onion, finely chopped
- 1/2 cup finely chopped Swiss brown mushrooms
- 1 tbs. dried thyme leaves, plus extra to serve
- 2 tbs. verjuice or white wine
- 1/2 tsp. truffle oil
- 150g sliced cheddar cheese
- 4 slices white bread
- 100g sliced Taleggio cheese, rind removed

#### Method

1. Melt butter in a small skillet over medium heat. Add spring onion and cook, stirring, for one minute.
2. Add mushroom and sauté for two minutes.
3. Add thyme and verjuice (or white wine, if using) and cook for a further minute. Liquid should completely reduce, so extend cooking if needed.

4. Mix in truffle oil and season with salt and pepper. Remove pan from heat and allow it to cool off.

5. Top a slice of bread with cheddar. Spoon mushroom mixture on top, and blanket with Taleggio. Season, then apply remaining bread slice.

6. Cook in jaffle maker for about five minutes, or until golden.

Tip: Sprinkle with sea salt and extra thyme before serving for a gourmet touch.

### Hot Apple Pie Jaffles

Makes two jaffles

#### Ingredients

- 150mL thickened cream
- 1 cup canned pie fruit sliced apples
- 2 tbsp. sultanas
- Pinch ground cinnamon
- Pinch allspice
- 4 slices thick cut white or wholemeal bread
- 2 tbsp. butter
- Maple syrup, for drizzling

#### Method

1. Use an electric hand mixer to whip cream in a large bowl until soft peaks form.
2. Preheat appliance. Combine apples, sultanas, cinnamon and allspice in a bowl.
3. Coat each bread slice with butter, on both sides.
4. Dividing evenly, top two slices of bread with apple mixture, spreading out with the back of a spoon to leave a 1cm border with no apple. Top with remaining bread.
5. Place apple-filled bread into the jaffle maker. Cook for 3-4 minutes until golden and toasted.

Tip: Serve with whipped cream and a drizzle of maple syrup.