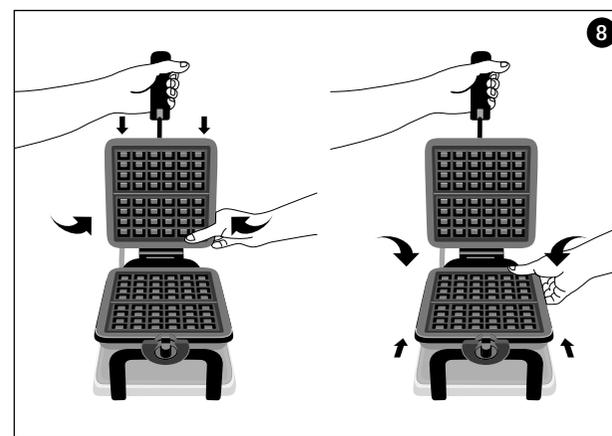
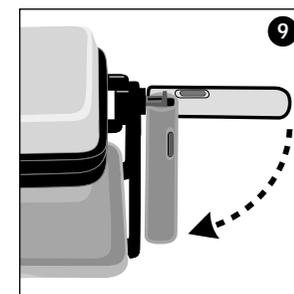
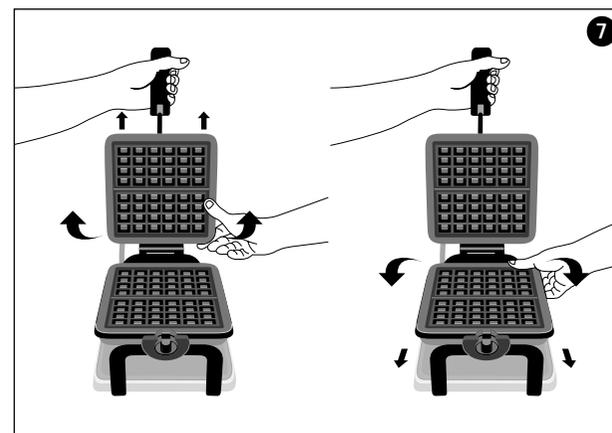
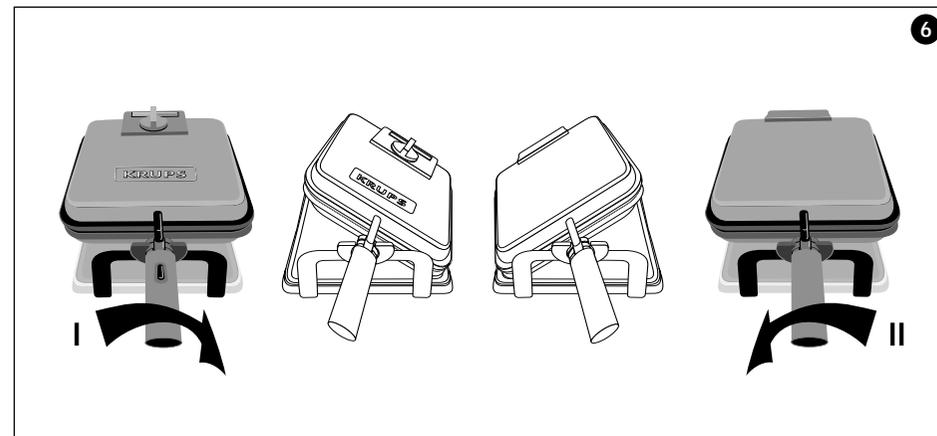
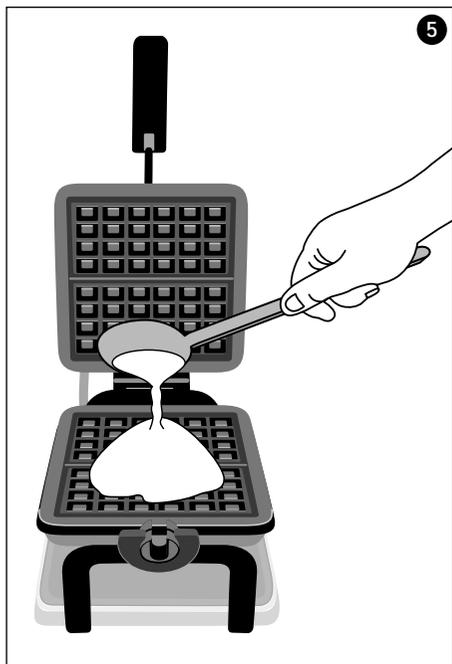
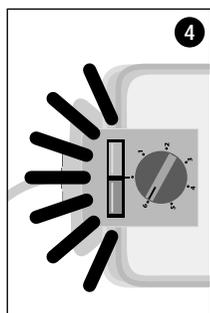
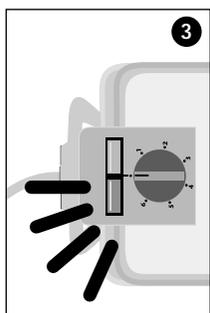
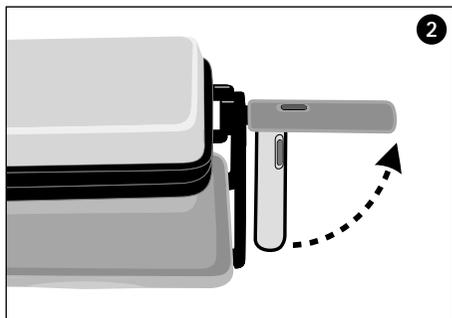
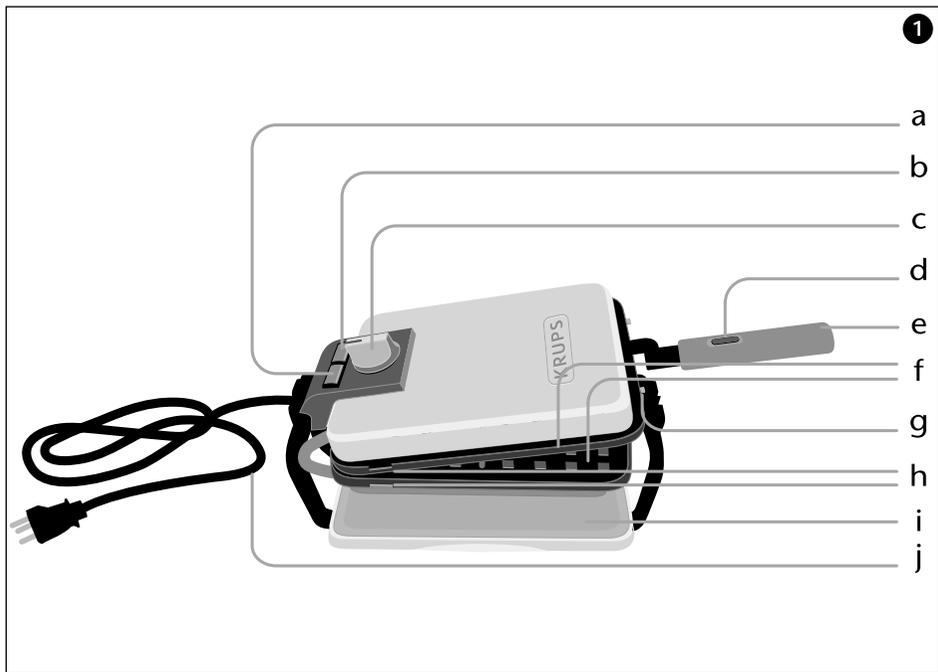


