

# LAKELAND

INSTRUCTION BOOKLET

## **NO MESS WAFFLE MAKER**



Model: 62585

# LAKELAND NO MESS WAFFLE MAKER

Thank you for choosing the No Mess Waffle Maker.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

The No Mess Waffle Maker cooks 4 delicious waffles in one, without any mess.

The built in overflow channels catch overspilling waffle batter.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

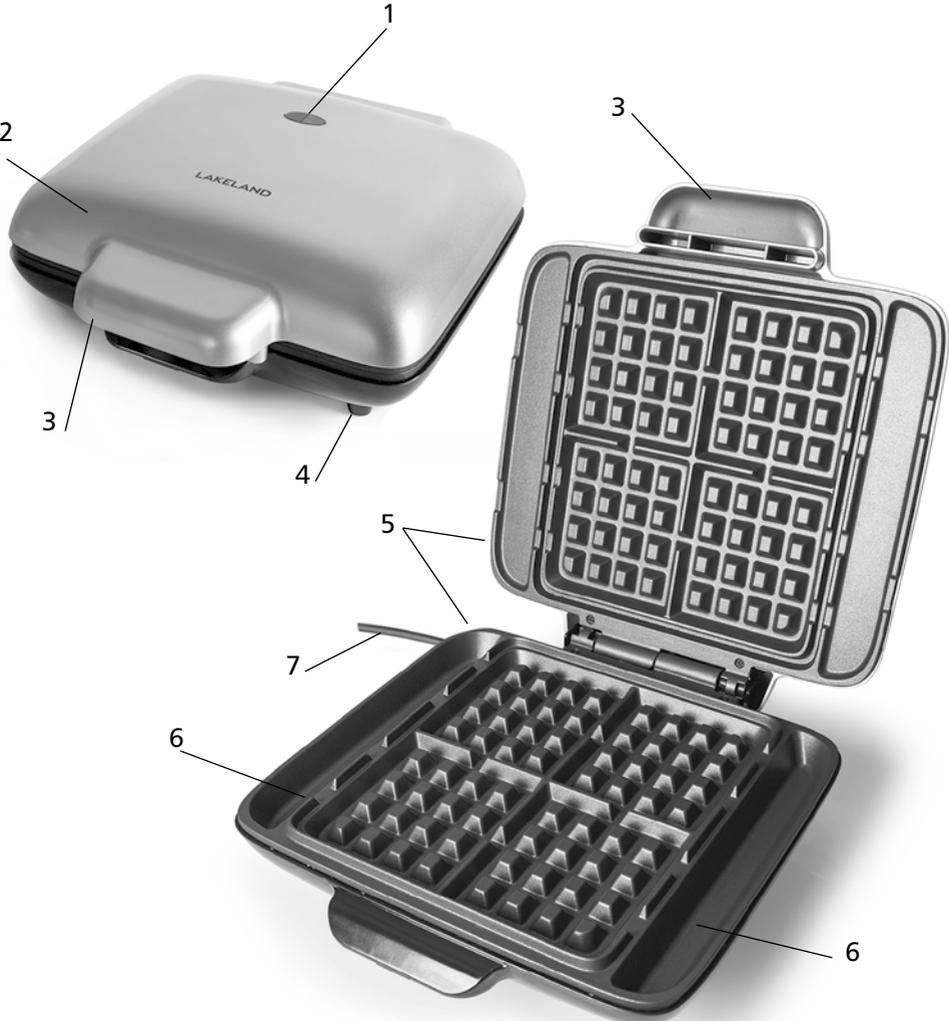
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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# PRODUCT FEATURES

- 1. Heating light
- 2. Lid
- 3. Lid handle
- 4. Non-slip feet
- 5. Hotplates
- 6. Overflow channel
- 7. Cord and plug



## **SAFETY CAUTIONS**

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.

- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Do not use the appliance on or near a hot gas or electric burner, or in a heated oven.
- The appliance should only be used at least 30cm away from walls and other surfaces, to allow sufficient airflow.

**WARNING – HOT SURFACES**



All surfaces marked with this symbol  will become hot during use. To prevent injury, **DO NOT TOUCH.** Let the product cool completely before touching these surfaces for cleaning and before storing.

Always lift the lid by the lid handle when adding food to the No Mess Waffle Maker. Take great care not to touch any other surfaces – they will be hot.

**DO NOT** lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

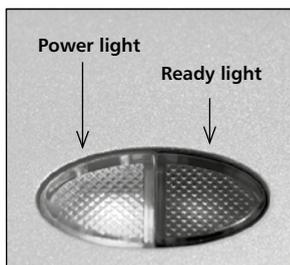
Use oven gloves when cooking with the No Mess Waffle Maker. Take care when opening the lid as hot steam can escape from the hotplates and may cause injury.



