

andrew James

Volcano Waffle Maker



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



@andrewjamesltd

General safety instructions

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.
- Supervise children to ensure they do not play with the appliance or supply cord.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and supervised.
- 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 malfunctioned, been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent to avoid a hazard.
- Do not attempt to repair or modify the appliance, use the appliance for unintended applications or use accessory attachments not recommended by the manufacturer. Failure to follow these instructions may result in fire, electrical shock, or risk of injury to persons.
- Do not immerse or expose the appliance, plug or the power cord in water or any other liquid for any reason.
- Check the power cord and plug before every use for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair

centre to avoid a hazard.

- Never pull the appliance by the supply cable or pull the supply cable to remove the plug from the socket
- Do not wrap the supply cord tightly around the base or appliance as this could damage the supply cord where it enters the appliance.

Appliance specific safety Instructions.

Warning: Hot Parts.



The surfaces of the appliance become hot during use and remain hot for a period of time after use.

Warning: Steam escaping from side vents is hot. Keep hands clear of the immediate area surrounding the side vents during operation.

Warning Use extreme caution when opening waffle maker once cooking is finished. Hot steam will escape and may cause burns.

Warning: Always remove the plug from the socket after use. The appliance will remain on

and produce heat unless it is unplugged.

- Operate the appliance with the lid closed and the funnel locked in the lid.
- Immediately after use, before cleaning or transportation, switch off, unplug and allow the appliance to cool in a safe place out of the reach of children.
- When using this appliance, provide adequate ventilation above, below and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings or flammable materials during use.
- Place the appliance on a flat, stable, heat resistant surface.
- Never immerse the appliance in water or clean with excessive volumes of liquid. Wipe with a damp cloth only.
- DO NOT wash the appliance or parts in a dishwasher.
- This appliance is intended for indoor, consumer use only

- This appliance is not intended to be operated by means of an external timer or separate remote control.
- Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces. Do not place the appliance or cable on or near a hot gas or electric burner or heated oven.

DO NOT CONNECT THE APPLIANCE TO THE ELECTRICAL SUPPLY IF THE APPLIANCE, SUPPLY CABLE OR PLUG IS DAMAGED.

REMOVE THE PLUG FROM THE SOCKET IMMEDIATELY IF THE APPLIANCE STOPS WORKING OR OPERATES INTERMITTANTLY.

Electrical Safety

WARNING: Check that the voltage supply at the power outlet is the same as marked on the appliance.

Voltage (V)	220-240
Frequency (Hz)	50/60
Power (W)	640-760

WARNING: This appliance 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.

- Remove and 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: 13A.

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

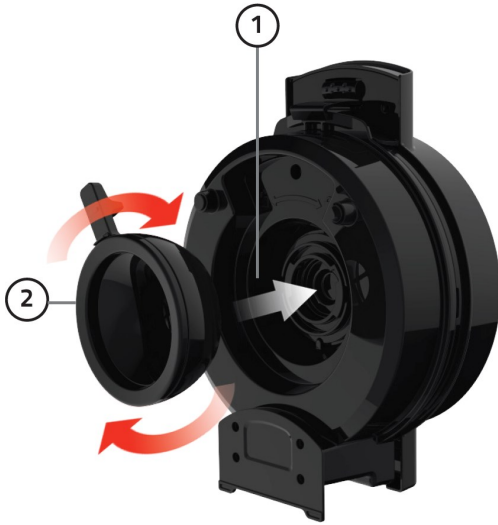
Before First Use

Read all of the instructions carefully before using the appliance.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odour. This is normal and does not indicate a fault.

Appliance Components

- 1. Spout storage area
- 2. Spout
- 3. Measuring cup
- 4. Handle
- 5. Power/Ready lights
- 6. Side vents
- 7. Lid Lock
- 8. Non-stick plates



Operating Instructions

BEFORE FIRST USE

1. Unpack the box with care, keep all the packaging materials until you are satisfied everything is present and in working order.
2. Do not discard any packaging until all accessories have been found.
3. Inspect the product before use. The appliance, cord and plug must not have any damage that could affect operation.
4. Clean the cooking plates with a damp cloth to remove any manufacturing residue and then dry. Wipe the outer surfaces with a slightly damp soft cloth and dry.

