

andrew James

Double Waffle Maker



Please read the manual fully before using the appliance and keep the manual safe for future reference.



@andrewjamesltd

Standardised safety instructions for electrical products

When using any electrical appliance, basic safety precautions should always be followed, including:

- 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 if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on

the rating label corresponds to the voltage in your home.

- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take

the unit for examination and or repair by an authorised service agent.

- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the

extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.

- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.
- Under no circumstances is this product to be hard wired into an electrical ring main.

Before first time use

- Read all instructions carefully and keep them for future reference.
- Remove all packaging.
- Clean the cooking plates by wiping them with a sponge or a cloth dampened in water.
- Dry the cooking plates with a cloth or paper towel.

Please note: when the Double Waffle Maker is heated for the first time, a slight smoke and odor may be emitted. This is normal, and does not effect the safety of the appliance. It may, however, effect the taste of the first batch of waffles—and it is recommended that you discard these.

Directions for use

1. Close the waffle maker and plug it into the power outlet. The red indicator light will now go on.
2. Pre-heat the appliance by selecting the desired temperature. The green indicator light will come on when the temperature has been reached.
3. Use the waffle temperature control to set your desired setting. Use low to create light coloured waffles, while the higher setting will create darker and more crisp waffles. It is recommended that you try the middle setting first,

before adjusting to your taste.

4. Open the waffle maker and pour batter in to fill the lower cooking plate. If necessary, use a spatula to spread the batter into the corners of the grip. Be careful not to overfill the plates.
5. Cook the waffles for between four and six minutes, but you can adjust the time to account for personal preference.
6. Remove the waffles with a non-metallic kitchen utensil. Never touch the cooking surface with a sharp, pointy or metallic object as this could damage them.
7. If you want to cook more waffles directly after, there is no need to switch off the Double Waffle Maker and pre-heat again. Simply pour more batter into the cooking plates and repeat steps 3-6.
8. Once you are finished cooking, disconnect the plug from the wall and leave the waffle maker open to cool down.

Cleaning and care

- Always unplug the waffle maker and allow it to cool before cleaning.
- Never immerse the appliance in water or place it in the dishwasher.
- Brush away any loose crumbs from the

grooves, and wipe them clean with a paper towel. You may also clean them with a damp cloth.

- Do not use any abrasive materials to clean the waffle maker as this will damage the non-stick coating.

Recipes

Basic Waffle

| | |
|------------------|--------|
| Plain Flour | 280g |
| Caster Sugar | 60g |
| Baking Powder | 1tsp |
| Pinch of salt | |
| Eggs (separated) | 3 |
| Milk | 500 ml |
| Vanilla extract | 1 tsp |
| Melted Butter | 100g |

1. Turn your waffle maker on. The red light will illuminate.
2. Add the flour, sugar, baking powder and salt together and mix.
3. In a separate bowl, add the milk, egg yolks, vanilla extract and melted butter together and mix.
4. Add the milk mixture to the dry ingredients and mix together.
5. In a food mixer, whisk the egg whites

until stiff.

6. Gently fold the egg whites in with the waffle mix.
7. When the green light goes on, it's time to start cooking. Place approximately one ladle of mix in each side of the waffle maker and cook for 4-5 minutes.
8. Place the finished waffles on a cooling rack.

Shortbread Waffle

| | |
|----------------------|------|
| Butter | 200g |
| Sugar | 200g |
| Free range eggs | 4 |
| Grated rind of lemon | 1/2 |
| Plain flour | 200g |

1. Switch on the waffle maker and allow it to heat while you make the waffle mix. The red light will become illuminated.
2. Cream the butter and sugar.
3. Beat in the eggs and lemon rind. Stir in the plain flour.
4. When the green light turns on, it is time to start cooking your waffles.
5. Carefully fill each of the bottom baking plates with the waffle mix and close the lid.

6. Leave it for around four minutes. Then open the lid and remove your waffles using a wooden spatula.
7. The waffles should be crispy brown and cooked through, ready to eat.
8. You may cook the waffles for longer if required.

Chocolate Waffles

| | |
|------------------|--------|
| Plain Flour | 80g |
| Caster Sugar | 60g |
| Baking Powder | 1tsp |
| Pinch of salt | |
| Coco powder | 42g |
| Chocolate chips | 110g |
| Eggs (separated) | 3 |
| Milk | 500 ml |
| Vanilla extract | 1 tsp |
| Melted Butter | 100g |

1. Turn your waffle maker on. The red light will illuminate.
2. Add the flour, sugar, baking powder, coco powder and salt together and mix.
3. In a separate bowl, add the milk, egg yolks, vanilla extract and melted butter together and mix.
4. Add the milk mixture to the dry ingredients and mix together. Add the chocolate chips.

5. In a food mixer, whisk the egg whites until stiff.
6. Gently fold the egg whites in with the waffle mix.
7. When the green light turns on, place approximately one ladle of mix in each side of the waffle maker and cook for 4-5 minutes.
8. Place the finished waffles on a cooling rack.

Chocolate Chip Cookies

| | |
|-----------------------|-----------------------------|
| 120g softened butter | 50g granulated sugar |
| 120g plain flour | 1 tsp vanilla extract |
| 90g light brown sugar | 1 egg |
| 80g choc chips | 1/4 tsp bicarbonate of soda |

1. Turn your waffle maker on. The red light will illuminate. Spritz plates with oil spray.
2. Soften butter, and add both sugars, mixing until smooth.
3. Add an egg and vanilla extract and stir again.
4. Add flour, bicarbonate of soda and chocolate chips and fold in, taking care not to over mix.
5. When the green light comes on, scoop

two heaped teaspoons into the centre of each waffle plate. Bake for 2-3 minutes.

6. Remove from waffle maker and place onto a cooling rack, allowing them time to cool and crisp up.

Brownie

| | |
|-----------------------|------------------------------|
| 150g granulated sugar | 30g white chocolate, chopped |
| 150g plain flour | 2 eggs |
| 120g softened butter | 1 tbsp water |
| 30g cocoa | 1/4 tsp salt |
| 30g pecans, chopped | |

1. Turn your waffle maker on. The red light will illuminate. Spritz plates with oil spray.
2. Mix together butter and sugar until well combined. Add eggs
3. Add flour, cocoa and salt and mix well, adding a tbsp of water to loosen the mixture.
4. Stir in nuts and chocolate.
5. When the green light comes on, place two heaped teaspoons into the centre of each plate. Bake for two minutes. Do not overfill as the mixture will seep out of the sides of the machine.
6. Remove brownies from waffle maker and serve warm with ice cream.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy

please go to :

www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical Information

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.

WARNING! This product must be connected to an earthed electrical power supply. The green/yellow conductor in the supply cord must be connected to the Earth terminal in the plug. The power supply must have an Earth connection.

Precautions should be followed for safe cable management and connection to the power supply.

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt

consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal “L” in the new plug.
- Connect the blue lead to the neutral “N” terminal.
- Connect the green/yellow lead to the earth “E” terminal.

Recommended fuse: 13 A.

If an extension cable is required, it must have an earth conductor. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

Disposal of The Appliance

Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling



Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with ordinary

household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Re-use of materials helps prevent environmental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

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AJ001317

06/2018