

GOLDAIR

Waffle Maker

Model FWM110

OPERATING INSTRUCTIONS



FWM110: 230V~ 50Hz, 800W, Waffle Maker

Thank you for choosing a Goldair Electric Waffle Maker. This Goldair appliance has been designed and manufactured to high standards of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully.

GENERAL CARE AND SAFETY GUIDE

ALWAYS

- ✓ Always ensure hands are dry before handling the plug or the Waffle Maker.
- ✓ Always operate the Waffle Maker on a secure, dry, level surface.
- ✓ Always allow adequate air space above and on all sides for air circulation. Do not allow the Waffle Maker to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Do not use under cupboards or curtains.
- ✓ Caution is required on surfaces where heat may cause a problem – an insulated heat pad is recommended.
- ✓ Always be sure to unplug from the socket when not in use and before cleaning.
- ✓ Always allow the Waffle Maker to cool before cleaning and storing.
- ✓ Carry out regular checks of the supply cord to ensure no damage is evident.
- ✓ Return the Waffle Maker after a malfunction, or if it has been damaged in any manner to an authorised electrician for examination, repair or adjustment as special purpose tools are required.
- ✓ Take care not to scratch the special coating of the cooking plate. Use a wooden or heat resistant plastic spatula.

CAUTION:

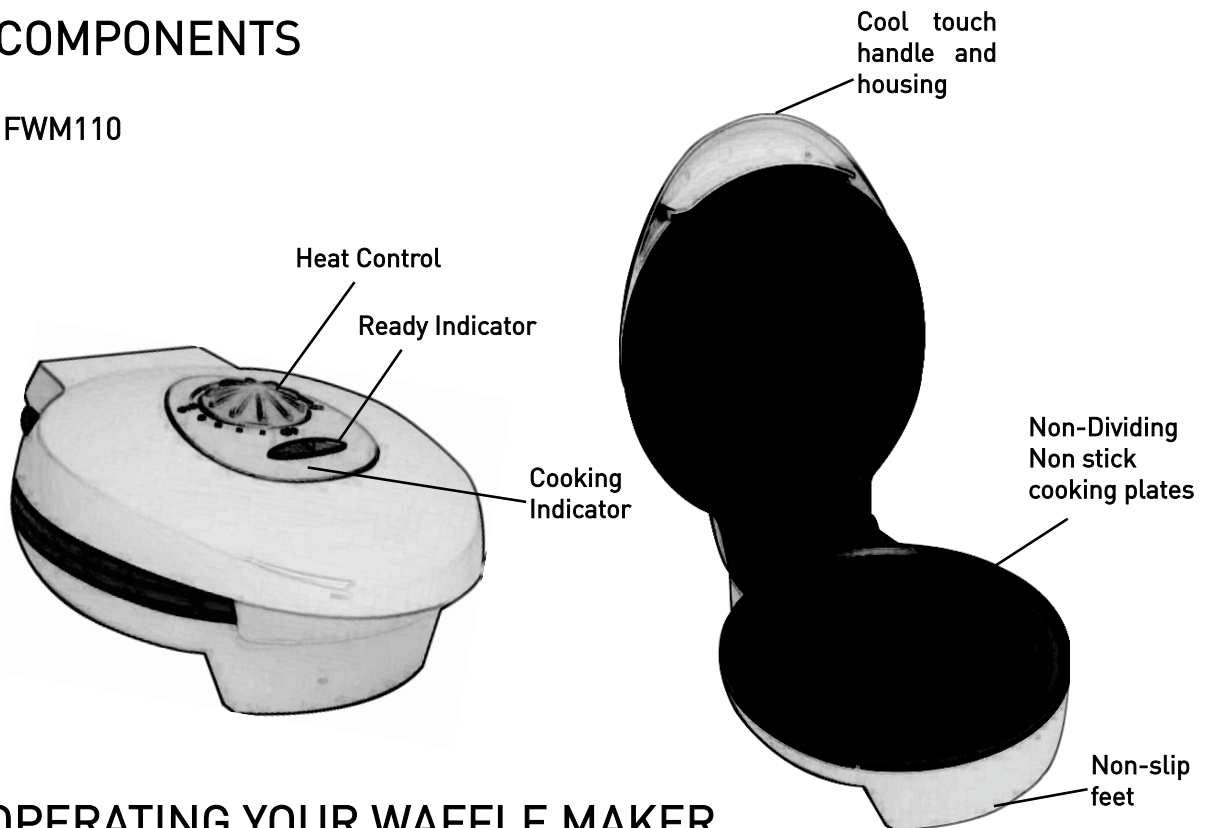
THE WAFFLE MAKER GENERATES HEAT AND STEAM DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, SCALDS, FIRES OR OTHER DAMAGE TO PERSONS.

NEVER

- ✗ Never touch hot surfaces.
- ✗ Never use this appliance outdoors.
- ✗ Never use this appliance for any purpose other than its intended use. This appliance is for household use only.
- ✗ 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 are supervised or have been given instruction concerning the use of the Waffle Maker by a person responsible for their safety.
- ✗ Close supervision is necessary when the appliance is near children.
- ✗ Never leave the appliance unattended when in use.
- ✗ Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.
- ✗ Exercise caution if using foodstuffs containing sugar or products containing jam or preserves, as the fillings may become very hot.
- ✗ Never immerse any part of the Waffle Maker, or cord set and plug in water or any other liquid to protect against electrical hazards.
- ✗ Never use harsh, abrasive or caustic cleaners to clean this appliance.
- ✗ Never operate the appliance with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner.
- ✗ The Waffle Maker is not intended to be operated by means of an external timer or separate remote-control system.

