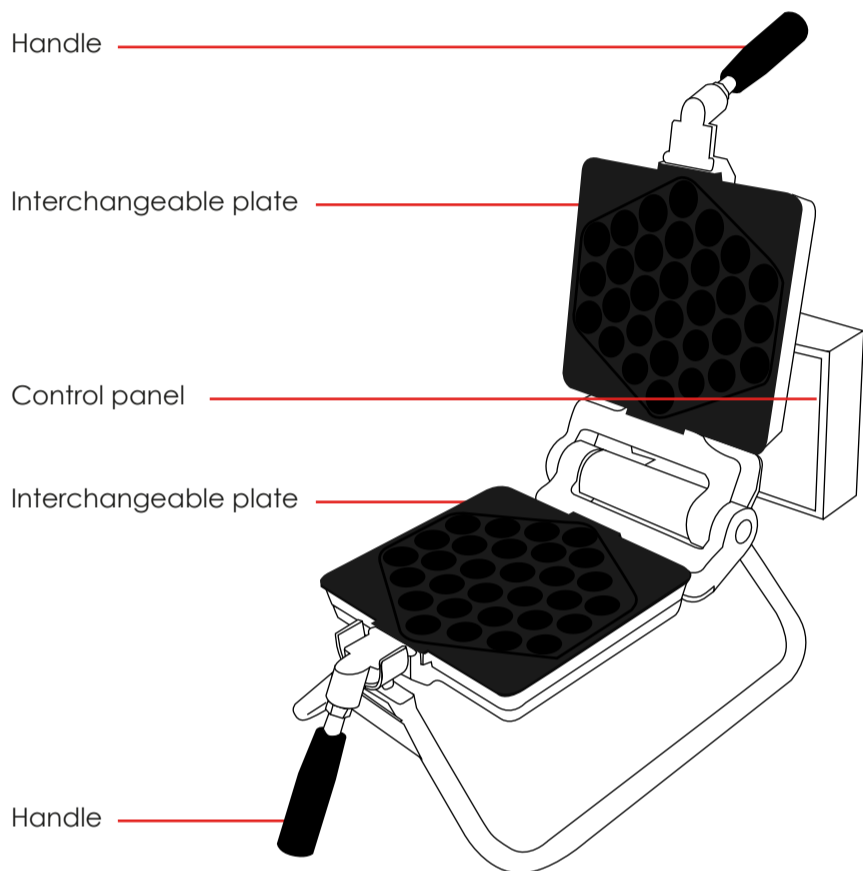


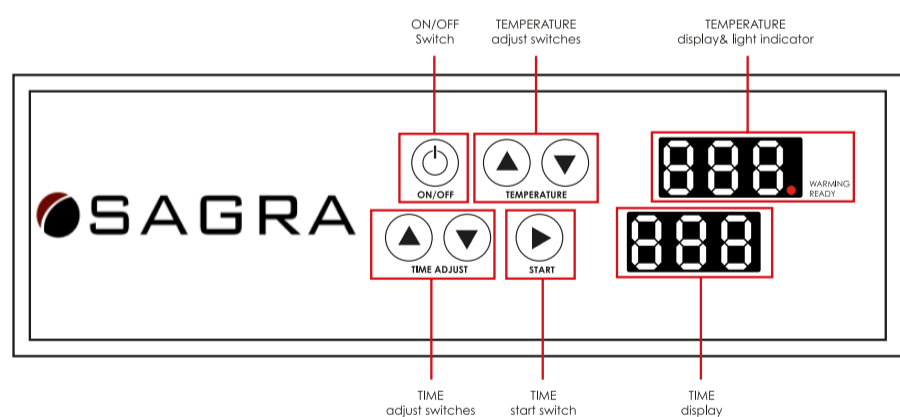
## INTRODUCING YOUR WAFFLE MAKER

Your waffle maker will come fully built and ready to use, this quick guide helps you understand your waffle maker and its components.