KRUPS





KRUPS

Art. Gaufrier Expert / Expert Waffle Maker

English

6

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following :

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug, or complete appliance in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized KRUPS Service Center for examination, repair or adjustment (see enclosed list).
- The use of accessory attachments not recommended or sold by KRUPS may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect remove plug from wall outlet.
- Do not use the appliance for other than intended household use.
- Do not use metallic fasteners to hold the waffles in place. Sharp utensils should not be used.
- Always check that the voltage indicated on the identification panel matches that of your electrical installation.
- For household use only. Using the appliance for other than its intended use will void the warranty.

- Position the appliance on a flat, heat resistant surface.
- Do not leave or use the appliance in a damp area.
- Do not touch the non-stick plates when in use.
- When the appliance is on, do not leave it unattended.
- A fire may occur if the appliance is covered with flammable material including curtains, draperies, walls, etc, when in operation.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized KRUPS Service Center (see enclosed list).

- Do not immerse appliance in water.
- To reduce the risk of fire or electric shock, do not dismantle the appliance. No user serviceable parts inside. Repair should be done by an authorized KRUPS Service Center only.

SPECIAL CORD INSTRUCTIONS

- A. A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
- D. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Thank you for purchasing this **KRUPS** appliance. Whatever model you have, please read these instructions carefully and keep them for future reference.

Description (1)

- a "On/off" light (red)
- b "Ready" light (green)
- c Adjustable thermostat
- d Handle release button
- e Handle
- f Removable waffle plates
- g Plate retaining pins
- h Notches for easier handling of plates
- i Spill tray
- j Non-removable cord

For U.K. users only : additional information and instructions

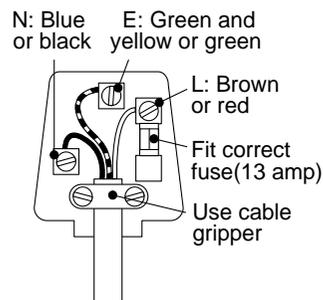
WIRING INSTRUCTIONS

WARNING: ALL APPLIANCES MUST BE EARTHED.

