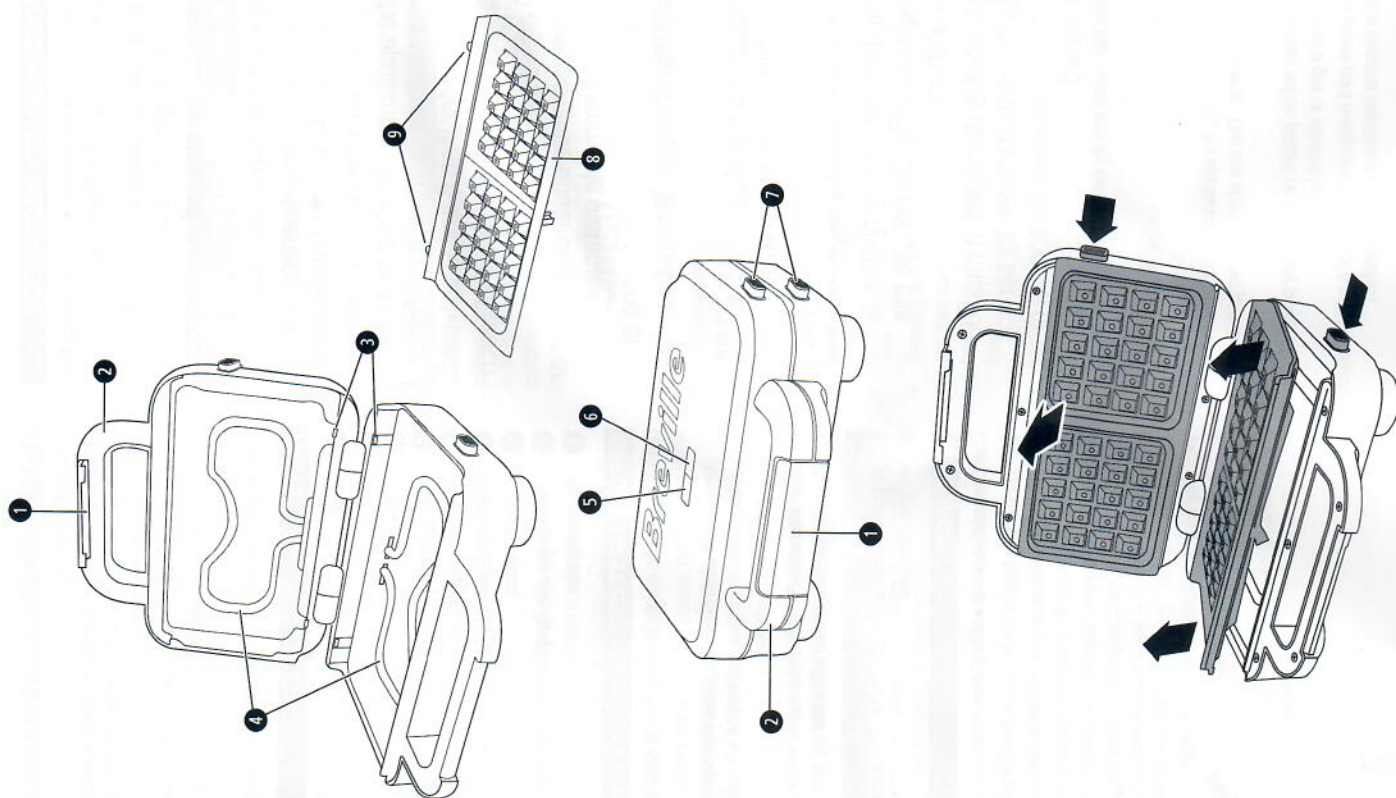


Breville®

Turn **on** your creativity®



VST072X



IMPORTANT SAFETY INFORMATION

Please read these instructions before operating the appliance and retain them for future use.

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 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 old.

Never use the appliance under cupboards or curtains or other flammable materials.

Never operate the appliance by means of an external timer or separate remote-control system.

⚠ Do not touch the metal parts of the appliance during use as they may become very hot.

Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.

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

- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Always use the appliance on a stable, secure, dry and level surface.
- Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.
- This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.

- Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- Ensure the appliance is switched off and unplugged from the supply socket after use, before removing or replacing the waffle plates and before cleaning.
- Always allow the appliance to cool before cleaning or storing.
- Do not immerse the main body, cord set or plug in water or liquid of any kind.
- Never leave the appliance unattended when in use.

PARTS

- 1 Latch
- 2 Handle
- 3 Positioning slots
- 4 Heating elements
- 5 Power light (green)
- 6 Ready light (amber)
- 7 Release buttons
- 8 Waffle plates with DuraCeramic™ coating (x2)
- 9 Positioning tabs

BEFORE FIRST USE

Unpack your waffle maker. You may wish to keep the packaging for future use.

- Remove and wash the waffle plates thoroughly to remove any impurities or residues that may be left over from the manufacturing process (follow the directions under *Cleaning*).
- Clean the outside of your waffle maker with a soft damp cloth. The cover can be polished with a soft dry cloth.

