



Professional electric waffle makers
Instructions for use

Gaufriers électriques



*Gaufriers simples
ouverture 90°*



*Gaufriers simples
ouverture 180°
(poignées droites)*



*Gaufriers simples
ouverture 180°
(poignées U)*



*Gaufriers doubles
ouverture 180°*

Pensez aux accessoires :
Demandez notre catalogue



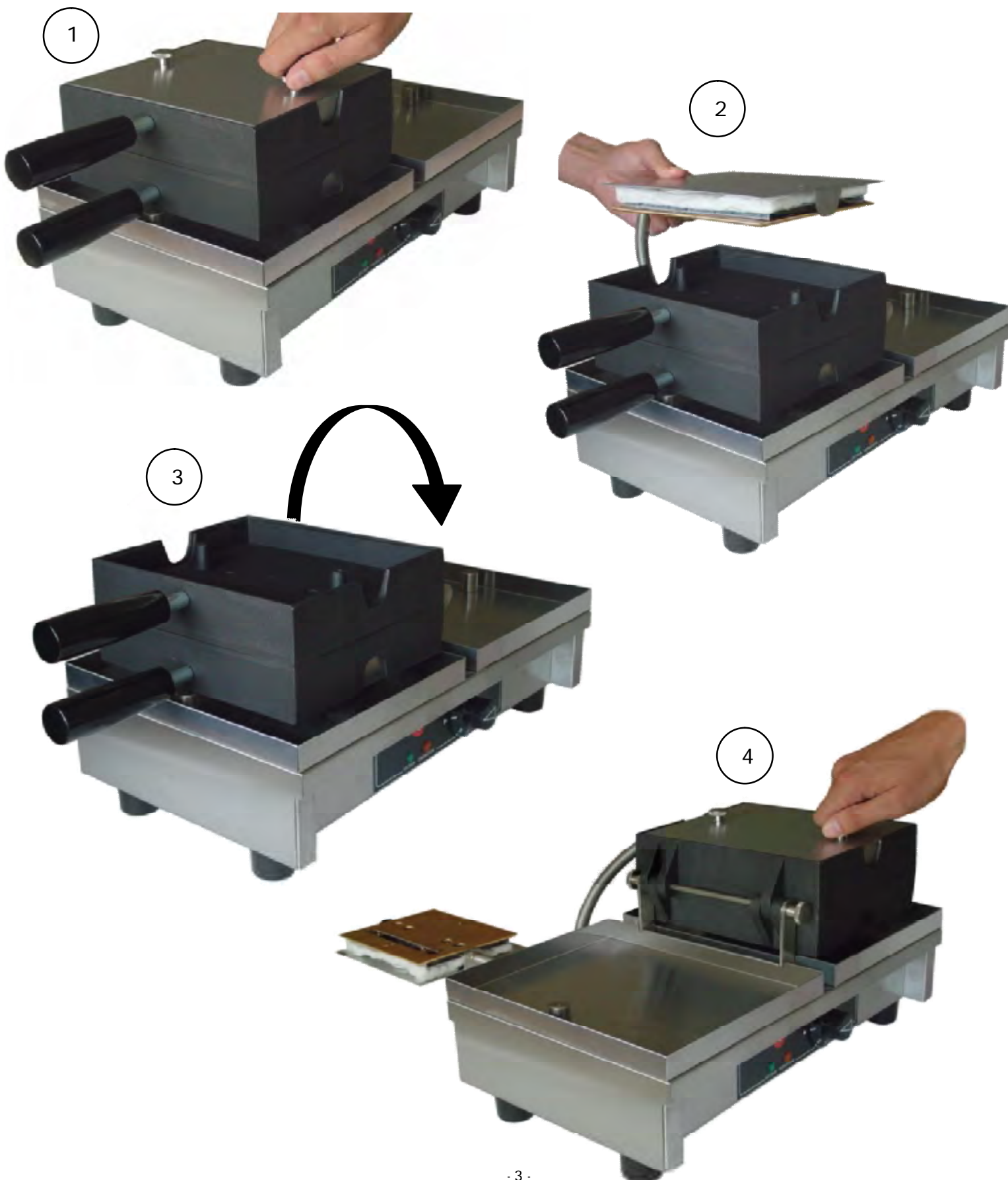
Photos et caractéristiques non contractuelles / Photos and characteristics are not binding

