



WOLSTEADPRO BELGIAN WAFFLE MAKER

OWNER'S MANUAL



IMPORTANT:

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.
Keep this manual for future reference.

QUICK FEATURES

POWER/WATTAGE	1200W
VOLTAGE	220-240V

- Make crispy golden belgian waffles for effortless breakfasts and brunches
- Create four delicious deep pocket waffles in as little as 5 minutes
- Non-stick waffle plates ensure easy cleaning
- Elegant and durable brushed stainless steel body
- Temperature indicator light for precision cooking

SAFETY INFORMATION

- 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.
- 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 appliance is 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.
 - By bed and breakfast type environments

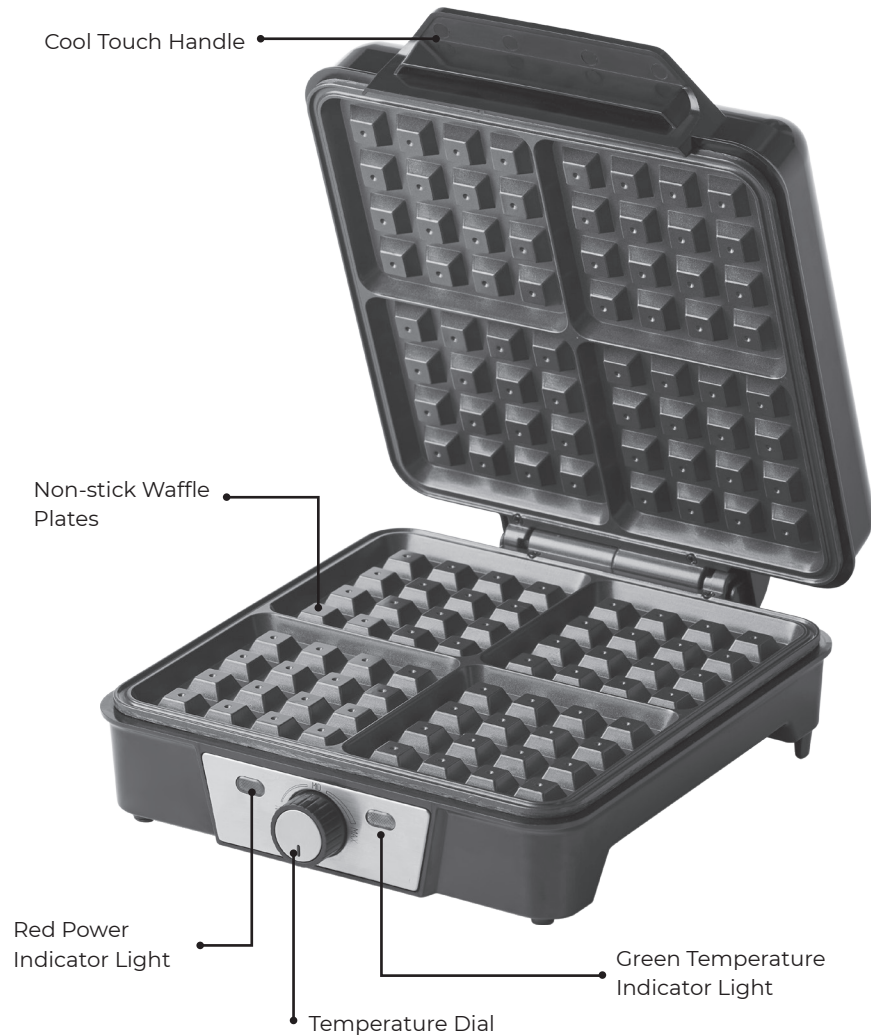
Please read the advice below before using the product.

This appliance is not intended for use by children or infirm persons without supervision.

1. Read all instructions prior to first use and retain this instruction manual for future use.
2. Remove all packaging materials and any stickers or labels from your appliance prior to first use.
3. The temperature of the appliance's outer surfaces may be high when the appliance is in use and for some time after use. Only touch handles and knobs when the appliance is in use. The use of gloves is recommended when opening the waffle maker.
4. Extreme caution is needed when opening the waffle maker as built up steam may be quickly released. Gloves or oven mitts are recommended when opening the appliance to ensure safety.
5. To protect against electrical shock do not immerse the cord, plugs or appliance in water or other liquids.
6. Unplug from outlet when not in use, immediately after use and before cleaning. Allow to cool before putting away.
7. Do not operate any appliance with a damaged cord or plug. Do not operate if the appliance malfunctions or has been damaged in any manner. Return the appliance to your nearest Kitchen Warehouse store for assistance.
8. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
9. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
10. Do not use appliances for anything other than the intended use.
11. Do not use the appliance for more than an hour at a time, or allow the appliance to cool between uses.
12. Do not use outdoors.
13. When storing the appliance, always unplug the unit from the electrical outlet.
14. The use of accessory attachments is not recommended and may result in fire, electrical shock or injury.

15. To safely disconnect power at any time, remove the plug from the outlet.
16. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.

WAFFLE MAKER COMPONENTS



OPERATING INSTRUCTIONS

Before First Use

- Before first use, remove all packaging and any promotional labels or stickers from the appliance.
- Wipe the outside and inside of the waffle maker with a damp cloth to remove any residual dust or dirt from the manufacturing process.

