

SAFETY FIRST!

For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

- Read all the instructions carefully before using the appliance and keep them for future reference.
- Do not touch hot surfaces. Use handles or oven gloves.
- To protect against the risk of electrical shock, never put the mains cable, plug, or unit in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the mains socket when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged mains cable or plug or in the event the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
- Do not let the mains cable hang over edge of a table or counter or touch hot surfaces.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use appliance for any other uses than its intended use.
- This appliance is not intended for use by persons (including children) with reduced sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.
- If the mains cable is damaged it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
- The temperature of accessible surface maybe high when appliance is operating.
- Be careful of the steam generated during operation, it may scald .
- This appliance is not intended to be operated by means of an external timer or separate remote control system.

SPECIFICATIONS

Supply voltage: 230V~50Hz
Power input: 850W

We continually strive to improve our products, specifications may change without prior notice.

LOGIK

Waffle Maker

Instruction Manual
L1WAF10



Visit Partmaster.co.uk today for the easiest way to buy electrical spares and accessories. With over 1 million spares and accessories available we can deliver direct to your door the very next day. Visit www.partmaster.co.uk or call 0844 800 3456 (UK customers only) Calls charged at National Rate.



This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.

Congratulations on the purchase of your new Logik Waffle Maker.

We recommend that you spend some time reading this instruction manual in order to fully understand all the operational features it offers.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

UNPACKING

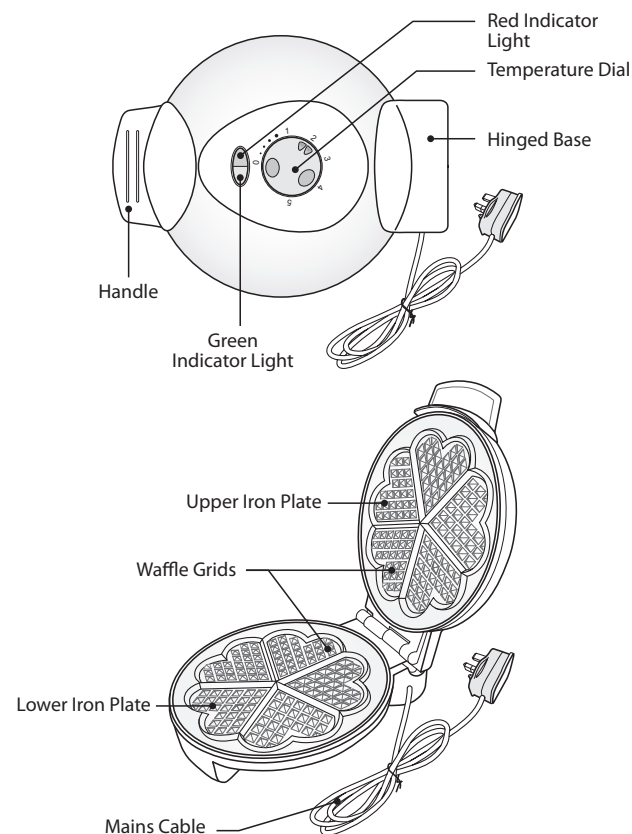
Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to any local regulations.

The following items are included:

- The Main Unit
- Instruction Manual (P.N.: L1WAF10-002)

If items are missing or damaged, please contact Partmaster (UK only).
Tel: 0844 800 3456 for assistance.

PRODUCT OVERVIEW



FIRST TIME USE

Before using for the first time, operate the unit without batter in order to burn off residues on the cooking plates.

To avoid burns, caution should be taken when handling the unit.

1. Carefully unpack the unit and remove all packaging and materials.
2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water.
3. To burn off residues on the cooking plates, it will be necessary to operate the unit for a few minutes before initial use. Do not add batter or oil during this time.
4. Close the upper iron plate.

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FIRST TIME USE (con't)

5. Connect the unit to the mains socket. The red indicator light will illuminate to show that the unit is heating up. The green indicator will NOT illuminate until the selected temperature is reached.
6. Turn the temperature dial to level 5.
7. After 10 minutes, turn the temperature dial to level 1.
8. Remove the plug from the wall socket and open the unit.
9. Allow the unit to cool.
10. When completely cooled, wipe the waffle plates with a damp cloth.

When heating up the unit for the first time, a slight odour may occur, which is harmless. Provide adequate ventilation.

