

# **GASTROBACK®**

## WAFFLE IRON ADVANCED CONTROL



### **OPERATING INSTRUCTIONS**

Art.-No. 42424 »Waffle Iron Advanced Control«

Read all provided instructions before first usage!  
Model and attachments are subject to change  
For household use only!

Deutsch

English

[www.gastroback.de](http://www.gastroback.de)



**We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.**

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## **IMPORTANT NOTE - PLEASE READ CAREFULLY - BEFORE YOU USE THE DEVICE!**

All GASTROBACK® products are intended for food processing of food products and groceries. **For reasons of health protection and hygiene, products that are used on a daily basis or used only once, are not allowed to be returned.** Check the goods just as you would do in a retail store.

You only have to pay for a possible loss in value of the goods, if this loss of value is due to a non-necessary for the examination of the nature, characteristics and function of the goods handling.

An unnecessary way to check the nature, characteristics and function of the goods is the processing of food products or groceries into food and drinks.

If you have any questions about GASTROBACK® products, if your unit is not working properly straight away or if you need any accessories or spare parts for your GASTROBACK® product please contact our customer service before returning.

### **GASTROBACK® Customer Service Hotline:**

Phone: **+49 (0) 4165 – 22 25 0**

Monday to friday (except on holidays) from 8am to 4pm

E-Mail: **info@gastroback.de**

## DEAR CUSTOMER!

Your new **WAFFLE IRON ADVANCED CONTROL** comes with some remarkable features for preparing your waffles. Two delicious, fluffy and light Belgian waffles at once made with the **WAFFLE IRON ADVANCED CONTROL** are a special treat for the whole family. Integrated, powerful heating elements with 1600 watt, precise temperature control and digitally adjustable crisp and browning level ensure to meet even advanced demands.

4 different programs offer optimum settings for standard recipes and enable easy baking fun. Individual adjustments for the browning and crispness are available for each program. The acoustic signal reminding you in time of the end of the baking time, avoiding that your waffles get burned. Via the manual control function you make even special recipes to a delicious reality. The recipes in this booklet give examples for making even your first attempts a delight.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your new waffle maker.

We hope that you will enjoy your new **WAFFLE IRON ADVANCED CONTROL**.

Your GASTROBACK GmbH



## IMPORTANT SAFEGUARDS

Carefully read all instructions, before operating this appliance and save for further reference. Do not attempt to use this appliance in any other way and for any other purpose, than described in these instructions (intended use). Any other use, especially misuse, can cause severe injuries or damage by electric shock, heat, or fire.

The appliance meets the guidelines effective for CE certification. These instructions are an essential part of the appliance. Do not pass on the appliance to third parties without this booklet. Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre (see: 'Warranty'). Please contact your vendor.



## GENERAL SAFETY INSTRUCTIONS

- This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage. Exclusively use the appliance for domestic use and for baking food that is fit for consumption.
- **Do not leave the appliance unattended, while the appliance is connected to the power supply.** Check the entire appliance regularly for proper operation (e.g. check for distortion, damaged waffle plates, excessively frayed or melted parts, cracks, pollution, or corrosion at the pins of the electrical connectors). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged, if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock, liquids running into the housing) or if the appliance is not working properly (e.g. overheating). If one of these cases occur during operation, immediately unplug the appliance. Get in contact with an authorized service centre for examination and/or repair. Do not attempt to repair the appliance or power cord, but return the appliance to an authorized service centre. Operate the appliance on a well accessible, stable, level, dry, and suitable large table or counter that is resistant against water, fat,

and heat. Do not place the appliance over a power cord or on inclined, wet or plastic surfaces or surfaces with plastic coatings (e.g. paint) or surfaces that could crack due to local heat (e.g. glass, stone). Even when the appliance is cold, do not place the appliance on sensitive and valuable surfaces (e.g. coated furniture). Do not operate the appliance under over-hanging boards or drop lights.

- During operation keep the appliance in an appropriate distance of at least 30cm on each side to the edge of the working space and to furniture, walls, boards, curtains, and any sensitive objects to avoid risk of fire and damage due to heat, steam, and splashes. Ensure good ventilation during operation. Do not place any clothes or napkins on or under the appliance during operation to avoid risk of overheating and fire. **RISK OF EXPLOSION AND FIRE! Do not heat any highly alcoholic beverages or food (e.g. mulled wine, grog) via the appliance. Do not operate the appliance near any inflammable, volatile liquids (e.g. highly alcoholic beverages and food, spirit, benzine) to avoid high risk of injuries and damage.** Due to the heat, volatile liquids will evaporate easily, generating an inflammable mixture that could catch fire by any source of ignition (e.g. lit candles, cigarettes, parts of the appliance), causing severe injuries to persons and serious damage. **The appliance is NOT suited for flambéing!**
- **Residues of food on the heating elements could be burnt to charcoal during operation and could catch fire.** Before operating the appliance, always check whether the waffle plates are completely clean and dry.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge (including children aged from 8 years), if they have been given supervision or instruction concerning the use of the appliance in a safe way and **understand and consider the hazards involved.** Even cleaning may only be made by children without supervision. **Children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging.** Always keep the appliance where it is dry, frost-free, and clean, and **where young children and animals cannot reach it.** Do not leave the appliance or any part of it unattended, when it is in reach of young children.

- The appliance is heated electrically via integrated heating elements. Do not heat the appliance via any other heating device. Do not place the appliance or any part of it in a range, or on or near hot surfaces (e.g. burner, heater, or oven).
- Do not handle the appliance or any part of it with violence. Always turn the locking clip to the horizontal open position, before opening the lid and operating the appliance.
- Do not tilt the appliance or place the appliance upright, while it is still hot. Hot fat and batter could run out and cause injuries and damage. Always switch off (press the "POWER" button), unplug and leave the appliance cool down, before moving, cleaning, or storing the appliance. Always ensure that the locking clip is closed firmly, before moving the appliance via the handle and before storing the appliance.
- Do not use any hard or sharp-edged objects with the appliance (e.g. knives, forks, metal scrapers). Do not use any cooking utensils that could melt, burn, crack, get distorted, or give off harmful substances, when exposed to heat.
- The batter may splash, when placed on the hot waffle plates, and hot steam may escape. Always ensure that persons (including you) stay in sufficient distance to the appliance during operation. Always expect that splashes may escape.
- Do not place any hard and/or heavy objects on or in the appliance or any part of it.
- Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach, oven cleaner) for cleaning. **Do not place the appliance or power cord in an automatic dishwasher.**
- Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent an accumulation of baked-on food (see: 'Care and Cleaning'). Always keep the appliance and its parts, where it is clean.



## IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES

The WAFFLE IRON ADVANCED CONTROL is heated electrically. Place the appliance near a suitable wall power outlet to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your power supply corresponds to the voltage requirements of the appliance (220-240V, 50-60Hz, AC). The power outlet socket must be installed separately from other power outlet sockets to avoid interference with other appliances.

The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information. In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore, it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible. Do not use any desk top multi socket outlet, external timer, or remote control systems.

It is best to avoid using an extension cord, but if you wish to use one, ensure that it is rated for a maximum continuous current of at least 16A with safety plug, safety coupler plug, and protective conductor (earth/ground) connected properly. For disconnecting: Always unplug the extension cord from the power supply first.

- Always unplug the appliance, when it is not in use, and before moving or cleaning the appliance.
- Always handle power cords with care. The pins of the power plug must be smooth and clean. **Always completely unwind the power cord before use.** Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may never touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord or get entangled in the power cord. Always grasp the plug to disconnect the power cord.

- Do not touch the appliance or power plug with wet hands when the appliance is connected to the power supply. DO NOT pour or spill any liquids on or in the housing of the appliance or on the power cord. Do not place or immerse the appliance or power cord in water or other liquids. Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Do not place the appliance on wet surfaces. When liquids overflowed or are spilled into the housing or on the power cord, do not touch the appliance but immediately unplug the appliance. Do not use the appliance again, when liquids got into the housing.
- **Do not clean the appliance or any part of it in an automatic dishwasher.**
- Do not overfill the waffle plates. Do not place any foil, paper, or clothes or any other foreign objects onto the waffle plates, while the appliance is connected to the power supply.



### **HIGH TEMPERATURES – RISK OF BURNS**

The WAFFLE IRON ADVANCED CONTROL is designed for baking batter. For this purpose, the baking surfaces (waffle plates) are heated electrically to high temperature. Thus, improper handling could cause severe burns and damage.

- **The waffle plates start heating immediately after switching on the appliance and both waffle plates (base and lid) get hot!** Even the exterior of the appliance can be very hot during operation and some time thereafter. While the appliance is hot: Do not touch the hot surfaces with any parts or your body or any objects sensitive to heat, fat, or moisture. Only touch the appliance and its parts at the operating elements (buttons, browning control dial, lid handle) while the appliance is hot. If required, protect your hands and arms with oven gloves.
- Additionally, during baking and especially when filling in the batter, hot steam and splashes could escape. Ensure that all persons present (including you) keep sufficient distance. During operation, do not hold any parts of your body over or directly near, or at the appliance.
- Do not place any foreign objects (e.g. paper, foil, clothes, cooking

utensils) onto the waffle plates to avoid damage and risk of fire! Even after switching off, do not leave any foreign objects (e.g. cooking utensils) on the waffle plates.

- Always ensure that the lid is in the complete open position and will not fall, when filling the waffle plates and removing the baked waffles. With the lid falling down, severe injuries are possible. Avoid knocking the appliance, when handling food at the waffle plates. Ensure that the appliance is not tipped over, when opening the lid, because hot batter and/or hot liquids could run out, causing severe burns and damage.
- Always unplug the appliance, and leave the appliance cool down, before moving or cleaning the appliance. Even after shut off, the appliance will be hot for some time (at least 30 minutes). Always ensure that the waffle plates are completely empty, before tilting the appliance or moving the appliance to the upright position.






