

# LIVING & CO®

## WAFFLE MAKER



### INSTRUCTION MANUAL

## EL-211A-W

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## IMPORTANT SAFEGUARDS

- Please read these instructions carefully and retain for future reference. When using electrical appliances, basic safety precautions should always be followed including the following:
1. Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
  2. Turn the power off and remove the plug when the appliance is not in use and before cleaning.
  3. Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
  4. 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.
  5. Young children should be supervised to ensure that they do not play with the appliance.
  6. Never leave an appliance unattended while in use.
  7. Do not use an appliance for any purpose other than its intended use.
  8. Do not place an appliance on or near a hot gas flame, electric element or any other appliance.
  9. Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surfaces.
  10. Do not operate any appliance that has malfunctioned or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Waffle Maker yourself. Take it to an authorized service station for examination and repair.
  11. Do not use outdoors or for commercial purposes.
  12. Unplug the unit when finished using.
  13. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
  14. The appliance is intended to be used in household and similar applications only. Not intended for commercial use.
  15. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  16. Do not immerse the appliance in water or any other liquid.

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## IMPORTANT SAFEGUARDS

**WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS, UNPLUG BEFORE CLEANING.**

17. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
18. Once you are finished cooking, disconnect the plug from the wall outlet and leave the waffle maker open to cool.
19. If the supply cord is damaged, it is must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
20. 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.
21. Ensure supply cord is fully unwound from cord storage hooks on underside of the appliance body, before use.
22. Children should be supervised to ensure that they do not play with the appliance.
23. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
24. The temperature of accessible surfaces may be high when the appliance is operating.

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## PARTS DESCRIPTION



### TECHNICAL SPECIFICATION

Model	EL-211A-W
Power Consumption	1100-1300W
Rated Voltage	220-240VAC 50/60Hz

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## GETTING STARTED

### BEFORE FIRST USE

- Read all instructions carefully and keep them for future reference.
- Remove all packaging.
- Clean the Cooking Plates by wiping with a sponge or cloth dampened in warm water.

### DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.

- Dry with a cloth or paper towel.
- Lightly coat the cooking plates with a little cooking oil or a cooking spray.

**NOTE:** When your Waffle Maker is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavor of the first set of waffles prepared in your waffle maker, and it is recommended that you discard these.

### DO NOT IMMERSER THE HEATING BODY OF THE WAFFLE MAKER IN WATER OR ANY OTHER LIQUID!

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## OPERATING INSTRUCTIONS

### HOW TO MAKE GOLDEN, CRISPY WAFFLES

- Ensure the appliance is clean and if using for the first time, follow the Getting started Section (Page 6 - Before first use).
- Place the appliance on a level stable surface that is not sensitive to radiated heat (most kitchen bench tops will be suitable).
- Ensure appliance is located near an AS/NZS power socket outlet, within reach of the supply cord and plug.
- Ensure appliance is clear from external items and away from walls
- Close the waffle maker and plug it into a 230-240V AC outlet, you will note that the red power light will switch on.
- The green ready light will also switch on, indicating that the waffle maker has begun preheating.
- It will take approximately 5 minutes to reach baking temperature. The red power light will remain on until you unplug your waffle maker. When the green light goes off, the waffle maker is ready for use. The green light will cycle on / off during the heating / cooking process, this is part of the normal temperature regulation process.
- NOTE:** Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil. A light coating of non-stick cooking spray also works well.
- Open the waffle maker and pour batter to fill the lower cooking plate. If necessary, use a spatula to spread the batter in to the corners of the grid.
- Close the waffle maker. The green ready light will go on again.
- NOTE:** Do not open for at least 1 ½ minutes. Opening too soon will cause under-baked waffles to split, making them difficult to remove.
- Cook for about 3 to 6 minutes, the green ready light goes off again, If you want them darker, close the lid and continue baking until the desired color is achieved.
- Once the waffles are cooked, carefully remove them from the waffle maker with a non-metallic utensil. Never touch the cooking surface with sharp, pointy or metal objects. This could damage the non-stick surface.
- After first use, if you want to cook more waffles, you do not need to close waffle maker to pre-heat again, you can directly pour batter to fill the lower cooking plate to make more waffles.
- Once you are finished cooking, disconnect the plug from the wall outlet and leave the waffle maker open to cool.

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## OPERATING INSTRUCTIONS (CONT.)

- Do not over mix batter or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time. Fill bottom grid of waffle maker with enough batter to cover peak areas of the grid about ¾ to 1 cup.
- For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other non-metallic utensil before closing lid.
- To retain crispness, let the baked waffles cool on a wire rack to prevent steam from accumulating underneath.
- When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated warm oven until ready to serve.
- Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffle maker. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven or toaster until hot and crisp.

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## RECIPE SUGGESTIONS

### CLASSIC WAFFLES

1½ cups all-purpose flour	3 large eggs, separated
½ cup cornstarch	2tbsp. granulated sugar
2 tbsp.cornmeal (optional)	1¼cups milk
1 tbsp.baking powder	½ tsp. pure vanilla extract
1 tsp. salt	½ cup (1 stick) unsalted butter melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form; set aside. Whisk together egg yolks, milk and vanilla. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix). Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake. Makes about 5½ cups batter

**Waffle Tip:** Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

**Toasted Pecan & Cranberry Waffles**  
 Sprinkle chopped pecans onto bottom grid of hot, greased waffle maker. Pour batter over pecans. Sprinkle dried cranberries over batter. Close waffle maker and bake as directed.

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## CLEANING AND CARE

1. Always unplug the waffle maker and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning. Never immerse the waffle maker in water or place in a dishwasher.
2. Brush away any loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that might be within the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffle maker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit for 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles, they can damage the non-stick surface.

## STORAGE

- Always unplug the Waffle Maker before storage.
- Always make sure the Waffle Maker is cool and dry before storing.

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### Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with a 1 year warranty.

Now you too can relax knowing that you are covered. Customer Helpline NZ: 0800 422 274

This Product is covered by a 1 year warranty when accompanied by proof of purchase.

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