

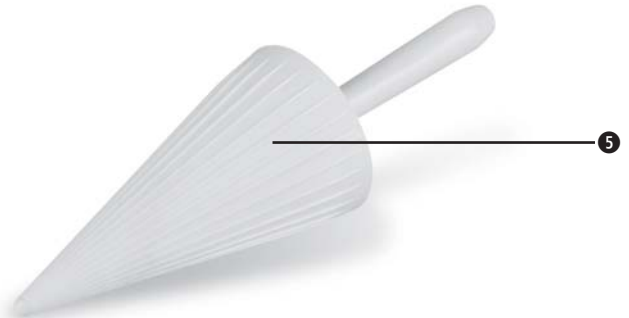
### Waffle Cone Maker

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GB **Waffle Cone Maker**  
IE **Operating instructions**  
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ID-Nr.: KH1123-12/09-V3



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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 CONE MAKER KH 1123

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## Intended use

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This appliance is intended for baking waffle-croissants in a domestic environment. It is not intended for the preparation of other foods nor for commercial or industrial purposes.

## Technical data

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Voltage : 220-240 V / ~ 50 Hz

Power consumption : 1200 W

## Items supplied

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- Waffle Cone Maker
- Cone shaper
- Operating Instructions

## Appliance description

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- ① Operating lamp (red / green)
- ② Temperature regulator
- ③ Cable retainer
- ④ Upper grip
- ⑤ Cone shaper

## Safety information

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### **To avoid life-threatening electric shocks:**

- Ensure that the appliance never comes into contact with water when the plug is inserted into a power socket, especially if it is being used in the kitchen and close to the sink.
- Ensure that the power cable never becomes wet or damp during operation. Lay the cable such that it does not get clamped or otherwise damaged.
- 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.

 NEVER submerge any parts of the appliance in water or other liquids! This will incur the risk of a potentially fatal electrical shock if residual liquid comes into contact with live components.

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

- Parts of the appliance will become hot during operation; therefore you should hold the appliance only by the grip. The temperature regulator ② can also become hot after a certain amount of operation – it is therefore best to wear oven mitts.
- Pastry can catch fire! Thus, DO NOT place the appliance under inflammable objects, especially curtains and drapes.
- Never let the appliance work without supervision.
- Do not use an external timing switch or a separate remote control system to operate the appliance.

- 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.

**i** Note: If you place the temperature controller **2** at "0", the green operating lamp **1** glows constantly. Use this setting to check that the green operating lamp **1** is functioning correctly. In this position the appliance will not be heated up.

3. Remove the power plug and, with the lid open, allow the appliance to cool down.
4. Clean the appliance again as described in the chapter "Cleaning and Care". The Waffle-Cone Maker is now ready for use.

## Before the First Use

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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 of all, clean the appliance as described in the chapter "Cleaning and Care".

Heat the appliance briefly to the maximum temperature with the lid closed:

1. For this, insert the plug into a power socket and turn the temperature regulator **2** to position "4".
2. The red operating lamp **1** glows for as long as the plug is connected to the mains power source. The green operating lamp **1** glows as soon as the appliance has reached the adjusted temperature.

**i** Note: On the first use the generation of a slight smell can occur, due to residues from the production. It is completely harmless and disperses after a short time. Provide for sufficient ventilation, for example, open a window.

## Baking Waffle-Cones

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When you have prepared a mixture for the Waffle-Cone Maker, one such as those in the recipes given in this booklet:

- 1 Heat the appliance up with the lid closed. For this, insert the plug into a power socket and turn the temperature regulator **2** to about position 3. As soon as the green operating light **1** glows, the appliance is sufficiently warmed up!

**i** Note: It can happen that during the baking process the green operating lamp **1** briefly goes out briefly and then lights up again. This means that the adjusted temperature had fallen, the appliance then automatically heats itself back up to the required temperature.

