

KAMBROOK

LITTLE CHEFS



SUNNY HUNNY
WAFFLE MAKER

KLC2WF

INSTRUCTION BOOKLET

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Little Chef Waffle Maker

- Carefully read all instructions before operating the Waffle Maker and save for future reference.
- Remove any packaging material and promotional labels before using the Waffle Maker for the first time.
- Do not place the Waffle Maker near the edge of a bench or table during operation. Ensure the surface is dry, level and free of water, flour, etc.
- Do not place the Waffle Maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using the Waffle Maker, provide adequate air space above and on all sides of the appliance for air circulation.
- Do not attempt to operate the Waffle Maker by any method other than those described in this booklet.
- Always operate the Waffle Maker on a heat-resistant level surface.
- Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not use on a sink drain board.
- When operating the Waffle Maker, ensure the power cord is kept away from any heat source including the surface of the Waffle Maker. Ensure the power cord does not become trapped between the lid and base of the Waffle Maker.
- Always ensure the Waffle Maker is turned off at the power outlet and the cord is unplugged before attempting to move the Waffle Maker, when not in use, if left unattended and before disassembling, cleaning or storing.
- This Waffle Maker is not intended to be operated by means of an external timer or separate remote control system.
- Do not place anything on top of the Waffle Maker when the lid is closed, when in use and when stored.
- The temperature of accessible surfaces will be high when the Waffle Maker is operating and for some time after use.
- Do not touch hot surfaces. Use the handles to lift and open the top plate.
- Remove the waffles with a heatproof plastic spatula or tongs.
- Do not use sharp objects or utensils inside the Waffle Maker as they may scratch or damage the interior surface.
- Do not operate the Waffle Maker continuously for more than 30 minutes.
- Allow the Waffle Maker to rest for 30 minutes between each use.
- Always keep the Waffle Maker clean. Follow the cleaning instructions provided in this book.
- Do not leave the Waffle Maker unattended when in use.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning the Waffle Maker.

Important Safeguards For All Electrical Appliances

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The 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.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Waffle Maker

1. Non-stick coating ensures the appliance is easy to clean and allows waffles to be easily removed
2. Heart-shaped waffle heating plate
3. Powerful 1100 watts cooks 3 tasty waffles in 2 minutes
4. Paddle pop stick slots

Not Shown

- Red 'POWER' light indicates when the waffle maker is heating
- Green 'READY' light indicates when the waffle maker has reached the correct temperature and is ready to use
- Cord wrap



Using Your Waffle Maker

Before First Use

Remove any packaging material and promotional labels. Wipe the cooking plates with a soft damp cloth and dry thoroughly.

Season the cooking plates with a little vegetable oil and rub off the excess with absorbent paper. Do not use spray-on coatings as these will affect the performance of the non-stick surface on the cooking plates. After this initial seasoning, there is no need to grease the plates after each use.

When using the waffle maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

1. Insert the plug into a 230V or 240V power point. Close the lid and switch the power on at the power outlet. The red 'POWER' light will illuminate.
2. Allow the appliance to preheat for approximately 4 to 5 minutes. When the green 'READY' light comes on, the waffle maker is ready to use.
3. Open the lid and spoon 1 tablespoon of prepared batter evenly into each waffle mould unless another amount is specified in the recipe. Do not overfill moulds.
4. Close the lid, during the baking process.

NOTE: The lid must be closed at all times when baking. The non-stick cooking plates and lid become very hot. Open the lid using the handle only.

5. Allow waffles to cook for approximately 2 minutes or until cooked and golden brown. Remove waffles with a heat proof plastic spatula or tongs. Place waffles on a wire rack to cool or as instructed in the recipes.

NOTE: Do not use metal utensils as these may scratch the non-stick finish of the cooking plates.

TIP: Each waffle mould is designed with a slot to suit a paddle pop stick which, when inserted once the batter is spooned in the mould, is a fun way to create a waffle pop.



Fig. 1

Care, Cleaning and Storage

Before Cleaning

Ensure that the waffle maker is switched off by turning the power off at the power outlet and then removing the plug from the power outlet.