During first use, the waffle maker may emit a non-toxic odour and may smoke. This will not affect use of the appliance, or the flavour of food and will disappear rapidly.

Cooking Waffles in the Wolstead Pro Belgian Waffle Maker

For crispy golden waffles, follow the below instructions when using the Wolstead Pro Belgian Waffle Maker.

- Place the closed waffle maker on a clean, flat surface.
- Use a pastry brush to carefully coat the entire surface of the inner waffle maker plates with a flavourless oil, such as vegetable. Ensure you coat both the top and bottom plates. Alternatively, use a flavourless spray oil to coat the surface of the waffle plates.
- Plug the power cord into a standard electrical outlet. Ensure the cord does not hang over the edge of the table or counter while in use.
- The red power indicator light on the front of the waffle maker will illuminate to indicate that the power is on and that the appliance is heating. The red light will remain on throughout use and will turn off when the appliance is disconnected from power.
- Allow the waffle maker to heat to its maximum temperature setting by turning the temperature dial to the far right. Once the plates have reached the selected temperature, the green temperature indicator light will illuminate to indicate that the waffle plates are at temperature and ready to be used.
- Once the green temperature light illuminates, add 2 cups of waffle batter to the centre of the bottom waffle plate. Use a heat-proof spatula to distribute the batter evenly across the grid leaving a 2cm space around the edge of the plate. Once the lid of the waffle maker is closed, the batter will be pushed to the outside of the plates.

- Gently close the lid of the waffle maker. The lid will not close completely and will rise slightly as the waffles begin to cook. Do not open the waffle maker during the cooking process, particularly during the first 90 seconds of baking. This allows the waffles to become extra crisp.
- For best results, bake the waffles for 5-7 minutes on the maximum temperature setting. This will ensure the waffles have a crispy, golden finish.
- For lighter coloured waffles, start checking the cooking progress after 5 minutes. For darker coloured waffles, check the waffles at 6-7 minutes.
- Once the waffles have finished cooking, loosen the edges with a heat-proof non-metallic spatula. Do not use metal utensils on the waffle plates as this can damage the non-stick coating.
- Once the waffles have been removed from the appliance, unplug the unit from the wall outlet and allow the appliance to cool completely with the lid open.

CARE AND MAINTENANCE

- Wait for the appliance to cool completely before undertaking any cleaning.
- Once the appliance is completely cool, brush crumbs from the waffle plates and wipe with dry paper towels to remove any excess oil or residue.
- To clean the outside of the appliance, wipe with a damp cloth. Do not use abrasive cleaners or sponges on the external or internal surfaces of the waffle maker.
- Never take the waffle maker apart for cleaning.
- If batter becomes stuck to the waffle plates, add a small amount of cooking oil to the baked on batter and allow to sit for approximately 5 minutes. Once the oil has softened the batter, remove with a damp paper towel.
- Never immerse the cord, plug or unit in water or other liquids. Never wash the appliance under the tap or in a dishwasher.
- The appliance is designed to be stored horizontally. Store the appliance with the cord wrapped under the base

MAKING PERFECT BELGIAN WAFFLES

Crispy deep pocket Belgian waffles make the perfect weekend breakfast or brunch! Cook to a perfect golden finish in the Wolstead Pro Belgian Waffle Maker and serve with any number of toppings including maple syrup, fresh fruit, whipped cream, ice cream, chocolate sauce, chopped nuts, chocolate shavings or icing sugar.

Read the below cooking tips to get perfect crisp waffles every time:

- Once the batter has been added to the waffle plate, do not open the lid of the waffle maker until a minimum 5 minute cooking time has elapsed. This allows the waffles to cook evenly and stay ultra crisp.
- Do not remove waffles from the appliance until they are completely cooked. This takes 5-7 minutes depending on the desired colour of the finished waffle.
- For lighter coloured waffles, start checking the cooking progress after 5 minutes. For darker coloured waffles, check the waffles at 6-7 minutes.
- Use 2 cups of waffle batter per batch. Exceeding the 2 cup limit may cause the batter to ooze out of the appliance.
- Baked waffles can be kept warm in a low oven. Place in a baking pan and cover loosely with foil.
- Baked waffles can be frozen and reheated. Allow the cooked waffles to cool, then place in a storage container and freeze. Reheat in a toaster when ready to eat, or warm in a low oven.

RECIPE

The below recipe makes 4 cups of waffle batter - enough for 8 Belgian waffles. Double the recipe to make 16 waffles, or halve to make 4.

Classic Waffle Batter

Ingredients

- 300g self raising flour
- 2 teaspoon baking powder
- 2 teaspoons sugar
- 2 large free-range eggs
- 480ml milk
- 1½ teaspoons vanilla extract

Instruction

- Mix all the dry ingredients in a large bowl, then gradually beat in the egg and vanilla extract.
- Add the milk slowly, whisking constantly to keep the batter smooth.
- Prepare your waffle machine following the instructions under Making Perfect Belgian Waffles in this instruction manual.
- Once the waffle maker has reached temperature, add the batter and cook using the instructions above.

WARRANTY

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 for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the period of time listed on the Product's packaging. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to Claim

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 a Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this guarantee.