Empreinte Waffle type	Gaufriers 90° Waffle irons 90°	Gaufriers 180° Waffle irons 180°		Gaufriers doubles 180° Double waffle irons 180°	Gaufriers tournants Swivel waffle irons	
		Poignées droites Straight handles	Poignées U U-shaped handles		Modèle 2 gaufres 2-waffle version	Modèle 4 gaufres 4-waffle version
3 x 5 Bruxelles	WECAAC 1800 W	WECAAA 1800 W	WECBAA 1800 W	WECAAB 3600 W		
4 x 6 Bruxelles	WECABC 1800 W	WECABA 1800 W	WECBBA 1800 W	WECABB 3600 W	WECABD 1800 W	WECABE 2600 W
4 x 7 Bruxelles	WECAKC 1400 W	WECAKA 1400 W	WECBKA 1400 W	WECAKB 2800 W		
5 x 7 Bruxelles		WECADA 1800 W	WECBDA 1800 W	WECADB 3600 W		
4 x 5 Liège	WECAFC 1400 W	WECAFA 1400 W	WECBFA 1400 W	WECAFB 2800 W		WECAFE 2600 W
4 x 6 Liège	WECAEC 1400 W	WECAEA 1400 W	WECBEA 1400 W	WECAEB 2800 W	WECAED 1400 W	
4 x 7 Liège	WECAHC 1800 W	WECAHA 1800 W	WECBHA 1800 W	WECAHB 3600 W	WECAHD 1800 W	
4 x 13 Liège						WECAIE 2600 W
4 x 6 Liège Paty	WECAGC 1400 W	WECAGA 1400 W	WECBGA 1400 W	WECAGB 2800 W		WECAGE 2600 W
4 X 6 Fruits	WECAJC 1400 W	WECAJA 1400 W	WECBJA 1400 W	WECAJB 2800 W		
16 x 28 Fine		WECALA 1400 W	WECBLA 1400 W	WECALB 2800 W		
Cœur		WECAQA 1800 W	WECBQA 1800 W	WECAQB 3600 W		
Ronde	WECAAC 1800 W	WECACA 1800 W	WECBCA 1800 W	WEACAB 3600 W		
4 x 4 Losange						WECARE 2600 W

Démontage des fers / Dismantling of the irons

Gaufriers simples et doubles / *Single and double waffle machines*

RAPPEL : Laisser refroidir les fers avant démontage / *Allow the irons to cool before dismantling*