## USING YOUR NO MESS WAFFLE MAKER FOR THE FIRST TIME

- Unpack the No Mess Waffle Maker, remove all the packaging materials.
- Wipe the hotplates with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly.
- When you switch on the No Mess Waffle Maker for the first time there may be a slight burning smell. This is normal for a new product and will disappear after a few uses.

## INSTRUCTIONS FOR USE



1. Plug into the socket and switch on. The red POWER light will illuminate when plugged in to show the No Mess Waffle Maker is switched on and heating up.

After a few minutes, the green READY light will come on and illuminate, to show the hotplates have heated up to temperature and the appliance is ready to use.

Always ensure the READY light has come on, otherwise your food may stick and not cook through properly.

The No Mess Waffle Maker has one temperature setting. The READY light may go off for a while as the appliance has lost heat whilst the batter has been added or the temperature has changed. This is normal and will come back on once the appliance is back up to temperature.

2. Lift the lid carefully by the lid handle and spray both the hotplates with a little spray oil. You can also brush the hotplates with oil before or after switching on the No Mess Waffle Maker. If brushing oil onto the heated hotplates, use a heat resistant silicone basting or pastry brush. Take care, the hotplates are hot and oil may spit.
3. Pour your batter onto the lower hotplate and close the lid to cook. The No Mess Waffle Maker is designed to accommodate a certain amount of overflow into the edges surrounding the hotplates. Use no more than 1½ cups of batter per batch of 4 waffles in order to avoid overflow coming from the appliance. The batter should be level with the top of the raised parts. The lower hotplate is divided into four quarters for individual waffles. You may divide your batter between the four quarters depending on how many waffles you wish to make.

4. Once your food is cooked to your preference, carefully remove the waffle(s) with a heat resistant nylon or silicone cooking utensil.
5. Switch off and unplug the No Mess Waffle Maker, allow it to cool completely before cleaning and storing.
6. Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

## **HINTS AND TIPS**

Once you've tried some of the recipes in this booklet, you may wish to adapt them, using our suggestions as a guide.

Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

Do not overfill the No Mess Waffle Maker as the ingredients will not cook through properly and they may escape from the sides and into the overflow channels. Always wait for the heating light to come on before adding food.

Fill the bottom plate from the middle and let it spread outwards to avoid overspilling.

The product should not be used for cooking or defrosting frozen food.

## RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

### CLASSIC WAFFLE

Ingredients	Quantity
Plain flour	150g
Baking powder	1 tsp
Sugar	1 tbsp
Egg	1, beaten
Vegetable oil	2 tbsp, plus extra for greasing
Milk	235ml
Pinch of salt	

### WHAT YOU DO

1. Whisk up the ingredients until you get a smooth batter for better results, cover and leave to rest in the fridge for up to an hour.
2. Spray a little oil on the hotplates and pre-heat.
3. Pour the batter on the lower hotplate, level to the top of the raised parts.
4. Close lid and cook for 5-7 minutes until golden brown.
5. Serve with a drizzle of maple syrup and fresh berries.

## CHOCOLATE WAFFLES

Ingredients	Quantity
Plain flour	225g
Sugar	3 tbsp
Cocoa powder	75g plus 1 tbsp
Baking powder	1 tsp
Salt	½ tsp
Baking soda	1tsp
Eggs	1 large, beaten
Banana	2, mashed
Butter	4 tbsp, melted and cooled
Vanilla extract	2 tsp
Buttermilk	470ml

### WHAT YOU DO

1. Combine all ingredients and stir together.
2. Spray a little oil on the hotplates and pre-heat.
3. Pour the batter on the lower hotplate, level to the top of the raised parts.
4. Close lid and cook for 5-7 minutes until they are crispy.
5. Serve topped with your choice of fruits or whipped cream.

## COURGETTE AND PARMESAN WAFFLES

Ingredients	Quantity
Courgette	2 medium, grated
Egg	1 large
Milk	60ml
Parmesan	75g, grated
Plain flour	75g
Italian seasoning	½ tsp

### WHAT YOU DO

1. Place the grated courgette in a colander and sprinkle with about ¼ tsp of salt, let the salted courgette sit for around 30 minutes, rinse with cold water and press out as much of the moisture as possible. Alternatively wring out the courgette inside a clean tea towel to remove excess moisture.
2. In a large bowl whisk together the eggs, milk and 50g of the grated parmesan. In a small bowl combine the flour with the Italian seasoning. Combine the egg and milk mixture with the flour mixture. Once the batter is thoroughly mixed, add the grated courgette and mix until well combined.
3. Spray a little oil on the hotplates and pre-heat.
4. Place 1 rounded tbsp of the batter in each quarter section of the lower hotplate, leaving room for the waffles to spread slightly.
5. Close lid and cook for 3-5 minutes.
6. Serve warm and sprinkle waffles with remaining parmesan cheese.

