

Waffle maker

CE

1973

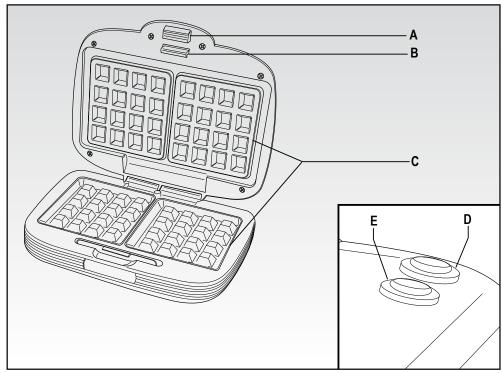


Fig. 1

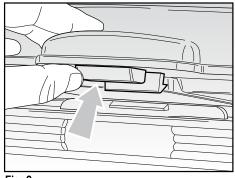


Fig. 2 Fig. 3



IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS BEFORE USE

The necessary precautions must be taken when using electrical appliances, and these include the following:

- 1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
- 2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
- 3. Never place the appliance on or close to sources of heat.
- 4. Always place the appliance on a flat, level surface during use.
- 5. Never leave the appliance exposed to the elements (rain, sun, etc....).
- 6. Make sure that the power cord does not come into contact with hot surfaces.
- 7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Do not allow children to play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised.
- 8. Children under age 8 should not be allowed to handle appliance and its power cord which must be kept out of their reach.
- 9. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
- 10. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.
- 11. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
- 12. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
- 13. Do not use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; all repairs, including substitution of power cord, must be carried out exclusively by an Ariete assistance centre or by authorized Ariete technicians in order to avoid all risks.
- 14. In case of using extension leads, these must be suitable for the appliance power to avoid danger to the operator and for the safety of the environment in which the

- appliance is being used. Extension leads, if not suitable, can cause operating anomalies.
- 15. Never allow the cord to dangle in places where it may be grabbed by a child.
- 16.Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
- 17. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
- 18. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
- 19. Packaging must never be left within the reach of children since it is potentially dangerous.
- 20. During use, the appliance must be handled with care and without touching its hot surfaces.
- 21. WARNING: Hot surface.
- 22. Handle the appliance with care, above all when opening or closing the plates; there is a risk of accidental harm to hands or damage to other objects.
- 23.Use the appliance well away from flammable liquids; do not use up against walls or close to parts in plastic that do not resist heat.
- 24. Only clean the appliance by wiping with a damp cloth, after first unplugging it from the mains power and waiting for it to cool completely.
- 25. After use, wait for the appliance to cool completely before storing it.
- 26.External timers or separate remote controls to operate the appliance are not permitted.

DO NOT THROW AWAY THESE INSTRUCTIONS

DESCRIPTION OF THE PARTS (Fig. 1)

- A Appliance body
- B Closing lever
- C Non-stick waffle plate
- D Ready light
- E On light

This appliance is for HOME USE ONLY and must be used for commercial or industrial purposes. This appliance conforms to the 2014/35/EU and EMC 2014/30/EU directives, and to regulation (EC) No. 1935/2004 of 27/10/2004 concerning materials in contact with foods.

FIRST TIME USE

The appliance may give off a small amount of smoke the first time it is used; this is not a defect and the smoke will cease within a few minutes.

When using for the first time, grease the appliance hotplate with oil or butter. This operation will not need to be repeated in the future.

INSTRUCTIONS FOR USE

- Plug the appliance into the mains power socket.
- The light (E) will switch on to show that the appliance is connected to the mains and the light (D) will switch on to show that the appliance is heating up.
- When the appliance has reached the correct temperature (after about 3 minutes) and it is ready to use, the light (D) will switch off.

Note: The light (D) will switch on again if the cooking temperature should fall below this level.

- Open the appliance completely, releasing it by pushing the special lever (B) upwards (Fig. 2) and, with a ladle, pour the batter mix (prepared previously) into the bottom hot plate. When pouring in the mix, make sure that all of the compartments are full but not so much so that they could overflow while cooking.
- Close the top plate over the bottom one, pushing down gently until the lever (B) clicks into place, locking the plates together (Fig. 3).
- For cooking times, we recommend that you follow the guidelines in the recipes below.
- To remove the waffles from the appliance, only use a wooden or plastic spatula.

IMPORTANT:

Never touch the hot plates: risk of burns.

Do not force the lever (B) as it is possible to break it.

Only cook mixes with the plates closed.

Never use sharp objects (e.g., knife) as this could damage the plates.

CLEANING

IMPORTANT: Only clean the appliance by wiping with a damp cloth, after first unplugging it from the mains power and waiting for it to cool completely.

- Plates must only be wiped clean with a damp cloth.

RECIPES

TRADITIONAL WAFFLES

Fragrant waffles for parties.