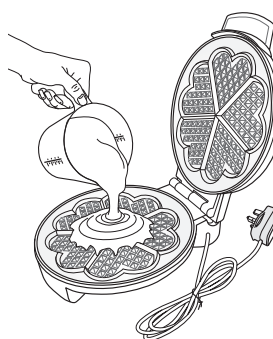
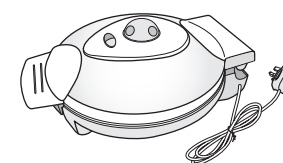
⚠ When using the unit for the first time, a slight odor or smoking may occur as manufacturing residue burns off. This is normal during initial use.

OPERATION

The batter is simultaneously baked on both sides between the heated waffle plates. The degree of browning of the waffles can be adjusted by setting the temperature control.

The mixture of the batter also influences the waffle results.

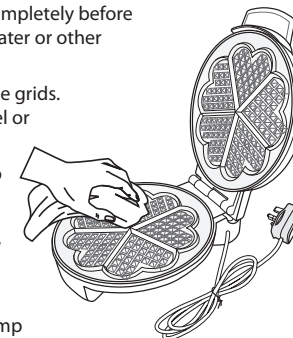
1. Preparing the waffle batter.
2. Use a brush or paper towel and apply a light coating of cooking oil to the grids. The oil seasons the grids. If you find it difficult to remove a waffle, be sure to apply a light coating of cooking oil during your next use. Also do this for sequential baking.
3. Close the unit and connect to the mains socket. The red indicator light illuminates to show that the unit is heating up.
4. Turn the temperature control to the desired setting, typically between level 3 and level 5. Settings 1 to 2 is for warming the waffle. As soon as the chosen temperature has been reached, the green indicator light will illuminate. The appliance is now ready for use.
5. Now open the unit and pour enough batter into the middle of the lower iron plate halves for it to spread out to within about 2 cm from the edge. Close the waffle iron. The green indicator will turn on and off to keep the unit at the set temperature.
Level 5: 3 - 4 mins
Level 4: 4 - 5 mins
Level 3: 4 - 5 mins
6. Open the unit and check whether the waffles are cooked and brown enough, be careful of steam when opening the unit. If the waffles are not quite ready or not brown enough, let them bake a moment longer. Use a tool to remove the waffle from the iron plate, (e.g. a fork). Be careful, do not damage the coating on the iron plates.
7. For sequential baking, repeat steps 5 and 6. Remember to put oil or butter on both the upper and lower hot plates.
8. After finishing cooking, turn the temperature dial to the "0" position. Unplug the unit.



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CLEANING AND STORAGE

- Unplug the unit and allow it to cool completely before cleaning. Never immerse the unit in water or other liquids or wash in a dishwasher.
- Brush any loose crumbs from the waffle grids. Then wipe the grids with a paper towel or cloth.
- Should any batter become baked onto the grids or the outside of the unit, pour a small amount of cooking oil onto the batter. Allow it to sit for a few minutes to soften and wipe off with a paper towel or cloth.
- Wipe the outside of the unit with a damp cloth. Do not use steel wool scouring pads or abrasive kitchen cleaners on the unit.



HINTS & TIPS

- If desired, packaged waffle mixes may be prepared and baked in the waffle maker. Batter made from some packaged mixes may have a shorter baking time, so it is recommended that you check for doneness after 3½ minutes.
- ⚠ A good indication that a waffle is done is when steaming stops.
- Waffle batters, whether using mixes or homemade recipes, will vary and therefore the amount of batter needed for an evenly filled waffle without overflow will vary. It is recommended that when making the first waffle you use a measuring cup to gauge how much batter is needed.
 - Generally between ¾ and 1 cup works best. Never use more than 1 cup of batter. If you get some overflow, be sure to use less batter for the next waffle.
 - For batters that don't flow when poured onto the waffle grid, use a heat-resistant spatula and spread out the batter evenly to the edges of the grid.
 - No-stick cooking sprays may be used to season the waffle maker. However, the waffle may not have a nice brown appearance like you get when using cooking oil. Instead, the waffle may have a mottled appearance.
 - Because the grids are covered with a nonstick coating, there will be only an occasional need to apply vegetable oil or a non-stick cooking spray. Dessert batters may require an application of vegetable oil or non-stick cooking spray to the waffle grids before cooking the first waffle and as needed for additional waffles.
 - Keep waffles warm and crisp until serving by placing them in a single layer directly on a rack in a preheated oven.
 - If you have leftover waffles, freeze them. Cool extra waffles to room temperature. Place them between layers of waxed paper in a resealable plastic freezer bag and freeze for up to 1 month. When ready to serve, pop the frozen waffles into your toaster or reheat in an oven at 350°C for about 10 minutes.

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