## UNIT



## CONTROL PANEL



## BEFORE USING FOR THE FIRST TIME

Remove all packaging materials and wipe cooking plates with a damp cloth. When your waffle maker is new you may notice a slight smoking effect or odour. This is normal with any appliance that heats up and will not reoccur. This does not affect the safety or your appliance. It is recommended that you discard the first waffle made on your new Waffle Maker.

## CHANGING WAFFLE PLATES

Changing the waffle plates on your Multi Waffle Maker is a straight forward operation. Ensure the waffle plates are cool and the Multi Waffle is not connected to the power supply, use the Spanner provided to unscrew the 4 bolts on the top and 4 bolts on the bottom housing. Remove the old plates and replace with new plates, tighten each bolt evenly. Your Multi Waffle Makers new plates are ready for use.

## USING YOUR WAFFLE MAKER

Close the waffle maker and plug into Mains wall outlet, turn the on/off switch on the side of the waffle maker to the on position. After pressing the ON/OFF switch on the Display Panel you will see the display go on, indicating that the Waffle Maker has power and is ready for preheating. The power will remain ON until you unplug the unit or switch the ON/OFF button again.

Set the temperature to 185° by pressing up or down on the temperature buttons. The temperature will be displayed on the panel.

**(NOTE) WHEN COOKING WAFFLES THE TEMPERATURE OF THE PLATES MUST ALWAYS BE OVER 170 DEGREES.**

Until your waffle maker reaches the set temperature the "warming" light will be illuminated and once your waffle maker reaches the set temperature the ready light will come on.

When the set temperature is reached the ready light will go off and on periodically, this is normal and is the Waffle Maker keeping to the desired temperature.

**DO NOT USE OIL ON THE NON STICK PLATES.**

The Multi Waffle Maker is preset to 3 minutes and 30 seconds cooking time for a standard waffle.

**(NOTE)** At the end of the cooking cycle the timer will stay at the adjusted time of the previous cycle.

Fill the measuring ladle to the rim then pour into the waffle maker.

Close your waffle maker and immediately turn anti clockwise 180°, this will automatically start the timer. Once ready turn in a clockwise direction 180° so that you can re-open your waffle maker and reset the timer automatically.

**CAUTION:** If your waffle maker is opened without re turning 180° the timer will not reset.

**CAUTION:** Opening too soon will cause unbaked waffles to split, and make them difficult to remove.

Remove waffles from the plate with a non-metallic utensil.

When not using your waffle maker, but leaving it heated on standby the lid must be kept open to avoid damaging the non stick surface.

When you are finished baking, press the ON/OFF switch to turn off your waffle maker, turn the switch on the side of the waffle maker to off and unplug the unit from the wall outlet.

## MAINTENANCE & CLEANING

**IT IS EXTREMELY IMPORTANT THAT YOU KEEP YOUR WAFFLE MAKER CLEAN AND WELL MAINTAINED AFTER EVERY USE!**

### Daily cleaning process:

Wet a cloth and wring out any excess water. Reduce the temperature of the waffle maker to 100 degrees and place the damp cloth between the plates and rotate to turn on the timer.