Ingredients for 10 pcs

2 eggs, egg yolks and whites separated

80 g sugar

1 tsp. vanilla extract

60 g melted butter

180 g flour

1/2 tsp. baking powder

185 ml milk

- Put the egg whites into a high, narrow bowl and beat them until peaks form using an electric mixer at maximum speed.
- In a separate bowl, mix together the egg yolks, sugar and vanilla extract.
- Pour the melted butter (slightly cooled down) and start stirring with a balloon whisk.
- Incorporate the butter, then add the flour and baking powder, sifting them together over the bowl.
- · Add the milk, pouring it slowly whilst keeping whisking until you obtain a batter.
- Finally add the egg whites whipped by incorporating them slowly so as not to deflate the batter.
- Allow the batter to rest for a few minutes while heating the waffle maker up.
- Pour the batter onto the hot waffle maker plates and cook for about 4 minutes.

WAFER-THIN WAFFLES

Make the waffles with the ingredients of your choice.

(makes 12)

Cooking time: about 6/8 min.

300 g flour, 1 sachet baking powder, 1 pinch salt, 1 tablespoon sugar, 2 eggs, 400 ml milk

- Beat the eggs to a smooth consistency.
- Add the other ingredients and beat together to form a smooth mix.

BELGIAN WAFFLES

The traditional waffle the way they make it in Belgium.

(makes 12)

Cooking time: about 5 min.

5 eggs, 1 sachet baking powder, 300 g flour, 300 g sugar, 300 g butter

- · Soften the butter.
- · Mix the flour, sugar and baking powder together.
- · Add the softened butter and eggs.
- Mix well.

SPONGE WAFFLES

With lemon rind for delicious waffles.

(makes 10)

Cooking time: about 4 min.

5 egg yolks, 5 tablespoons hot water, 100 g sugar, rind of one lemon, 150 g flour, 1/2 teaspoon baking powder, 5 egg whites

- · Beat the egg yolks, water, sugar and grated lemon rind together.
- Mix the flour and baking powder together and add to the other ingredients.
- · Whisk up the egg whites and fold them into the mix.

CHOCOLATE WAFFLES

Deliciously tasty (makes 10)

Cooking time: about 5 min

200 g flour, pinch of salt, 50 g sweetened cocoa powder, 2 teaspoons baking powder, 3 tablespoons sugar, 2 eggs, 400 ml milk, 1 teaspoon vanilla extract, 40 g melted butter

- Mix the flour, salt, cocoa, sugar and baking powder together and then add the egg yolks, milk, vanilla extract and butter and beat to form a smooth batter.
- Whisk up the eggs whites and fold them into the batter.

CHEESE WAFFLES

The ideal appetizer!

(makes 20)

Cooking time: about 4 min to 4 min 30

100 g butter, 8 egg yolks, 1/2 teaspoon salt, 500 g flour, 1/2 teaspoon baking powder, 50 g grated Parmesan cheese, 1/2 litre water, 8 egg whites

- · Beat the butter.
- · Mix the flour and baking powder together.
- · Add, in this order, the egg yolks, salt, flour, cheese and water.
- · Then fold in the whisked egg whites.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 19/2012/UE.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

WARRANTY

PLEASE AFFIX YOUR RECEIPT/PROOF OF PURCHASE HERE. IN THE EVENT OF A CLAIM UNDER THIS WARRANTY THE AFORESAID RECEIPT/PROOF OF PURCHASE MUST BE PRODUCED TOGETHER WITH THIS WARRANTY.

Model number	(Lot number:)
Product name		
Date of purchase		
Place of purchase		

- 1. The party selling the product ("the seller") to the original purchaser of this product ("the customer") hereby warrants that this product will be of good quality and, in good working order and, free of defects and suitable for its intended purpose under normal household use, for a period of 1 (one) year from the date of purchase ("warranty period") of this product.
- 2. In the event that the warranty period has not lapsed and the product is not of a good quality, or in good working order or, is defective or is not suitable for its intended purpose under normal household use, the customer may, subject to paragraph 3 below, return the product to the seller and have the following options available:
 - 2.1 Within the first 6 (six) months of the warranty: to receive a refund of the actual price paid or exchange the product for the same or similar product of the same purchased value;
 - 2.2 Within the second 6 (six) months of the warranty: to have the product exchanged for the same or similar product of the same purchased value.
- 3. The seller will not replace the product or refund the customer in terms of this warranty if the product:
 - 3.1 has been altered contrary to the instructions provided in the product manual;
 - 3.2 has been misused, abused or tampered with;
 - 3.3 is defective or not in working order due to ordinary wear and tear;
 - 3.4 is damaged resulting from the customer's gross negligence, recklessness, malicious behavior or criminal conduct:
 - 3.5 has been utilised for commercial use.

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- 4. This warranty applies only to the product that has been purchased from the seller and not to any expendables attached to or installed on the product by the customer.
- 5. Any claim in terms of this warranty must be supported by the original proof of purchase.
- 6. Note that the exchange item will only carry the balance of the warranty period as from the original date of purchase.
- 7. Spares:

Selected spares can be purchased from:

ServiceTec 10 Saddle Drive Woodmead Office Park Woodmead

Email: spares.za@delonghigroup.com

Tel: +27 11 474 0153

Numero Verde 800-809065

Ariete

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