## **NON-STICK COATING**

The waffle plates, lid hinge, and moat of your »Design Waffle Maker« are provided with high quality non-stick coatings, ensuring that food will not stick to the surfaces.

- Do not use the appliance any more, if the non-stick coating is scratched, cracked or detached due to overheating. Some types of food may cause discolouration. However, this will have no influence on the baking performance.
- Before first use: wipe the non-stick coatings of the waffle plates with a little cooking oil. Thereafter, there is no need to add any further oil for baking.
- Do not use any oven cleaner, spray-on non-stick coatings or similar utilities with the appliance.
- Only use wooden or heat-resistant plastic cooking utensils with the appliance. Do not use any hard or sharp-edged objects for scratching, stirring, or cutting on the coatings. We will not be liable for damage to the non-stick coating, if metal utensils or similar objects have been used.
- The non-stick coatings minimise the effort of cleaning. For cleaning, do not use corrosive or abrasive cleaners or hard, abrasive scouring utensils (e.g. metal scourers, wire brushes). Even stubborn residues can be removed via a cloth, soft sponge, or nylon brush and warm dishwater (see: 'Care and Cleaning').

# TECHNICAL SPECIFICATIONS

<b>Model:</b>	Art.-No.: 42424 - Waffle Iron Advanced Control
<b>Power supply:</b>	220-240 V AC, 50-60 Hz
<b>Power consumption:</b>	1600 W
<b>Length of power cord:</b>	approx. 70 cm (28 inch)
<b>Weight:</b>	approx. 4 kg
<b>Dimensions:</b> (width x depth x height)	approx. 330 x 290 x 134 mm (closed) approx. 330 x 365 x 330 mm (open)
<b>Size of waffle areas:</b>	Base and lid: 2x 120 x 130 mm each
<b>Capacity:</b>	max. 220 ml batter for each baking cycle
<b>Certificates:</b>	   <small><a href="https://www.tuvsud.com/de/gep/cert">https://www.tuvsud.com/de/gep/cert</a></small>

These specifications may change without notice.

# KNOWING YOUR NEW WAFFLE MAKER



**1 THERMALLY INSULATED LID HANDLE** - For opening and closing the lid.

**2 LID** with floating lid hinge

**3 DIE-CAST ALUMINIUM WAFFLE PLATE** - In base and lid with 2 waffle areas each: The PFOA-free non-stick coating prevents the waffles from sticking.

**4 STORAGE LOCKING CLIP** - Keeps the lid locked to the base for moving and storing the waffle maker.

**5 INTEGRATED MOAT** - Avoids overflow of the waffle batter.

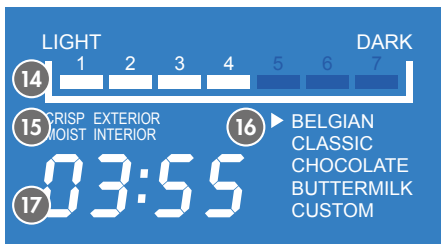
**6 LOCK JUT** - Engage the locking clip here.

**7 STAINLESS STEEL HOUSING**

## CONTROL PANEL WITH CONTROL ELEMENTS



- 8 POWER BUTTON** - For switching on or off.
- 9 MENU BUTTON** - Press here to switch through the offered programs.
- 10 TEXTURE BUTTON („CRISP EXTERIOR | MOIST INTERIOR / UNIFORM TEXTURE“)** - For selecting the consistency of your waffles.
- 11 RESTART BUTTON** - Starts operation with the current settings.
- 12 LCD-DISPLAY** - Showing the current settings and the baking time.
- 13 BROWNING CONTROL DIAL** - 7 different settings allow to customise the browning from light to dark.



## LCD-DISPLAY

- 14 BROWNING INDICATOR DASHES** - Depending on the set value, the assigned series of dashes illuminates.
- 15 TEXTURE FUNCTION**
- 16 PROGRAM MENU** - The arrow indicates the currently selected program.
- 17 BAKING TIME** - The smart control software calculates the required time for each baking cycle separately.

## ACCESSORIES

- 18 MEASURING CUP** - Use the integrated gradation for measuring out the batter for 1 waffle (approx. 100-110 ml) or 2 waffles (approx. 200-220 ml).



## PROPERTIES OF YOUR NEW WAFFLE MAKER

Your new WAFFLE IRON ADVANCED CONTROL is perfectly suited for baking various mixtures of light waffle batters easily and conveniently.

- Due to the variable lid hinge, the lid lowers onto the batter within the waffle areas evenly (see: 'Variable Lid Hinge').
- The non-stick coatings of the waffle plates enable healthy low-fat cooking, and make it easy to remove the baked waffles.
- Via a smart control system, the baking time is determined automatically, whenever making any settings (see: 'Smart Control'). The appliance detects the cold batter on the pre-heated waffle areas, and starts the baking time automatically, when the lid is closed after filling.
- Even quite different waffle batters are baked perfectly by selecting the appropriate settings. If required, you can control the baking cycle manually via the „CUSTOM“ program, using the displayed baking time just like an egg timer (see: 'Pre-Defined Programs').
- For meeting your individual likings, use the texture functions and select the desired browning (see: 'Texture Functions' and '7 Browning Levels').
- For storage, lock the lid to the base for conveniently moving the appliance by the handle of the lid and for storing in the space-saving upright position (see: 'Locking the Lid to the Base').

### LOCKING THE LID TO THE BASE

You may carry the appliance conveniently by the lid handle via the locking clip at the lid and the lock jut at the base (see: 'Knowing Your New Waffle Maker'). For this, simply close the lid and then turn the locking clip clockwise to the vertical closed position for engaging it at the lock jut. Thereafter, the lid will not open, when moving the appliance by the handle and storing the appliance in a space-saving upright position.

**IMPORTANT** - The vertical closed position of the locking clip may only be used **for moving and storing** the appliance. For operation or cleaning, do not forget to unlock the lid by turning the locking clip to the horizontal open position first. Thereafter, the lid will open easily and without effort. **Do not attempt to apply any force for opening the lid to avoid damage.**

### VARIABLE LID HINGE

The lid of the WAFFLE IRON ADVANCED CONTROL is assembled with a floating hinge. Therefore, during baking, the lid is lying evenly over the waffle plate at the

base, avoiding that the batter is squeezed out at the front of the waffle areas. Therefore, your waffles get an even thickness.

**IMPORTANT** - Nevertheless, do not overfill the waffle areas. The batter may not swell out over the waffle plates. **Use the measuring cup for measuring out the correct amount.** Please keep in mind that the volume of the batter increases during baking.

## PFOA-FREE NON-STICK COATING

The waffle plates, hinge and moat are equipped with a non-stick coating. Thus, low-fat baking is enabled and the cleaning effort is significantly reduced. The waffles do not stick to the surfaces and can be removed easily. Additionally, you can remove any normal residues of batter via a cloth, soft sponge or nylon brush and a little dishwasher (see: 'Care and Cleaning').

**IMPORTANT** - Do not use the appliance furthermore, when the non-stick coating is damaged via overheating or improper treatment (e.g. usage of hard and sharp-edged objects or improper cleaning; see: 'Important Safeguards / Non-Stick Coating').

## SMART CONTROL

The smart control of the heating elements determines the baking time automatically, according to the selected settings and various other parameters. Therefore, your waffles get the desired browning and texture (consistency) for each portion, you are baking. As a result, the calculated baking time may vary with each portion—even if you made no changes to any settings at all.

### NOTE

The baking time may differ between 2 and 10 minutes, according to the settings. Additionally, there may be a little difference from one portion to the other. The browning indicator dashes flash during pre-heating. As soon as the dashes illuminate continuously and the acoustic signal is given, you may start the baking cycle via filling in the cold batter and closing the lid or via the restart button.

The calculated baking time is counted down on the LCD display. You simply wait until the acoustic signal sounds (6 beeps), indicating the end of the baking time. Then, check your waffles and take them out, when the desired consistency is reached (see: 'Operation / Baking the Waffle Batter'). **The appliance keeps the waffle plates hot automatically, thus being ready for starting the next baking cycle immediately.**

**IMPORTANT** - Take your waffles out of the appliance, when the signal sounds. Otherwise, your waffles may get burned. The waffle maker is **not intended for keeping you waffles warm.**

**IMPORTANT** - The appliance heats the waffle plates, even after the baking cycle is finished. Therefore, it is important to switch off the appliance via the power button, when it is useless to heat the waffle plates (e.g. whenever you wish to make a break). Typically, the appliance is ready for use again within a few minutes (max. 4 minutes).

## PRE-DEFINED PROGRAMS

4 pre-defined programs are provided for various types of waffle batters, holding appropriate settings for controlling the baking time and temperature: "BELGIAN"; "CLASSIC"; "CHOCOLATE"; "BUTTERMILK" (see: 'Smart Control'). An additional program for manual control ("CUSTOM") enables the flexible usage of the appliance (see below).

The programs calculate the required baking time for getting the desired results automatically. When the correct baking time is reached and the count-down of the baking time reaches zero, an acoustic signal sounds (see: 'Smart Control').

Note: We recommend to select a program that is designed for your type of waffle batter. When creating your own recipes, select a program that is as far as possible similar to the type of batter, the pre-defined programs are created for. Examples are given in the recipes in this booklet.

The baking program is selected via the menu button. On the LCD display, an arrow at the left side of the menu indicates the currently selected program.

Using the appropriate program, in usual cases your waffles are baked with optimum results. Via correctly adapted settings for browning and texture, your individual likings can be realized (see below: '7 Browning Levels' and 'Texture Functions'). Adjust the settings, when you are somewhat experienced.