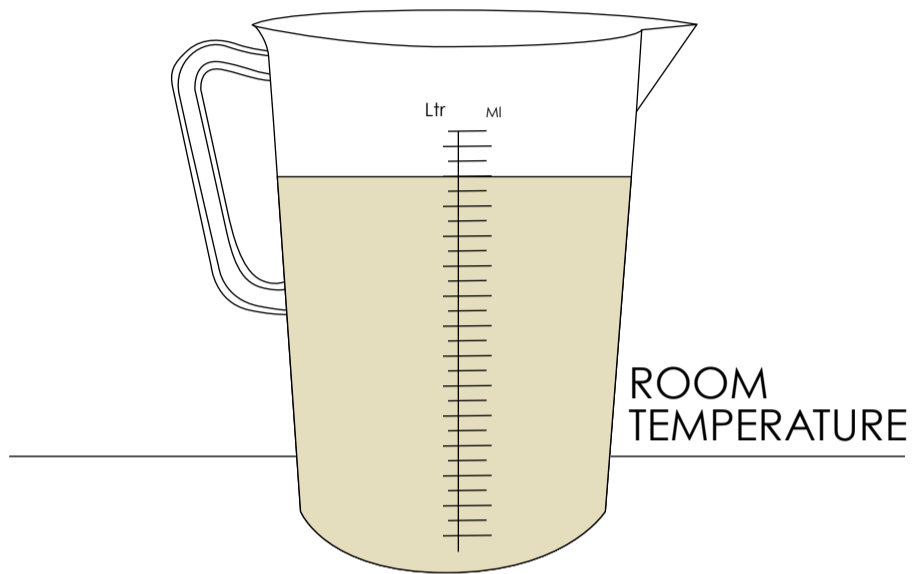
This will steam clean the plates. Once the timer beeps open the plates and use the cleaning brush to wipe away any excess oil and stuck on mix. Repeat this process again for a second time.

After cooling any excess crumbs or oils can be wiped away with a paper towel.

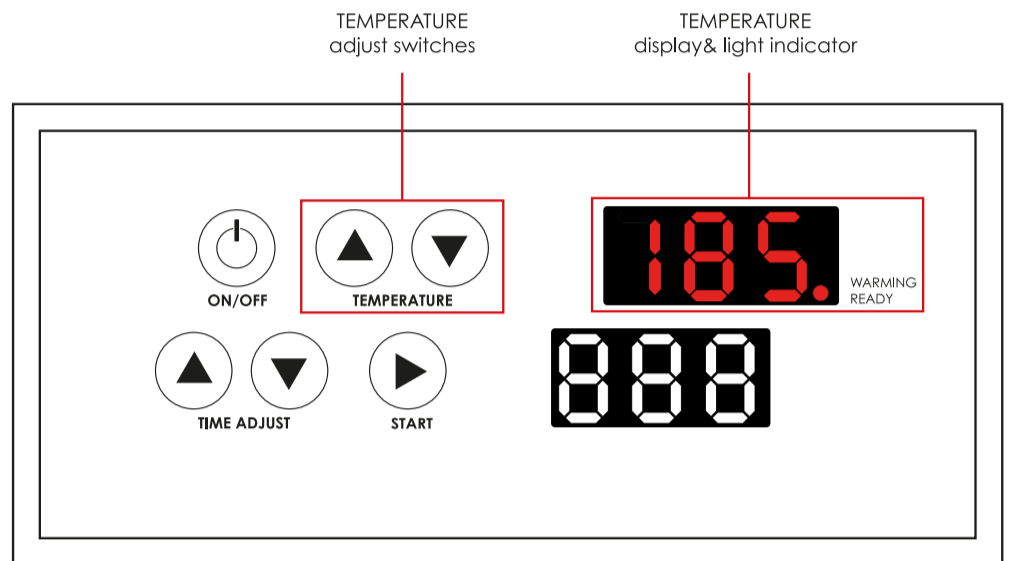
Wipe your waffle maker housings with a soft cloth. A little metal polish suitable for stainless steel may be occasionally used on the top housing.