CAUTION: Take care to prevent water from running into the appliance. Never immerse this appliance in water or any other liquids!

5. Place the appliance on a dry, clean and flat surface.

Quick Start Guide



STEP 1: Remove the funnel from the base



STEP 2: Fit the funnel to the Lid and lock into place



STEP 4: Pour the waffle mixture slowly into the funnel using the measuring cup.

STEP 3: Mix the waffle mixture to the right consistency and wait until the green "Ready" light is on



STEP 5: When cooked, remove the funnel, remove the waffles and ENJOY!

Operating Instructions (Cont)

HOW TO USE

1. Turn the waffle maker over and remove the funnel (2) by twisting it anti-clockwise. Place the funnel on top of the unit and twist anti-clockwise to lock into place.
2. Make sure the waffle maker is positioned on a flat, stable, temperature resistant surface.
3. We recommend using a pastry brush to lightly coat the top and bottom waffle plates (8) with vegetable oil. Do not use non-stick sprays as they can cause build-up on the cooking plates.
2. Plug the appliance into the mains socket electrical outlet. The red POWER light (5) will illuminate and remain lit during use.
3. While the appliance is preheating, prepare the waffle batter. The batter should be a runny consistency.

TIP : If the mixture is too stiff it will not flow into the appliance

4. After approximately 5 minutes, the GREEN READY light (5) will illuminate, indicating the unit is preheated and is ready for use. The GREEN light will cycle on and off every 4 or five minutes while in use.
5. Pour 170ml of the waffle mix slowly into the funnel using the measuring cup (3).

TIP: Pour slowly leaving an air gap in the funnel . This allows the air between the non-stick plates to escape and fill the plates with mixture.

6. The cooking time will vary according to recipe. For crispier waffles extend cooking time 1-2 minutes, checking periodically.

TIP: Do not open the waffle maker during the first minute of baking or the waffle will separate. Completely bake the waffle before removing.

7. To remove waffles, press the lid lock (7) under the handle (4) and lift the Lid gently;

Operating Instructions (Cont)

TIP: If the lid pulls on the waffle, close again and cook for 1 minute and test again. If the waffles need to bake to a darker finish, close the lid and continue baking until the desired colour is achieved.

TIP: The waffle mixture will rise into the funnel during cooking and bubble. When the bubbles stop, use a heat resistant glove to remove the funnel. The colour of the waffle mix can be observed to identify if they are baked or not.

8. Remove waffles from the cooking plates using non-metallic utensils.

NOTE: If additional waffles are to be baked, keep the waffle maker closed to retain heat. **NOTE:** Waffles made after multiple uses will bake faster because extra heat has been retained.

9. When baking is complete, unplug the power cord from electric outlet. Lift the lid and allow the appliance to cool.

10. Allow the appliance to cool completely before moving or cleaning. Always clean and dry the appliance before putting into storage.

Waffle Mixture Tips

- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters.
- Sift all of the dry ingredients together. It is not necessary to beat egg yolks and milk separately. Just add them to the combined flour mixture and use a whisk or mixer to blend the ingredients well.
- Egg whites should be beaten until they form stiff peaks. Stir $\frac{1}{4}$ of the beaten whites into the batter to lighten it, and then gently fold in the rest. There should be white streaks in the batter. Do not over-mix batter when adding egg whites.
- When preparing waffle batter, do not over-mix or the waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- Cake-based waffles are more tender than regular waffles, and may require more care when removing from the waffle maker. Use a spatula to support

WAFFLE BAKING TIPS (Cont)

waffles when removing from the appliance.

- To retain crispiness, move baked waffles to a paper napkin or a wire cooling rack to absorb any condensation. To keep waffles hot, place in an ovenproof dish on an oven rack and warm at about 200-250°F (90-120°C).
- Waffles will keep for about 20 minutes before they begin to dry out.
- Baked waffles freeze well. Cool completely on a wire rack. Store in a plastic freezer bag or in a covered container, separating waffles with wax paper. Reheat frozen waffles in a toaster oven, oven or toaster until hot and crisp.
- Results may vary depending on consistency and ingredients of batters used.