When using a pre-defined program, a signal sounds after the baking time elapsed. Open the lid and remove the waffles or close the lid again and leave the waffles bake within the appliance for some more seconds (see: 'Operation / Adding Some More Baking Time').

## Manual Control

Additionally, you can control the baking time manually via the program "CUSTOM". Select this program for monitoring the baking time by yourself (see: 'Operation /

Controlling the Baking Cycle Manually'). After removing the baked items, you may start the baking time again via the restart button.

**IMPORTANT** - Please consider that the program "CUSTOM" may not give any signal for the end of baking. You must monitor the baking cycle by yourself and keep an eye on the baking time shown on the LCD display.

## 7 BROWNING LEVELS

The browning is displayed in the upper part of the LCD display via 7 dashes: from "LIGHT" to "DARK". You select the browning via the browning control dial at the right side of the LCD display. Turn the browning control dial until the desired browning is displayed via the appropriate number of dashes.

### NOTE

You control the temperature of the waffle plates via the browning. Therefore, when baking a batter with high contents of sugar or other heat-sensitive ingredients, it may be better to use a light browning level and a program with long baking time.

## TEXTURE FUNCTIONS

You may select one of two texture functions for getting the desired consistency of your waffles, generating a crisp exterior with moist (and soft) interior or getting uniform texture. Press the texture button on the control panel for toggling between the texture functions. The selected function is shown on the LCD display above the baking time.

The »Design Waffle Maker« offers 2 texture functions for selecting the consistency of your waffles: „CRISP EXTERIOR MOIST INTERIOR“ and „UNIFORM TEXTURE“.

### NOTE

The texture function has no influence, when using manual control ("CUSTOM").

## RESTART FUNCTION

You can start a baking cycle by pressing the restart button.

### NOTE

The appliance detects the cold batter on the waffle plates. When baking your waffles via a pre-defined program, the baking cycle is started automatically by closing the lid. However, with the manual control („CUSTOM“) it may be required to start the baking cycle manually via the restart button.

When using the restart function, the appliance starts the baking time immediately, even without detecting any changes of temperature on the waffle plates (see: 'Smart Control' and 'Operation / Baking Several Portions').

**IMPORTANT** - Even when pressing the restart button, while a baking cycle is already running, a new baking cycle starts immediately.

## **AUTOMATIC SHUT-OFF**

To ensure safe operation even in exceptional cases, after 2 hours of operation a time-out counter will automatically shut off the appliance. This way, unnecessary operation and useless energy consumption is avoided, if you have forgotten to switch off the appliance after usage.

**IMPORTANT** - **Do not leave the appliance unattended, while it is connected to the power supply.** Always switch off and unplug the appliance, when it is not in use and/or when leaving the appliance unattended.

After the automatic shut-off has been triggered, you may simply press the power button to switch on the appliance again.

## **TIPS FOR BEST RESULTS**

- For your first tries using the appliance, you should start with the pre-defined settings and adapt the settings in small steps one by one for reaching the desired consistency and your individual likings.
- Sieve the flour before mixing the batter. When eggs are part of your recipe, you should separate the yolk, beating the yolk creamy with sugar and some milk, before adding flour. Whip the egg whites, before folding them in. This makes the batter and the baked waffles light and airy.
- When using whole meal instead of plain flour for your waffle recipe, the required baking time may differ significantly. Adapt your settings. You control the temperature of the waffle plates via the browning level. Therefore, when baking a batter with high contents of sugar or other heat-sensitive ingredients, it may be better to use a light browning level and a program with long baking time (see: 'Properties of Your New Waffle Maker / 7 Browning Levels'). It is essential to use the correct amount for each baking cycle. Do not overfill the waffle areas any way. However, avoid filling in too less batter also. Therefore, it is best to use the provided measuring cup for measuring out the batter for a single waffle area or both waffle areas. If required, bake the batter in appropriate portions. There is no use in overfilling the waffle areas, because the batter needs sufficient space for rising during baking.

- For getting an even thickness, pour in the batter at the centre of the waffle area first, then distribute the batter within the complete waffle area from the centre to the rim. Fill the waffle areas one by one using the appropriate amount of batter as given by the gradation of the measuring cup. It may be better to leave one waffle area empty, when the amount of batter is not sufficient for filling both waffle areas. Select the program, browning, and texture function according to your likings and preferred mixture. When the results are not satisfying, you may use the program "CUSTOM" for controlling the baking cycle manually (see: 'Properties of Your New Waffle Maker / Pre-Defined Programs').
- The waffles are best when served hot and freshly baked.
- You may keep waffles warm at 100°C (212°F) in an oven. Wrap the waffles in tin foil or place the waffles in a closed baking form. This way, your waffles will not get too dry. However, do not keep your waffles warm for a too long period of time. It may be better to leave the waffles cool down first and, just before consumption, reheat them in an oven or toaster.

#### **NOTE**

Crispy waffles may get soft, when keeping them warm. You may store the waffles in the freezer. Leave the waffles cool down completely, before storage. Place the waffles into a freezer bag with sheets of greaseproof paper between the single pieces. This prevents the waffles from freezing to a compact block. Before serving, leave the waffles thaw completely. Then reheat the waffles in an oven or toaster, before serving.

- For serving, there are no limits to your fantasy. You will find various ideas in the recipes at the end of this booklet.

## BEFORE FIRST USE

**⚠ WARNING** – **DO NOT let young children play with the appliance, or any part of it, or the packaging!** Always unplug and leave the appliance cool down, before cleaning or moving the appliance. Do not immerse the appliance or power cord in water or other liquids or spill any liquids on or in the housing or power cord. **Do not place the appliance or any part of it in an automatic dishwasher.**


Even the exterior of the appliance (lid and base) may be hot during operation and some time thereafter. During operation and while the appliance is still hot, only touch the appliance at the operating elements (buttons, browning control dial, handle).

**⚠ CAUTION** – For moving and storing, the lid of the appliance should be locked to the base (see: 'Properties of Your New Waffle Maker / Locking the Lid to the Base'). **Do not attempt to open the lid with violence.** Always ensure that the locking clip is turned to the horizontal open position, before opening the lid.

**IMPORTANT** - The appliance is equipped with a floating lid hinge (flexible joint) between lid and base. This is an essential feature of the special design of the appliance an NO DEFECT.

1. Unpack the appliance and all accessories carefully. Check that no parts are damaged or missing (see: 'Knowing Your New Waffle Maker').
2. Remove all shipping materials and promotional materials, but **DO NOT** remove the model label.
3. Turn the locking clip at the right side of the lid to the horizontal open position. Then, by the handle, fold the lid up until it rests in a stable open position. Especially ensure that there are no foreign objects (e.g. promotional material, packaging) on the waffle plates.
4. Clean the appliance before first use and after an elongated period of storage. For this, thoroughly wipe the waffle plates via a moist, not dripping cloth or soft sponge. Thereafter, wipe dry (see: 'Care and Cleaning').

**IMPORTANT** - When using the appliance for the first time, you may notice a fine smoke haze and some smoke may escape. This is caused by heating the components of the appliance for the first time. There is no need for concern. To avoid any influence on the taste of your food, you should let the appliance operate approx. 20 minutes without any food on it. If the smoke haze persists on further use, unplug the appliance and leave it cool down to room temperature. Then clean the appliance thoroughly, especially ensuring that no residues of food stick to the waffle plates and in the moat at the rim of the lower waffle plate. If the smoke haze still persists, return the appliance to an authorized service centre for examination and repair.

 **WARNING** – The heating elements start operation as soon as the appliance is switched on. Both waffle plates (base and lid) and even the exterior of the appliance get hot! Only touch the appliance at the operating elements (buttons, browning control dial, handle)! During heating, ensure good ventilation.

#### NOTE

The following step of preparation is only required for brand-new products. There is no need to make any settings for this procedure.

#### NOTE

There is no need for concern, when heating up the appliance without any food. The heating elements are temperature-controlled, preventing the appliance from overheating, when operating the appliance according to the instructions given in this booklet. **Before placing food on the waffle plates for the very first time:** Place the appliance on a suitable work space and connect the appliance to an appropriate power outlet (see: 'Important Safeguards'). Press the power button for switching on the appliance. Close the lid and leave the appliance operate for approx. 20 minutes **with the lid closed**. Thereafter, switch off the appliance by pressing the power button again. Unplug the appliance, open the lid and **leave the appliance cool down to room temperature**.

5. Wipe the waffle plates with a clean, damp cloth or soft sponge. Then wipe dry thoroughly. **To prepare the non-stick coatings for use:** Drip **only a few** drops of cooking oil on a dry, clean kitchen towel and use this for wiping the non-stick coatings of the waffle plates.

## OPERATION

**⚠ WARNING** – Always ensure that the appliance and all its parts and accessories are **out of reach of young children**. Your new WAFFLE IRON ADVANCED CONTROL is intended for cooking edible food and is heated electrically. Thus the surfaces of the appliance (even the exterior) get very hot. During operation and while the appliance is still hot, only touch the appliance at the operating elements (lid handle, buttons, and browning control dial) to avoid burns. To avoid risk of overheating and fire: Do not place any clothes or tissue or other foreign objects on or under the appliance during operation. Do not place any inflammable objects on the waffle plates. Do not pour any inflammable liquids (e.g. alcohol) on the waffle plates. Do not leave any food carbonize on the waffle plates. Do not place the appliance on heat-sensitive surfaces during operation.

Only place the appliance on a stable, dry, heat-resistant, and level surface (see: 'General Safety Instructions'). During operation, the used power outlet and the operating elements must be accessible all the time (see: 'Knowing Your New Waffle Maker'). Do not block the ventilation slits at the bottom of the housing.