IMPORTANT: the wires in this lead are coloured in accordance with the following codes.

- Green and Yellow : Earth
- Blue : Neutral
- Brown : Live

Connect the Green/Yellow wire to the terminal in the plug marked " E " (or by the earth symbol) or coloured Green.



Connect the Brown wire to the terminal in the plug marked " L " or coloured Red.
Connect the Blue wire to the terminal in the plug marked " N " or coloured Black.

Seek professional advice if you are unsure of the correct procedure for the above.

ABOUT YOUR FACTORY FITTED PLUG

The cord is already fitted with a plug incorporating an appropriate fuse. If the plug does not fit your socket outlet, see paragraph below. Should you need to replace the fuse in the plug supplied, an appropriately rated approved BS 1362 fuse must be used (refer to electrical specification for fuse rating).

If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with an appropriate fuse. If the plug has external access to the fuse (non-rewirable type plug) please note that the fuse cover is an important part of the plug. Please ensure that it is always refitted correctly. If you lose this cover, please do not use the plug. You may contact our helpline for a replacement.

For any problems or queries, please contact our Customer Relations Team first for expert help and advice:
0845 602 1454 – UK (calls charged at local rate)
(01) 47 51947 – Ireland

Handling the plates

Check that the appliance is cold and unplugged before handling the plates.

- To remove the plates (7):

Open the appliance and hold the handle (e) with one hand. With the other hand, grasp the plate (f) at the notches (h), pull it sideways and disengage it from the retaining pins (g) to remove it.

- To insert the plates (8):

Insert the plate (f) at an angle into the retaining pins (g) and press on the opposite side to secure it correctly in the appliance.

Installation

Place the appliance on a stable, heat resistant surface: do not use it on a soft surface such as a table pad.

Do not place the appliance on or near slippery or hot surfaces. Do not let the cord hang down over a source of heat (hot plates, gas cookers, etc.).

Before using the appliance for the first time:

- Put the handle in a horizontal position (2).
- Open the appliance.
- Remove any packaging, stickers and accessories from both inside and outside the appliance.
- Pour a little oil onto the plates. Wipe with a soft cloth.

Place the spill tray (i) underneath the appliance (1).

Plugging in and preheating the appliance

Close the appliance.

Check that your electrical installation is compatible with the power and voltage shown underneath the appliance.

Plug the appliance into an earthed socket only.

If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Plug the cord into a socket: the red "on/off" light (a) comes on (3).

Set the thermostat (c) to 6 and let the appliance preheat for approximately 5 minutes: when it has finished preheating, the green "ready" light (b) comes on (4).

When the appliance is used for the first time, it may give off a slight odour and smoke, this is normal.

Cooking

Set the thermostat (c) to the position of your choice or as required for the recipe.

Open the appliance.

Do not touch the hot surfaces of the appliance: use the handle (e).

Use a ladle to pour waffle batter onto the bottom plate (f) of the appliance (5).

Close the appliance and press down firmly.

Wait 10 seconds then turn the appliance over, turning the handle (e) to the right (6-I).

Cook the waffles for the time indicated in the recipe.

When they are cooked, turn the appliance over again, turning the handle (e) to the left (6-II).

Open the appliance and remove the waffles.

After use

Set the thermostat to the minimum setting.

Unplug the cord.

Let the appliance cool down completely in the open position.

Clean the plates (f), the spill tray (i) and the body of the appliance with a sponge and washing up liquid.

The plates (f) and the spill tray (i) are dishwasher-safe.

Do not use a metal scouring pad or scouring powder.

Never immerse the appliance or the cord in water.

Storage

To save space, press the handle release button (d) and fold the handle down (9).

Recipes

For all of these recipes, you can adjust the thermostat settings to vary the texture of your waffles. For crisp waffles, leave the thermostat on 6; for softer waffles, set the thermostat to between 4 and 5 (for slower cooking). The other thermostat settings can be used to keep cooked waffles warm.

TRADITIONAL WAFFLES

Thermostat setting: 6

Cooking time: approximately 4 to 4 1/2 min

For 8 waffles: 300 g plain flour, 10 g baking powder, salt, 75 g sugar, 100 g butter, 2 eggs, 1/2 litre milk

- Combine the flour and baking powder in a bowl. Make a well in the centre and add the salt, sugar, melted butter and eggs.
- Gradually add the milk.
- Let the batter stand for 1 hour.

CRISP WAFFLES

Thermostat setting: 6

Cooking time: approximately 4 to 4 1/2 min

For 6 waffles: 300 g plain flour, 1 tbsp baking powder, pinch salt, 1 tbsp sugar, 2 eggs, 400 ml milk

- Beat the eggs until frothy.
- Add the other ingredients and beat the mixture until smooth.

