

Breville®

Breville Customer Service Centre

Australian Customers

Mail: PO Box 22
Botany NSW 2019
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9384 9601

Email: Customer Service:
askus@breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Botany Manukau 2163
Auckland NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:
askus@breville.co.nz

www.breville.com.au

www.breville.co.nz

Breville is a registered trademark of Breville Pty. Ltd. A.B.N. 98 000 092 928.
Copyright Breville Pty. Ltd. 2014.

Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

BWM520 ANZ B14

Breville®

the No-Mess Waffle™

Instruction Booklet



BWM520

CONTENTS

- 3 Breville recommends safety first
- 7 Know your Breville product
- 8 Operating your Breville product
- 9 Care & cleaning
- 10 Recipes

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, 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

- Remove and safely discard any packaging material and promotional labels before use.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Always ensure the appliance is properly assembled before use. Follow the instructions provided in this book.
- Do not touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles or knobs where available.
- Do not place the appliance near the edge of a bench or table during operation. Ensure that the surface is dry, level, clean and free of any liquid and other substances.
- Always operate the appliance on a stable and heat resistant surface. Do not use on a cloth-covered surface, and position the appliance at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not operate the appliance on a sink drain board.

- When operating the appliance, ensure the power cord is kept away from any heat source including the surface of the appliance. Ensure the power cord does not become trapped between the upper and lower hot plates of the appliance during use and storage.
- Do not place anything on top of the appliance lid when the lid is closed, when in use and when stored.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance. Keep the appliance clean and refer to care and cleaning section.
- Do not attempt to operate the appliance by any method other than those described in this booklet. Do not leave the appliance unattended when in use.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Connect only to a 230V or 240V power outlet.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid.
- Always turn the appliance to the OFF position, switch off at the power outlet, remove the plug and allow all parts to cool before attempting to move the appliance, when the appliance is not in use, before cleaning and when storing.

- The 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 made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- 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 appliance is not intended to be operated by means of an external timer or separate remote control system.

- 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.

SHORT CORD INSTRUCTIONS

Your Breville appliance is fitted with a short power supply cord to reduce personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. If an extension cord is used, (1) the marked electrical rating of the cord set or 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 countertop or table-top where it can be pulled on by children or tripped over unintentionally and (3) the extension cord must include a 3-prong grounding plug.

BREVILLE ASSIST™ PLUG

Your Breville appliance comes with a unique Assist™ Plug, conveniently designed with a finger hole to ease removal from the wall outlet. For safety reasons it is recommended you plug your Breville appliance directly into its own electrical outlet on a dedicated circuit separate from other appliances. If the electric circuit is overloaded with other appliances, your appliance may not function properly. It is not recommended to use with a power strip.

**FOR HOUSEHOLD
USE ONLY**

**SAVE THESE
INSTRUCTIONS**

KNOW YOUR BREVILLE PRODUCT



- A. **POWER | DARKNESS Control dial**
7 darkness settings allow you to customise your waffle colour from light to dark.
- B. **Die-cast aluminum cooking plate**
Thicker cooking plates for better heat retention and even browning.
- C. **PFOA-free non-stick**
Prevents waffles from sticking.
- D. **Integrated moat**
No mess, no waste.

- E. **Stainless steel housing**
- F. **Locking latch**
- G. **POWER light**
Lights up orange to indicate that the unit is on.
- H. **READY light**
Lights up blue to indicate that the unit has reached cooking temperature.
- I. **Breville Assist™ plug (not shown)**

OPERATING YOUR NEW BREVILLE PRODUCT

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 and close the lid.
2. Place the waffle maker on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on all sides of the waffle maker. Do not place anything 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 | DARKNESS Control Dial clockwise to the desired setting to start pre-heating the waffle maker. The POWER light will be illuminated.
5. Use the POWER | DARKNESS control dial to adjust the brownness of your waffle. There are 7 darkness settings ranging from 1 (lightest) to MAX (darkest). Rotate the dial clockwise to increase the brownness or counterclockwise to decrease it. When making your first waffle we suggest using a middle setting.
6. Once the waffle maker has completed preheating, three audible alerts will sound and the READY light will illuminate.
7. Open the lid and pour approximately ½ cup of batter evenly on the center of the waffle plate. The batter should cover the peaks of the waffle plate.

NOTE

When using the waffle maker for the first time you may notice a fine smoke haze. This is caused by the initial heating of some of the components and is not a cause for concern.

8. Close the lid but keep the locking latch open. As the cooking cycle progresses the READY light will switch off.
9. At the end of the cooking cycle, three audible alerts will sound and the READY light will illuminate. Open the lid and carefully remove your waffles.

NOTE

There can be slight variations between cooking cycles. If your waffles are not at your desired darkness, close the lid and cook for an additional minute.

10. For the most consistent results, add the next batch of batter immediately after removing the cooked waffle and repeat steps 7 through 8.

NOTE

If the next batch of batter is not added immediately after removing the cooked waffle, close the lid and allow the waffle maker to properly reheat (the READY light will switch off and then back on) before adding batter.

11. If you are not cooking any more waffles, turn the POWER | DARKNESS control dial to the OFF position.

CARE & CLEANING

CARE AND CLEANING

- Before cleaning, ensure the POWER | DARKNESS control dial is set to the OFF position and then remove the power plug from the power outlet.
- Allow your waffle maker to cool slightly 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 BREVILLE WAFFLE MAKER IN WATER OR ANY OTHER LIQUID.

PFOA-FREE NON-STICK COATING

The cooking plates, hinges and overflow moat are coated with a PFOA-FREE non-stick finish. This minimises the need for oil, prevents food from sticking, and makes cleaning easier.