COMPONENTS

FWM110



OPERATING YOUR WAFFLE MAKER

1. Clean the surface of the non-stick cooking plates with a damp cloth, then dry.
2. Place the Waffle Maker on a flat, dry and level surface with the lid closed.
3. Plug the Waffle Maker into a suitable power outlet, corresponding with the rating label, 230V~50Hz.
NOTE: When using your Waffle Maker for the first time, you may notice the cooking plates smoke slightly. This is normal and will quickly disappear.
4. The red power "On" light will illuminate to indicate the Waffle Maker is heating up.
5. Prepare your waffle batter while the appliance is heating up, see the recipe suggestion later in this booklet or use one from your favorite recipe book.
6. When the green "Ready" light illuminates, your Waffle Maker is ready to use. For best results, lightly brush the cooking plates with oil or use a cooking oil spray, this will assist in the removal of the waffles after cooking.
7. Pour approximately 2 rounded tablespoons of mixture into each of the 4 shaped cooking plates. Use a plastic spatula to ensure the mixture fully covers each mould, carefully close the Waffle Maker lid, clipping the handles together with the locking latch. **Note:** The green light will turn on and off, while cooking to indicate the temperature is being maintained. Cook until golden. On the maximum setting, the waffles will take approximately 3 minutes to cook, this may vary depending on your recipe.
8. To remove the waffles, use a wooden or heat resistant plastic spatula. Never use metal utensils as these can damage the non-stick surface.
9. To maintain heat, keep the Waffle Maker lid closed until you are ready to cook the next batch of waffles.
10. Unplug immediately after use and allow to cool before cleaning.

CAUTION: STEAM MAY BE EJECTED FROM BETWEEN THE PLATES DURING THE COOKING PROCESS. TAKE CARE NOT TO COME INTO CONTACT WITH THE STEAM AS IT MAY CAUSE BURNS.

ENSURE THE CORD HAS BEEN FULLY UNWOUND BEFORE EVERY USE.

FOR BEST RESULTS

1. Always pre-heat the Waffle Maker before use.
2. We recommend seasoning the cooking plates occasionally to avoid sticking. Seasoning will make your Waffle Maker easier to clean.
To season the cooking plates, pre-heat the Waffle Maker then gently rub vegetable oil onto the plates, remove with absorbent paper.
3. Do not use spray on non-stick coatings in your Waffle Maker as they may damage the cooking surface.

CARE AND CLEANING

Clean your Waffle Maker after every use to prevent a build-up of baked-on foods. Prior to cleaning, ensure the Waffle Maker has been disconnected from the power supply and the plug has been removed from the outlet. Once the Waffle Maker has cooled, wipe the cooking plates with a soft cloth. If stubborn baked-on food is present, brush the plates with a small amount of melted Butter or oil, allow to stand for approximately 5 minutes then wipe again with a damp cloth.

WAFFLE RECIPE

Basic Waffle Mixture – Makes 2 batches of waffles.

1 cup of flour
1 egg separated
1 teaspoon of baking powder
1 and 1/2 tablespoons of caster sugar
1 pinch of salt
1/3 cup of milk
1/4 cup of water
45g of melted butter
1 tablespoon of vanilla essence

Pre-heat waffle maker.

In a bowl, combine sifted flour, baking powder and salt.
Mix in egg yolk, milk, water, melted butter and vanilla.
Stir mixture until smooth.

In a separate bowl, combine egg white and caster sugar, beat together until soft peaks form and sugar is dissolved.

Fold the egg white and sugar mixture into the main mixture.

Spoon 1-2 rounded tablespoon of mixture into each waffle mould. Close lid.
Cook for about 2- 3 minutes. Allow waffles to cool slightly before giving to children.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

North Shore City, Auckland, New Zealand
Monday – Friday 8am-5pm
Phone: 0800 232 633
Website: www.goldair.co.nz

GOLDAIR

Your Goldair product has been inspected and tested and is guaranteed subject to the following for a period to two years from the date of purchase against defects in workmanship and materials. During this period, such defects will be rectified by repair or replacement of the product purchased. Your product contains no user serviceable components and this warranty becomes invalid if in our opinion the product has been misused, abused, incorrectly installed, tampered with, connected to an electrical supply not corresponding with the name plate specification, or subjected to power surges. The warranty does not include any labour or other associated expense that may be involved in removal or installation of the product. Normal wear and tear is expressly excluded.

If your Goldair product fails to operate satisfactorily, please return it to the retailer from whom it was purchased. To obtain a repair or replacement product under this warranty, you will need to produce satisfactory evidence of date of purchase. The completed warranty and purchase receipt must be presented with the product. The warranty should be filled out at the time of purchase. It is in your interest to make sure this is done.

If the product is to be replaced (cannot be repaired) then that replacement will be of the same or similar product or accessory excluding packaging, instruction card etc. Where a replacement product is supplied, this shall be guaranteed for the balance of the original warranty period.

Any model that is no longer available will be replaced by a model of a value and with such features as we consider appropriate in the circumstances. Goldair Ltd is not responsible for freight forwarding charges, losses or damage in transit.

If service is required after the warranty period has expired, the product should be returned to a qualified electrical technician. Service outside of the warranty period will be at your cost.

Consumers Guarantee Act (1993).

In accordance with the above act consumers are advised that: The manufacturer does not undertake that repair facilities and parts are necessarily available for this product.

If any of the provisions of the foregoing are contrary to any relevant legislation, then that provision shall be deemed to be excluded from the warranty and the rest of the provisions will continue to apply.

IMPORTANT: PLEASE RETAIN THIS WARRANTY CARD

NAME: _____

ADDRESS: _____

PURCHASED FROM: _____

SUBURB: _____

DATE OF PURCHASE: _____

NAME OF PRODUCT: _____

MODEL No: _____

TWO YEAR WARRANTY