**DO NOT USE ANY ABRASIVE SCOURING PADS OR STEEL WOOL, AS THIS WILL DAMAGE THE NON STICK COATING.**

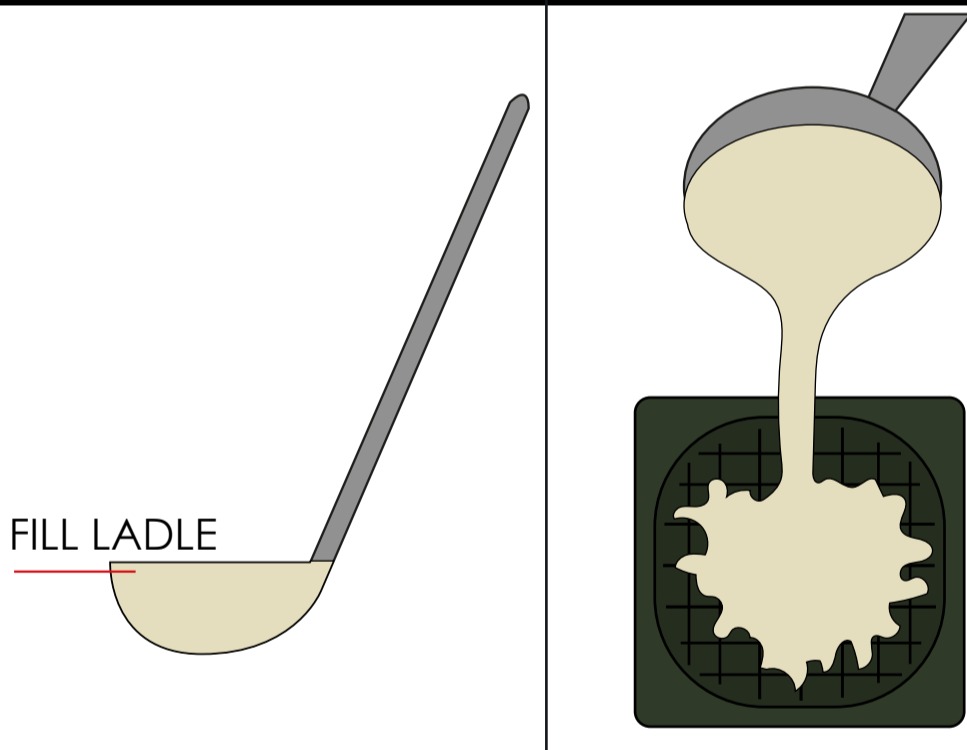
**1. USE WAFFLE MIX AT ROOM TEMPERATURE (20°C-25°C) DO NOT USE DIRECT FROM THE REFRIDGERATOR**



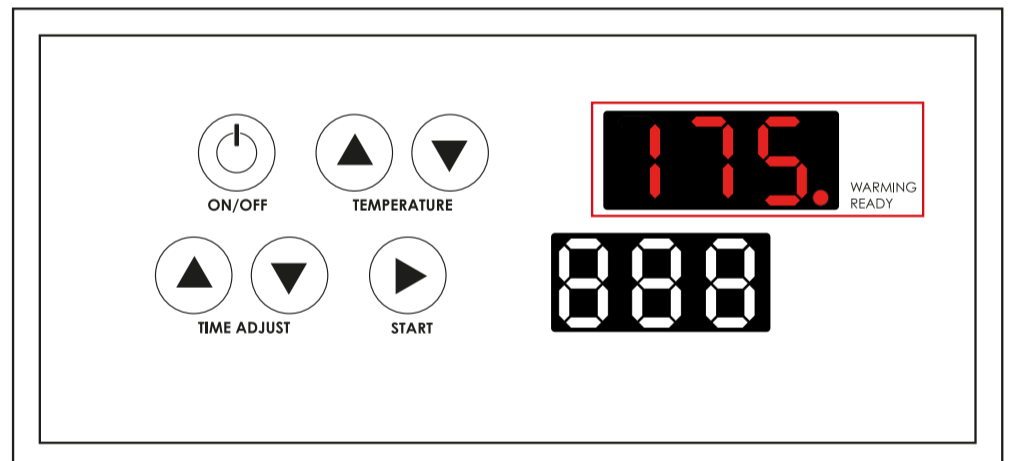
**2. SET THE TEMPERATURE TO 185°C BY PRESSING UP OR DOWN ON THE TEMPERATURE BUTTONS.**



