

## Waffle Maker SDW 1200 A1

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 **Waffle Maker**  
 Operating instructions



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

# WAFFLE MAKER

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## 1. Intended Use

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This appliance is intended for baking waffles in a domestic environment. 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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- Double Waffle Machine
- Operating manual

## 4. Appliance description

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- ❶ Operating light (red / green)
- ❷ Browning regulator
- ❸ 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 power plug is inserted into a wall socket, especially if it is being used in the kitchen and close to the sink.
- 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.
- Always remove the power plug from the wall socket after use.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.

### **⚠ 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 browning regulator can also become hot after a certain amount of operation – it is therefore best to wear oven mitts.
- Pastry can catch fire! 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.
- Do not use an external timing switch or a separate remote control system to operate the appliance.

## 6. Before the first usage

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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 clean the appliance as described chapter "8. Cleaning and care".

Lightly grease the baking surfaces with butter, margarine or oil that is suitable for baking.

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

1. To do this, insert the power plug into a wall socket and slide the browning regulator **2** all the way to the right.
  2. The red operating light **1** glows as long as the power plug is in the socket. The green operating light **1** glows as soon as the appliance is sufficiently warmed up
- Remove the power plug and, with the lid open, allow the appliance to cool down .

Clean the appliance again as described under "8. Cleaning and care". The Waffle Machine is now ready for use.

## 7. Baking waffles

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When you have prepared a pastry that is intended for baking in the waffle machine:

1. Heat the appliance up with the lid closed. For this, insert the plug into a mains power socket and slide the browning regulator **2** to heating level 4
2. As soon as the green operating light **1** glows the appliance is sufficiently warmed up.

- Grease the hot baking surfaces lightly with butter, margarine or oil that is suitable for baking.
- Spread the pastry evenly over the lower baking surface. To determine the correct amount of pastry, fill it until the pastry lightly touches the edge of the baking area. If necessary, increase the amount of pastry used in the next waffle. Make certain that the pastry does not run over the edge of the baking surface. Now close the lid.
- After 2 minutes at the earliest you can open the lid to check the baking result. Opening the lid earlier will only tear the waffle.
- After about three minutes the waffle is baked

### **i Note:**

As the ideal level of browning is very dependent on personal taste and the type of pastry, the baking time can vary: Therefore, bake the waffles until your personally desired level of browning is achieved. The level of browning can be determined either by adjusting the browning regulator **2** or by the length of baking time. In this way you can bake crispy golden waffles.

- When removing the waffles ensure that you do not 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 warm up cold waffles, use heating level 1 on the browning regulator **2**. Do NOT place any fresh pastry on the baking surface, as these temperatures are suitable only for warming up, they are not suitable for baking.

- After baking the last waffle, remove the power plug from the wall 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.

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.

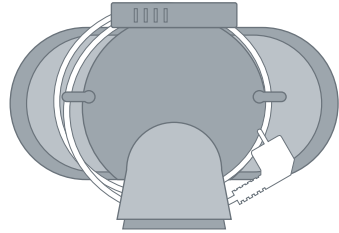
- It is better to lay a wet wash cloth on the encrusted residues in order to soften them.

## 9. Storage

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Allow the appliance to cool off 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 dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 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 responsible manner.

## 11. Warranty & 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.

## 12. Importer

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KOMPERNASS GMBH  
BURGSTRASSE 21  
44867 BOCHUM, GERMANY

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

### **GB** DES UK LTD

Tel.: 0871 5000 700 (£ 0.10 / minute)

e-mail: [support.uk@kompernass.com](mailto:support.uk@kompernass.com)

### **IE** Kompernass Service Ireland

Tel.: 1850 930 412 (0,082 EUR/Min.)

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e-mail: [support.ie@kompernass.com](mailto:support.ie@kompernass.com)

### **CY** Kompernass Service Cyprus

Tel.: 800 9 44 01

e-mail: [support.cy@kompernass.com](mailto:support.cy@kompernass.com)

# 13. Recipes

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## 1. Basic Batter

For approx. 20 waffles

250 g Margarine or Butter (at room temperature)  
ca. 250 g Sugar  
1 packet of Vanilla sugar  
5 Eggs  
500 g Flour  
1 packet Baking powder  
500 ml milk  
1 dash of Rum

Grease the baking surfaces, close the appliance and allow it to heat up.

Whisk the eggs and then mix them with the sugar and the margarine or butter into a smooth batter. Add the rum and vanilla sugar. Add the flour and baking powder and stir.  
Finally, gradually mix in the milk until the batter has a smooth and soft consistency.

Place about 2 tablespoons of batter into the middle of the lower baking surface, then close the waffle iron. Let each waffle bake for about 3 minutes until golden brown. Lay the cooked waffles on a cake grill.

## 2. Almond Waffles

For approx. 8 waffles

200 g soft butter  
200 g ground almonds  
300 g flour  
100 g sour cream  
1/4 l milk  
1 tsp. salt  
1 tsp. curry powder

Grease the baking surfaces, close the appliance and allow it to heat up.

Stir the butter together with the almonds, flour, sour cream, milk, salt and curry powder. Taste the batter and add seasonings as desired.

Place about 2 tablespoons of batter into the middle of each lower baking surface, then close the waffle iron. Let each waffle bake for about 3 minutes until golden brown. Lay the ready waffles on a cake grill.



### 3. Chocolate Waffles

For approx. 8 waffles

200 g soft butter  
200 g Sugar  
4 eggs  
150 g Crème fraîche  
80 g Chocolate drops  
200 g Flour

Grease the baking surfaces, close the appliance and allow it to heat up.

Beat the butter with the sugar, eggs and crème fraîche until creamy. Stir in the chocolate chips and the flour.

Place about 2 tablespoons of batter into the middle of each lower baking surface, then close the waffle iron. Let each waffle bake for about 3 minutes until golden brown. Lay the ready waffles on a cake grill.

### 4. Mandarine waffles

For approx. 8 waffles

1 Tin of Mandarine pieces  
(175g drained weight)  
200 g Soft butter  
200 g Sugar  
2 Eggs  
150 g Vanilla yoghurt  
200 g Flour  
50 g Edible starch

Drain the tangerines. Grease the baking surfaces, close the appliance and allow it to heat up.

Beat the butter with the sugar and eggs until creamy. Mix in the tangerines, it is alright if they disintegrate. Then blend in the yoghurt, flour and the edible starch.

Place about 2 tablespoons of pastry mixture into the middle of each lower baking surface, then close the waffle iron. Let each waffle bake for about 3 minutes until golden brown. Lay the ready waffles on a cake grill.

## 5. Tomato Waffles

For approx. 8 waffles

5 Eggs  
100 g Soft butter  
1 tsp. Salt  
8 tbsp. Butter milk  
150 g Flour  
100g Tomatos, dried and marinaded in oil  
3 Stalks of basil

Grease the baking surfaces, close the appliance and allow it to heat up.

First separate the eggs. Beat the whites until stiff. Beat the yolks with the butter and salt until creamy. Then blend in the butter milk and the flour.

Drain the tomatos and cut them into small pieces. Wash the basil and shake it dry. Pluck off the leaves and cut into small pieces. Stir the tomatoes and basil into the mixture, then mix in the egg white. Stir the batter occasionally so that the tomato pieces are distributed evenly.

Place about 2 tablespoons of pastry mixture into the middle of each lower baking surface, then close the waffle iron. Let each waffle bake for about 4 minutes until golden brown. Lay the ready waffles on a cake grill.

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