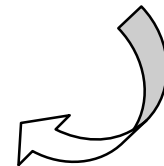


Démontage des fers (suite) Dismantling of the irons



Attention :
Retourner le plateau de récupération

Attention :
Turn the drip tray over



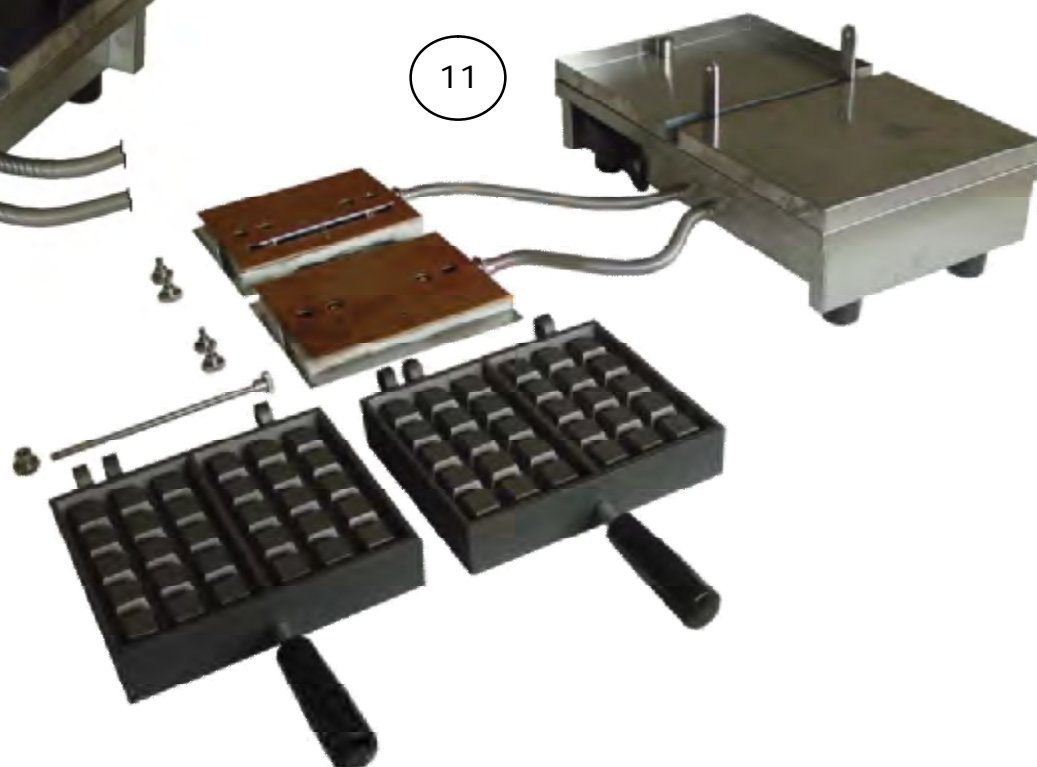
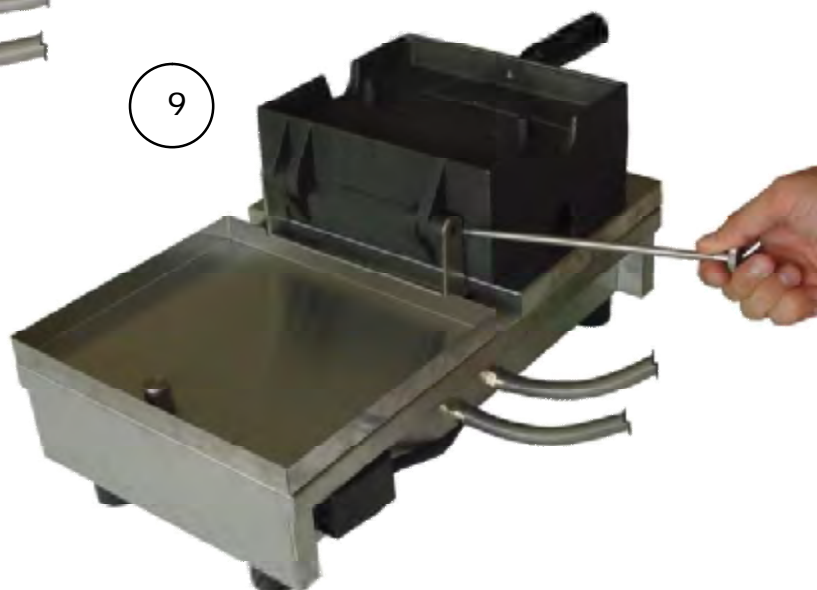
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Achtung :
Auffangschalen umdrehen

Atención :
Devolver la bandeja de recuperación

Démontage des fers (suite)
Dismantling of the irons



Dear Customer,

Thank you for choosing one of our appliances. It is very easy to use, but we do strongly recommend that you carefully read these instructions which include advice on how to use and install your appliance in order to obtain optimum results.

Reception and unpacking

Any damage due to transport must be reported to the carrier by registered letter with acknowledgement of receipt, within 24 hours of receiving your appliance. You must also note your reserves on the carrier's delivery note, describing in detail the damage noted on delivery.

General rules applicable to electrical equipment

When using electrical appliances, safety precautions must always be taken:

Read all the instructions carefully.

- § This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
- § Close supervision is necessary when an appliance is used by children, or in their presence.
- § The appliance must never be left without supervision during use.
- § Do not use the appliance for anything other than the purpose which is described.
- § There is a risk of accidents if accessories are used that are not recommended by the manufacturer of the appliance.
- § The appliance must be earthed.
- § The appliance must be connected to the mains by means of a residual (differential) current device with a rated residual operating current of 30mA maximum.
- § It is recommended to examine the power supply cable regularly in order to detect any signs of deterioration.
- § Do not connect nor use any appliance with a damaged plug or cable. If the power supply cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid any danger.
- § If the appliance has been damaged, send it to the closest authorised repair workshop or where you bought it from for inspection and repair.
- § The appliance is not designed to be switched on by an external timer or separate remote control system.
- § If you need to use an extension lead, take care to unwind the whole length in order to avoid the cable overheating.
- § Always connect the cable to the power socket with the setting knob set at minimum. To disconnect it, put the setting knob to minimum then remove the plug from the socket.
- § In order to avoid electric shocks, do not immerse the cable, socket or body of the appliance in water or any other liquid. Do not handle with wet hands either.
- § Do not let the cord hang over the edge of a table or counter.
- § Do not put the appliance nor its cable on or near a hot surface (electric hotplate, hot gas burner, heated oven etc).
- § Disconnect the plug when the appliance is not in use or before cleaning.
- § The appliance must not be cleaned by immersion, with a high or low pressure jet.

