

TOWER®

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T27034

Deep Fill Waffle Maker



Call us first, we can help.

With advice, spares and returns.

Visit our website: towerhousewares.co.uk

Call: +44 (0)333 220 6066
(8.30am to 6.00pm Monday-Friday)



SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk.

Specifications:

This box contains:

Instruction Manual
Deep Filled Waffle Maker

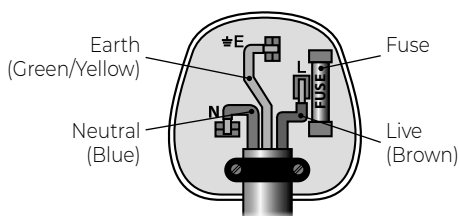
1. Power/Ready indicator lights
(Top of unit)
2. Safety latch
3. Handle
4. Cooking plates



Technical Data:

Description:	Deep Fill Waffle Maker
Model:	T27034
Rated Voltage:	220-240V~
Frequency:	50/60Hz
Power Consumption:	900W

Wiring Safety for UK Use Only



IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are labelled in accordance with the following code:

Blue neutral [N] Brown live [L] Green/Yellow [EARTH] 

Plug Fitting Details (Where Applicable).

The wire labelled blue is the neutral and must be connected to the terminal marked [N].

The wire labelled brown is the live wire and must be connected to the terminal marked [L].

The wire labelled green/yellow must be connected to the terminal marked with the letter [E].

On no account must either the brown or the blue wire be connected to the [EARTH] terminal.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug.

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:

This appliance **MUST** be earthed!

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



Important Safety Information:

Please read these notes carefully BEFORE using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- Do not let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- 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.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.

- Do not use the appliance outdoors.
- High temperatures are present during operation.
- Only touch the handles on the unit.
- This appliance can produce steam as part of the cooking process. Avoid contact with steam escaping from the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Don't wrap food in plastic film, polythene bags, or metal foil. You'll damage the Appliance, and you may cause a fire hazard.
- Keep the appliance and the cable away from hotplates, hobs or burners.
- Don't use the appliance for any purpose other than making waffles.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team: **+44 (0) 333 220 6066**

Before First Use:

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

1. Clean the cooking plates with a damp cloth or sponge.
2. Slightly grease the cooking plates with a little butter or cooking oil.
3. Plug in the waffle maker and heat up the plates until the green Ready to Cook indicator light goes out. The waffle maker is now ready for use.

Note: Initially, the appliance may release a slight harmless odour and smoke. This is a normal occurrence caused by the initial heating of the heating elements and should not re-occur.

Preparing waffles:

- Put the mains plug into the wall socket. The red power light and green power light will both illuminate to show that the waffle maker is heating.
- While the waffle maker is pre-heating, prepare the waffle batter.
- Wait until the green indicator light goes out. The waffle maker is then at the correct temperature for use, this is usually approximately 5 minutes.
- Carefully pour the batter onto each of the two cooking plates, taking care to prevent spillages.
- Note: Batter tends to expand during the cooking process, and may spill from the cooking plates if they have been overfilled. To prevent this from happening, we recommend filling the cooking plates to no more than 3/4 full, so that the batter has room to expand as it cooks.
- Lower the upper cooking plate carefully until the plates are closed together.
- Lock the safety catch to secure the grill plates into place. The cooking process will now begin.

- Open the waffle maker after 2-4 minutes and check whether the waffles are sufficiently brown, adjusting the time to suit your own personal preference.
- Use a non-metallic utensil (e.g. a wooden spatula) to remove the waffle. Do not use sharp or abrasive kitchen utensils.
- Unplug the waffle maker from the wall socket after use.

Note: During cooking, the green ready to cook indicator light will cycle on and off to maintain the appliance at the correct temperature.

CAUTION! NEVER use the appliance in the open position.

CAUTION! The cooking surface is hot; handle with care.

Serving your waffles:

- Remove the waffles from the heating plates with a plastic or wooden spatula.
- Be careful when removing the waffles from the unit, as they will be quite hot.
- Allow the waffles to cool for a few minutes before eating.

Tips:

- Always preheat your waffle maker fully.
- Ensure the lid of the waffle maker is down whilst preheating.
- Butter, margarine and olive oil can all be used to coat the cooking plates for optimal results.
- Light/low fat margarines are not recommended as they do not withstand heat.
- Allow hot waffles to rest for 2 -3 minutes after removing them from the waffle maker.

Troubleshooting:

Questions	Answers
Do the indicator lights show when my waffle is done?	No. The indicator lights only indicate power, and that the appliance has reached the correct temperature. Ensure you do not leave the appliance unattended during use.
How long will it take to make a waffle?	We recommend toasting your waffles for around five minutes. Generally the waffles will be ready approximately 3-6 minutes after adding the mixture to the waffle maker, depending on your preference.

Cleaning & Care:

- This appliance requires little maintenance. It contains no user serviceable parts.
- Do not try to repair it yourself. Refer it to qualified personnel if servicing needed.
- Always unplug the waffle maker from the power source and wait until it cools down before cleaning.
- There is no need to take your waffle maker apart for cleaning. Dry the plates with a paper towel to absorb excess oil. Brush crumbs from the grooves, and wipe them with a damp cloth and mild soap.
- Never immerse in water. Avoid using scratching or sharp utensils, as they will scratch the non-stick surface.
- Do not use cleansers or oven cleaners on the heating plates.
- Use a damp cloth with mild soap to clean the handle and outer surfaces.
- Should any left over dough be difficult to remove, pour a little cooking oil onto the plate and wipe off after 5 minutes, when the dough has softened.

IMPORTANT! After cleaning, allow the appliance to dry fully before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

Storage:

To store your appliance:

1. Unplug the power cord from the power outlet and clean as above.
2. Allow the appliance to dry fully.
3. Store on a flat, dry, level surface, preferably in its original packaging, and out of reach of children.

Weights & Measures

Check these charts for basic imperial to metric conversions of weights.

Metric	Imperial	US cups
250ml	8 floz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 floz	2/3 cup
120ml	4 floz	1/2 cup
75ml	2 1/2 floz	1/3 cup
60ml	2 floz	1/4 cup
30ml	1 floz	1/8 cup
15ml	1/2 floz	1 tablespoon

Food Allergies

Important Note: Recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you ARE NOT allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk

Imperial	Metric
1/2 oz	15g
1 oz	30g
2 oz	60g
3 oz	90g
4 oz	110g
5 oz	140g
6 oz	170g
7 oz	200g
8 oz	225g
9 oz	255g
10 oz	280g
11 oz	310g
12 oz	340g
13 oz	370g
14 oz	400g
15 oz	425g
1 lb	450g

Waffle Batter

Use this base to create delicious home-made waffles.

Ingredients

150g self raising flour
1 teaspoon baking powder
1 teaspoon sugar
1 large free-range egg
240ml semi-skimmed milk
1 orange - optional
Vanilla extract - optional

Method

1. Mix all the dry ingredients together in a large bowl.
2. Gradually beat in the egg, then add milk slowly, whisking well to get as smooth a batter as possible.
3. If making sweet waffles, grate in the orange zest and add a few drops of vanilla extract.
4. Ladle the mixture into a heated waffle maker and close the lid to create delicious waffles!

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thank you!

We hope you enjoy your appliance for many years.

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

The product must be returned to the retailer with proof of purchase or a receipt. The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts.

Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit
www.towerhousewares.co.uk and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase or receipt.

Your warranty becomes void should you decide to use non Tower spare parts.

Spare parts can be purchased from

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our Customer Support Team on:

+44 (0) 333 220 6066