Note that the first time you use your waffle maker, you may notice a slight burning smell and a little smoke. This is completely normal and will soon disappear.

FEATURES

DuraCeramic™ coated waffle plates

The waffle plates feature the exclusive DuraCeramic™ coating. This specialised natural ceramic coating is designed to transfer heat quicker and more efficiently than standard non-stick coatings – meaning faster cooking times for your delicious home-cooked snacks. In addition, the DuraCeramic™ coating is scratch resistant – this is a product built to last. Peace of mind comes from the fact that the DuraCeramic™ coating is PTFE and PFOA free, and this exclusive coating is durable and easy to clean.

DuraCeramic™ coating – designed to handle whatever you throw at it with ease.

USING YOUR WAFFLE MAKER

A Take care around hot surfaces. The waffle plates get very hot. DO NOT touch any parts, or attempt to remove or replace the waffle plates until completely cooled.

Steam may escape from around the waffle maker during cooking. Never leave your waffle maker unattended while in use.

1. Plug your waffle maker into the mains supply socket and switch the socket on if required. The green power light will come on and your waffle maker will start heating up.
2. When your waffle maker is fully heated the amber ready light will come on. This light will come on and go out during cooking.
3. Unclick the latch on the handle and open the lid.
4. Carefully pour your batter mix into the bottom waffle plate. For the perfect waffle, we recommend you pour a ladleful (about 75ml) into the centre of each grid of the waffle plate. Make sure you don't overfill the waffle plate as the mixture may spill over the edges of the plate.
5. Close the lid. DO NOT clip the latch shut during cooking. This allows the waffle to rise and the steam to release (you may notice the lid lift slightly as the waffle rises). Cook the waffle according to the recipe time.
6. When cooked, open the lid. Watch out for escaping steam – we recommend that you use a tea towel or wear oven gloves. Remove the waffle with a non-metallic spatula. Don't use a metal blade as this can damage the DuraCeramic™ surface of the plates.
7. Unplug your waffle maker from the mains supply socket. Do not leave the waffle maker plugged in when not in use.

CLEANING

A Unplug and switch off your waffle maker and allow it to fully cool down before cleaning it. Never immerse the main body, cord set or plug in water or liquid of any kind.

Never use steel wool, scouring pads, abrasive cleaners or metallic utensils to clean your waffle maker.

1. Wipe the waffle plates with absorbent paper or a soft damp cloth.
2. Clean the outside of your waffle maker with a soft damp cloth. The cover can be polished with a soft dry cloth.
3. Remove one plate at a time. Press the corresponding release button and lift the plate away from the heating element.
4. Immerse the plates in warm, soapy water. Rinse with clean water. Wipe dry with a soft cloth.
Note: We recommend that you wash the plates by hand only, in order to preserve the DuraCeramic™ coating.

5. Replace one plate at a time. Guide the positioning tabs into the slots located on the hinge side of the waffle maker. Press the plate gently to lock in place onto the heating element.
Note: The bottom plate is slightly shallower than the top plate. Each plate will only fit into the appropriate position on the waffle maker (bottom or top).

STORAGE

1. Allow the waffle maker to cool fully before storing and ensure that the appliance is clean.
2. Lock the waffle plates together by clipping the latch shut. Wrap the cord in the cord storage area.
3. Store the appliance upright. Alternatively, on a flat, level surface, away from the edge and where it cannot be easily knocked over.

TURN ON YOUR CREATIVITY™

Let the Breville® team help you turn on your creativity with a gateway to a world of food and drinks without limits. You don't have to travel far—just to your computer, tablet or mobile—where you will discover our FREE website with top tips and recipes to inspire your imagination. Join us now at: www.turnonyourcreativity.com

Turn on your creativity®

HINTS AND TIPS

- When preparing your Classic and Luxury waffle batters, make sure that you don't over-mix. Ideally these batters should be slightly lumpy. Producing smooth batters will result in chewy waffles that won't rise well.
- If you are preparing more than 1 batch of waffles, keep these warm in your oven until the others are ready. Arrange in a single layer in an oven tray and place into your oven at a low heat. This way everyone can enjoy their waffles at the same time.
- Freezing and reheating waffles is easy. Allow to cool completely and then stack 2 waffles with a layer of baking parchment between each one. Wrap in plastic wrap or a freezer bag and freeze. To reheat simply pop the frozen waffles into your toaster or under the grill.

RECIPES

Classic waffles – makes 12

- 280g plain flour
- 2 tsp baking powder
- 50g caster sugar
- 1 tsp salt
- 425ml milk
- 1 tsp vanilla extract
- 3 large eggs
- 125g butter, melted

1. Mix the flour, baking powder, sugar and salt in a bowl.
2. Whisk the milk, vanilla extract and eggs in a separate bowl.
3. Make a well in the dry ingredients and add the milk mixture along with the butter. Whisk together until barely combined, the batter will still be slightly lumpy. Don't over-mix. For best results, leave the batter to rest for a few minutes.
4. Pre-heat your waffle maker until the ready light comes on.
5. Grease both the waffle plates with a little oil-based cooking spray, then pour about 75ml of the batter mix evenly into the centre of each grid of the waffle plate.
6. Lower the lid but don't clip the latch shut. Cook for about 7 minutes until golden brown.