Allow the waffle maker to cool slightly; the appliance is easier to clean when slightly warm.

Always clean your waffle maker after each use to prevent a build up of baked-on foods.

To Clean the Cooking Plates

Wipe cooking plates with a soft damp cloth. Dry thoroughly. If baked-on food is difficult to remove, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the cooking plates.

NOTE: Do not use spray on nonstick coatings as this will affect the performance of the non-stick surfaces on the cooking plates.

To Clean the Exterior

Wipe with a soft damp cloth and dry thoroughly with a soft dry cloth.

NOTE: Do not immerse any part of the waffle maker in water or any other liquid.

Storage

Before storage, ensure that the appliance is switched off by turning off at the power outlet and then removing the plug from the power outlet. Ensure the appliance is completely cool, clean and dry.

Wrap the cord tightly around the cord storage. Store the appliance upright on the bench or in a convenient cupboard. Do not place anything on top of the appliance during storage.

Recipes

Recipes

Traditional Waffles

Makes 12 waffles

1 cup self-raising flour, sifted
1 egg, separated
½ cup milk
⅓ cup water
45g butter, melted
1 tablespoon caster sugar

1. Preheat waffle maker until the green ready light illuminates.
2. In a bowl, mix the flour, egg yolk, milk, water and butter until combined.
3. Whisk the egg white with the sugar and then fold into waffle batter.
4. Pour 1 tablespoon of mixture onto each waffle plate.
5. Place the lid down for 2min. Remove with silicone tongs.

Strawberry Waffles

Makes 12 waffles

1 cup self-raising flour, sifted
1 tablespoon caster sugar
1 egg, separated
½ cup milk
⅓ cup water
6 strawberries, diced
45g butter, melted

1. Preheat waffle maker until the green ready light illuminates.
2. In a bowl, mix the flour, sugar, egg yolk, milk, water, strawberries and butter until combined.
3. Whisk the egg white and fold into waffle batter until just combined.
4. Pour 1 tablespoon of mixture onto each waffle plate.
5. Place the lid down for 2min. Remove with silicone tongs.

Chocolate Waffles

Makes 12 waffles

1 cup self-raising flour, sifted
1 tablespoon caster sugar
1 egg, separated
½ cup milk
½ cup water
2 tablespoons cocoa powder
70g chocolate chips
45g butter, melted

1. Preheat waffle maker until the green ready light illuminates.
2. In a bowl, mix the flour, sugar, egg yolk, milk, water, cocoa, chocolate and butter until combined.
3. Whisk the egg white with the sugar and then fold into waffle batter.
4. Pour 1 tablespoon of mixture onto each waffle plate.
5. Place the lid down for 2min. Remove with silicone tongs.

Banana and Honey Waffles

Makes 12 waffles

1 cup self-raising flour, sifted
1 tablespoon caster sugar
1 egg, separated
½ cup milk
½ cup water
3 teaspoons honey
1 teaspoon vanilla essence
½ cup banana, diced
45g butter, melted

1. Preheat waffle maker until the green ready light illuminates.
2. In a bowl, mix the flour, sugar, egg yolk, milk, water, honey, vanilla, banana and butter until combined.
3. Whisk the egg white with the sugar and then fold into waffle batter.
4. Pour 1 tablespoon of mixture onto each waffle plate.
5. Place the lid down for 2min. Remove with silicone tongs.

Raspberry and Lime Waffles

Makes 12 waffles

1 cup self-raising flour, sifted
1 tablespoons caster sugar
1 egg, separated
½ cup milk
½ cup water
½ cup raspberries
2 teaspoon raspberry jam
½ teaspoon lime rind
45g butter, melted

1. Preheat waffle maker until the green ready light illuminates.
2. In a bowl, mix the flour, sugar, egg yolk, milk, water, raspberries, jam, rind and butter until combined.
3. Whisk the egg white with the sugar and then fold into waffle batter.
4. Pour 1 tablespoon of mixture onto each waffle plate.
5. Place the lid downfor 2min. Remove with silicone tongs.

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