

# living & co.

## 4 SLICE WAFFLE MAKER



## INSTRUCTION MANUAL

### MODEL:TX-685B

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AFTER SALES SUPPORT  
☎ (NZ) 0800 422 274

# CONTENTS

	Page
IMPORTANT SAFEGUARDS	2
PRODUCT OVERVIEW	3
DURING FIRST USE	4
HOW TO USE	4
CLEANING AND CARE	5
STORAGE	5
ENVIRONMENTAL PROTECTION	5
RECIPES	6 - 7

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliances to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of accessory attachments, not recommended or sold by the appliance manufacturer, may cause hazards.
- Do not use outdoors.
- Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, remove plug from wall outlet.
- Do not use appliance other than for its intended use.
- Regularly check the flexible supply cord for damage. If damage is noted, it shall be exclusively replaced by the manufacture or service agent or a similar qualified person in order to avoid a hazard.
- 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.
- Children should be supervised to ensure that they do not play with the appliance
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Not intended for unattended use.
- Do not clean surfaces with cleansers, steel wool pads or other abrasive material.
- A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled by children or tripped over.
- 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.



Do not touch hot surface, the temperature of accessible surfaces may be high when the appliance is operating.

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living & co. 2

# PRODUCT OVERVIEW



- A. Top Cover
- B. Power indicator light (green)
- C. Ready indicator light (red)
- D. Handle
- E. Handle Lock (for storage purposes)
- F. Heated Plates

## Technical Specifications

Model	TX-685B
Power Consumption	1300-1500W
Rated Voltage	220-240VAC 50-60Hz

# DURING FIRST USE

**NOTE 1:** For the first use, wipe the surfaces of the heating plates with a damp cloth and dry with a clean cloth, paper towel etc. Then smear the plates with butter, margarine or cooking fat.

**NOTE 2:** When using the waffle maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the waffle maker.

## HOW TO USE

1. Place the appliance on a stable, flat bench away from objects sensitive to heat.
2. Fit the supply plug into a wall socket and switch on the "Power" indicator light (green coloured) will come on.
3. Close the waffle maker and prepare waffle mixture while the waffle maker is heating.
4. When the waffle maker has pre-heated and is ready for use (after about 3 minutes), the "Ready" to cook indicator light (red coloured) will come on.
5. Fully open the waffle maker and pour waffle batter onto the bottom grids of the heated plates. Ladle just enough batter to fill the lower grid so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter into the corners of the grid. At this point the "ready" indicator (red) light may go off as the heating elements switch on.
6. Close the waffle maker, do not force shut and 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. **WARNING:** Steam will be ejected from between the plates while cooking and care must be taken to ensure that fingers do not come into contact with steam.
7. During baking the "Ready" indicator light (red) will cycle on and off while the thermostat regulates the heated plates to maintain the correct temperature.
8. Baking times will vary depending on your mixture consistency, but in general after a period of approximately 5 - 6 minutes of baking, your waffles should be done. Toasting times will also vary depending on personal preference and how well you prefer them cooked. Open the plates and remove using a plastic or wooden spatula. Never use metal knife as this may damage the non-stick coating.
9. Close the lid to preserve the heat until ready to bake the next batch of waffles.
10. After use, remove the plug from the wall socket and allow to cool before attempting to wipe clean or move.

### TIPS:

- If too much batter is inserted into the appliance, this will result in spillage as the mixture expands during baking. If the waffle maker plates cannot be fully closed, leave partially open, never attempt to force closed as this may cause damage.
- When serving several waffles at one time, keep waffles hot and crispy by placing on a rack in a preheated oven (100degC) until ready to serve.
- Previously cooked waffles can be re-warmed and re-crisped individually, by returning to the hot waffle maker. Place waffle on the grid so grooves match up. Close the lid and heat for 1 - 2 minutes, watching carefully to prevent burning.
- Baked waffles freeze well. Cool completely on a wire rack. Store in a plastic freezer bag or in a covered container, separating waffles with wax paper. Reheat frozen waffles in a toaster oven, toaster or oven 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.

# STORAGE

- Always unplug your waffle maker before storage.
- Always make sure your waffle maker is cool and dry before storing.
- Never wrap the power cord around the appliance.
- Store the appliance in a cool dry place out of reach from children. It can be placed vertically to minimise the storage space.
- Use the handle locking clip to secure the two parts together during vertical storage.

# ENVIRONMENTAL PROTECTION

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local council for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

# RECIPES

## CLASSIC WAFFLES (Makes about 5½ cups of batter)

1 ½cups	All-purpose flour
½cup	Cornstarch
2 tbsp	Cornmeal (optional)
1 tbsp	Baking Powder
1 tsp	Salt
½cup	Unsalted butter, melted
3	Large eggs, separated
2 tbsp	Granulated sugar
1 ¾cups	Milk
½tsp	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, sprinkle fresh blueberries over batter, then close the lid.

# RECIPES

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

2	cups flour
2	tablespoons sugar
1	tablespoon baking powder
1	teaspoon salt
1¾	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	whole wheat flour cup
1/8 cup	sugar
4 tsp	baking powder
¼cup	vegetable oil
1	egg
1 cup	milk
¼cup	vegetable oil
½tsp	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.

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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 one year warranty when accompanied by proof of purchase.

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