

DAVIS & WADDELL

essentials

Electric Mini Snack Maker
DES0657

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

Important safeguards

Read all instructions

- Only use on AC 220-240 Volt, 50 Hz. Household use only.
- When in use, do not touch hot surfaces. Only touch the handle.
- To protect against the risk of electric shock, do not immerse the cord, plug or appliance in water or other liquids.
- Adult use only. Use caution when operating near children.
- Do not leave the appliance unattended when in operation.
- Unplug from the outlet when not in use. Allow the appliance to cool down before attaching or taking off parts, and before cleaning appliance.
- Do not operate a damaged appliance in any manner. In order to avoid the risk of electric shock, never try to repair it yourself. Take it to an authorised service station for examination and repair. An incorrect reassembly could present a risk of electric shock when in use.
- The use of accessory attachments that are 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 place on or near hot gas, an electric burner or heated oven.
- Unplug the appliance when you have finished using it.

- Extreme caution must be exercised when moving the appliance if it contains hot oil or other liquids.
- Keep the appliance and its cord out of reach of children.
- The temperature of surfaces may be high when the appliance is operating.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person to avoid hazard.
- 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.
- This appliance is intended to be used in household and similar applications such as:
 1. staff kitchen areas in shops, offices, and other working environments
 2. farmhouses
 3. by clients in hotels, motels, and other residential type environments
 4. bed and breakfast type environments
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

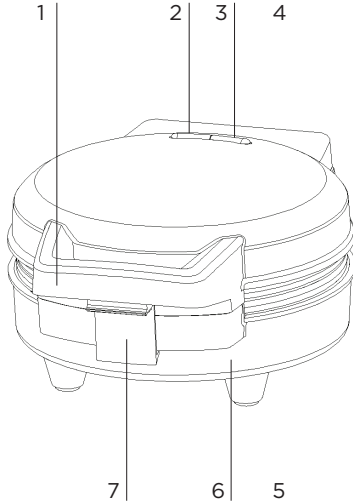
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORISED PERSONNEL SHOULD DO REPAIRS.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

Grounded Plug

To reduce the risk of electric shock, this appliance has a grounded plug. If the plug does not fully fit into the electrical outlet, contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

Parts



- | | |
|------------------|--------------------|
| 1. Handle | 5. Non-stick plate |
| 2. Power light | 6. Bottom housing |
| 3. Ready light | 7. Handle clip |
| 4. Upper housing | |

Before First Use

- Read the instructions carefully and keep them for future reference
- Remove all packaging
- Clean the cooking plates by wiping with a sponge or damp cloth
- **DO NOT IMMERSE THE APPLIANCE IN WATER AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACES**
- Dry with a cloth or paper towel
- For best results, lightly coat the cooking plates with cooking oil or spray

Note: When the appliance is heated for the first time, it may emit some smoke or odour. This is normal for many heating appliances. This does not affect the safety of your appliance.

How To Use

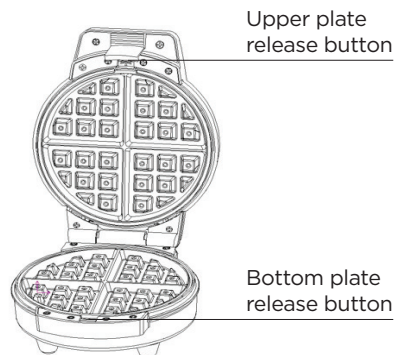
1. Select the plates you want to use and ensure they are installed securely.
2. Close the appliance and plug into the wall outlet. You will notice that the Power Light

and Ready Light will come on, indicating that the appliance has begun preheating.

3. The Ready Light will go off to indicate it has reached its desired temperature. This will take approximately 3-5 minutes.
4. Open the appliance and place batter, eggs, a sandwich or other foods on the bottom cooking plate.
5. Close the appliance. The Ready Light will turn on again.
6. Cook for about 3-6 minutes. Alternatively, you can wait for the Ready Light to turn off again or you can check the food to see if it is golden brown.
7. When your food has cooked, use the handle to open the lid. Remove your food with the help of a plastic or silicone spatula. Never use metal tongs or a knife as these can cause damage to the non-stick plates.
8. Once you have finished cooking, disconnect the plug from the wall outlet and leave the appliance open to cool.

