

mellerware®

E X E C U T I V E
W A F F L E M A X W A F F L E M A K E R



complies with
INTERNATIONAL
IEC60335
SAFETY SPECIFICATIONS

m
1000W

2 YEAR
GUARANTEE

Model:
27300

PLEASE READ ALL INSTRUCTIONS BEFORE USE

2 year guarantee

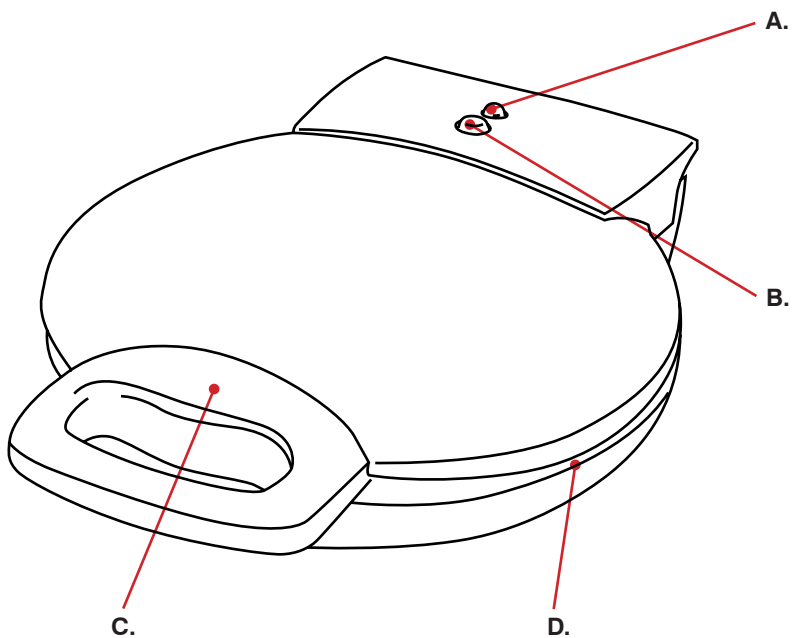


Dear customer,

Many thanks for choosing to purchase a MELLERWARE brand product. Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.

DESCRIPTION:

- A - Red indicator light
- B - Green indicator light
- C - Heat-insulated handle
- D - Upper waffle plate connected to lower waffle plate





SAFETY INSTRUCTIONS:

- This appliance is not suitable for use by children.
- Children should be supervised to ensure that they do not play with the appliance.
- 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.
- **WARNING:** the appliance gets very hot during operation. Refrain from touching any hot surfaces. Use the handles only. Beware of the danger of scalding from any steam emitted.
- Do not attempt to operate the appliance if:
 - The appliance, power cord or plug shows any signs of damage.
 - The appliance has been dropped.
- Remove the plug from the wall socket:
 - When the appliance is not in use.
 - In the event of any malfunction during use.
 - Before undertaking any cleaning task. (Allow appliance to cool down completely!)
 - When removing the plug from the wall socket, do not pull or tug on the power cord. Remove the plug by hand directly from the wall socket.

CAUTION: Allow appliance to cool down completely before undertaking any cleaning task or before storage.

- Ensure that the plug fits correctly into the wall socket. Do not try to alter the plug. Do not use plug adaptors.
- Ensure that the voltage supply of the wall socket corresponds with the voltage on the rating label.
- Ensure that the power cord does not touch the hot surfaces of the appliance, or come into contact with any other hot, sharp or rough surfaces or objects.
- Do not allow the power cord to hang over any edges.
- Use this appliance on a flat, smooth, stable surface away from surrounding objects.
- Do not place or use the appliance or power cord on or near hot surfaces (e.g. stove plates) or open flames.
- Use the appliance on a heat resistant surface. Do not place the appliance beneath a curtain or wall cabinet.
- This appliance is intended for household use only, not for commercial or professional use.
- This appliance may not be used outdoors.
- Do not use this appliance for anything other than its intended purpose.
- Do not touch the plug, power cord or appliance with wet hands.
- Do not immerse the appliance, power cord or plug in water or any other liquid. Do not place the appliance under running water.
- Do not attempt to dismantle or repair this appliance. This could be dangerous and may result in an injury or electric shock. Take the appliance to an authorised service centre and seek advice.

