

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the waffle maker from the mains power supply and allow to cool fully.

STEP 1: Wipe the waffle maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel or nonabrasive scourer.

Do not immerse the waffle maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the waffle maker, as this could damage the surface.

Note: The waffle maker should be cleaned after every use.

Note: Do not overfill the wells; the batter will expand whilst cooking. It is recommended to fill each well by $\frac{2}{3}$.

Always preheat the non-stick coated cooking plates before starting to cook. During use the green ready indicator light will cycle on and off to indicate that the waffle maker is maintaining the temperature.

Caution: Exercise caution during cooking; the waffle maker will emit steam.

Warning: The waffle maker and cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

Hints and Tips

1. Avoid spillage by adding ingredients into the centre of each well.
2. If using a batter, slowly pour a small amount into the non-stick coated cooking plates and wait for it to distribute evenly before adding more, to avoid the risk of overfilling.
3. Sieving dry ingredients, such as flour, will help to ensure a smooth consistency and avoid any lumps.
4. Avoid opening the waffle maker during cooking, as it will allow heat to escape.
5. The best indicator as to when waffles are ready is when steam stops escaping from the waffle maker.
6. Always use butter or cooking oil to precondition the non-stick plates. Not only will this help to protect the non-stick coating, it will also make it easier to remove the finished waffles.
7. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
8. If short of time, prepare the ingredients ahead of time so that all that is left to do is cook the waffles.

Basic Waffles

Ingredients

280 g plain flour
2 large eggs (separated)
500 ml milk
125 ml vegetable oil
3 tbsp sugar
1 tbsp baking powder
1 tsp vanilla extract
1 tsp cinnamon
½ tsp salt

Method

Install the non-stick waffle plates and preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Sift the flour and baking powder into a large bowl, then stir in the sugar, salt and cinnamon.

In a separate bowl, beat the egg whites until stiff peaks are formed, then set aside.

In a third bowl, mix the egg yolks, vegetable oil, milk and vanilla extract.

Add the yolk mixture to the dry ingredients and mix well. Fold in the egg whites to form a smooth, thick batter.

Carefully pour the batter into the wells of the cooking plates. Fill each well by $\frac{2}{3}$. Close the waffle maker and bake for approx. 5–6 minutes or until golden.

Carefully remove the waffles using a heat-resistant plastic or wooden spatula.
Serve immediately with desired toppings.