CARE AND CLEANING

CAUTION: Unplug the appliance from the electrical outlet and allow to cool thoroughly before cleaning.

CAUTION: This appliance only requires cleaning. The appliance contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. This appliance does not disassemble for cleaning.
2. Clean with sponge and mild dishwashing liquid. Remove stubborn stains with a plastic mesh puff or pad. Do not use steel wool or coarse scouring pads. Make sure item is dry before next use.
3. Never immerse appliance in water or other liquids. **NOTE:** Never place the waffle maker or any of its accessories in dishwasher.
4. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
5. The funnel and measuring cup can be washed in warm soapy water.

CARE AND CLEANING (Cont)

6. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Wait for 5 minutes and then wipe the softened batter off with a paper towel or soft cloth. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only products with directions stating that it is safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.

7. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

STORAGE

After cleaning, make sure the appliance is unplugged and fully cooled before storing. Never wrap cord tightly around appliance. Do not put any stress on the cord where it enters the appliance as this can damage the supply cord.

RECIPIES

BASIC WAFFLE MIX

Ingredients

- 2 eggs
- 250g plain flour
- 415ml milk
- 120ml vegetable oil
- 1 tablespoon sugar
- 4 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract

Method

1. Preheat the appliance until the Green "READY" light illuminates.
2. Beat eggs in large bowl with hand

beater until fluffy. Beat in flour, milk, vegetable oil, sugar, baking powder, salt and vanilla.

3. Add wet ingredients until the mixture is a smooth runny consistency.
4. Pour mix slowly into the appliance . Cook until golden brown. Serve hot.

BUTTERMILK WAFFLE MIX

Ingredients:

1 cup all-purpose flour
¼ cup sugar
1 teaspoon salt,
1½ teaspoons baking powder
4 eggs, yolks
1 cup buttermilk
4oz unsalted butter, melted
4 eggs, whites, beaten into soft peaks

Directions:

1. Preheat the appliance until the Green “READY” light illuminates.
2. In a large mixing bowl combine flour, sugar, salt baking powder and whisk well.
3. In another mixing bowl whisk together egg yolk, buttermilk and melted butter.
4. Then add wet ingredients to the dry. Whisk to combine ingredients. Batter may be slightly lumpy.
5. Then pour in the egg whites that have been beaten to soft peaks and whisk to incorporate.
6. Fill measuring cup with 185ml of waffle batter and pour it into top of the funnel.
7. Cook for 3 to 4 minutes or until golden brown, if you like your waffles crispier add more time.

Tip: Serve with pureed berries or yogurt instead of traditional syrup.

CINNAMON NUTMEG MIX

Ingredients:

1 cup all-purpose flour
¼ cup sugar
1 teaspoon cinnamon
1 teaspoon vanilla extract
½ teaspoon nutmeg
1 teaspoon salt,
1½ tablespoons baking powder
4 eggs, yolks
1 ½ cup milk
4oz of unsalted butter, melted
4 eggs, whites, beaten into soft peaks

Directions:

1. Preheat the appliance until the Green “READY” light illuminates.
2. In a large mixing bowl combine flour, sugar, cinnamon, vanilla extract, nutmeg, salt, baking powder and whisk well.
3. In another mixing bowl whisk together egg yolk, milk and melted butter.
4. Then add wet ingredients to the dry. Whisk to combine ingredients. Batter may be slightly lumpy.
5. Then pour in the egg whites that have been beaten to soft peaks and whisk to incorporate.

6. Fill measuring cup with 185 ml of waffle batter and pour it into top of the funnel.

7. Cook for 3 to 4 minutes or until golden brown, if you like your waffles crispier add more time.

Tip: Serve with fresh vanilla whip 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 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.

Note: The guarantee does not cover any defect arising from improper use, mechanical damage, water ingress or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

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.

Contact details

Andrew James UK Ltd
Lighthouse View
Spectrum Business Park
Seaham, Durham
SR7 7PR
UK

Customer Service / Technical Support

Telephone: 0844 335 8464

Email: customerservices@andrewjamesworldwide.com

Web:

www.andrewjamesworldwide.com

Twitter: @andrewjamesltd

Facebook: Andrew James

Copyright Andrew James

AJ001459 (12/2017)

