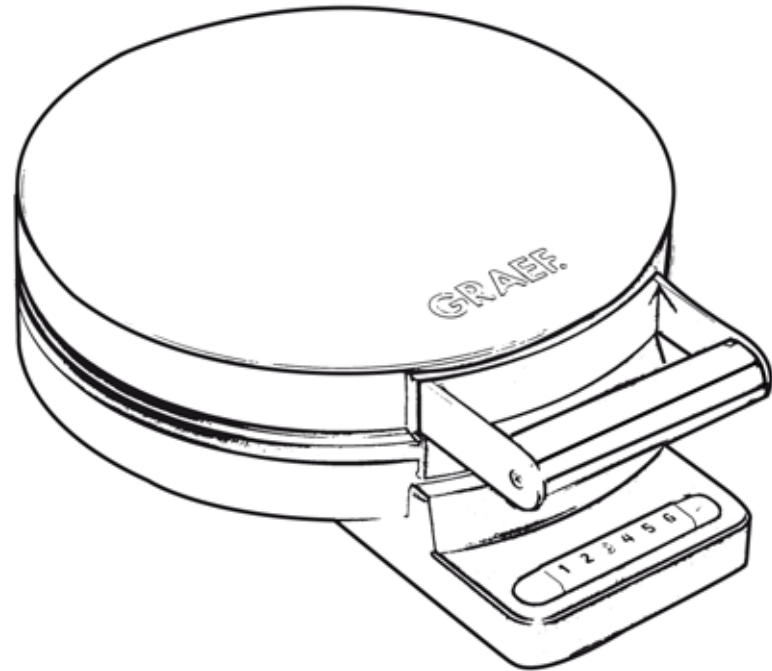


GRAEF.

EN Waffle Maker
Instruction Manual



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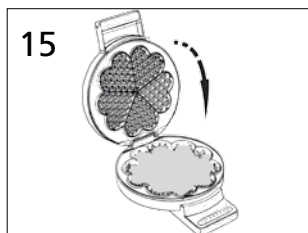
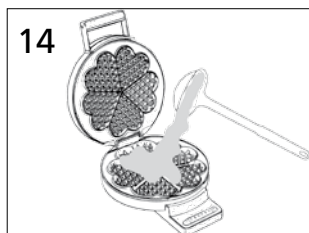
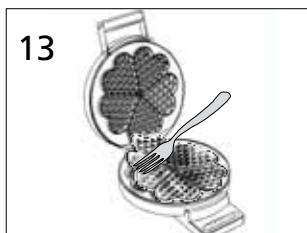
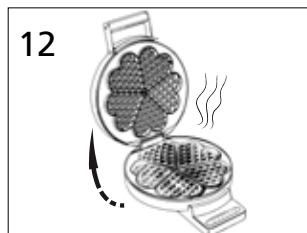
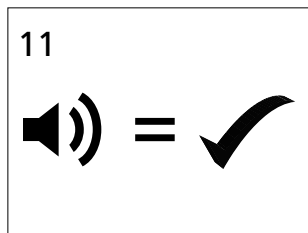
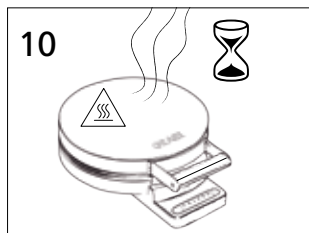
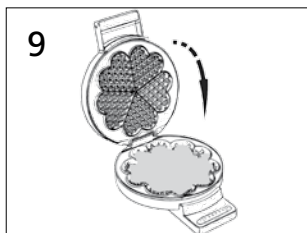
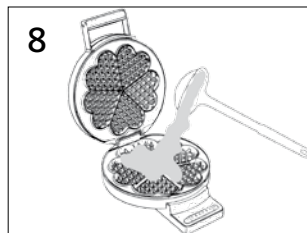
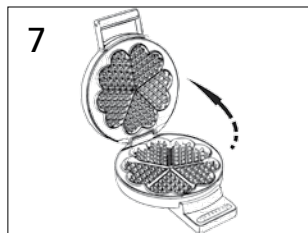
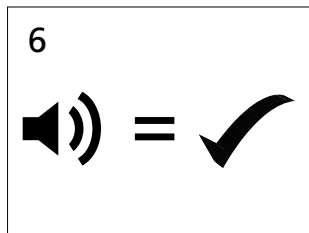
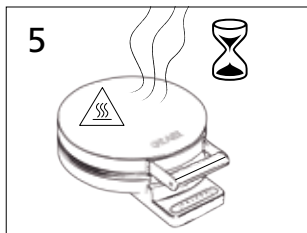
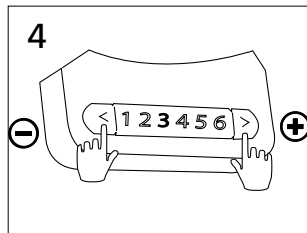
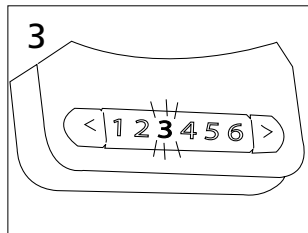
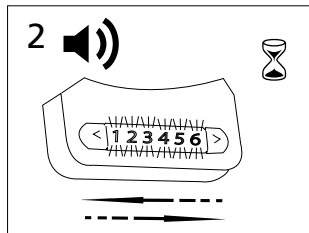
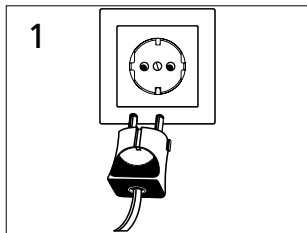