2. Open the Waffle-Cone Maker with the upper grip **4**.

### **!** Important!:

When it is hot, take hold of the Waffle-Cone Maker only by the upper grip **4**. Risk of Burns!

3. Grease the hot baking surfaces lightly with butter, margarine or an oil that is suitable for baking.
4. Place ca. 2 - 3 tablespoons of batter in the middle of the lower baking surface and close the lid.

**i** Note: Make certain that the batter does not run over the edge of the baking surface. Should it be necessary, increase or decrease the amount of batter for the next waffle-cone.

5. Then press the lid down with light pressure on the upper grip **4**. To obtain an optimal baking result, we recommend lightly pressing the lid down for approx. 1 minute.

6. After no less than 1 minute you can open the lid to check the baking result. Opening the lid earlier will only tear the waffle-cones.

- The waffle-cones are ready after about 3 minutes. You can determine the level of browning either by adjustment of the temperature regulator **2** or by means of the baking time. In this way, the waffles can be baked to a golden yellow or a crispy brown.

7. When the waffle-cone is ready, open the lid.

### **⚠ Risk of Burns:**

The waffle-cone and the appliance are very hot! Do not touch the baking surfaces! Use a wooden spatula to take the waffle-cone out of the appliance.

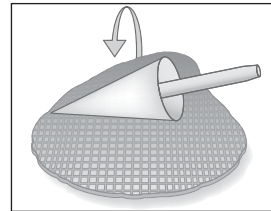
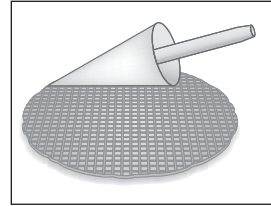
8. Remove the waffle-cone **before it has cooled down** and place it on a clean and level surface. Cut off the protruding scraps of pastry so that the waffle cone is uniformly round.

**i** Note: You can only shape the waffle cone when the baked waffle is still hot. The waffle becomes hard as soon as it has cooled down.

### **⚠ Risk of Burns:**

The waffle-cone and the appliance are very hot! Use for example a clean kitchen towel to take hold of the waffle-cone when shaping it.

9. Lay the cone shaper **5** at the edge of the waffle-cone and roll the cone shaper **5** over the whole of the waffle-cone so that waffle-cone itself is rolled up. This will create the typical cone shape.



10. Allow the waffle cone to cool down on the cone shaper **5**.

11. After baking the last waffle-cone remove the plug from the power socket and allow the appliance to cool with the lid open.

## Cleaning and Care

### **⚠ Important!:**

Never open the casing of the appliance. There are no operating elements inside. When the casing is open, there is the risk of receiving a fatal electrical shock. Before cleaning the device, ...

- Remove the power plug from the wall socket and allow the device to cool down completely.

**⊗** Never submerge any parts of the device 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.
- Clean the cone shaper **5** with warm water and a mild washing-up liquid.
- Do not use detergents or solvents. They could not only damage the appliance, they can also leave traces that would be baked into the next waffle-cones.

### In the case of stubborn residues:

- Under no circumstances should you use hard or metallic objects. These could damage the coatings of the baking surfaces.
- It is better to lay a wet wash cloth on the encrusted residues in order to soften them.

## Basic recipe

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250 g sugar  
 125 g butter  
 2 eggs  
 250 ml warm water  
 250 g flour

Liquefy the butter and whisk it together with the sugar, eggs and water.

With continual stirring, add the flour.

You can add various flavours to the basic recipe.

Simply blend in, as desired, rum, lemon or vanilla aroma or perhaps anise spice to the mixture.

The mixture should spread across the baking surface by itself. Should the mixture still be too firm, add a little water.

The waffle-cones are best stored in an air-tight tin.

This will keep them fresh and crispy for longer.

## Storage

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

Wind the power cable around the cable retainer

**3** on the bottom of the appliance.

Store the appliance in a dry location.

## Disposal

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**Do not dispose of the appliance in your normal domestic waste. This appliance is subject to the European Guidelines 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.

## Importer

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## 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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