BEER WAFFLES

Thermostat setting: 6

Cooking time: approximately 4 to 4 1/2 min

For 8 waffles: 330 ml beer, 250 g plain flour, 1 tbsp baking powder, 1 tsp salt, 75 g sugar, 50 g melted butter, 4 eggs, 1 tsp lemon juice

- Pour the beer into a jug and let it stand for 5 minutes until the froth disappears.
- Combine the flour, baking powder and salt.
- In a large bowl, beat together the eggs, beer, butter, sugar and lemon juice for approximately 2 minutes.
- Gradually add the flour mixture, one spoonful at a time.
- Beat until smooth.

CRUNCHY WAFFLES WITH HOT CHOCOLATE AND ICE CREAM

Thermostat setting: 6

Cooking time: approximately 4 1/2 to 5 1/2 min

For 6 waffles: 250 g plain flour, 10 g traditional active dried yeast (granular type), pinch salt, 2 cubes sugar or 2 tsp sugar, 75 g butter, 2 eggs, 1/4 litre milk, 1 liqueur glass of Cognac, vanilla ice cream, chocolate

- Leave the yeast for 15 minutes to become frothy in a glass of hand-hot water with the sugar.
- Combine the yeast mixture, eggs and melted butter.
- Add the milk, flour, Cognac and salt and mix to a fluid consistency.
- Leave the mixture to stand for 3 hours in a warm place.
- Before serving, garnish with 2 scoops of vanilla ice cream and top with melted chocolate (also delicious served with sugar or jam).

BELGIAN WAFFLES

Thermostat setting: 6

Cooking time: approximately 4 1/2 to 5 1/2 min

For 6 waffles: 5 eggs, 1 tbsp baking powder, plain flour, sugar and butter (same weight as the eggs)

- Soften the butter.
- Combine the flour, sugar and baking powder.
- Add the softened butter and the eggs.
- Mix well.

SOFT BELGIAN GALETTES

Thermostat setting: 6

Cooking time: approximately 5 to 5 1/2 min

For 16 galettes: 1 kg plain flour, 1 tbsp baking powder, 800 g melted butter, 800 g sugar, 400 ml milk, 1 packet vanilla sugar or 1 tsp vanilla essence, 10 eggs

- Beat the egg yolks.
- Gradually add the remaining ingredients, finishing with the stiffly beaten egg whites.
- This batter is best made the day before and kept in the refrigerator.

TUNA AND SALMON WAFFLES

Thermostat setting: 6

Cooking time: approximately 5 to 5 1/2 min

For 6 waffles: 200 g plain flour, 200 g grated gruyere, 300 ml milk, 100 ml oil, 2 eggs, 400 g tinned tuna, 140 g vacuum-packed salmon slices (smoked or unsmoked), 1 tbsp baking powder, salt, pepper

- Combine the flour and baking powder in a bowl and mix well.
- Add the grated gruyere, roughly-mashed tuna and salmon cut into small pieces. Mix well.
- Add the milk, oil, eggs, salt and pepper. Mix well with a whisk or a wooden spoon.
- Serve the waffles hot or cold, with a green salad or mayonnaise.

SPONGE WAFFLES

Thermostat setting: 6

Cooking time: approximately 4 to 4 1/2 min

For 6 waffles: 5 egg yolks, 5 tbsp hot water, 100 g sugar, grated zest of one lemon, 150 g plain flour, 1/2 tsp baking powder, 5 egg whites

- Beat together the egg yolks, water, sugar and lemon zest.
- Combine the flour and baking powder and add them to the mixture.
- Beat the egg whites to form stiff peaks and fold them into the mixture.

VANILLA WAFFLES

Thermostat setting: 6

Cooking time: approximately 4 to 4 1/2 min

For 10 waffles: 200 g butter, 50 g sugar, vanilla pod or 2 packets traditional style vanilla or 1 tsp vanilla essence, pinch salt, 6 eggs, 300 g flour, 2 tsp baking powder, 1/4 litre milk, 1 tbsp rum

- Cream the butter with the sugar, vanilla and salt.
- Combine the flour and baking powder and add to the mixture. Gradually add the milk and eggs, then the rum.

CHEESE WAFFLES

Thermostat setting: 6

Cooking time: approximately 4 to 4 1/2 min

For 12 waffles: 100 g butter, 8 egg yolks, 1/2 tsp salt, 500 g plain flour, 1/2 tsp baking powder, 50 g grated Parmesan, 1/2 litre water, 8 egg whites

- Cream the butter.
- Combine the flour and baking powder.
- Add in order the egg yolks, salt, flour, cheese and water.
- Fold in the stiffly beaten egg whites.