- § Do not bleach.
- § Do not handle the appliance while hot.
- § Do not touch the hot surfaces.
- § Leave the appliance to cool prior to handling or cleaning it.
- § This device is prohibited outside.
- § Place the appliance on a dry and stable surface, and slightly back from the edge and at least 20 cm from any wall or element liable to be affected by heat.
- § Caution: Do not use this device with wood or coal to other energy source than that for which it provides (electrical energy).
- § We recommend you keep the original packaging in order to store the appliance.

KEEP THESE INSTRUCTIONS

Technical description

"Heating element pack" electric waffle irons are easy and comfortable to use thanks to their thermostat adjustable to temperatures up to 300°C. They are fitted with cast-iron plates called irons. These contain shielded heating elements which spread the heat evenly so that perfectly cooked waffles can be obtained.

- § Stainless steel frame
- § Irons made of cast-iron certified for use with foodstuffs
- § Removable drip trays
- § Thermostat with knob adjustable from 50 to 300°C
- § Heating indicator
- § On/Off switch
- § Indicator light
- § Single phase 240 Volt power supply
- § Power cable for 16 amp socket

Instructions

Work surface

Choose an easy-to-clean work surface on which to install the appliance. The appliance must be at least 20 cm from any vertical surfaces that are not heat-resistant in order to prevent damage by heat radiating from the irons. To ensure maximum ease of use, the top of the irons should be between 85 and 95 cm from the ground.

Electrical connection

The appliances must be connected to the single phase 240 V network using a 16-amp two-pin plug with earth pin. They are delivered with a power cable, type HO7RNF 3 conductors (phase + neutral + earth), cross-section 1.5 mm².

Using

Seasoning the irons

Before being used for the first time, the waffle iron must be seasoned.

We recommend that you proceed as follows:

Plug in the waffle iron, open it and set the thermostat to 300°C.

Leave it to heat for about 30 minutes.

Then set the thermostat to 270°C and wait for about 5 minutes to allow the temperature to come down.

Leave the waffle iron at this temperature (270°C) throughout the operations described below.

Using a brush, carefully apply a fine coat of frying oil to all the blocks and in the bottom of the grooves. Do not leave any excess oil in the bottom of the grooves (if necessary use a dry brush to ensure even application.)

Leave this first layer to cook through thoroughly for 10 minutes.

Then apply a second layer in the same way.

Wait another 10 minutes then turn off the waffle iron.

Use frying oil with no other ingredient for this seasoning process.

Good seasoning results in a chestnut-coloured surface (dark brown) which looks like varnish.

Equipment needed

We recommend the following accessories for successful waffle-making:

- § Krampouz waffle set ref. ASG2 consisting of a brush, waffle fork and metal brush
- § Frying oil to grease the irons
- § A container for your batter
- § A ladle or jug

Recipes

Brussels Waffles

Ingredients: 250 g flour, ½ litre semi-skimmed milk, 3 eggs, 60 g sugar, 60 g oil, 1 ½ teasp. of baking powder

Preparation:

Mix the flour, sugar, oil and baking powder.

Add the 3 egg whites and mix.

Incorporate the milk gradually to avoid making lumps.

Whip the egg whites stiffly and fold into the batter.

Pre-heating time: 12-13 min - Cooking time: 3 min 30 - Temperature: 210-220°C

Grease the irons thoroughly between each waffle.

Let stand at least 1 hour.

Before use, stir the batter gently to obtain an even texture.

Liège Waffles

Ingredients: 500 g flour, 300 g butter, 300 g pearl sugar, 2 tablespoons sugar, 2 eggs, 2 drops vanilla essence, 2 sachets yeast, 10 cl warm water, 20 cl milk, 1 pinch salt

Preparation:

Mix the yeast into the warm water. Leave to stand for 15 min.

In a bowl, mix together the flour, sugar, vanilla sugar and yeast mixture.

Add the eggs and melted butter.

Leave to stand for 1 hour (the batter should double in volume).