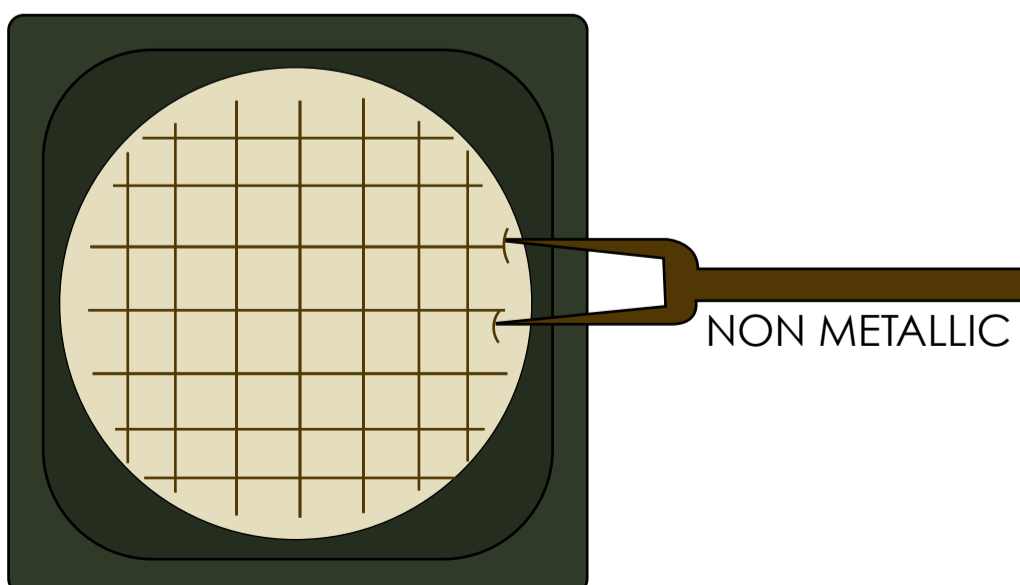
**3. FILL A MEASURING LADLE WITH THE CORRECT AMOUNT OF WAFFLE MIX FOR YOUR PLATE.**



**4. WHEN COOKING WAFFLES THE TEMPERATURE OF THE PLATES MUST ALWAYS BE OVER 170°C DEGREES.**

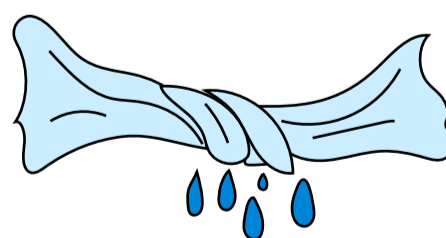


**5. REMOVE WAFFLES FROM THE PLATE WITH A NON-METALLIC UTENSIL.**

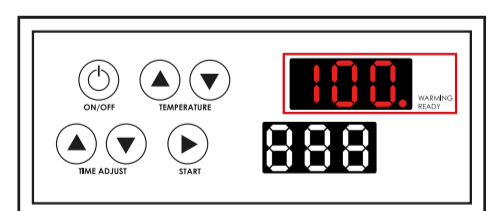


**6. DAILY CLEANING PROCESS**

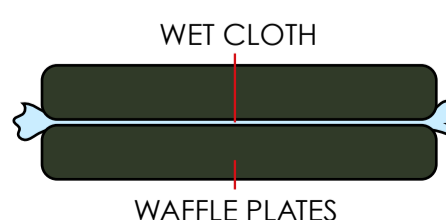
**1. Wet a cloth and wring out any excess water.**



**2. Reduce the temperature of the waffle maker to 100°C**



**3. Place the damp cloth between the plates and rotate to turn on the time.**



**4. This will steam clean the plates.**

Once the timer beeps open the plates and use the cleaning brush to wipe away any excess oil and stuck on mix.

Repeat this process again for a second time.