




KITCHEN *Living*

rotating belgian waffle maker USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

 866-235-5029

 mp656@messageplex.com

MODEL NUMBER: 8900-14,04/14,SW-087A

Welcome!

You have made an excellent choice with the purchase of this quality Kitchen Living brand product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive 2 year manufacturer's warranty and an outstanding after sales service through our dedicated helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support, or in the unlikely event that your purchase is faulty, please telephone our helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge, provided that you have satisfactory proof of purchase (keep your receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.



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Important Safeguards

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical safety and cord handling

- Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label and your outlet socket is earthed.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Avoid the use of extension cords. Serious burns may result from a product being pulled off a benchtop. If it is necessary to use an extension cord, make sure the extension cord is safe to use, capable of handling the electrical load of the product (refer to rating plate).
- To protect against fire and electric shock, injury and material damage, protect the appliance from water. Do not immerse the cord, plug or the appliance in water or other liquid. Do not expose it to water, rain, moisture or any other liquid during use or storage.
- Never operate this product with wet hands or spill liquids into the product.
- If the product falls into water, immediately unplug it from the electrical outlet. Do not touch it or reach into the water.
- Do not kink, bend, squash, strain or damage the power cord and protect it from sharp edges. Do not let the power supply cord hang near or over the edge of a table or benchtop. Do not let the cord touch hot surfaces, including the baking plates of the Waffle maker, when it is in use. Run the cord in such a way that there will be no risk of anyone pulling it inadvertently or tripping over it.
- If the power supply cord is damaged, it must be replaced by an authorised service centre, as special tools are required. In such a case, contact the after sales support line for advice on repair or return of the damaged product.
- Do not pick up or operate the appliance if the power supply cord, plug or housing is damaged, or after it malfunctions or has been damaged in any manner.
- Switch off and unplug the appliance from the power outlet when it is not in use and before cleaning or moving the appliance. Grip by the plug, do not pull by the cord.
- Before using the waffle maker, make sure you know how it functions and how to operate it.
- Do not touch the appliance housing during use, it heats up and can cause burns.
- Maintain this appliance in accordance with the instructions to ensure that it functions properly.

Important Safeguards (Cont.)

Usage conditions and restrictions

- This appliance is intended for domestic/household use only. It is neither suitable for commercial/ industrial nor for outdoor use.
- Do not use the appliance for anything other than its intended use: food preparation.
- The use of attachments or accessories not recommended or sold by the product distributor may cause personal injury or material damage.
- 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.
- Young children should be supervised to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- Always operate the product on a dry, level benchtop surface, in a well ventilated area, well away from walls and flammable materials, etc. Avoid operating the product on metal surfaces such as a sink draining board.

CAUTION: Waffles may burn, therefore never use the appliance near or below flammable materials such as curtains, drapes or wall coverings. Do not place it near paper, clothing, tea towels or other flammable materials during use. Do not use it under a cupboard or close to a wall, as scorching may occur.

- Never use this Waffles maker in a confined space. Always ensure there is sufficient free space above and around all sides for air circulation.
- To avoid the risk of fire, never use this product if it is covered.
- Do not operate this appliance in the presence of explosive and/or flammable liquid or fumes such as where aerosol (spray) products are being used or where oxygen is being administered.
- Do not leave the appliance unattended when in use.
- Never carry or hang the appliance by the cord. When storing the product, loosely coil the cord. Avoid wrapping the cord around the appliance.

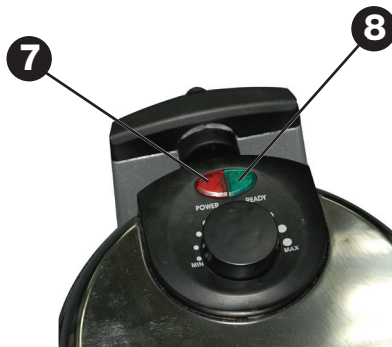
CAUTION: The appliance has no user-serviceable parts contained inside. Do not attempt to repair, disassemble or modify it.

CAUTION: HOT!