During operation, ensure to keep the appliance in an appropriate distance of at least 50cm on each side to the edge of the working space and any delicate objects. Additionally leave at least 1 m of free space above the appliance for free access. Do not operate the appliance under drop lights or overhanging boards.

Before operating the appliance, always ensure that all parts are in proper working order and **completely dry**. Do not use any damaged or unsuited parts or accessories to avoid risk of injuries and damage.

Please keep in mind that hot steam may escape, when filling in the batter and during baking. Do not hold any part of your body or any delicate objects over or near the appliance. Protect your hands and arms with oven gloves. During operation, ensure that all persons (including you) stay in sufficient distance. Expect splashes of hot fat and batter in the surroundings of the appliance.

**⚠ CAUTION** – **Do not scratch or cut on the waffle plates.** Do not use any hard or sharp-edged objects (e.g. knives, metal scrapers) with the appliance to avoid damage to the surfaces, especially the non-stick coating. Only use heat-resistant wood or plastic cooking utensils.

**IMPORTANT** - For heating up the appliance, always close the lid. This way the pre-heating process is done in a shorter time and with less energy consumption.

## NOTE

During the very first heating, the appliance may give off some light smoke or burned smell. This is normal and will subside with further use. Before baking waffles for the very first time, heat the appliance without batter for approx. 20 minutes for preparing the heating elements for operation (see: 'Before First Use').

## PREPARATIONS

**⚠ CAUTION** – Do not place the appliance on coated surfaces of delicate furniture, even when the appliance is cold. Delicate surfaces could get damaged by scratches or abrasion of the rubber feet of the appliance. For moving the appliance, the lid may be locked to the base via the locking clip (vertical closed position). **Do not attempt to open the lid with violence** (see: 'Properties of Your New Waffle Maker / Locking the Lid to the Base').

**⚠ WARNING** – Always completely unwind the power cord, before connecting the appliance to the power supply. Do not operate the appliance with the power cord wrapped around the cord storage to avoid damage and injuries due to overheating and short circuit. **As soon as the appliance is switched on and the LCD display illuminates, the heating elements start heating the waffle plates at the base and lid. After switching on, only touch the appliance at the operating elements.**

1. Completely unwind the power cord of the appliance. Then place the appliance on a suitable and heat-resistant surface (see: 'General Safety Instructions') near a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). Turn the locking clip counter-clockwise to the horizontal open position for unlocking the lid. Thereafter, you can open the lid without resistance. Ensure that the waffle plates are clean and dry.
2. Close the lid. With the lid closed, the waffle plates reach the desired cooking temperature quickly, and without useless energy loss.
3. Prepare your waffle batter. Some appropriate recipes are given in this booklet.
4. Connect the appliance to a sufficient power supply (see: 'Technical Specifications'). Press the power button for switching on the appliance. The LCD display illuminates, showing the defaults: program "BELGIAN", medium browning (level 4), and texture function "CRISP EXTERIOR MOIST EXTERIOR". The appliance starts heating immediately.
5. Select the required settings (see below: 'Entering Your Settings').

## ENTERING YOUR SETTINGS

Whenever any changes to the settings are entered, the baking time is calculated again. The new baking time is shown on the LCD display immediately.

6. Press the menu button repeatedly, for moving the arrow to the desired pre-defined program or the manual control program "CUSTOM". (see: 'Properties of Your New Waffle Maker / Pre-Defined Programs').
7. Turn the browning control dial for selecting the browning ("1 LIGHT" to "7 DARK"), shown via the illuminated dashes on the upper part of the LCD display (see: 'Properties of Your New Waffle Maker / 7 Browning Levels').
8. If required, press the texture button ("CRISP EXTERIOR MOIST EXTERIOR / UNIFORM TEXTURE") for selecting the desired consistency (see: 'Properties of Your New Waffle Maker / Texture Functions'). This setting is shown on the left side of the LCD display above the baking time.

### NOTE

We recommend to select a program suited for the type of batter you are going to bake. Examples for waffle recipes and the appropriate settings are given in this booklet. For your first tries, you should use the default settings of the selected program. Thereafter, step by step adapt the settings to your individual liking.

### NOTE

With the lid closed, it may take max. 4-5 minutes to reach the required start temperature. During heating, the browning indicator dashes flash on the LCD display.

## BAKING THE WAFFLE BATTER

**⚠ WARNING** – When filling in the batter, droplets of batter and fat may splash. Always ensure that all persons (including you) keep sufficient distance to the appliance. Only touch the lid of the waffle maker by the handle and fold the lid up carefully. Before filling in the batter, ensure that the lid is in the stable open position. Ensure that you do not knock against the appliance during handling. The lid may cause severe burns when falling down onto your hands! After filling, always lower the lid onto the batter slowly and carefully.

**⚠ WARNING** – The waffle plates and the exterior of the waffle maker are very hot. While handling the appliance, only touch the appliance at the operating elements. Fill the prepared batter into the measuring cup up to the required gradation line for 1 or 2 waffle areas (approx. 100-110ml for 1 waffle; approx. 200-220ml for 2 waffles).

9. Wait until the waffle maker reached the required temperature. A signal sounds and the browning indicator dashes illuminate continuously. Open the lid by the handle, folding the lid up to the stable open position. Thereafter, fill the waffle batter into the waffle areas.

#### NOTE

During pre-heating, the browning indicator dashes flash on the LCD display. Fill in the batter, if the browning indicator dashes illuminate continuously.

Distribute the batter as evenly as possible. You should start in the centre of a single waffle area. Always fill the waffle areas one after the other with the appropriate amount. Leave a waffle area empty, if the amount of batter is not sufficient for both waffle areas.

10. Carefully close the lid and ensure that the count-down of the baking time started automatically. Otherwise, press the restart button.

#### NOTE

The waffle maker calculates the required baking time automatically, depending on the selected settings (program, browning, texture) and various other parameters. Even when starting the recently used program with the same settings again, the baking time may differ from the recent baking cycle (see: 'Properties of Your New Waffle Maker / Smart Control').

**⚠ CAUTION** – Do not use any hard or sharp-edged objects with the appliance. It is best to use a heat-resistant plastic or wooden spatula for removing the waffles. Do not scratch or cut on the waffle plates to avoid damage to the non-stick coating.

11. **When using a pre-defined program:** Wait until the count-down of the baking time reaches zero and 6 beeps sound.

**When using the manual control:** Wait until the desired baking time is reached.

12. Open the lid and check your waffles for the desired consistency and browning.
13. If you wish to bake your waffles somewhat longer, simply leave the waffles in the appliance and close the lid again (see: 'Adding Some More Baking Time').

14. If your waffles are done, take out the waffles via a heat-resistant plastic or wooden spatula.
15. Thereafter, you may bake the next portion (see: 'Baking Several Portions').
16. If you do not wish to use the appliance for another portion, press the power button and unplug the appliance. Leave the appliance cool down with the lid open. Thereafter clean the appliance (see: 'Care and Cleaning').

## ADDING SOME MORE BAKING TIME

When your waffles did not reach the desired browning or the batter is not done, simply close the lid and leave the waffles within the appliance for some additional seconds. Then check for the desired consistency again.

**IMPORTANT** - Please keep in mind that baking waffles is a matter of a few minutes and seconds. **Do not leave your waffles in the appliance for a too long time. Otherwise, they may get burned.**

## BAKING SEVERAL PORTIONS

Larger amounts of batter, that does not fit in the measuring cup in total, must be baked in portions. When overfilling the waffle areas, the batter cannot rise sufficiently and runs out at the rim of the waffle areas. Perhaps, your waffles may fail to get the desired consistency.

**⚠ CAUTION** – **Do not overfill the waffle areas!** Do not fill in more batter than indicated via the measuring cup (approx. 100-110 ml for each waffle area). If you prepared more batter, bake your waffles in portions. Otherwise the batter may flow out during baking, causing risk of electric shock, overheating and fire.

**IMPORTANT** - Please observe the gradation at the measuring cup. Fill the waffle areas one by one. If there is not enough batter left for 2 waffles, it may be better to leave a waffle area empty. Otherwise, the waffle may get hard, dry, or even burned.

1. Ensure that the browning indicator dashes illuminate continuously, indicating that the waffle plates reached the required temperature. Fill the appropriate amount of batter into the waffle areas and close the lid. Ensure that the baking cycle started again. Otherwise, press the restart button. The baking cycle is performed using the previously selected settings (program, browning, and texture).

## NOTE

The smart control calculates the baking time for each baking cycle separately. Thus, the baking time may differ from the value given for the previous baking cycle (see: 'Properties of Your New Waffle Maker / Smart Control').

2. Let the appliance operate until the signal sounds or until the desired baking time is reached. Then take out your waffles (see: 'Baking the Waffle Batter').
3. If you wish to bake further portions, proceed with step 1.
4. After baking the batter, switch off (press the power button) and unplug the appliance. Leave the appliance cool down sufficiently with the lid open. Clean the appliance after each use (see: 'Care and Cleaning').

## CONTROLLING THE BAKING CYCLE MANUALLY

**IMPORTANT** - Please consider that the program "CUSTOM" does not give a signal for the end of baking. You must monitor the baking cycle by yourself. The baking time already passed is counted up on the LCD display in minutes and seconds.

**IMPORTANT** - If you wish to select another program or another browning level, you need to switch off the appliance at least shortly by pressing the power button. When switching on the appliance thereafter, all former settings are selected. However, you can change all settings now quite as usual.

## NOTE

The texture function has no influence on the result, when using manual control. However, the browning level may be adjusted and gives the similar results as with any other program.

1. If you wish to control the baking cycle manually, press the menu button repeatedly, until the manual program "CUSTOM" is selected.
2. If required, adjust the browning (see: 'Entering Your Settings').
3. Via the measuring cup, fill the correct amount of batter into the waffle areas and close the lid (see: 'Baking the Waffle Batter').