Add the pearl sugar, folding it in gently.

Leave to stand for 10 min.

Shape into balls weighing about 70 g, coating with flour.

Pre-heating time: 12-13 min - Cooking time: 3 to 4 min at 180°C.

Making waffles

- § Place the appliance on a flat and rigid surface. Do not use on any support liable to be affected by heat.
- § Having first seasoned the irons (see chapter *seasoning the irons*) start heating the appliance with the thermostat set to 200°C and irons closed.
- § Wait for about 15 minutes until the irons reach 200°C.
- § Open the irons.
- § Using a brush, oil all parts of the plates thoroughly.
- § Use ladle to fill the plates on just one side so that the top of the blocks is barely covered.
- § Close the irons immediately and tighten one against the other using the handles. When using liquid batters, turn the irons over (except with irons that open 90°).
- § Leave to cook in this position for three or four minutes depending on the type of waffle, batter texture and temperature of the irons (adjust the time after a few trial runs).
- § Gently lift one side of the iron and remove the waffles using a waffle fork.
- § Leave to cool, preferably on a cooling rack so that they remain crisp.
- § TAKE CARE: Before making the first waffle or before each waffle-making session, lightly grease the irons with a brush dipped in frying oil.
During a waffle-making session simply brush the irons over with the brush and do not add any extra grease unless your waffles stick.
- § If it is difficult to remove the waffles, use a mixture made with one spoonful of oil and one egg yolk.
- § The waffle cooking temperature should be about 200°C.
- § If the appliance remains heated for a long time without being used, take the precaution of lightly greasing the waffle iron plates, and close them.

Maintenance and Cleaning

The frame

Before cleaning your appliance, unplug it and let the irons cool down.

Clean the frame and removable trays with a sponge soaked in warm water and liquid detergent.

Stubborn marks can be removed by using a specific commercially available product.

Never use abrasive products or metal brushes.

Never clean the appliance by immersing in water or using a water jet.

The iron covers

The iron covers should be cleaned in the same manner as the frame.

Due to the high temperatures heat this item reaches (over 300° C), it is normal for the covers to become brown with time.

The irons

Making waffles requires grease to be applied to the waffle irons:

- greasing the irons with a brush prior to use
- fat in the batter depending on the recipes

These fats will gradually build up on top of the original seasoning. This seasoning should not be allowed to get too thick, because:

- it will act as insulation and have an adverse effect on cooking
- it can come unstuck or flake off, giving the impression that the metal is disintegrating

Cleaning with water (dismantling the heating element packs and irons) and regular brushing will help to prevent this problem (do not be afraid of scratching the metal). Remember too to clean the hinge pin so that grease does not build up on it. It is also possible to use the dishwasher (caution: could damage the seasoning).

If the film gets too thick making proper cleaning and brushing impossible, the irons can be stripped by sand blasting or pyrolysis. After these operations a new seasoning operation is needed like for new irons.

Specifically concerning Liège Waffles:

- the use of pearl sugar mixed into the batter results in burnt caramel sticking to the waffle irons. This caramel can be removed by dismantling the heating element packs, releasing the irons and soaking them in hot water.

The caramel will dissolve and can simply be wiped off with a sponge.

Note: never suddenly cool irons that are hotter than 100°C (by immersing them in water, for example).

Procedure for dismantling the irons for cleaning: please refer to pages 3-7

REMINDER: Allow the irons to cool before dismantling.

Guarantee and After Sales Service

This appliance is guaranteed for one year.

We pay great attention to ensuring that each of our appliances reaches the user in perfect operating condition. If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If you are confronted with faulty operation during the guarantee period, please contact your dealer.

No damage due to incorrect use or failure to comply with the instructions is covered by the guarantee.

Please do not hesitate to let us have your suggestions.



The symbol representing a waste-bin crossed out and shown on the product or its packaging indicates that this product must not be treated as ordinary household waste. It must be taken to the appropriate collection centre for recycling of electrical and electronic equipment:

§ to a point of sale if an equivalent item of equipment is purchased,

§ to a collection point made available in your neighbourhood (waste collection centre, selective waste collection, etc).

By making sure that this product is disposed off in appropriate fashion you will help prevent any potentially negative consequences for the environment and human health. Recycling of the materials will help preserve natural resources. For any further information concerning recycling of this product, you can contact your local authorities, waste collection centre or the shop where you purchased the product.