- Avoid touching hot surfaces, use handles.
- Steam may be ejected from between the plates while the Waffles are baking. To prevent burns or other personal injury or property damage, take good care to ensure that fingers, or any other parts of the body do not come in contact with the steam or hot surfaces.
- When not in use, store your appliance and its instruction manual in a safe and dry place.

Parts List

1. Temperature control
2. Bottom Waffle plate
3. Top Waffle plate
4. Drip tray
5. Handle
6. Stand
7. Power indicator light
8. Ready indicator light



NOTE: Ready indicator light on bottom plate not shown



Getting Started

Before first use

- Unpack the appliance but keep all packaging materials until you have made sure your new Waffle maker is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach.
- Read this manual to familiarize yourself with all the parts and operating principles of the Waffle maker. Pay particular attention to the safety instructions on the previous pages.
- Make sure the appliance is disconnected from the power supply.
- Unfold the Handle by rotating it to the left and open the unit by lifting the Handle up.
- Wipe the baking surfaces with a soft cloth or sponge, dampened with a little warm water, to remove any dust from the manufacturing process. Dry thoroughly.

WARNING: Never immerse the Waffle maker in water!

- Unwind the power cord to its full length and inspect it for damage. Do not use the appliance if the appliance or its cord have been damaged. In case of damage, contact our after sales support line for advice on examination, repair or return of the damaged product.
- Place the Waffle maker on a flat, level surface, plug in the power cord and turn the power on. The red power indicator will illuminate, indicating that there is power to the unit. The green 'Ready' indicator will illuminate once it has reached the correct baking temperature.

NOTE: The unit may emit a slight smell or smoke when it is first heating up. This is due to the components being new and can be disregarded safely. It is no cause for concern. Leave the unit powered on for a few minutes until all odor and smoke has dissipated.

- Before the first use only, the non-stick cooking surfaces must be seasoned during the preheating time (until the green light comes on) to protect the non-stick surface. To season the surfaces, apply a thin coat of cooking oil, butter or margarine to the preheated cooking surfaces and rub it in with a paper towel. Leave the coating on the cooking plates.
- Your Waffle Maker is now ready for use.

CAUTION: HOT!.

- Avoid touching hot surfaces.
- Take care when opening the lid as hot steam may escape, which may cause scalding.

SAVE THESE INSTRUCTIONS

Instructions

Making Waffles

1. Place the Drip Tray on the Stand.
2. Lightly coat the Waffle Plates with cooking oil and close.
3. Align the small triangle on the Temperature Control with the desired setting, between MIN and MAX.
4. Plug the Power Cord into a standard 120V AC electrical outlet. The red Power Indicator will illuminate, indicating the unit is heating. When the Waffle Maker has preheated, the green Ready Indicator will illuminate.
5. Open the Plates and pour $\frac{3}{4}$ to 1 cup of batter (enough to fill the Bottom Plate) into the center of the Bottom Plate. Use a utensil to spread the batter evenly over the four sections. Batter should lightly coat the top of the grid. Close the Plates. Wait five seconds, and then use the Handle to rotate the Plates fully to the right. NOTE: Waiting for five seconds allows the batter to settle onto the Bottom Plate and rotating ensures that the batter distributes through both Plates and cooks evenly.
6. When the green Ready Indicator on the Bottom Plate illuminates, the waffle is ready. Rotate the Plates completely left and open them. If the waffle is cooked to your liking, use a utensil to remove it and close the Plates. If not, close the Plates and rotate them right again to cook the waffle longer.
7. When finished using, unplug from the electrical outlet. Clean as directed in the “Care and Cleaning” section.

Useful Hints for Use

- For a hearty, healthier waffle, use whole grain flour in place of white flour.
- Stir or sift flour before measuring it, as it settles when it sits. Use the back of a knife to level off the flour in a measuring cup; don't pack it down.
- When serving several waffles at a time, keep cooked waffles crisp by placing them on a baking pan in a 200°F (93°C) heated oven. Another way to maintain crispiness (without the use of an oven) is to place the waffles on a wire rack instead of on a flat surface.
- For light and fluffy waffles, don't over-mix the batter. Some small lumps in the batter are fine. Waffles made from smooth batters may be tough.
- Refrigerated batter kept in a tightly-sealed container will remain fresh for one or two days. It will also thicken, so you may have to add some milk or water and remix the batter before cooking. Cold batter may also require additional cooking time to reach the desired brownness.
- Waffle recipes that include butter, oil, or eggs will produce crispier waffles that brown more easily than those made from batters without these ingredients.
- When recipes call for fresh buttermilk, buttermilk powder is a good substitute. Use the powder as instructed on the package.
- Close the Plates immediately after removing a cooked waffle to maintain the proper baking temperature for additional waffles.



