

# ***Ariete***



## ***Waffle Maker***

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Distributed in Australia by  
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## **Mod. 187**

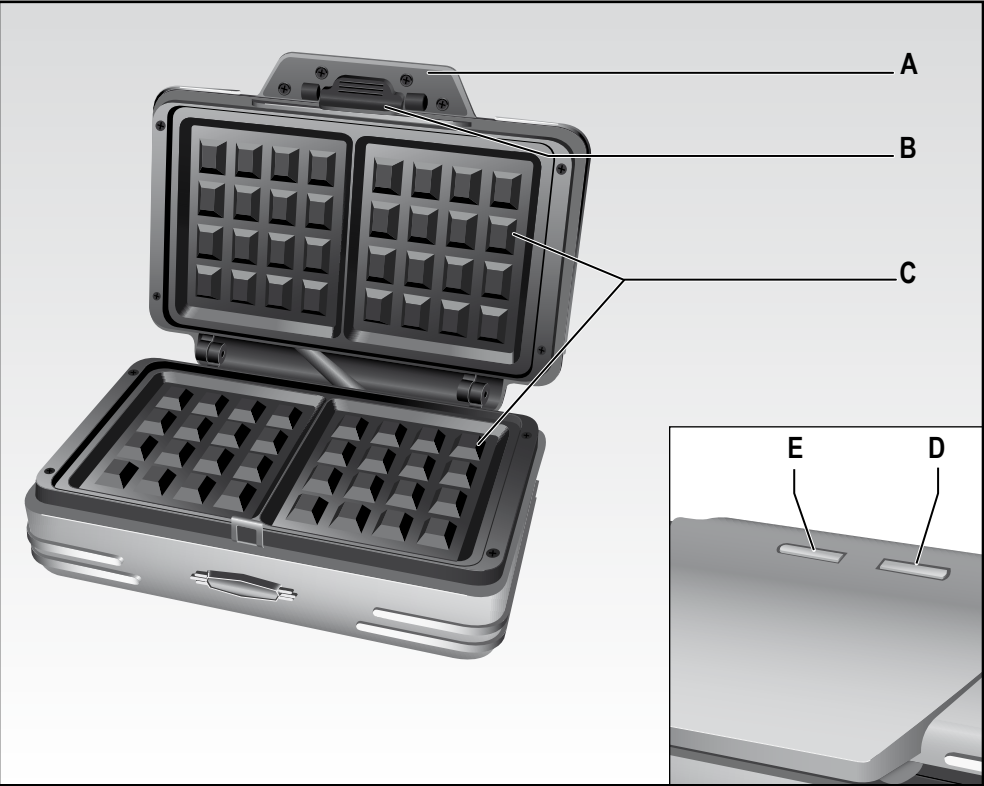


Fig. 1

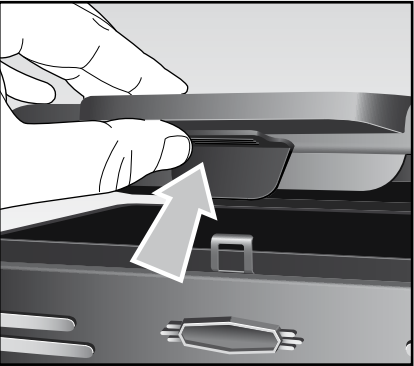


Fig. 2



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 personnel authorised by the distributor in order to avoid all risks. Contact our Customer Support Centre on 1800 099 385 or [customerservice@mann-noble.com](mailto:customerservice@mann-noble.com).
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.
27. Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

## **DO NOT THROW AWAY THESE INSTRUCTIONS**

*The manufacturer reserves the right to make small improvements of colour changes.*

## 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.

## 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 any party occasion.

(makes 16)

Cooking time: about 4.5 min.

300 g flour, 10 g baking powder, salt, 75 g caster sugar, 100 g butter, 2 eggs, 1/2 litre milk

- Mix the flour and baking powder in a bowl.  
Add the salt, sugar, melted butter and eggs.
- Pour in the milk slowly.
- Leave the mix to rest for 1 hour.

### 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.