INITIAL USE:

- Before you start baking for the first time, grease the non-stick coated cooking plates lightly with a small amount of oil or fat, and let the appliance heat up for about 5 minutes with the cooking plates closed. This will remove the smell typically encountered when first switching on the appliance. Please ensure sufficient ventilation.
- Clean the waffle maker afterwards as described in "Cleaning and Care".
- Some smoke may be emitted from the appliance for the first use, this is normal as some of the manufacturing residue is burnt away.



HOW TO USE YOUR WAFFLE MAKER:

- Insert the plug into the wall socket. Ensure that the voltage supply of the wall socket corresponds with the voltage supply on the rating label.
- After a short heating period of approx. 5 minutes, the green light illuminates, indicating the appliance is ready for use. The green pilot light illuminates once the temperature has been reached.
- Place the prepared waffle dough on the lower cooking plate and gently close the upper cooking plate.
- Press both cooking plates together.
- The light comes on again. Cooking time is generally 4-5 minutes, depending on the ingredients and capacity of the filling.
- The waffle is ready when the light goes off.
- Open the appliance and remove the waffle.
- In order to prevent the non-stick cooking plates from being damaged do not use sharp or pointed objects while removing the waffles.
- Remove the plug from the wall socket after use and allow the appliance to cool down completely.

CLEANING AND CARE:

CAUTION: Allow appliance to cool down completely before undertaking any cleaning task or before storage.

- Before cleaning, remove the plug from the wall socket. Allow the appliance to cool down with the cooking plates open. This will allow the plates to cool down faster.
- Do not immerse the appliance, power cord or plug in water or any other liquid. Do not place the appliance under running water.
- The appliance requires little maintenance. Clean the outside surface with a soft damp cloth only and a few drops of washing up liquid. Rinse with a clean soft damp cloth and allow to dry before storage or reuse.
- The non-stick-coated plates can also be cleaned with a soft damp cloth and a few drops of washing up liquid or a soft brush. Rinse with a clean soft damp cloth and allow to dry.
- Do not use harsh abrasive cleaners.

RECIPES:

WAFFLES

250 g plain flour
250 g sugar
250 g butter or margarine -
4 eggs
Vanilla sugar according to taste
1 pinch of salt.

- Mix the flour with the sugar.
- Add the margarine or melted butter and the 4 egg yolks.
- Mix well.
- Beat the egg whites with a pinch of salt until stiff.
- Add them to the mixture.
- Leave the batter for at least 3 hours.



BRUSSELS WAFFLES

250 g flour
100 g soft butter
15 g yeast mixed with lukewarm milk and a little sugar
3 eggs with the whites beaten until stiff
375ml lukewarm milk.

- Place the flour in a dish.
- Position the flour in the shape of a ring (O) doughnut.
- Pour the lukewarm milk in the centre of the flour.
- Beat well and add the egg yolks.
- Pour in the softened butter or margarine, then add the yeast & beaten egg whites.
- Allow the batter to rise for approx. 45 minutes.
- Completely cover the cooking plates with the mixture.
- The batter should have the same characteristics as that of pancake batter.

After baking: sprinkle the waffles with fine granulated sugar or cover with whipped cream or jam according to taste desire.

CHANTILLY WAFFLES

4 egg yolks
100 g flour
125 g milk
100 g melted butter
2 packets vanilla sugar
1 teaspoon baking powder
1 pinch of salt
6 egg whites.

- Beat together the egg yolks and the cold milk.
- Add the flour slowly with the baking powder and then add the melted butter.
- Add the vanilla sugar, the salt and the egg whites, which should be beaten until stiff.
- Pour the batter onto the cooking plates.

Once the waffles have cooled, add whipped cream and fruit.

GUIDELINES FOR PROTECTION OF THE ENVIRONMENT

This appliance should not be put into the domestic garbage at the end of its useful life, but must be disposed of at a central point for recycling of electric and electronic domestic appliances.

The materials used in this appliance can be recycled. By recycling used domestic appliances you contribute positively to the protection of our environment.

Ask your local authorities for information regarding the point of collection.



creative housewares

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