**IMPORTANT** - After starting the manual control (program "CUSTOM"), the menu button and browning control dial are inactive.

**IMPORTANT** - During baking you should check the doneness of your waffles in time, for avoiding that the waffles get burned. If the baking time did not start automatically, press the restart button. On the LCD display, the baking time is counted up in minutes and seconds.

4. When the desired baking time is shown on the LCD display, open the lid and check the result. If your waffles reached the desired doneness, remove the waffles.
5. If you wish to bake another portion of waffles, fill the appropriate amount of batter into the waffle areas and close the lid. Press the restart button. A new count-up of the baking time starts.
6. If you do not wish to bake more waffles, press the power button to terminate the baking process. Unplug the appliance and leave the appliance cool down sufficiently. Then clean the appliance (see: 'Care and Cleaning').

## SOLVING PROBLEMS

Most problems during use can be solved easily. Use the tips in the following table as an assistance.

Problem	Possible Reason	The Easy Solution
Emergency stop required?		Unplug the appliance.
The appliance does not heat. The LCD display stays dark OR while in operation, the appliance stops working.	The appliance is not live.	Check the following items: - Is the power socket live? Connect a lamp. - Ensure that the plugs between the power supply and appliance have not been pulled out—especially when using an extension cord. Always ensure that no one may pull the power cord or gets entangled in the power cord. Do not leave the plugs hanging down the table or counter.
	The automatic shut-off has been triggered.	For your safety, the appliance switches off completely after operating for approx. 2 hours. If you wish to re-activate the appliance, simply press the power button. <b>Do not leave the appliance connected to the power supply uselessly.</b>
	A severe problem occurred.	Return the appliance to an authorised service centre for examination and repair.
After switching on the appliance, you notice a burnt smell. May be, smoke escapes from under the lid. <b>Food may catch fire, when burned to charcoal. Do not let the appliance operate with food burning on the waffle plates!</b>	The appliance is heated for the very first time.	In this case, there is no need to worry. To prepare the appliance for the very first use, leave the appliance operate approx. 20 minutes with the lid closed (see: 'Before First Use'). Ensure good ventilation.
	Batter ran out of the waffle plates.	Switch off and unplug the appliance. Leave the appliance cool down. Thereafter clean the appliance, especially the moat at the rim of the lower waffle plate (see: 'Care and Cleaning'). Do not overfill the waffle areas. Keep in mind, that the batter rises during baking.
	Batter burned to charcoal on the waffle plates or in the moat.	Switch off and unplug the appliance. Leave the appliance cool down. Thereafter clean the appliance, especially the moat at the rim of the lower waffle plate (see: 'Care and Cleaning'). Ensure to remove your waffles in time. Baking waffles is a matter of a few minutes and seconds. Clean the appliance after each use—especially the moat at the rim of the waffle plates.
You cannot open the lid or you cannot close the lid completely.	The locking clip is in the closed position.	Turn the locking clip at the right side of the lid counter-clockwise to the open position. <b>Do not use violence!</b>

Problem	Possible Reason	The Easy Solution
No respond to the buttons or the browning control dial.	<b>Restart button:</b> the appliance is still pre-heating.	The baking cycle cannot be started during pre-heating. Wait until the required temperature is reached and the browning indicator dashes illuminate continuously.
	<b>Menu button and browning control dial:</b> a program is running or the manual control "CUSTOM" is activated.	After starting a program or the manual control ("CUSTOM") no other program can be selected and the browning control dial is deactivated. After starting a pre-defined program: Wait until the program is finished. After activating manual control ("CUSTOM") via starting the baking time: switch off the appliance shortly via the power button. When switching on thereafter, all settings are available again.
Your waffles are not done, after the baking time elapsed.	An unsuited program is selected.	<ul style="list-style-type: none"> <li>- Close the lid again and leave the waffles bake for some more seconds, and/or</li> <li>- Select another program and/or</li> <li>- Select a darker browning level and/or</li> <li>- Use the manual control "CUSTOM" and bake the batter for an appropriate time.</li> </ul> <p><b>Note:</b> When using whole meal instead of plain flour for your waffle recipe, the required baking time may differ significantly.</p>
The waffles are too dark, hard, and/or dry.	You used an insufficient program.	Select another program with a shorter baking time.
	The browning level is set too dark.	Select a lighter browning via the browning control dial.
The waffles stick to the waffle plates.	The non-stick coating has not been prepared for operation.	Switch of and unplug the appliance. Leave the appliance cool down sufficiently and clean the appliance. Thereafter rub the waffle plates with some droplets of cooking oil , before using the appliance again.
	The appliance did not reach the required start temperature, when you filled in the waffle batter.	Before filling in the batter, always wait until the browning indicator dashes do not flash any longer.
	The waffles are not done. The baking time is too short.	Close the lid and leave the waffles bake for some more seconds. However, consider that baking waffles is a matter of only a few minutes and seconds. <b>Do not leave the waffles within the appliance for a too long time. Otherwise your waffles may burn.</b>

Problem	Possible Reason	The Easy Solution
	The non-stick coating is damaged.	Do not use the appliance with the non-stick coating damaged (e.g. excessively worn, scratched, or detached and/or deteriorated due to overheating). <b>Do not scratch or cut on the non-stick coating!</b>

## CARE AND CLEANING

**⚠ WARNING - RISK OF BURNS** – Always ensure that the appliance is out of reach of young children. Before moving, disassembling, or cleaning the appliance: Always switch OFF the appliance (press the power button, the LCD display gets dark), then unplug the appliance, and wait until the appliance cooled down completely (at least 30 minutes with the lid open). Do not move the appliance with the waffle plates still hot to avoid injuries and damage.

**⚠ WARNING** – Do not immerse or place the appliance or power cord in water or other liquids. Do not drip or pour any liquids on or into the housing of the appliance. **The appliance may not be used again, when water has run into the interior of the housing (lid or base). Do not place the appliance or any part of it in an automatic dishwasher!** Do not use violence.

**⚠ CAUTION** – The waffle plates, moat and hinge of the appliance are equipped with non-stick coatings. Do not use any abrasive cleaners or corrosive chemicals (e.g. bleach, oven cleaner) for cleaning the appliance or any parts of it, to avoid damage to the surfaces. Do not use any hard or sharp-edged objects for cleaning any surface of the appliance.

**⚠ CAUTION** – Do not place the appliance or any part of it on surfaces that are sensitive to heat, fat or moisture.

Before moving the appliance by the handle of the lid, always ensure that the locking clip is in the vertical closed position and engaged firmly at the lock jut (see: 'Properties of Your New Waffle Maker / Locking the Lid to the Base').

Clean the appliance after each use to avoid that residues of food dry on the surfaces and burn to charcoal, when using the appliance again. Cleaning may be easier, when the appliance is still lukewarm.

1. Before cleaning, always ensure that the appliance is unplugged, and cooled down sufficiently (at least 30 minutes with the lid open). Clean the waffle plates

via a soft sponge or cloth that is moistened with some warm dishwater. Doing so, **ensure that the dishwater will not drip.**

2. Use a clean cloth for wiping with clear water. Additionally, wipe the exterior of the appliance and the power cord, if required. Then thoroughly wipe dry the complete appliance.
3. Leave the appliance dry naturally for approx. 30 minutes, where it is **out of reach of young children and animals.** Wash the measuring cup with warm dishwater. Then, rinse with clear water and wipe dry thoroughly.

## REMOVING STUBBORN RESIDUES FROM THE WAFFLE PLATES

### NOTE

With some types of batter, it may happen that residues stick to the non-stick coatings. Nevertheless, **do not use any hard objects for scratching on the surfaces.** Instead, clean the waffle plates and moat according to the following instructions. On later use, it may be helpful to wipe the non-stick coating with some cooking oil, before starting operation.

1. Drip some cooking oil on a clean kitchen towel and wipe the surfaces of the waffle plate, especially wipe the stains of food with oil.
2. Wait until the residues are softened (approx. 5 minutes). If required, loosen the residues via a soft, dry nylon brush.
3. Clean the surfaces according to the instructions above.

## STORAGE

**⚠ WARNING** – **Young children must always be supervised that they do not play with the appliance or any part of it.** When the appliance is not in use, always press the power button for switching off (LCD display gets dark). Then, unplug the appliance and wait until the appliance cooled down, before cleaning and moving the appliance for storage. Do not leave the appliance unattended, when it is connected to the power supply to avoid hazards caused by electric shock, heat or fire.

**⚠ CAUTION** – Do not hold the appliance by the power cord for moving the appliance. Always handle power cords with special care. Power cords may never be knotted, twisted, pulled, strained, or squeezed. Always ensure that no one will pull the appliance by the power cord. Do not let the power cord hang down, when moving or storing the appliance.

Store the appliance on a clean, dry, stable and level surface, where it is protected against inadmissible strain (e.g. frost, mechanical or electric shock, fall down) and out of reach of young children and animals. Do not place any hard or heavy objects on or in the appliance or its parts. For moving: You may carry the appliance by the handle of the lid. Before lifting the appliance by the handle, always ensure that the lid is securely locked to the base of the appliance via the locking clip and will not open unintentionally (see: 'Properties of Your New Waffle Maker / Locking the Lid to the Base'). Do not place any hard or heavy objects on or in the appliance or any part of it to avoid damage. Do not place any foreign objects on the waffle plates (e.g. clothes or towels).

When storing the appliance in an upright position, ensure that the appliance cannot fall over.

1. Switch off the appliance (press the power button) and unplug the appliance. Leave the waffle maker cool down sufficiently. Then, clean the appliance (see: 'Care and Cleaning').
2. For storage and before lifting and/or tilting the appliance, always ensure to lock the lid of the appliance to the base. For this, close the lid completely and turn the locking clip clockwise to the vertical closed position. Ensure that the locking pin is engaged firmly at the lock jut of the base. Thereafter, you may carry the appliance by the handle.

