

DAVIS & WADDELL

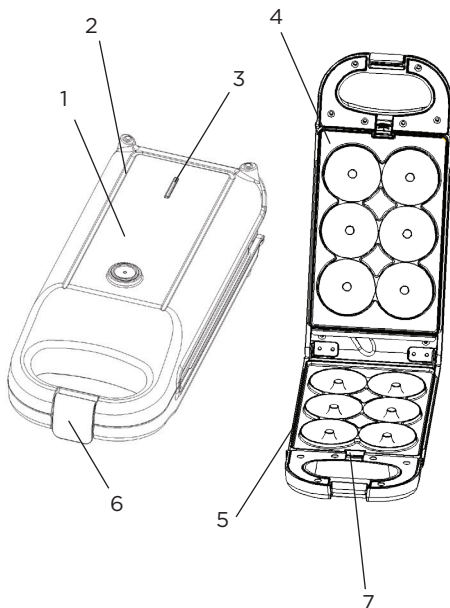
essentials

Electric 4-in-1 Non-Stick Dessert Maker
DES0545
davisandwaddell.com.au

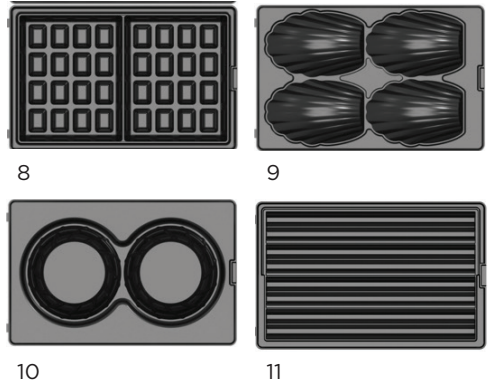
Thank you for choosing the Davis & Waddell Electric 4-in-1 Non-Stick Dessert Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

Features and Parts:

1. Upper Housing
2. Non-Slip Foot Pad
3. Indicator Light
4. Non-Stick Plate
5. Bottom Housing
6. Handle Clip
7. Plate Lock



8. Plate - Waffle
9. Plate - Madeline
10. Plate - Waffle Bowl
11. Plate - Churros



Important Safeguards:

Before using this electrical appliance, the following basic precautions should always be followed:

- The appliance is designed for household use only.
- Read all the instructions first.
- Remove all packaging.
- 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 the use of this appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, after it has been dropped, or after it gets damaged in any manner.
- To protect against risk of electrical shock, do not put this appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, or touch any hot surfaces.
- To reduce the risk of electric shock, never operate this appliance with wet hands, spill liquid on the base, or submerge the base in water or any other liquid.

- Never leave the appliance unattended during operation.
- Do not place the appliance on or near gas, or on a heated oven.
- Do not operate the appliance close to flammable or heat-sensitive items and materials such as tablecloths, curtains, towels, etc.
- Do not use outdoors. For indoor household use only.
- Unplug from the outlet when not in use, while assembling or disassembling, and before cleaning.
- Never use any attachments that are not listed in the instruction manual and supplied in the appliance's box.
- No-load or over-loaded operation of this appliance is prohibited.
- If any parts of this appliance's structure are found to be damaged (especially the safety device and power cord), please stop using and send to a service center to be repaired by a qualified technician.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system
- 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

Packaging and Recycling:

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

- **REUSE:** Keep the packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on the 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 the materials accordingly.

Operating Your Electric 4-in-1 Non-Stick Dessert Maker:

Before first use, ensure all parts have been cleaned and are thoroughly dry. Clean the cooking plates by wiping with a damp sponge or cloth. Dry with a cloth or paper towel.

NOTE: DO NOT IMMERSE THIS APPLIANCE IN WATER. DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACES.

Installing the Plates:

1. Position the appliance on a stable and heat resistant surface, and ensure it is unplugged.
2. Pull out the handle clip gently and open the lid.
3. Install the lower plate and upper plate respectively. Slide tabs of the plate into the tab slots precisely.
4. Slightly push down the plate into the main appliance. You will hear a 'click' sound which indicates the plate is well locked.

Operation Instructions:

1. Connect the appliance to a wall outlet. During first use, you may notice the appliance producing an unpleasant smell and smoke haze. This is normal with many new electrical appliances, due to the heating of internal components. Brush a small amount of cooking oil onto the plate and heat the appliance with the lid open for five minutes, then unplug the appliance and use some kitchen paper to remove oil. The appliance is now ready to use.
2. Spread a layer of butter or cooking oil onto the plates with a paper towel or cooking brush before cooking.
3. Close the lid and slide the handle clip downwards to lock. The red indication light will illuminate when preheating. Preheat the appliance until the red indication light turns off, and it is ready to cook.
4. Fill the plate with some batter you have prepared, then close the lid and lock the handle clip. Gently flip over the appliance if needed - this makes the batter spread evenly. Do not slam the lid as it may cause batter to spill. The indicator light will turn on again.

5. Cook for about 3-6 minutes or until golden brown – the ready light will turn off again while you cook. Adjust the time to suit your taste or required recipe.
6. When your food is cooked, pull out the handle clip gently and open the lid. Remove food with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating on the cooking plates.
7. Once you have finished cooking, disconnect plug from the wall outlet and leave the appliance open to cool.

NOTE: To prevent burns, do not touch the hot surfaces. The temperature of accessible surfaces such as the plate and appliance may be high while the appliance is operating or immediately after use. Beware of steam from the appliance when in use.

Cleaning and Maintenance:

ATTENTION: Disconnect the power plug before cleaning the appliance and allow it to cool down completely. Note that some food residue should be removed immediately after the appliance is disconnected. Be careful as the appliance is extremely hot during and immediately after cooking. This appliance is not waterproof. Do not soak it in water or any other liquid. Do not sprinkle water over it.

