

Sage™ by Heston Blumenthal® Customer Customer Service

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www.sageappliances.co.uk

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Register your product and get more from your purchase

Product registration takes only a few minutes and ensures both a record of your purchase and your warranty. Registration also makes it easier to get support and advice on any questions or issues that you might have in the future. If you wish, we can also send you free recipes and additional hints and tips on making the best of your appliance.

➤ Go to www.sageappliances.co.uk and click on 'Product Registration'.

What's on your mind?

Our constant aim is to improve the quality and features of our appliances. We welcome your comments and ideas in assisting our ongoing development.

➤ Go to www.sageappliances.co.uk and click on 'Support'.

Sage™ by heston blumenthal®

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BWM620UK Issue - A14

the Smart Waffle™

Instruction Booklet



BWM620UK

Sage™ by heston
blumenthal®

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At Sage™ by Heston Blumenthal® we are very safety conscious. We design and manufacture appliances with your safety foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
- Your Sage™ by Heston Blumenthal® appliance includes a BS 13 amp moulded mains plug on the supply cord.
- Should you need to change this plug, please complete the rewiring as follows (after safe disposal of the moulded plug).
- Please note that a cut off plug inserted into a socket is a serious danger risk.
- Wires are coloured as follows:
 - Blue = Neutral
 - Brown = Live
 - Green & Yellow = Earth
- As the colours of the wire may not correspond with the coloured markings which identify the terminals in your plug, please refer to the following:
 - The Blue wire must be connected to the terminal which is marked 'N'.
 - The Brown wire must be connected to the terminal which is marked with the letter 'L'.
 - The Green & Yellow wire must be connected to the terminal which is marked with the letter E or the earth symbol \perp .
- Please note that if a 13 amp plug is used, a 13 amp fuse should be used.

WE RECOMMEND SAFETY FIRST

- Remove and safely discard any packaging material or promotional labels before using the waffle maker 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 this appliance.
- Ensure that the surface where the appliance operates is stable, level, clean and dry.
- When using this appliance, provide adequate air space above and on all sides for circulation. Keep a minimum distance of 10cm of space from the surrounding sides and 20cm above.
- 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.
- Do not leave the appliance unattended when in use.
- Keep the appliance clean. Refer to care and cleaning section.
- Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service on 0844 334 5110 or go to sageappliances.co.uk.
- Any maintenance other than cleaning should be performed at an authorised Sage Customer Service.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- 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.
- 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 should be supervised to ensure that they do not play with the appliance.
- Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service on 0844 334 5110 or go to sageappliances.co.uk.
- Any maintenance other than cleaning should be performed at an authorised Sage Customer Service.
- This appliance is for household use only. Do not use this appliance for anything 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 stream sensitive materials and provide adequate space above and on all sides for air circulation.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NEW APPLIANCE



- A. POWER/MENU dial**
Select from four batter types and a CUSTOM setting.
- B. Top plate lid**
Integrated switch automatically starts the countdown timer when the lid is closed.
- C. Storage locking clip**
- D. LCD with countdown timer**
Colour changing LCD turns orange to indicate cooking cycle has commenced.
- E. Browning control dial**
12 different settings allow you to customise your waffle colour from light to dark.
- F. Restart timer button**
- G. Integrated moat**
No mess, no waste.
- H. Stainless steel housing**
- I. Sage Assist™ plug (not shown)**
- J. PFOA-free non-stick**
Prevents waffles from sticking.
- K. Die-cast aluminum cooking plates**
Thicker cooking plates for better heat retention and even browning.
- L. A Bit More™ button**
Adds additional time to get your waffle just right without having to reset the timer.
- M. BPA-free dosing cup**
For easy no-mess pouring.
Makes 2 waffles with one cup.

OPERATING YOUR NEW APPLIANCE

Before first use, remove and safely discard any packing material, promotional labels and tape from the waffle maker.

1. Wipe the waffle maker cooking plates with a damp sponge or cloth. Dry thoroughly.
2. Place the waffle maker on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on all sides of the waffle maker. Ensure there are no items on top of the waffle maker.
3. Unwind the power cord completely and insert the power plug into a grounded 230/240V power outlet.
4. Turn the POWER/MENU dial clockwise until the dial indicator reaches the desired waffle type or choose the CUSTOM setting. HEATING will be displayed on the LCD.
6. Once the waffle maker has completed the preheating cycle, two audible alerts will sound and the LCD screen will turn orange. Lift the top plate lid completely into the open position. When the lid is in the open position, the LCD will turn blue and CLOSE LID TO START will appear. Pour in the batter evenly into the waffle plates. The batter should cover the peaks of the waffle plate (approximately half the waffle dosing cup for each waffle).
7. Close the lid once the batter has been poured in. Once the lid is closed, the timer will automatically begin to count down. The LCD changes to orange to indicate that the cooking cycle has commenced. The waffle maker will automatically calculate the correct cooking time depending on a number of variables.

NOTE

When the waffle maker is turned on for the first time, it may emit vapors. It is safe and not detrimental to the performance of the appliance.

5. There are 12 browning settings ranging from '1' (lightest) to '12' (darkest). The default browning setting is '6'. Use the LIGHT-DARK browning control dial to adjust the brownness of your waffle. Rotate clockwise to increase brownness, or rotate counterclockwise to reduce the brownness for a lighter colored waffle.

NOTE

When using the waffle maker for the first time, we recommend cooking on the preset default 6 bar "golden brown" color setting. You can also adjust the browning setting to your preference.

