

Kambook - Australia

Ground Floor, Suite 2, 170-180 Bourke Rd
Alexandria NSW 2015, Australia

Locked Bag 2000
Botany NSW 1455
Customer Service Line 1300 139 798
Customer Service Fax 1800 621 337

www.kambook.com.au

Kambook - New Zealand

Private Bag 94411
Botany, Manukau
Auckland 2163
New Zealand
Customer Service Line/
Spare Parts 0800 273 845
Customer Service Fax 0800 288 513

www.kambook.co.nz

KAMBROOK

THE SMARTER CHOICE



INSTRUCTION BOOKLET

Suits all KWM200 models

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Belgian Dual Waffle Press

- Carefully read all instructions before operation and save for future reference.
- Remove any packaging material and promotional stickers before using the waffle press for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the waffle press.
- Always ensure the waffle press is properly assembled before use. Follow the instructions provided in this book.
- Do not place the waffle press near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Do not use on a sink drain board.
- Always operate the waffle press on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Keep the waffle press clear of walls, curtains and other heat or steam sensitive materials.
- Do not place the waffle press on or near a hot gas or electric burner, or where it could touch a heated oven. Use the waffle press well away from walls.
- Do not touch hot surfaces. Use the handles to lift and open the top plate.
- Do not leave the waffle press unattended when in use.
- Do not place anything on top of the waffle press when the lid is closed, when in use and when stored.
- When operating the waffle press, ensure the power cord is kept away from any heat source including the surface of the waffle press. Ensure the power cord does not become trapped between the upper and lower hot plates of the waffle press during use and storage.
- Always switch the waffle press off at the power outlet, then unplug the power cord and to allow to cool, if the appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Do not use chemicals, steel wool, metal scouring pad, or abrasive cleaners to clean the waffle press as these can damage the housing or the coating of the cooking plates.
- Always remove the food from the waffle press with a heatproof plastic spatula or tongs. Never use your hands.
- Do not use sharp objects or utensils inside the waffle press as they may scratch or damage the interior surface of the hot cooking plate.
- The waffle press is not intended to be operated by means of an external timer or separate remote-control system.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book (Page 8).

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet, and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet, and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.



WARNING: Fully unwind the power cord from the cord storage facility before use.

Your Kambrook Belgian Dual Waffle Press

1. Sturdy die-cast arms
 2. Non-stick easy clean cooking plates
 3. 'POWER' and 'READY' indicator lights
 4. Locking clips on both sides
 5. Sturdy non-slip feet
- Not Shown**
- Cord wrap for convenient storage



KWM200BSS model shown

Using Your Kambrook Waffle Press

Before First Use

Remove and safely discard any packaging material and promotional labels before using the waffle press for the first time. Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth. Place the waffle press on a flat, level surface with the lid in the closed position.

Operating Your Waffle Press

1. Disengage the locking clips on both sides of the waffle press and fully unwrap power cord from the base.
2. Insert the plug into a 230/240V power outlet and turn the power on. The red 'POWER' light will illuminate.
3. Allow the waffle press to preheat with the top cooking plate in the closed position until the green 'READY' light illuminates.
4. Once the waffle press is ready, open the lid and place approximately $\frac{1}{4}$ cup of batter onto the middle of each waffle plate. Spread batter evenly over the plates with a spatula. Be careful not to overfill as this will cause the mixture to overflow over the sides of the unit.
5. Lower the lid and lock the clips located on the handles, on both sides.
6. Allow the waffle to cook for 5-7 minutes (depending on desired brownness).

7. Remove the waffle with a plastic spatula or tongs. Do not use metal utensils as this may damage the non-stick coating.
8. Before making the next waffle, ensure that the green 'READY' light has switched on. This means that the unit has reached the correct temperature and is ready to use.

NOTE: The lid must be closed at all times when cooking. When using the waffle press for the first time you may notice a fine smoke haze. This is caused by the initial heating of some of the components. There is no need for concern.



WARNING: The temperature of accessible surfaces may be high when the waffle press is operating.



WARNING: Fully unwind the cord from the cord storage facility before use.

Care, Cleaning and Storage

Care and Cleaning

Before cleaning the waffle press, switch the power off at the power outlet and remove the power plug from the power outlet.

Allow the waffle press to cool slightly. The waffle press is easier to clean when slightly warm.

Always clean your waffle press after each use to prevent a build-up of baked-on foods.

Wipe cooking plates with a soft damp cloth to remove food residue.

To remove baked-on food residue, squeeze some hot water over the food residue then clean with a non-abrasive, soft scouring pad. Wipe clean and dry thoroughly with a soft, clean cloth.