Other Useful Information

Care and cleaning

- After use, unplug the Waffle Maker from the power outlet before cleaning. Grip the plug, do not pull on the cord.
- Let the appliance cool down. While it is still warm, but safe to touch, wipe any batter off the cooking surfaces with paper towel or with a soft cloth or brush, if required.
- Remove any remaining cooked batter. If some is difficult to remove, add a small amount of cooking oil to it, let it stand for about five minutes, and then remove it.

CAUTION: Never use sharp objects, metal utensils or hard brushes for scraping off baked on batter, as you may damage the non-stick coated surface in the process. Only use a soft cloth, sponge or brush.

WARNING: Never submerge the appliance in water for cleaning.

- If necessary, wipe the outside of the Waffle Maker with a slightly damp cloth, but make sure the cloth is not too wet to leave water residues. After wiping down the appliance with the damp cloth, use a dry cloth or paper towel to dry it thoroughly.
- Hand wash the Drip Tray with soap and water, and dry. Do not place it in a dishwasher.

Storing:

- Fold the Handle for storage. When the Waffle Plates are closed and the Top Waffle Plate is on top, rotate the Handle to the right.
- For storage, make sure the unit is clean and dry. Wrap the Power Cord around the Stand and store in a cool, dry location.

Responsible disposal

- At the end of its working life, do not throw this appliance out with your household trash. 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 authorities for advice on recycling facilities in your area.

Technical Specifications

- Rated voltage: 120VAC, 60Hz
- Rated power input: 1000W

Recipes

Belgian Waffles

Ingredients

- 4¾ oz all purpose flour (1 cup)
- 4¾ oz. whole wheat flour (1 cup)
- ½ tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 3 tbsp sugar
- 3 eggs
- 2 oz. unsalted butter, melted
- 2 cups buttermilk,
room temperature

Method

In a large bowl, whisk together the flours, baking soda, baking powder, salt, and sugar.

In another bowl, beat together the eggs and melted butter, and then add the buttermilk.

Add the wet ingredients to the dry ingredients and stir until combined. Batter is ready for baking. Makes approximately 6 cups of batter.

Traditional Buttermilk Waffles

Ingredients

- 1½ cups all purpose flour
- 1¾ cups buttermilk
- 2 tbsp cornmeal (optional)
- 3 eggs
- ½ cup cornstarch
- ½ cup (1 stick) unsalted butter, melted
- 3 eggs
- ½ tsp pure vanilla extract
- 1 tsp baking powder

Method

In a large bowl, whisk or sift together the flour, cornstarch, cornmeal, baking powder, baking soda, and salt. Blend mixture thoroughly and set it aside.

Separate the egg yolks from the egg whites. In a separate bowl, beat the egg whites until soft peaks form. Add the sugar to the egg whites and continue beating just until stiff peaks form. Set aside.

Whisk together the egg yolks, buttermilk, and vanilla. Use a rubber spatula to stir the buttermilk mixture into the flour mixture and mix until the dry ingredients are moistened. Be sure not to over-mix; there should still be small lumps.

Stir in the melted butter.

Fold the beaten egg whites into the mixture until combined. Batter is ready for baking. Makes approximately 5½ cups of batter.



Warranty Card

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Your details:

Name _____

Address _____

 _____ E mail _____

Date of purchase* _____

* We recommend you keep the receipt with this warranty card.

Location of purchase _____

Description of malfunction:

Return your completed warranty card to:

ALDI Customer Service

NW Fulfillment
549 Heartland Drive
Suite E
Sugar Grove IL 60554

AFTER SALES SUPPORT

 866-235-5029  mp656@messageplex.com

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YEAR WARRANTY