NOTE

Even if you have the same waffle batter type and shade setting, the cooking time may be different for each batch of waffles, due to other inputs which are considered when calculating the cooking time. This is the correct function of the waffle maker.

NOTE

The storage clip should be in its open position when the waffle maker is cooking.

OPERATING YOUR NEW APPLIANCE

8. Three audible alerts will sound at the end of the cooking cycle, the timer will disappear and "End" will be shown on the screen. Open the waffle maker lid and carefully remove your waffles. If you will no longer be cooking any more waffles, turn the Selector Dial to the OFF position.

NOTE

Do not use metal utensils when removing the waffles from the waffle maker as they may scratch the non-stick surface.

NOTE

If waffles are not removed immediately after the cooking cycle has completed, an audible alert will sound every 30 seconds.

9. If you are cooking additional waffles, simply add more batter to the lower waffle plate and follow steps 7 & 8 above. If necessary to reset the time cycle, press the RESTART button.

A BIT MORE™

Allows you to conveniently and quickly add time to a cooking cycle. A BIT MORE™ can be used both during the cooking cycle or immediately after the cooking cycle has finished. In both instances, it will add a small amount of time proportional to the overall cooking time for that batch of waffles.

CARE & CLEANING

Before cleaning, ensure the POWER | MENU dial is set to the OFF position and then remove the power plug from the power outlet.

Allow your waffle maker to cool a bit before cleaning. The waffle maker is easier to clean when slightly warm.

Always clean your waffle maker after each use to prevent a buildup of baked-on foods. Wipe cooking plates and overflow moat with a soft cloth to remove food residue.

CAUTION

DO NOT IMMERSE ANY PART OF THE SAGE WAFFLE MAKER IN WATER OR ANY OTHER LIQUID.

PFOA-FREE NON-STICK COATING

Cooking on a non-stick surface minimizes the need for oil, food does not stick and cleaning is easier. Any discoloration that may occur will only detract from the appearance of the waffle maker and will not affect the cooking performance. When cleaning the non-stick coating, do not use metal (or other abrasive) scourers. Wash with warm soapy water. Remove stubborn residue with a non abrasive plastic scouring pad or nylon washing brush.

NOTE

The cooking plates, hinges and overflow moat are coated with a non-stick surface, do not use abrasives.

NOTE

Do not use spray-on nonstick coatings as this will affect the performance of the non-stick surface on the cooking plates.

STORAGE

To store your waffle maker:

1. Ensure the POWER | MENU dial is set to the OFF position and then unplug power cord from the power outlet.
2. Allow the waffle maker to fully cool.
3. Set the top plate storage clip into the locked position.
4. Wrap the power cord in the cord wrap area below the waffle maker.
5. Store on a flat, dry level surface.

NOTE

The storage clip should not be used to clamp down the top plate when batter is in the cooking plates.

RECIPES

CLASSIC WAFFLE BATTER

Makes 8 waffles

INGREDIENTS

3 eggs
 430ml milk
 125g unsalted butter, melted
 1 teaspoon vanilla extract
 300g self-raising flour
 55g caster sugar

METHOD

1. Select CLASSIC setting and dial up 6 on browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk together the eggs, milk, butter and vanilla in a medium sized bowl and set aside.
4. Combine flour and sugar in a large bowl, and make a well in the centre.
5. Gradually whisk milk mixture into flour to form a batter. Don't worry if there are a few lumps.
6. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.

BELGIAN WAFFLE BATTER

Makes 8 waffles

INGREDIENTS

3 eggs, separated
 430ml milk
 125g unsalted butter, melted
 1 teaspoon vanilla extract
 300g self-raising flour
 55g caster sugar

METHOD

1. Select BELGIAN setting and dial up 6 on browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place egg yolks, milk, butter and vanilla in a medium bowl and whisk until well combined.
4. Combine flour and sugar into a large mixing bowl and make a well in the centre.
5. Carefully whisk in egg milk mixture to form a smooth batter.
6. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.

BUTTERMILK WAFFLE BATTER

Makes 8 waffles

INGREDIENTS

3 eggs
 600ml buttermilk
 60ml vegetable oil
 225g plain flour
 55g caster sugar
 1 teaspoon baking powder
 ½ teaspoon salt

METHOD

1. Select BUTTERMILK setting and dial up 6 on browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place eggs, buttermilk and vegetable into a medium bowl and whisk until well combined and salt into a large mixing bowl and make a well in the centre.
4. Combine flour, baking powder, sugar.
5. Carefully whisk in egg buttermilk mixture into flour to form a batter. Don't worry if there a few lumps.
6. If batter is too thick, stir in 1-2 tablespoons of buttermilk to loosen mixture.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.

CHOCOLATE WAFFLE BATTER

Makes 8 waffles

INGREDIENTS

150g dark bittersweet chocolate, chopped
 90g butter
 2 eggs
 375ml milk
 1 teaspoon vanilla extract
 300g plain flour
 165g caster sugar
 25g cocoa powder
 1 teaspoon baking powder
 1 teaspoon salt

METHOD

1. Select CHOCOLATE setting and dial up 6 on browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear
3. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and continue until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
4. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture until smooth.
5. Sift flour, sugar, cocoa powder, baking powder and salt together in a large mixing bowl, and make a well in the centre.
6. Pour in egg mixture and whisk until mostly smooth with just a few lumps.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.