## SWEET POTATO WAFFLES

Ingredients	Quantity
Sweet potato	1, medium
Rolled oats	100g
Baking powder	1 tsp
Cinnamon	1 tsp
Egg	1
Milk or Almond Milk	180ml
Oil	1 tbsp
Vanilla extract	1 tbsp

### WHAT YOU DO

1. Pre-cook the sweet potato, either roasting for 45 minutes at 400°F or by piercing with a sharp knife, wrapping in a wet paper towel and microwaving for 6-8 minutes.
2. Mix the oats, baking powder and cinnamon in a bowl then combine the sweet potato, egg, oil, milk and vanilla extract in a separate bowl.
3. Mix both sets of ingredients together to form a batter.
4. Spray a little oil on the hotplates and pre-heat.
5. Place 1 rounded tbsp of the batter in each quarter section of the lower hotplate, leaving room for the waffles to spread slightly.
6. Close lid and cook for 3-5 minutes or until crispy.
7. Serve warm. Suggestions for toppings, blueberries, peanut butter, maple syrup or honey.

## EGG AND CHEESE HASH BROWN WAFFLES

Ingredients	Quantity
Potato	550g, uncooked, shredded
Eggs	3
Milk	60ml
Mature cheddar cheese	100g, grated
Chives	20g, chopped, plus some for garnishing
Salt and pepper	
Sour cream	For serving

### WHAT YOU DO

1. In a medium mixing bowl, whisk together the eggs and milk. Stir in the potatoes, cheese and chives and season with salt and pepper.
2. Spray a little oil on the hotplates and pre-heat.
3. Scoop a small amount of the potato mixture onto each quarter section of the lower hotplate.
4. Spread to about 1.5cm from the edges and close the lid. Cook for about 5 minutes, checking every few minutes to avoid burning.
5. When each waffle is golden brown in colour, carefully remove them from the appliance.
6. Serve warm with sour cream.

## FREQUENTLY ASKED QUESTIONS

**Question:** Why does the ready light on the No Mess Waffle Maker keep going off?

**Answer:** This is normal. During cooking, the heating element will automatically turn on and off to regulate the temperature and ensure that the hotplates are not too hot or cold. This makes the ready light turn on and off.

**Question:** When is the No Mess Waffle Maker heated and ready to use?

**Answer:** Both the power and ready lights will be lit when your No Mess Waffle Maker is heated and ready to use.

**Question:** Why are ingredients escaping through the sides of the No Mess Waffle Maker?

**Answer:** The hotplates may not be fully heated, or the No Mess Waffle Maker may be too full. Wait for both lights to illuminate before adding food to the hotplates and reduce the amount of ingredients.

**Question:** Why hasn't all the food warmed through?

**Answer:** There may be too many ingredients. Reduce the amount of food to let it cook more evenly. Never try to cook frozen food and remember that chilled food may need longer cooking.

**Question:** Does the No Mess Waffle Maker have an on/off switch?

**Answer:** There is no on/off switch, simply plug into a socket and switch on. When you have finished cooking, turn off the No Mess Waffle Maker by switching off at the socket and unplugging.

**Question:** The cover of the No Mess Waffle Maker gets very hot when cooking, is this normal?

**Answer:** Yes, the lid does get hot. Always lift and lower the lid by the lid handle. To prevent personal injury, **DO NOT** lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

**Question:** The power light will not turn on and the hotplates are failing to heat?

**Answer:** Check that the No Mess Waffle Maker is plugged in and switched on at the socket.

## **CARE AND CLEANING**

1. Unplug the No Mess Waffle Maker and let it cool completely before cleaning.
2. Clean thoroughly before using for the first time and after every use.
3. Check the parts for wear or damage after every few uses.
4. Do not use abrasive cleaners, or steel wool.
5. Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coatings.
6. Never immerse the base in water or any other liquid.
7. To clean the hotplates, wipe with a damp soapy cloth, then wipe with a clean damp cloth, and dry thoroughly before storing.
8. To clean the outer surfaces, wipe with a clean damp cloth and dry thoroughly before storing.
9. If there is a build up of burnt on food on the hotplates, pour on a little cooking oil and leave for 5 to 10 minutes. Clean the surface with a sponge or soft bristled brush to dislodge any food. Then clean with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly. Repeat if necessary. This is normal, especially when cooking with sugar.
10. Store the No Mess Waffle Maker with the power cable loosely coiled. Never wrap it tightly around the product.
11. Wind any excess cable around the cord storage area underneath the appliance.

## TECHNICAL INFORMATION

- Power: 1200W.
- Voltage: 220-240V.
- Frequency: ~ 50/60Hz.

## ELECTRICAL CONNECTIONS

### THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

### CHANGING THE 7 AMP FUSE

Use a 7 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

**Note:** After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

## RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.



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