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Safety

This unit complies with the statutory safety regulations. Improper use can, however, lead to personal injury and property damage.

To handle the unit safely, follow the instructions below:

- Check the unit for external, visible damage to the housing, the supply cord and the plug before using it. Do not put a damaged unit into operation.
- Repairs are only allowed to be performed by a specialist or by the Graef customer service department. Improper repairs can lead to extreme hazards for the user. Furthermore, the warranty claim expires.
- Only Graef customer service is authorised to repair the unit during the warranty period, otherwise the warranty expires for additional damages.
- Defective components must be replaced solely with genuine spare parts. Fulfilment of the safety regulations is only guaranteed if these parts are used.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of the reach of children less than 8 years.
- The unit is not intended to be used with an external timer or a separate telecontrol system.
- This unit is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- If the supply cord is damaged, it must be re-

- placed by the manufacturer, its service or similarly qualified persons in order to avoid a hazard.
- Always pull the supply cord from the electric socket using the connector plug, not the supply cord.
 - Do not carry the unit by the supply cord.
 - Never transport the unit during operation.
 - Do not touch the plug with moist hands.
 - Do not use the packing material as a toy. Danger of suffocation.
 - Follow the instructions regarding the requirements for the place of installation and on the unit's electrical connection to prevent personal harm and property damage.
 - Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
 - Let the unit cool off before cleaning.
 - Do not use any aggressive or abrasive cleaning agents and do not use any solvents.
 - Do not scratch off stubborn soiling with hard objects.

- Make sure that no liquid gets into the interior of the unit.
- Do not put the unit in the dishwasher and do not hold it under flowing water.

Before the first use

- Clean the unit as described in "Cleaning".
- Heat up the unit and afterwards fill in fresh dough.
- Because of hygienic reasons, dispose the first 2 waffles.

Unpacking

To unpack the unit, proceed as below:

- Take the unit out of the carton.
- Remove all pieces of the packing.
- Remove any possibly extant labels on the unit (do not remove the rating plate).

Requirements for the installation location

For safe and flawless operation of the unit, the place of location must meet these prerequisites:

- The unit must be set up on a firm, flat, level, non-slip and heat resistant base that has sufficient load bearing capacity.

- Select the place of location so that children cannot reach the hot surfaces of the unit.
- The unit is not intended for installation in a wall or a built-in cupboard.
- Do not set up the unit in a hot, wet or moist environment.
- The electric socket must be easily accessible so that the power cord can be easily unplugged.

Operation

- Put the plug into the plug socket.
- Turn the control panel to the desired degree of brownness. (Suggestion / Presetting: Setting 3)
- Heat up the unit. Baking light glows red.
- You will hear a beep when unit is heated up. Baking light glows blue.
- Fill in the dough in the lower plate.
- Close the unit. Waffle is baking. Baking light glows red.
- After baking process you hear a beep and baking light glows blue. Waffle is ready.
- Remove the waffle after the baking process.
- Put the waffle on a wiregrid to cool down.

- Pour fresh dough into the waffle maker and continue as above.
- After use, remove the plug from the wall socket and allow the opened unit to cool down.

Cleaning

Before cleaning, let the appliance cool down. Clean the outside of the unit with a soft, moistened damp cloth only.