The surface of this appliance can be cleaned by using a damp cloth, letting it dry thoroughly afterwards. The plates are dishwasher safe. Wait until the appliance and plates are completely cooled down and dried. Always unplug the appliance before storage. Always make sure the appliance is cool and dry before storing.

Our 12-Month Guarantee

In Australia, 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 losses 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 the 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

87 Chifley Drive, Preston, Victoria 3072

P: +61 (03) 9474 1300

E: enquiries@isalbi.com.au

isalbi.com.au

Receipes

Waffles

Ingredients:

- 2 cups plain flour
- 1 tsp salt
- 4 tsp baking powder
- 2 tbs caster sugar
- 2 eggs
- 1 ½ cup milk
- 65g unsalted butter, melted
- tsp vanilla extract

Method:

1. In a large bowl, sift in flour, and mix in salt, baking powder and sugar; set aside.
2. In a separate bowl, beat the eggs until pale in colour. Stir in the milk, butter and vanilla, mix gently to combine. Pour the milk mixture into the flour mixture; beat until well blended.
3. Preheat the dessert snack maker. Once preheated, lightly spray both sides with canola oil.
4. Using a ¼ size cup, ladle the batter into the preheated dessert snack maker. Ensure it is evenly coated but do not over fill. Cook the waffles for 3-4 minutes until golden. Remove carefully with tongs onto a plate covered with paper towel.
5. Lightly spray with canola oil between batches. Serve immediately, with your favourite toppings.

Makes 16 waffles.

Madelines

Ingredients:

3/4 cup + 1 tbsp plain flour

- 1 ¼ tsp baking powder
- 3 large eggs, at room temperature
- 2/3 cup caster sugar
- 1 tsp salt
- 1 tbsp vegetable oil (or other neutral oil)
- 3 tbsp milk
- 2 tsp honey
- 2 tsp vanilla extract

- 2 tsp lemon or orange zest, to taste
- 135g unsalted butter, melted and cooled
- Canola oil spray (or other neutral oil)
- Icing sugar / powdered sugar (optional, for dusting)

Method

1. Sift the flour (3/4 cup) and baking powder into a bowl; set aside.
 2. Whisk the eggs and sugar vigorously for 2 minutes (1 minute with handheld blender) until mixture becomes paler in colour and foamy.
 3. Add the flour mixture in 3 parts, whisking gently in between until well combined.
 4. Add salt, oil, milk, honey, vanilla and zest; mix until well combined.
 5. Add butter, mix gently with a rubber spatula or spoon until combined. The batter will be thin; add remaining 1 tbs of sifted flour if too runny.
 6. Cover with plastic wrap touching the surface and leave mixture in the fridge overnight (minimum 6 hours).
 7. Once chilled overnight, preheat dessert snack maker, then lightly spray with canola oil.
 8. Spoon in one tablespoon of batter into each madeleine mould, fill each mould almost to the top (about 1-2mm from the top). Cook the madeleines for 3-4min, turning carefully to cook the other side for another 1-2min until both sides are lightly golden.
 9. Remove from the dessert snack maker, dust with icing sugar and serve immediately.
- Makes approximately 32 madeleines.

Waffle Bowls

Ingredients

- 2 eggs
- 2 egg whites
- ½ teaspoon salt
- ⅔ cup caster sugar
- 180g plain flour
- 4 tbs unsalted butter, melted and cooled
- 2 tsp vanilla extract

Method

1. In a mixing bowl, mix the eggs, egg whites and salt on low speed until well blended. Beat in the sugar on medium speed until the egg mixture has become paler, about 1 minute.
2. Add the flour and mix on low speed until blended and smooth, about 30 seconds. Add the melted butter and vanilla and mix on low speed just until blended, about 20 seconds.
3. Preheat dessert snack maker. Once preheated, lightly spray with canola oil.
4. Spoon in 1 tbs of batter into each waffle bowl mould; do not overfill. Close the lid and cook for 2-3 minutes or until waffle bowls are the desired golden colour.
5. Carefully remove the waffle bowls onto a cooling rack. Waffle bowls will be slightly soft and will become firmer after cooling for 5 minutes. Lightly spray the waffle bowl moulds in between batches. Serve immediately with favorite toppings.

Makes approximately 16 waffle bowls.

Churros

Ingredients:

Churros:

- 1 cup plain flour
- ½ tsp salt
- 2 tsp baking powder
- 2 tsp caster sugar
- 1 egg
- 185ml milk
- 30g unsalted butter, melted and slightly cooled

Cinnamon sugar coating:

- ¼ cup caster sugar
- 1 tbsp ground cinnamon

Chocolate dipping sauce:

- ½ cup dark cooking chocolate
- ½ cup heavy/thickened cream

Method:

1. Combine sugar and cinnamon in a shallow bowl or plate, set aside.
2. In a large bowl, sift in flour, then add in salt, baking powder and sugar; stir until well combined.
3. Stir in the milk, butter and egg; mix well to combine.
4. Preheat the dessert snack maker. Transfer batter into a piping bag with a 5mm nozzle. Once preheated, lightly spray both sides with canola oil.
5. Use the piping bag to pipe mixture into the churros plate. Cook for 2 minutes, then using tongs gently turn the churros to evenly cook the other side for another 2-3 minutes until golden. Immediately roll in the cinnamon sugar mixture and set aside.
6. While next batch is cooking, combine the dark chocolate and cream in a heatproof bowl, cover and microwave for 30 seconds at a time, stirring in between, until smooth. Set aside for 3-5 minutes to cool and thicken slightly.
7. Serve the churros hot immediately with the chocolate dipping sauce.

Makes 12 churros.