Do not use metal or other abrasive cleaning tools on non-stick surfaces as they will damage the coating. Use only warm soapy water and remove stubborn residue with a non-abrasive plastic scouring pad or nylon brush.

NOTE

Do not use non-stick cooking sprays as they can impact the performance of the non-stick surface on the cooking plates.

STORAGE

To store your waffle maker:

1. Ensure the POWER | DARKNESS control dial is set to the OFF position and then unplug power cord from the power outlet.
2. Allow the waffle maker to cool completely.
3. Set the locking latch to the locked position.
4. Wrap the power cord in the cord wrap area below the waffle maker.
5. Store the waffle maker on a flat, dry level surface.

NOTE

The locking latch should not be used when batter is in the cooking plates.

RECIPES

CLASSIC WAFFLES

Makes 8 waffles

INGREDIENTS

- 2 cups self-raising flour
- ¼ cup sugar
- 1 teaspoon salt
- 1¾ cups milk
- 1 teaspoon vanilla extract
- 3 eggs
- 125g butter, melted and cooled slightly

METHOD

1. Whisk dry ingredients together in a medium bowl.
2. Whisk milk, eggs and vanilla together in another medium bowl.
3. Make a well in the center of the dry ingredients. Pour the milk mixture into the well along with the melted butter and whisk until the ingredients are just combined. Do not over-mix the batter (it will be slightly lumpy). For best results, let the batter rest while pre-heating the waffle maker.
4. Turn the POWER | DARKNESS control dial to the desired darkness setting and wait until the READY light illuminates.
5. Pour ½ cup of batter evenly on the center of the waffle plate and close the lid.
6. At the end of the cooking cycle (the READY light will go off during cooking then go back on to indicate the end of the cycle), open the lid and carefully remove your waffle.
7. Repeat with remaining batter. For the most consistent results, put the next batch of batter in immediately after removing the cooked waffle.

YEAST (BELGIAN-STYLE) WAFFLES

Makes 8 waffles

INGREDIENTS

- ½ cup warm water
- 1 package (2¼ teaspoons) dry active yeast
- 1½ cups warm milk
- 125g butter, melted and cooled slightly
- 2 cups plain flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla

METHOD

1. Combine water and yeast in a large bowl. The batter will double in size so make sure to use a large enough bowl. Let stand for 5 minutes to dissolve yeast.
2. Add the remaining ingredients, except for eggs and vanilla, and mix well to form a smooth mixture.
3. Cover the bowl with plastic wrap and rest in the refrigerator overnight or for at least 8 hours and up to 24 hours.
4. Just before cooking the waffles, whisk in the eggs and vanilla and stir until well mixed.
5. Turn the POWER | DARKNESS control dial to the desired darkness setting and wait until the READY light illuminates.
6. Pour ½ cup of batter evenly on the center of the waffle plate and close the lid.
7. At the end of the cooking cycle (the READY light will go off during cooking then go back on to indicate the end of the cycle), open the lid and carefully remove your waffle.
8. Repeat with remaining batter. For the most consistent results, put the next batch of batter in immediately after removing the cooked waffle.

BUTTERMILK WAFFLES

Makes 4 waffles

INGREDIENTS

1 cup self-raising flour
 1 tablespoon sugar
 ¼ teaspoon salt
 1 cup buttermilk
 1 egg
 60g butter, melted and cooled slightly
 ½ teaspoon vanilla

METHOD

1. Whisk dry ingredients together in a medium bowl.
2. Whisk buttermilk, egg, melted butter and vanilla together in another medium bowl.
3. Make a well in the center of the dry ingredients. Pour the buttermilk mixture into the well and whisk until the ingredients are just combined. Do not over-mix the batter (it will be slightly lumpy). For best results, let the batter rest while pre-heating the waffle maker.
4. Turn the POWER | DARKNESS control dial to the desired darkness setting and wait until the READY light illuminates.
5. Pour ½ cup of batter evenly on the center of the waffle plate and close the lid.
6. At the end of the cooking cycle (the READY light will go off during cooking then go back on to indicate the end of the cycle), open the lid and carefully remove your waffle.
7. Repeat with remaining batter. For the most consistent results, put the next batch of batter in immediately after removing the cooked waffle.
8. If batter gets too thick as it rests between batches, thin it out with an additional 1-2 tablespoons of buttermilk.

CHOCOLATE WAFFLES

Makes 7-8 waffles

INGREDIENTS

100g butter
 80g bittersweet chocolate
 1 cup plain flour
 ½ cup cocoa powder
 ½ cup sugar
 1½ teaspoons baking powder
 ½ teaspoon salt
 1½ cups milk
 2 eggs
 ½ teaspoon vanilla

METHOD

1. Melt the butter and bittersweet chocolate in a microwave or over a double-boiler.
2. Whisk dry ingredients together in a medium bowl.
3. Whisk milk, egg and vanilla together in a small bowl to combine. Add the melted butter and chocolate and stir to combine.
4. Make a well in the center of the dry ingredients. Pour the milk mixture into the well and whisk until the ingredients are just combined. Do not over-mix the batter (it will be slightly lumpy).
5. Turn the POWER | DARKNESS control dial to the desired darkness setting and wait until the READY light illuminates.
6. Pour ½ cup of batter evenly on the center of the waffle plate and close the lid.
7. At the end of the cooking cycle (the READY light will go off during cooking then go back on to indicate the end of the cycle), open the lid and carefully remove your waffle.
8. Repeat with remaining batter. For the most consistent results, put the next batch of batter in immediately after removing the cooked waffle.

