

## Waffle Maker SWE 1200 A1

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 **Waffle Maker**  
 Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

# WAFFLE MAKER

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## 1. Intended Use

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This appliance is intended for baking waffles for household use. It is not intended for the preparation of other foods nor for commercial or industrial purposes.

## 2. Technical data

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Voltage : 220-240 V / ~ 50 Hz

Power consumption : 1200 W

## 3. Items supplied

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- Waffle maker
- Operating manual
- Recipe book

After unpacking, remove all packing materials or protective foils from the appliance.

## 4. Appliance description

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- ① Control knob
- ② Operating lamp (red / green)
- ③ Hand grip

## 5. Safety instructions

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### **⚠ To avoid potentially fatal electric shocks:**

- Ensure that the appliance never comes into contact with water when the plug is inserted into a mains power socket, especially if it is being used in the kitchen or close to sources of water.
- Ensure that the power cable never gets wet or moist when the appliance is in use. Place the power cable such that it cannot be squashed or damaged in other ways.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Always pull the plug out of the power socket after use. Simply switching the appliance off is not sufficient, as it remains under power for as long as the plug is inserted into the power socket.
- Do not use an external timing switch or a separate remote control system to operate the appliance.

### **⚠ To avoid the risks of fire or injury:**

- Parts of the appliance will become hot during operation; you should hold the appliance only by the grip. The control knob can also become hot after a certain amount of operation – for this reason, it is best to wear oven mitts.
- Baked foods can burn! Therefore, never place the appliance under flammable objects, especially flammable curtains.
- Never leave the appliance unattended when it is in use.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used. Children should be supervised to ensure that they do not play with the appliance.

- Very hot steam clouds can escape when opening the lid. It is thus best to wear oven mitts when opening the appliance.

## 6. Preparing the waffle iron

Before taking the appliance into use check to ensure that the appliance, the power plug and the power cable are all in a serviceable condition and that all packaging materials have been removed.

First clean the appliance as described chapter 8.

Lightly grease the baking surfaces with butter, margarine or oil that is suitable for baking. This will help better loosen any production residues perhaps remaining on the baking surfaces.

Heat the appliance briefly to the maximum temperature (Position 4) with the lid closed.

### **i Note:**

On this first use the development of a light odour may occur, caused by production residues (a slight smoke development is also possible). This is normal and stops after a short time. Provide for sufficient ventilation. Open a window, for example.

1. To do this, insert the plug into a mains power socket and turn the control knob **1** all the way to the right.
  2. The red operating lamp **2** glows all the time when the plug is connected to a mains power socket. The green operating lamp **2** glows as soon as the programmed temperature has been reached.
- Remove the power plug and, with the lid open, allow the appliance to cool down .

Clean the appliance again as described under 8. The waffle iron is now ready for use.

## 7. Baking waffles

When you have prepared a batter for the waffle iron according to your recipe book:

1. Heat the appliance with the lid closed. For this, insert the plug into a mains power socket and turn the control knob **1** to position 3. The further you turn the control knob **1** to the right, the darker the waffles will be after baking.
2. As soon as the green operation lamp **2** glows, the appliance is hot!

- Grease the hot baking surfaces lightly with butter, margarine or oil that is suitable for baking. By doing this you will achieve better baking results and the waffle can be more easily lifted from the baking surfaces.
- Spread the batter evenly across the bottom baking surface. To determine the correct amount of batter, fill it with batter until the batter lightly touches the edge of the baking area. If necessary, increase or decrease the amount of batter used in the next waffle. Ensure that the batter does not run over the edge of the baking surface. Now close the lid.
- You can open the lid to check the baking result after 2 minutes at the earliest. Opening the lid earlier will only tear the waffle.
- The waffles are ready after about 3 minutes.

### **i Note:**

As the ideal level of browning is wholly dependent on personal taste and the constituency of the batter, the baking time can vary: Therefore, bake the waffles until your own desired level of browning has been achieved. You can determine the level of browning either by adjusting the control knob **1** or through the baking time. In this way, the waffles can be baked from a golden yellow to a crispy brown.

- When removing the waffles, be sure not to accidentally damage the coating of the baking surfaces. If you do, it will be harder to separate the waffles from the surfaces.

**i Note:**

If you want to reheat cold waffles, use the temperature gradient points in addition to Level 1 on the control knob **1**. Do not place any fresh batter on the baking surfaces as these temperatures are suitable for reheating only, NOT for baking.

- After baking the last waffle, remove the plug from the mains power socket and allow the appliance to cool with the lid up.

## 8. Cleaning and care

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**⚠ Warning:**

Never open the casing of the appliance. There are no user-serviceable elements inside. When the casing is open, there is the risk of receiving a fatal electrical shock. Before cleaning the appliance, remove the power plug from the wall socket and allow the device to cool down completely.

**⊘ Warning:**

Under no circumstances may the components of the appliance be submerged in water or other liquids! There would be the risk of a fatal electric shock upon the next use of the appliance should moisture be present in the voltage conducting elements .

- First of all, clean the baking surfaces with a dry paper towel to soak up the grease residue.
- Then clean all surfaces and the power cable with a lightly moistened dish cloth. Always dry the appliance well before using it again.

**⚠ Attention!**

Do not use detergents or solvents. These could not only cause damage to the appliance, they can also leave traces that could be baked into the next waffles.

**In the case of stubborn residues:**

- NEVER make use of hard objects. These could damage the coatings of the baking surfaces.
- It is better to lay a wet dish cloth on the encrusted residues in order to soften them.

## 9. Storage

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Allow the appliance to cool down completely before putting it into storage.

Wind the power cable around the retainer at the base of the appliance.

Store the appliance in a dry location.

## 10. Disposal

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**Do not, under any circumstances, dispose of the appliance with household refuse. This appliance is subject to the provisions of European Directive 2002/96/EC.**

Dispose of the appliance through an approved disposal centre or at your community waste facility.

Observe the currently applicable regulations.

In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

## 11. Importer

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KOMPERNASS GMBH  
BURGSTRASSE 21  
44867 BOCHUM, GERMANY

[www.kompernass.com](http://www.kompernass.com)

## 12. Warranty and service

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The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

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