Place the appliance on a suitable surface where it is **out of reach of young children and animals**. You may wrap the power cord loosely around the cord storage at the bottom of the base.

**⚠ CAUTION** – When storing the appliance in the upright position, ensure that it has a stable stand and will not tilt or fall over.

## NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being as well as poisoning flora and fauna. When replacing old appliances with new once, the vendor is legally obligated to take back your old appliance for disposal at least for free of charge.

## INFORMATION AND SERVICE

Please check [www.gastroback.de](http://www.gastroback.de) for further information.

For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail [info@gastroback.de](mailto:info@gastroback.de).

Please refer to our home page for a copy of these operating instructions in pdf format.

## WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport. This appliance is intended to be used in household and similar environments such as:

- Staff kitchen areas in shops and offices, in farm houses and other working places;
- By clients in bed and breakfast type environments, hotels, motels and similar environments.

### Hinweis

For repair and service, please send Gastroback products to the following address:

**Gastroback GmbH, Gewerbestr. 20, 21279 Hollenstedt, Germany.**

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories and attachments. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

**The appliance is intended for household use only and not suited for commercial, industrial or trade usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.**

## RECIPES

# BELGIAN WAFFLE BATTER

SERVES <b>8</b> WAFFLES	PREPARATION <b>10</b> MINUTES	COOK <b>10</b> MINUTES
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### Ingredients

- 3 eggs, separated
- 420 ml milk
- 125 g unsalted butter, melted
- 1 teaspoon vanilla extract
- 200 g self-raising flour
- 50 g caster sugar

### Method

1. Select BELGIAN setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place egg yolks, milk, butter and vanilla in a medium bowl and whisk until well combined.
4. Combine flour and sugar into a large mixing bowl and make a well in the centre.
5. Carefully whisk in egg milk mixture to form a smooth batter.
6. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
7. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.

# CLASSIC WAFFLE BATTER

SERVES <b>8</b> WAFFLES	PREPARATION <b>10</b> MINUTES	COOK <b>10</b> MINUTES
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### Ingredients

- 3 eggs
- 420 ml milk
- 125 g unsalted butter, melted
- 1 teaspoon vanilla extract
- 200 g self-raising flour
- 50 g caster sugar

### Method

1. Select CLASSIC setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk together the eggs, milk, butter and vanilla in a medium sized bowl and set aside.
4. Combine flour and sugar in a large bowl and make a well in the centre.
5. Gradually whisk milk mixture into flour to form a batter. Don't worry if there are a few lumps.
6. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
7. Repeat with remaining batter.

# BUTTERMILK WAFFLE BATTER

SERVES  
**8**  
WAFFLES

PREPARATION  
**10**  
MINUTES

COOK  
**10**  
MINUTES

## Ingredients

- 3 eggs
- 600 ml buttermilk
- 84 ml vegetable oil
- 300 g plain flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 50 g caster sugar

## Method

1. Select BUTTERMILK setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place eggs, buttermilk and vegetable oil into a medium bowl and whisk until well combined.
4. Combine flour, baking powder, salt and sugar into a large mixing bowl and make a well in the centre.
5. Carefully whisk egg buttermilk mixture into flour to form a batter. Don't worry if there are a few lumps.
6. If batter is too thick, stir in 1–2 tablespoons of buttermilk to loosen mixture.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.

# CHOCOLATE WAFFLE BATTER

SERVES  
**8**  
WAFFLES

PREPARATION  
**10**  
MINUTES

COOK  
**10**  
MINUTES

## Ingredients

- 150 g dark bittersweet chocolate, chopped
- 30 g cocoa powder
- 2 eggs
- 90 g butter
- 170 g caster sugar
- 360 ml milk
- 1 teaspoon vanilla extract
- 250 g plain flour
- 1 teaspoon baking powder
- 1 teaspoon salt

## Method

1. Select CHOCOLATE setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and continue until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
4. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture until smooth.
5. Sift flour, sugar, cocoa powder, baking powder and salt together in a large mixing bowl and make a well in the centre.
6. Pour in egg mixture and whisk until mostly smooth with just a few lumps.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.

# BANANA PECAN AND CARAMEL

SERVES

8

WAFFLES

PREPARATION

10

MINUTES

COOK

10

MINUTES

## Ingredients

- 3 eggs
- 125 g unsalted butter, melted
- 56 g brown sugar and 112 g extra to sprinkle
- 420 ml milk
- 1 teaspoon vanilla extract
- 240 g cups self-raising flour
- 2 large banana, thinly sliced
- 60 g chopped toasted pecans

## Caramel sauce

- 300 ml thickened cream
- 60 g butter
- 169 g brown sugar

Ice cream and toasted chopped pecans to serve.

## Method

1. Select CLASSIC setting and dial up 6 on the browning control dial. Preheat until orange light flashes up and the words HEATING disappear.
2. Whisk together the eggs, milk, butter and vanilla in a jug and set aside.
3. Combine flour and sugar in a large bowl, make a well in the centre and whisk in milk mixture to form a smooth batter.
4. Using waffle dosing cup, pour just under  $\frac{1}{2}$  cup of batter into each waffle square. Sprinkle 1–2 teaspoons of brown sugar over each waffle square and top with 4 slices of banana. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter, banana and sugar.
5. To make caramel sauce, combine cream, butter and brown sugar into a small saucepan. Stir over medium heat and bring to the boil, reduce to low and simmer for 2–3 minutes or until thickened.
6. To serve, top waffles with ice cream and toasted pecans; drizzle over caramel sauce.



# SMOKED SALMON, DILL AND CAPER CREAM

SERVES  
**8**  
WAFFLES

PREPARATION  
**10**  
MINUTES

COOK  
**10**  
MINUTES

## Ingredients

- 3 eggs
- 600 ml buttermilk
- 84 ml vegetable oil
- 90 g plain flour
- 90 g buckwheat flour
- 2 teaspoons baking powder
- 1 teaspoon salt

## Dill and caper cream

- 2 tablespoons chopped dill
- 250 g Crème Fraiche
- Zest and juice of a lemon
- 2 tablespoons capers, roughly chopped
- 200g smoked salmon
- Ground black pepper, extra dill to garnish

## Method

1. To make the dill and caper cream, beat together the dill, crème fraiche, lemon zest, juice and capers until well mixed; set aside.
2. Select BUTTERMILK setting and dial up 6 on the browning control dial.
3. Preheat until orange light flashes up and the words HEATING disappear.
4. To make the waffles, whisk eggs, buttermilk and oil in a large jug.
5. Place flours, baking powder and salt into a large bowl, make a well in the centre and whisk the egg mixture into the flour to form a smooth batter.
6. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. To serve, top each waffle with slices of smoked salmon and a dollop of the caper cream.



# POTATO ROSTI WITH TOMATO SALSA

SERVES

8

WAFFLES

PREPARATION

25

MINUTES

COOK

30

MINUTES

## Ingredients

- 2 kg waxy potatoes, peeled and grated
- 3 eggs
- 250 g sour cream
- 2 tablespoons horseradish cream
- Salt and pepper, to taste
- Melted butter (optional)

## Salsa

- 3 tomatoes, diced
- 1 avocado, diced
- 1 small red onion, finely diced
- 1 garlic clove, finely chopped
- 1 jalapeño chilli pepper (stems, ribs, seeds removed), finely diced
- ½ cup chopped coriander
- Juice of a lime
- tablespoon oil

Baby spinach leaves and grated parmesan to serve

## Method

1. Select CUSTOM setting.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Grate potatoes, place into a clean tea towel and squeeze to remove most of the moisture.
4. Combine eggs, sour cream and horseradish in a large mixing bowl. Toss through grated potatoes to coat and season well with salt.
5. Spread approximately 1 cup of the potato mixture into each waffle square. Close lid and cook for 15 minutes or until potatoes are cooked and crispy. To give the rostis a golden colour, brush tops of potato rosti with melted butter halfway through cooking time.
6. Meanwhile toss the tomatoes, avocado, red onion, garlic, chilli and coriander. Combine with lime juice, oil and season to taste with salt and pepper.
7. Serve hot rosti topped with tomato salsa, baby spinach and parmesan.



# DANISH FETA AND SPINACH

SERVES

8

WAFFLES

PREPARATION

10

MINUTES

COOK

10

MINUTES

## Ingredients

- 2 eggs, separated
- 360 ml milk
- 125 g butter, melted
- 180 g self-raising flour
- 1 teaspoon salt
- 150 g soft feta, coarsely crumbled
- 50 g grated parmesan
- 150 g frozen spinach, defrosted, excess moisture squeezed out

Grilled bacon and tomatoes to serve

## Method

1. Select BELGIAN setting and dial up 6 on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk together egg yolks, milk and butter.
4. Place flour and salt into a large bowl, make a well in the centre.
5. Gently whisk in the egg and milk mixture to form a smooth batter. Stir through crumbled feta, grated parmesan and spinach.
6. Beat egg whites until stiff peaks form, gently fold into batter.
7. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve with grilled bacon and tomatoes.



