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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 1 year warranty.

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Customer Helpline NZ: 0800 422 274

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

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WAFFLE MAKER



INSTRUCTION MANUAL

MODEL:TX-200W

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IMPORTANT SAFEGUARDS

Please keep this instruction manual in a safe place, along with the warranty card, purchase receipt and carton for future reference. When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning allow hot surface to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or in abnormal state. If the supply cord is damaged, it must be replaced by the manufacturer.
7. Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. Do not use the appliance for other than its intended use.
10. Make sure that your outlet voltage correspond to the voltage stated on the rating label of the waffle maker.
11. Oversize food, metal foil packages or utensils must not be inserted in a waffle maker as they may cause fire or electric shock.
12. Do not attempt to dislodge food when waffle maker is in operation.
13. Use the product in a well-ventilated area, keep at least 200 mm of space on all sides of the product during operation to allow adequate air circulation.
14. 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.
15. Children should be supervised to ensure that they do not play with the appliance.
16. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
WARNING: If the surface of the waffle maker is found to be cracked, turn off the power outlet and unplug the appliance to avoid the possibility of electric shock.
18. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.



(CAUTION: Hot surface): The surfaces are liable to get hot during use.

RECIPES

BASIC WAFFLES (for 4 ½ cups of batter, 1.125L)

| | |
|-----|--------------------------|
| 2 | cups flour |
| 2 | tablespoons sugar |
| 1 | tablespoon baking powder |
| 1 | teaspoon salt |
| 1 ¾ | cups milk |
| 1/3 | cup vegetable oil |
| 2 | eggs |

•Combine flour, sugar, baking powder and salt.

•Whisk together milk, oil and eggs.

•Gradually add milk mixture to the dry ingredients

•Whisk until batter is even and smooth.

•Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake in accordance with the operating instructions.

WHOLE WHEAT & BELGIAN WAFFLES

| | |
|---------|--------------------------|
| 1 cup | cup whole wheat flower |
| 1/8 cup | cup sugar |
| 4 tsp | teaspoon baking powder |
| ¼ cup | cup vegetable oil |
| 1 | egg |
| 1 cup | cup milk |
| ¼ cup | cup vegetable oil |
| ½ tsp | teaspoon vanilla extract |

•In one bowl combine flour, sugar, baking powder, salt and vanilla extract.

•In another bowl combine milk, vegetable oil and eggs.

•Gradually add the liquid ingredients to the flour mixture. Whisk until even and smooth.

•Fold in beaten egg whites until combined.

•Pour batter onto hot, greased waffle maker and bake in accordance with the operating instructions.

RECIPES

CLASSIC WAFFLES (Makes about 5½ cups of batter)

| | |
|----------|-------------------------|
| 1 ½ cups | All-purpose flour |
| ½ cup | Cornstarch |
| 2 tbsp | Cornmeal (optional) |
| 1 tbsp | Baking Powder |
| 1 tsp | Salt |
| ½ cup | Unsalted butter, melted |
| 3 | Large eggs, separated |
| 2 tbsp | Granulated sugar |
| 1 ¾ cups | Milk |
| ½ tsp | Pure Vanilla Extract |

- 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.

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.
- Follow operating instructions.

BASIC BLUEBERRY WAFFLES

- Follow the instructions for Basic Waffles.
- After pouring batter onto waffle plate (10), sprinkle fresh blueberries over batter, then close the lid (1, 2).

PRODUCT OVERVIEW



- A. Green Ready Indicator
- B. Red Power Indicator
- C. Handle
- D. Waffle heating Plate
- E. Rubber Feet

Technical Specifications

| | |
|-------------------|--------------------|
| Model | TX-200W |
| Power Consumption | 800-1000W |
| Rated Voltage | 220-240VAC 50-60Hz |

OPERATING INSTRUCTIONS

- Close the waffle maker and insert the supply plug into the wall socket outlet, the red (Power) indicator light will illuminate and the waffle maker will then begin preheating.

It will take approximately 3 to 5 minutes to reach baking temperature. The red power light will remain on until you unplug your waffle maker. When the green light illuminates, the waffle maker is ready for use.

Note: The green indicator light will switch on and off during use, this is normal and indicates that the temperature is being correctly regulated.

- 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.

- When the set baking temperature is reached, the green light will go on. Once heated up, cycle times will be faster.

- Open platens and pour batter onto bottom grid of waffle maker. Ladle just enough batter to fill lower grid so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter in to the corners of the grid. At this point the green light may go off as the baking cycle begins.

- Close the waffle maker. Do not open for at least 2 minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.

- Baking times will vary depending on mixture consistency, but in general after a period of 5 - 6 minutes of baking your waffles should be done. If you want them darker, close the lid and continue baking until the desired colour is achieved.

- When baking is complete, remove the power plug from the socket and allow to cool before moving.

- When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 100°C 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.

CLEANING AND CARE

- 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.

- Brush away any loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that might be down in 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.

- 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.

- 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.

- Do not use metal utensils to remove your waffles, they can damage the non-stick surface.