Storage

Switch the waffle press off at the power point and unplug the power cord from the power outlet.

Follow cleaning instructions and ensure the waffle press is completely dry. Allow to cool completely.

Lock the clips along the side arms towards the front handle of the waffle press so that the top and bottom cooking plates are locked together.

Wrap the power cord around the cord storage area underneath the waffle press.

Store the waffle press on a flat, dry level surface. Do not place anything on top of the waffle press.



WARNING: Do not immerse any part of the waffle press in water or any other liquids.

NOTE: The cooking plates have a non-stick coating. Do not use abrasives or metal utensils to remove food residue as they will scratch and damage the coating.

NOTE: Do not use cooking sprays or oils on the non-stick surface of the cooking plates as these may affect the performance.

NOTE: For convenience, the waffle press may be stored standing upright in a vertical position.



WARNING: When moving the waffle press, never lift it by the power cord. Always lift the waffle press by the handle.

Recipes

Belgian Waffles

Makes 8 waffles

¼ cup milk, warm
4g dry yeast
1 tsp caster sugar
285g flour
100g unsalted butter
1 tbsp caster sugar
1 tsp vanilla paste
1 large egg
Pinch of salt
100g pearl sugar

1. Preheat the waffle press until the green 'READY' light illuminates.
2. Mix warm milk, yeast and 1 teaspoon of sugar together and leave for 15 minutes to activate.
3. In a large bowl mix together flour, butter, 1 tablespoon of sugar, vanilla paste, egg and salt until it is well combined. Add milk mixture and mix well to form dough; once a ball has formed, allow to rest for 10 minutes, and then mix in the pearl sugar.
4. Roll 80 gram balls of dough, flatten them slightly and place them into the waffle press. Lower the lid, lock it down and cook for 3 minutes or until desired doneness. Remove with silicon tongs.
5. Serve straight away with fresh berries, syrup or ice cream.
6. Make sure the green 'READY' light is switched on before cooking another batch.

Traditional Waffles

Makes 12 waffles

2½ cups self-raising flour
2 tsp baking powder
½ tsp salt
4 large eggs, separated
2½ cups milk
150g unsalted butter, melted
1 tsp vanilla paste
2½ tbsp caster sugar

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In a large bowl mix together flour, baking powder and salt.
3. In another bowl mix together egg yolks, milk, butter and vanilla paste and whisk into the dry flour mix.
4. Whisk the egg whites until stiff peaks form. Add the sugar and continue whisking until the sugar dissolves; the egg whites will be thick and glossy. Fold through the other mixture.
5. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
6. Serve straight away with fresh berries, syrup or ice cream.
7. Make sure the green 'READY' light is switched on before cooking another batch.

Gluten-Free Waffles

Makes 12 waffles

2½ cups gluten free flour
4 tsp gluten free baking powder
½ tsp salt
4 large eggs, separated
2 ½ cups milk
150g unsalted butter, melted
1 tsp vanilla paste
2½ tbsp caster sugar

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In a large bowl mix together flour, baking powder and salt.
3. In another bowl mix together egg yolks, milk, butter and vanilla paste and whisk into the dry flour mix.
4. Whisk the egg whites until stiff peaks form. Add the sugar and continue whisking until the sugar dissolves; the egg whites will be thick and glossy. Fold through the other mixture.
5. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
6. Serve straight away with fresh berries, syrup or ice cream.
7. Make sure the green 'READY' light is switched on before cooking another batch.

Chocolate Waffles

Makes 12 waffles

2½ cups self-raising flour
1 tsp baking powder
½ tsp salt
200g chocolate chips
3 tbsp cocoa powder
4 large eggs, separated
2½ cups milk
150g unsalted butter, melted
1 tsp vanilla paste
2½ tbsp caster sugar

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In large bowl mix together flour, baking powder, salt, chocolate chips and cocoa powder.
3. In another bowl mix together egg yolks, milk, butter and vanilla paste and whisk into the dry flour mix.
4. Whisk the egg whites until stiff peaks form. Add the sugar and continue whisking until the sugar dissolves; the egg whites will be thick and glossy. Fold through the other mixture.
5. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
6. Serve straight away with fresh berries, syrup or ice cream.
7. Make sure the green 'READY' light is switched on before cooking another batch.