# THREE-CHEESE SOUFFLÉ

SERVES  
**12**  
WAFFLES

PREPARATION  
**15**  
MINUTES

COOK  
**15**  
MINUTES

## Ingredients

- 4 eggs, separated
- 720 ml milk
- 125 g butter, melted
- 80 g grated parmesan cheese
- 60 g grated provolone cheese
- 1 grated mozzarella cheese, plus 1 cup of 1 cm diced mozzarella
- 360 g plain flour
- 3 teaspoons baking powder
- 1 teaspoon bi-carb soda
- 2 teaspoons sea salt
- 20 g finely chopped chives

Serve with crispy bacon and baby rocket

## Method

1. Select BELGIAN waffle setting and dial up number 5 on the browning control dial. Preheat until orange light flashes up and the words HEATING disappear.
2. Combine egg yolks, milk and melted butter together and whisk until well combined.
3. Place cheeses, flour, baking powder and bi-carb soda and salt into a large bowl; make a well in the centre.
4. Pour in egg and milk mixture and fold until just combined.
5. Beat egg whites with electric beaters until firm peaks form. Fold through waffle batter along with chopped chives.
6. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. Serve with crispy bacon and homemade baked beans and rocket.



# WHITE CHOCOLATE AND RASPBERRY

SERVES  
**10**  
WAFFLES

PREPARATION  
**10**  
MINUTES

COOK  
**15**  
MINUTES

## Ingredients

- 150 g white cooking chocolate, chopped
- 112 g caster sugar
- 3 eggs
- 320 ml milk
- 100 g butter
- 2 teaspoons vanilla extract
- 300 g self-raising flour
- 50 g white chocolate bits
- 200 g frozen raspberries

Fresh raspberries, whipped cream and honey to serve

## Method

1. Combine chocolate, sugar and butter in a microwave safe bowl and select 100% power for 30 seconds. Stir and repeat until chocolate has melted and mixture is smooth. Stand to cool.
2. Whisk eggs, milk and vanilla extract together and mix through chocolate mixture.
3. Place flour into a large mixing bowl and fold through egg mixture until mostly smooth; add white chocolate bits and raspberries and mix well.
4. Select CHOCOLATE setting and dial up 5 on the browning control dial.
5. Preheat until orange light flashes up and the words HEATING disappear.
6. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. Serve waffle, topped with fresh raspberries, a dollop of cream and a good drizzle of honey.

Note: Waffles will be soft when warm, but harden upon cooling.



# FRENCH BRIOCHE AND MARMALADE

SERVES  
**8**  
WAFFLES

PREPARATION  
**10**  
MINUTES

COOK  
**10**  
MINUTES

## Ingredients

- 4 eggs
- 180 ml cream
- 360 ml milk
- 2 tablespoons maple syrup
- 450 g day old brioche, cut into 8 thick slices
- 1 teaspoon vanilla extract
- 40 g softened unsalted butter
- 110 g marmalade

Fresh strawberries and maple syrup to serve

## Method

1. Select CUSTOM setting.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk eggs, milk, cream, vanilla extract and maple syrup together and pour into a shallow dish.
4. Butter each slice on both sides with softened butter and spread marmalade evenly over one side of each slice.
5. Dip slices into egg mixture until bread is sodden with egg mixture. Carefully squash slices into waffle plates and close lid. Cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining brioche and egg mixture.
6. Serve warm with a drizzle of maple syrup and sliced strawberries.



# CORN AND CRISPY BACON

SERVES  
**10**  
WAFFLES

PREPARATION  
**15**  
MINUTES

COOK  
**15**  
MINUTES

## Ingredients

- 250 g bacon rashers, rind removed and sliced
- 600 ml buttermilk
- 4 eggs
- 180 ml vegetable oil (such as sunflower or canola), additional 2 tablespoons oil
- 150 g self-raising flour
- 150 g cornmeal (fine polenta)
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon caster sugar
- 350 g fresh corn kernels (approx. 2 corn cobs)
- 1 bunch chopped parsley
- Freshly ground black pepper

Serve with poached eggs, grilled bacon, baby spinach and pesto

## Method

1. Heat oil in a frying pan over medium high heat. Add bacon and cook 5–6 minutes or until crispy; remove and drain on absorbent paper.
2. Place eggs, buttermilk and vegetable oil into a large jug and whisk until well combined.
3. Combine flour, cornmeal, sugar and salt into a large mixing bowl and make a well in the centre.
4. Carefully whisk in egg buttermilk mixture to form a smooth batter, with just a few lumps, followed by bacon and corn.
5. Select BUTTERMILK waffle setting and dial up number 5 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve topped with baby spinach leaves, grilled bacon, poached egg and a dollop of pesto.



# POACHED RHUBARB AND VANILLA CUSTARD

SERVES  
**12**  
WAFFLES

PREPARATION  
**15**  
MINUTES

COOK  
**15**  
MINUTES

## Ingredients

- 2 x 500g bunches fresh rhubarb, trimmed and washed
- 168 g sugar
- 3 eggs, separated
- 480 ml milk
- 1 teaspoon vanilla extract
- 125 g butter, melted
- 120 g custard powder
- 390 g self-raising flour
- 1 teaspoon baking powder

Serve with thick custard and reserved rhubarb; sprinkle with icing sugar

## Method

1. Cut rhubarb stalk into 2cm lengths and place into a saucepan with sugar and 1 cup water. Cook over low heat until rhubarb is soft but not broken down. Remove and strain; cool completely.
2. Whisk egg yolks, milk, vanilla extract and melted butter together in a large jug.
3. Combine custard powder, flour, baking powder and sugar together in a large mixing bowl and make a well in the centre.
4. Carefully pour in egg and milk mixture and whisk until just combined. Fold through half the rhubarb and reserve the rest to serve.
5. Beat egg whites with electric beaters until firm peaks form. Fold through waffle batter.
6. Select BELGIAN waffle setting and dial up 5 on the browning control dial.
7. Preheat until orange light flashes up and the words HEATING disappear.
8. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
9. Serve warm with extra thick custard and reserved rhubarb and a sprinkle of icing sugar.



# MILK CHOCOLATE AND PEANUT BUTTER

SERVES  
**12**  
WAFFLES

PREPARATION  
**15**  
MINUTES

COOK  
**15**  
MINUTES

## Ingredients

- 200 g milk chocolate, chopped
- 100 g unsalted butter, diced
- 112 g caster sugar
- 3 eggs
- 480 ml milk
- 300 g plain flour
- 2 teaspoons vanilla extract
- 2 tablespoons cocoa powder
- 3 teaspoons baking powder
- 300 g Reeses' peanut butter cups, coarsely chopped

Serve topped with crushed peanuts, ice cream or cream

## Method

1. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and continue until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
2. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture until smooth.
3. Sift flour, sugar, cocoa powder and baking powder together in a large mixing bowl and make a well in the centre.
4. Pour in egg mixture and whisk until mostly smooth with just a few lumps; fold through chopped peanut butter cups.
5. Select CHOCOLATE waffle setting and dial up number 5 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve with crushed peanuts and cream or ice cream.



# HOT APPLE PIE AND COCONUT CRUMBLE

SERVES

12

WAFFLES

PREPARATION

20

MINUTES

COOK

15

MINUTES

## Ingredients

- 200 g unsalted butter, melted and cooled
- 1 teaspoon ground cinnamon
- 106 g caster sugar
- 56 g braunen brown sugar
- 4 eggs
- 480 ml milk
- 360 g self-raising flour
- 2 teaspoons vanilla extract
- 400 g can pie apple

## Crumble

- 2 tablespoons desiccated coconut
- 60 g rolled oats
- 30 g plain flour
- 56 g brown sugar
- 60 g butter

Crumble, apple slices and vanilla ice cream to serve

## Method

1. To make the crumble, combine coconut, oats, flour and sugar in a bowl. Using your fingertips, rub butter into mixture. Heat a large frying pan over medium high heat. Add oat mixture and cook 8–10 minutes, stirring frequently until golden, crispy and crumbly. Remove and cool completely.
2. To make the waffles, place eggs, milk, butter and vanilla in a large jug and whisk until well combined.
3. Combine flour, cinnamon and sugars into a large mixing bowl and make a well in the centre.
4. Carefully whisk in egg milk mixture to form a smooth batter. Fold through canned pie apple.
5. Select CLASSIC waffle setting and dial up number 6 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve topped with crumble topping, vanilla ice cream and extra slices of apples.



# LEMON RICOTTA CHEESECAKE

SERVES

12

WAFFLES

PREPARATION

20

MINUTES

COOK

15

MINUTES

## Ingredients

- 200 g unsalted butter, melted and cooled
- 56 g caster sugar
- 4 eggs, separated
- 600 ml milk
- 360 g self-raising flour
- 2 teaspoons vanilla extract

## Lemon cheesecake filling

- 400 g smooth ricotta
- ½ cup lemon curd
- 1 cup passionfruit pulp (approx. 16)
- ¼ cup icing sugar

## Method

1. Place egg yolks, milk, butter and vanilla in a large jug and whisk until well combined.
2. Combine flour and sugar into a large mixing bowl and make a well in the centre.
3. Carefully whisk in egg milk mixture to form a smooth batter.
4. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
5. Select BELGIAN waffle setting and dial up number 6 on browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Set aside to cool completely.
8. Beat ricotta and lemon curd together until smooth and set aside.
9. For the passionfruit sauce, spoon pulp into a medium saucepan along with ½ cup water and the icing sugar. Stir over medium heat for 5 minutes or until thick and syrupy. Remove and cool.
10. To serve, cut each waffle in half diagonally and sandwich with lemon cheesecake filling. Serve 2 waffles for each person and drizzle over passionfruit sauce.



# AUSSIE VEGEMITE AND CHEDDAR

SERVES

12

WAFFLES

PREPARATION

15

MINUTES

COOK

15

MINUTES

## Ingredients

- 200 g unsalted butter, melted and cooled
- 56 g sugar
- 4 eggs
- 600 ml milk
- 360 g self-raising flour
- 40 g vegemite
- 200 g grated cheddar cheese

## Method

1. Place eggs, milk and butter in a large jug and whisk until well combined.
2. Combine flour and half the cheese into a large mixing bowl and make a well in the centre.
3. Carefully fold in egg milk mixture to form a smooth batter.
4. Drop heaped teaspoons of vegemite into the batter and gently stir so that vegemite swirls through batter.
5. Select CLASSIC waffle setting and dial up number 5 on the on browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook for  $\frac{3}{4}$  of the cooking time. Open lid and quickly sprinkle grated cheese evenly over the waffles. Close lid and continue cooking until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter and serve topped with warm baked beans.