Customer service department

If your Graef unit becomes damaged, please contact your dealer or the Graef customer service department.

Recipes:

Granny Käthe's waffles

Ingredients for approx. 10 portions:

425 g flour, 210 g sugar, 200 g butter, 6 eggs, 1 pack vanilla sugar, 1 pack baking powder, 135 ml mineral water

Beat the eggs until creamy, then fold in the sugar, baking powder and vanilla sugar.

Melt the butter in a water bath and then mix in the melted butter. Add the flour and stir the

dough until creamy, adding the water. The dough should slide off the spoon easily. Add a little more water if necessary.

Bake the waffles and finally dust with powdered sugar or sprinkle with chocolate sprinkles!

Our tip: Granny Lissi's marble waffles

Prepare the dough as described for "Granny Käthe's waffles" and place half of the mixture in a separate bowl. Add about 2 - 3 tsp cocoa powder to this so that the dough has a darker colour. Add half the ladle of each of the light dough and dark dough together in the waffle maker and cook the waffle.

Aunt Gerda's apple-cinnamon waffles with hot cherries

Ingredients for approx. 10 portions

562 g flour, 330 g sugar, 450 g butter, 200 sugar, 10 tbsp apple sauce, egg white of 10 eggs, 10 egg yolks, 2 ¹/₂ tsp baking powder, 2 ¹/₂ tsp cinnamon, 1 jar cherries, 1 tbsp starch

Beat the egg whites until creamy. Melt the butter and add to the egg whites together alternating with the sugar and egg yolks. Mix until creamy. Mix the flour with the baking powder and cinnamon, and stir into the creamy mixture.

Now add the apple sauce and milk. Drain the cherries using a sieve and keep the juice. Mix several spoons of cherry juice and the starch to make a smooth paste. Place the rest of the juice in a pan, bring to a boil and sweeten to taste. Add the cherries and thicken using the cherry juice and starch paste.

Serve the waffles with the hot cherries and enjoy!

Granny Frida's marzipan waffles

Ingredients for approx. 10 portions:

200 g flour, 2 eggs, 300 ml milk, 200 g marzipan paste, 50 g sugar, pinch of salt

Heat 100 ml milk, add the marzipan cut into little pieces and dissolve while stirring with a whisk attachment on a hand mixer.

Add the remaining milk, the eggs, salt and sugar, and beat until frothy. Add the flour and mix well.

Aunt Hilde's coconut waffles

Ingredients for approx. 10 portions:

100 g soft butter, 200 g flour, 7 - 8 eggs, 1 tbsp lemon juice, 50 g sugar, 75 g dried coconut flakes, 2 tsp baking powder

Mix all the ingredients together well. Then place the dough in the preheated waffle maker.

Aunt Sofia's savoury pizza waffles

Ingredients for approx. 10 portions:

750 g flour, 200 g margarine, 5 eggs, 625 ml milk, 2 ^{1/2} tsp baking powder, 2 ^{1/2} level tsp salt, 250 g salami, 250 g Gouda, 5 - 6 large, fresh mushrooms, 2 ^{1/2} small tins chopped tomatoes, fresh Italian herbs, e.g. basil and oregano

Work the flour, margarine, eggs, milk, baking powder and salt into a batter. Season with pepper according to taste. Chop the salami, Gouda, mushrooms and herbs finely and stir in the to-

matoes. With spices, season the dough to taste. *Graef wishes you lots of baking fun and bon appetit!*



Disposal

This product may not be disposed of in the household waste at the end of its lifecycle; it must be taken to a collection point for recycling of electronic household waste. The symbol on the product and in the operating instructions indicate this. The materials are recyclable in accordance with their labelling. By re-using, recycling the materials or utilising old appliances in other ways, you are making an important contribution to protecting our environment. Please ask your local authority about where to find the appropriate disposal site.

2-year guarantee

For this product we assume a 24-month manufacturer guarantee from the date of sale for defects due to manufacturing or material faults. Your statutory guarantee rights pursuant to Sec-

tion 439 ff. of the German Civil Code (BGB-E) remain unaffected by this provision. The guarantee does not cover damages which have arisen as a result of improper treatment or usage or defects which only slightly impair the function or value of the appliance. Furthermore, damage in transit is excluded from the guarantee unless we are responsible. Damages arising from a repair not carried out by us or one of our representatives are excluded from the guarantee. In the case of justified claims, we will repair the defective product or exchange it for an undamaged product at our discretion.