Lemon and Ricotta Waffles

Makes 12 waffles

2½ cups self-raising flour
2 tsp baking powder
½ tsp salt
4 large eggs, separated
2½ cups milk
150g unsalted butter, melted
1 tsp vanilla paste
2½ tbsp caster sugar
1 cup ricotta cheese
Lemon Curd
75g unsalted butter
3 large eggs
75g caster sugar
125ml lemon juice
Zest of half a lemon

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In a large bowl mix together flour, baking powder and salt.
3. In another bowl mix together egg yolks, milk, butter and vanilla paste and whisk into the dry flour mix.
4. Whisk the egg whites until stiff peaks form. Add the sugar and continue whisking until the sugar dissolves; the egg whites will be thick and glossy. Fold through the other mixture.
5. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
6. Lay a waffle on the plate and spoon lemon curd on top, followed by some ricotta.
7. Make sure the green 'READY' light is switched on before cooking another batch.

Lemon Curd

1. Melt butter in a small saucepan over medium heat.
2. Add all other ingredients and whisk over heat until a thick custard forms.
3. Remove from heat and allow to cool.

Egg-Free Waffles

Makes 12 waffles

2½ cups self-raising flour
1 tsp baking powder
1 tsp salt
2½ tbsp caster sugar
2½ cups milk
150g unsalted butter, melted
1 tsp vanilla paste

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In a large bowl mix together flour, baking powder and salt.
3. In another bowl mix together sugar, milk, butter and vanilla paste and whisk into the dry flour mix.
4. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
5. Serve straight away with fresh berries, syrup or ice cream.
6. Make sure the green 'READY' light is switched on before cooking another batch.

Dairy-Free Waffles

Makes 10 waffles

½ cup coconut flour
½ cup self-raising flour
1 cup hazelnut meal
4 tsp baking powder
½ tsp salt
4 large eggs, separated
2½ cups coconut milk
75g coconut oil, melted
75g almond, chia, and sesame spread
1 tsp vanilla paste
2½ tbsp caster sugar

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In a large bowl mix together flours, hazelnut meal, baking powder and salt.
3. In another bowl mix together egg yolks, coconut milk, coconut oil, spread and vanilla paste. Whisk into the dry flour mix.
4. Whisk the egg whites until stiff peaks form. Add the sugar and continue whisking until the sugar dissolves; the egg whites will be thick and glossy. Fold through the other mixture.
5. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
6. Serve straight away with fresh berries, syrup or ice cream.
7. Make sure the green 'READY' light is switched on before cooking another batch.

Banana and Honey Waffles

Makes 12 waffles

2½ cups self-raising flour
2 tsp baking powder
½ tsp salt
2 bananas mashed
4 large eggs, separated
2½ cups milk
150g unsalted butter, melted
1 tsp vanilla paste
2½ tbsp caster sugar
3 tbsp honey

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In a large bowl mix together flour, baking powder and salt.
3. In another bowl mix together bananas, egg yolks, milk, butter and vanilla paste and whisk into the dry flour mix.
4. Whisk the egg whites until stiff peaks form. Add the sugar and continue whisking until the sugar dissolves; the egg whites will be thick and glossy. Fold through the other mixture.
5. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
6. Serve straight away with honey and ice cream.
7. Make sure the green 'READY' light is switched on before cooking another batch.

Potato Rosti

Makes 12 waffles

1kg washed potatoes, grated
2 eggs
½ cup pure cream
½ cup parmesan cheese
1 tsp chili powder
50g unsalted butter, melted
Pinch salt
Pinch pepper

1. Preheat the waffle press until the green 'READY' light illuminates.
2. Place the grated potatoes in a clean tea towel and squeeze out all the moisture.
3. Mix all other ingredients in a bowl and add the potato.
4. Spoon 1/3 cup of mixture into the waffle press. Lower the lid, lock it down and cook for 10-12 minutes or until golden brown. Remove with silicon tongs.
5. Make sure the green 'READY' light is switched on before cooking another batch.

Cheesy Waffles

Makes 12 waffles

2½ cups self-raising flour
2 tsp baking powder
½ cup grated parmesan cheese
½ cup grated mozzarella cheese
½ cup grated cheddar cheese
½ bunch chives, chopped
½ tsp salt
4 large eggs, separated
2½ cups buttermilk
150g unsalted butter, melted

1. Preheat the waffle press until the green 'READY' light illuminates.
2. In a large bowl mix together flour, baking powder, cheese, chives and salt.
3. In another bowl mix together egg yolks, buttermilk, and butter and whisk into the cheesy mix.
4. Whisk the egg whites until stiff peaks form and fold through the other mixture.
5. Spoon 1/3 cup of batter into the waffle press. Lower the lid, lock it down and cook for 4 minutes or until desired doneness. Remove with silicon tongs.
6. Serve straight away with baby spinach, ham and tomato relish.
7. Make sure the green 'READY' light is switched on before cooking another batch.

Notes

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