# ZUCCHINI, PROSCIUTTO AND PARMESAN

SERVES

12

WAFFLES

PREPARATION

30

MINUTES

COOK

40

MINUTES

## Ingredients

- 1 small onion, finely grated
- zucchini, grated
- 200 g unsalted butter, melted and cooled
- 50 g grated parmesan
- 4 eggs
- 600 ml milk
- 360 g plain flour
- 3 teaspoons baking powder
- 1 teaspoon sea salt

## Sweet tomato sauce

- 1 tablespoon olive oil
- 1 small onion chopped
- 1 small red chilli, chopped
- 2 tablespoons tomato paste
- 420 g can chopped tomatoes
- 1 tablespoons brown sugar

Serve with prosciutto, tomato sauce and cherry tomatoes

## Method

1. To make the sauce, heat oil in medium pan over medium high heat. Add onion and chilli and cook 2–3 minutes or until softened. Add tomato paste and cook a further 1 minute.
2. Stir in canned tomatoes, brown sugar and 1 cup water. Bring to the boil, reduce heat to low and simmer for 15 minutes or until thick; keep warm.
3. To make the waffles, place onion, zucchini, flour, baking powder, salt and parmesan into a large mixing bowl; mix well.
4. Whisk eggs, milk, butter together in a large jug and fold through zucchini and flour mixture.
5. Select CLASSIC waffle setting and dial up number 6 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve warm waffles topped with tomato sauce, prosciutto and fresh cherry tomatoes.



# COCONUT, LIME ZEST AND LYCHEE SYRUP

SERVES

8

WAFFLES

PREPARATION

30

MINUTES

COOK

20

MINUTES

## Ingredients

- 200 g unsalted butter, diced
- 75 g caster sugar
- 3 eggs
- 420g can coconut milk
- 200 g shredded coconut, plus 60 g extra for garnish
- 600 ml milk
- 240 g self-raising flour
- 1 vanilla (2 teaspoon vanilla)
- ½ teaspoon baking powder
- 80 ml cup coconut oil\*

## Lime and lychee syrup

- Zest and juice of 2 limes
- 565g can lychees, drained, syrup reserved
- 75 g caster sugar

Coconut ice cream and mint sprigs and remaining toasted shredded coconut to serve

\* Coconut oil can be substituted with vegetable oil

## Method

1. To make the syrup, place the lime zest and juice along with the syrup from the lychees and ½ cup water into a saucepan. Add sugar and bring to the boil; reduce heat to low and simmer for 15 minutes or until reduced by half. Stir in lychees and simmer until thick and syrup; set aside.
2. Toast ¼ cup of shredded coconut under a hot grill for 1–2 minutes or until golden. Remove and set aside.
3. To make the waffles, combine flour, sugar, untoasted shredded coconut and baking powder into a large mixing bowl; make a well in the centre.
4. Whisk coconut milk, eggs and coconut oil together and pour into dry ingredients. Carefully fold through until just mixed through; it will still have a few lumps.
5. Select CLASSIC waffle setting and dial up number 5 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. To serve, stack two waffles on top of each other and top with lychee syrup, coconut ice cream, mint sprig and toasted shredded coconut.



# CHOCOLATE AND HONEYCOMB

SERVES

12

WAFFLES

PREPARATION

15

MINUTES

COOK

15

MINUTES

## Ingredients

- 200 g dark bittersweet 70% chocolate, chopped
- 100 g unsalted butter, diced
- 112 g caster sugar
- 3 eggs
- 480 ml milk
- 330 g plain flour
- 2 teaspoons vanilla extract
- 3 teaspoons baking powder
- 1 teaspoon salt
- 225 g sugar
- 150 g chocolate honeycomb, cut into large 3cm chunks, plus extra for garnish

Serve with vanilla and chocolate ice cream

## Method

1. Select CHOCOLATE waffle setting and dial up number 5 on the browning control dial. Preheat until orange light flashes up and the words HEATING disappear.
2. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and repeat until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
3. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture.
4. Sift flour, baking powder, sugar and salt together in a large mixing bowl; make a well in the centre.
5. Pour in egg mixture and whisk until mostly smooth. Fold through chopped honeycomb bar.
6. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. Serve 2 per stack, topped with scoop of vanilla and chocolate ice cream and with extra chopped honeycomb.

Note: Waffles will be soft after cooking, but will harden on cooling.



# TRADITIONAL BELGIAN LIÈGE

SERVES

16

WAFFLES

PREPARATION

20

MINUTES

COOK

20

MINUTES

## Ingredients

- 200 g softened butter
- 2 large eggs
- 50 g raw sugar
- 150 g Belgian pearl sugar
- 120 ml warm milk
- 575 g plain flour
- Vanilla extract to taste
- 7 g sachet dry yeast powder
- ½ teaspoon salt

Serve with maple syrup and whipped butter or cream

## Method

1. Dissolve yeast in half of the warm milk with a teaspoon of the sugar. Stand for 10–15 minutes to activate.
2. Place flour, salt, butter, remaining sugar, vanilla extract and eggs into a bowl of an electric mixer. Using the dough hook, beat until mixture looks crumbly.
3. Add warm milk and mix a little more to incorporate.
4. Add activated yeast mixture and mix until dough doesn't stick to the sides of the bowl. Cover with a clean cloth and rest for 10 minutes.
5. Add pearl sugar and gently knead through until evenly distributed.
6. Let the dough rest for 1 hour and then cut it into 80g balls.
7. Select BELGIAN waffle setting and select 4 on the browning control dial.
8. Preheat until orange light flashes up and the words HEATING disappear.
9. Place a ball of dough into each waffle square and close lid to cook. Repeat with remaining dough.
10. Serve with generous lashings of whipped butter or cream and maple syrup.



# STICKY DATE AND BUTTERSCOTCH SAUCE

SERVES  
**8**  
WAFFLES

PREPARATION  
**25**  
MINUTES

COOK  
**10**  
MINUTES

## Ingredients

- 300 g pitted dates, chopped
- 360 ml water
- 1 teaspoon bi-carb soda
- 200 g unsalted butter, melted and cooled
- 240 ml milk
- 75 g raw sugar
- 4 eggs
- 360 g self-raising flour
- 2 teaspoons vanilla extract

## Butterscotch sauce

- 100 g butter
- 225 g brown sugar
- 300 ml cream

Vanilla ice cream or cream to serve

## Method

1. Place dates and water into a saucepan and bring to the boil over medium heat; cook 5 minutes. Cool and stir through bi-carb soda. Stand for 10 minutes.
2. Place eggs, milk, butter and vanilla in a large jug and whisk until well combined.
3. Combine flour and sugar into a large mixing bowl and make a well in the centre.
4. Carefully whisk in egg milk mixture followed by the softened date mixture to form a smooth batter.
5. Select CLASSIC waffle setting and dial up number 6 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Set aside.
8. To make the butterscotch sauce, place butter, brown sugar and cream into a saucepan and stir until melted. Bring to the simmer and cook for 5 minutes or until thick and syrupy.
9. Serve waffle drizzled with butterscotch sauce and a scoop of ice cream.



# SOUTHERN FRIED CHICKEN WITH MAPLE SYRUP

SERVES <b>6</b> WAFFLES	PREPARATION <b>30</b> MINUTES	COOK <b>40</b> MINUTES
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## Ingredients

- 4 eggs
- 600 ml buttermilk
- 84 ml vegetable oil (such as sunflower or canola)
- 90 g butter
- 75 g caster sugar
- 420 ml milk
- 300 g cups self-raising flour
- 1 teaspoon salt

## Fried chicken

- 600 ml buttermilk
- 2 eggs
- 12 chicken pieces on the bone, such as wings, drumsticks and thigh cutlets
- 240 g plain flour
- 3 teaspoons each of salt and ground white pepper
- 2 tablespoons white sugar
- 1,5 tablespoons paprika
- 3 teaspoons each garlic powder and onion powder
- 2 teaspoons cayenne pepper
- 1 teaspoon dried thyme
- Vegetable oil for frying

Whipped butter and maple syrup to serve

## Method

1. For the chicken; whisk the buttermilk and eggs together in a large bowl. Add chicken pieces and toss to coat well.
2. Combine flour, salt and pepper and remaining spices in a large flat dish.
3. Dip chicken in flour mixture and set aside until all the chicken has been coated. Repeat by dipping into egg and buttermilk again and then into flour mixture. Refrigerate for 30 minutes.
4. Preheat oil in a deep fryer at 160°C or use a large deep frying pan and heat over medium high heat. Cook chicken in batches for 10–15 minutes or until golden and cooked through to the bone.
5. Place cooked chicken, uncovered, into a warm oven (150°C) while preparing waffles.
6. For the waffles; place eggs, buttermilk and vegetable oil into a large jug and whisk until well combined.
7. Combine flour, sugar and salt into a large mixing bowl and make a well in the centre.
8. Carefully whisk in egg buttermilk mixture to form a smooth batter, with just a few lumps. If batter is too thick, stir in 1–2 tablespoons of buttermilk to loosen.
9. Select BUTTERMILK waffle setting and dial up number 6 on the browning control dial.
10. Preheat until orange light flashes up and the words HEATING disappear.
11. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
12. To serve, place 2 waffles onto each plate and top with 2 pieces of fried chicken. Spoon a dollop of whipped butter and drizzle over maple syrup.





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