To Remove the Cooking Plates

1. Always unplug the appliance and allow it to cool down before removing the plates.
2. Open the lid and locate the plate release buttons on the front of the appliance. Slide the button backwards and the plate will pop up slightly from the base. Grasp the plate with two hands, slide it out from underneath the metal brackets and lift up. Press the release button on the top plate to remove in the same manner.



Cleaning and Care

- Always unplug the appliance and allow it to cool down before cleaning.
- Never immerse the appliance in water or place in the dishwasher.
- The cooking plates can be wiped with a damp cloth to remove food residue.
- For baked-on food residue, squeeze warm water mixed with detergent over the mess, then clean with a non-abrasive plastic scouring pad. Alternatively, place wet kitchen paper towels over the grill to moisten the food residue.
- Do not use anything abrasive that can scratch or damage the non-stick coating.
- Do not use metal utensils to remove your food as they can damage the non-stick surface.
- Wipe the outside of this appliance with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid.
- Do not place in the dishwasher.
- Remove and empty the plates after each use, washing in warm, soapy water. Avoid the use of scouring pads or harsh detergents as they may damage the surface. Rinse and dry thoroughly with a clean, soft cloth.

Storage

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

Receipes

Waffles

Prep time: 10mins Cook time: 15mins

Total time: 25mins Servings: 5

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 2 tablespoons white sugar
- 2 eggs
- 1 ½ cups warm milk
- ⅓ cup butter, melted

- 1 teaspoon vanilla extract

Directions:

1. Gather all ingredients. In a large bowl, mix together flour, salt, baking powder and sugar; set aside. Preheat waffle iron to desired temperature.
2. In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla.
3. Pour the milk mixture into the flour mixture; beat until blended.
4. Ladle the batter into a preheated waffle iron.
5. Cook the waffles until golden and crisp. Serve immediately and enjoy!

Spinach and Feta Omelette

Prep time: 5-10mins Cook time: 6-8mins

Total time: 11-20mins Servings: 1-2

Ingredients:

- Oil, butter or cooking spray
- 1 spring onion, chopped
- Handful of spinach, chopped
- 2 large eggs
- 50g feta cheese, crumbled
- Pinch of chilli flakes
- Freshly ground black pepper

Directions:

1. Pre-heat the omelette maker.
2. Coat/spray the plates with oil or butter and add the spring onions and spinach between the 2 plates and close the lid. Cook until soft and wilted, then remove and set aside.
3. Crack the eggs into a measuring jug and whisk, add the chilli flakes and a little ground black pepper.
4. Crumble in the feta cheese and add the onions and spinach and give the mixture a stir.
5. Add a little butter or spray oil to the plates and pour the omelette mixture evenly between the cooking plates.
6. Close the lid and cook for approx. 6-8 minutes, until fluffy.

Dutch Mini Pancakes (Poffertjes)

Prep time: 10mins Cook time: 10mins

Resting time: 1hr Total time: 1hr 20mins

Servings: 50-70 dutch pancakes

Ingredients:

- 1 ¾ cups all-purpose flour
- 2 ¼ teaspoons instant yeast
- 1 ½ cups milk (lukewarm)
- 2 tablespoons sugar
- ¼ teaspoon salt
- 1 large egg

Directions:

1. In a large mixing bowl, add the flour, sugar and yeast, giving it a quick mix and making a well in the centre. Pour in the warmed milk and egg, then whisk into a batter.
2. Cover with a tea towel or silicone bowl cover, and leave to rise for an hour. The batter should be double in size and look very bubbly when ready.
Note: If in a colder climate, allow extra time and store the bowl in a warm location.
3. Grease your mini pancake plate with the butter or a spray on oil.
4. Once warmed, add heaped tablespoons of batter into each mini pancake well. Make sure not to overfill.
5. Let cook for 4-5 minutes, once puffed up and cooked through, remove from the pan. Repeat until all batter is used up. Serve while hot, add icing/powdered sugar or other topping of your choice to serve.

Topping ideas:

- Powdered sugar and butter
- Jam
- Fresh fruit
- Nutella
- Maple syrup
- Cinnamon, sugar and lemon juice

Tip: Batter can be made the night before and stored in the fridge, batch cooked to double or even triple the amount. Keep frozen for up to two months.

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 and therefore, we offer a 12-month guarantee. 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
www.isalbi.com.au