Delicious topped with Greek yoghurt, fresh berries and a drizzle of honey.

Luxury waffles – makes 12

- 250g plain flour
- 2 tsp baking powder
- 1 tbsp sugar
- ½ tsp salt
- 3 egg yolks, beaten
- 3 egg whites, beaten stiffly
- 400ml milk
- 115ml vegetable oil

1. Mix the flour, baking powder, sugar and salt in a bowl.
2. Whisk the milk, egg yolks and vegetable oil in a separate bowl.
3. Make a well in the dry ingredients and add the milk mixture. Whisk together until barely combined, the batter will still be slightly lumpy. Don't over-mix.
4. Gently fold in the beaten egg whites until barely combined, don't over-mix.
5. Pre-heat your waffle maker until the ready light comes on.
6. Grease both the waffle plates with a little oil-based cooking spray, then pour about 75ml of the batter mix evenly into the centre of each grid of the waffle plate.
7. Lower the lid but don't clip the latch shut. Cook for about 7 minutes until golden brown.

Why not try making a lemon meringue pie waffle? Just top with lemon curd, crushed meringue and whipped cream.

Chocolate waffles – makes 12

- 200g plain flour
- 100g caster sugar
- 45g cocoa powder
- 1 tsp salt
- ½ tsp bicarbonate of soda
- 450ml milk
- 1 tsp vanilla extract
- 3 large eggs
- 60g melted butter, cooled
- 110g plain chocolate chips

1. Mix the flour, sugar, cocoa powder, salt and bicarbonate of soda in a bowl.
2. Whisk the milk, vanilla extract and eggs in a separate bowl.
3. Make a well in the dry ingredients and add the milk mixture along with the butter. Whisk together until you have a smooth batter.
4. Stir in the chocolate chips.
5. Pre-heat your waffle maker until the ready-to-cook light comes on.
6. Grease both the waffle plates with a little oil-based cooking spray, then pour about 75ml of the batter mix evenly into the centre of each grid of the waffle plate.
7. Lower the lid but don't clip the latch shut. Cook for about 7 minutes.

Why not try topping with vanilla ice cream, crushed pistachios and fresh raspberries?

Chia multigrain waffles – makes 6

- 250ml buttermilk
- 190ml milk
- 50g onion chutney
- 1 egg, beaten
- 2 tbsp chia seeds
- 1 tsp vanilla extract
- 160g granary flour
- 40g rolled oats
- 25g ground almonds
- 2 tsp baking powder
- 2 tsp sugar
- ¼ tsp salt

1. Mix the buttermilk, milk, onion chutney, egg, chia seeds and vanilla extract in a medium bowl. Leave for 2 minutes to allow the chia seeds to soak and thicken.
2. Mix the flour, oats, ground almonds, baking powder, sugar and salt in a separate bowl.
3. Make a well in the dry ingredients and add the milk mixture and whisk until you have a thick smooth batter.
4. Pre-heat your waffle maker until the ready-to-cook light comes on.
5. Grease both the waffle plates with a little oil-based cooking spray, then pour about 75ml of the batter mix evenly into the centre of each grid of the waffle plate.

6. Lower the lid but don't clip the latch shut. Cook for about 7 minutes until golden brown.

For a healthy anytime snack, why not serve these waffles with some wilted spinach and a soft poached egg?

Potato waffles – makes 6

- 2 tbsp butter
 - 1 onion, finely chopped
 - 1 tsp finely chopped garlic
 - 360g mashed potato
 - 30g plain flour
 - 2 eggs
 - ¼ tsp salt
 - ¼ tsp ground black pepper
1. Gently fry the onion and garlic in the butter until soft (about 5-7 minutes).
 2. Place the mashed potato in a bowl and add the onion mix, flour, eggs and seasoning. Mix well to form a smooth, thick batter.
 3. Pre-heat your waffle maker until the ready-to-cook light comes on.
 4. Grease both the waffle plates with a little oil-based cooking spray, then pour about 75ml of the batter mix evenly into the centre of each grid of the waffle plate.
 5. Lower the lid but don't clip the latch shut. Cook for 7 minutes until golden brown.

Why not serve your potato waffles topped with thinly sliced steak, rocket and a balsamic dressing?

FITTING A PLUG - U.K. AND IRELAND ONLY

▲ This appliance must be earthed.

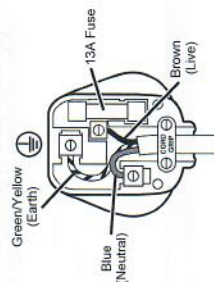
If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.

Plug should be ASTA approved to BS1363
Fuse should be ASTA approved to BS1362



Ensure that the outer sheath of the cable is firmly held by the cord grip

GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 2 years after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardens.com for further recycling and WEEE information.

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For Customer Service details, please see the website.
Pour le service consommateurs, veuillez consultez le site web.
Para más información de servicio, por favor visite nuestra página web.

www.breville.eu



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