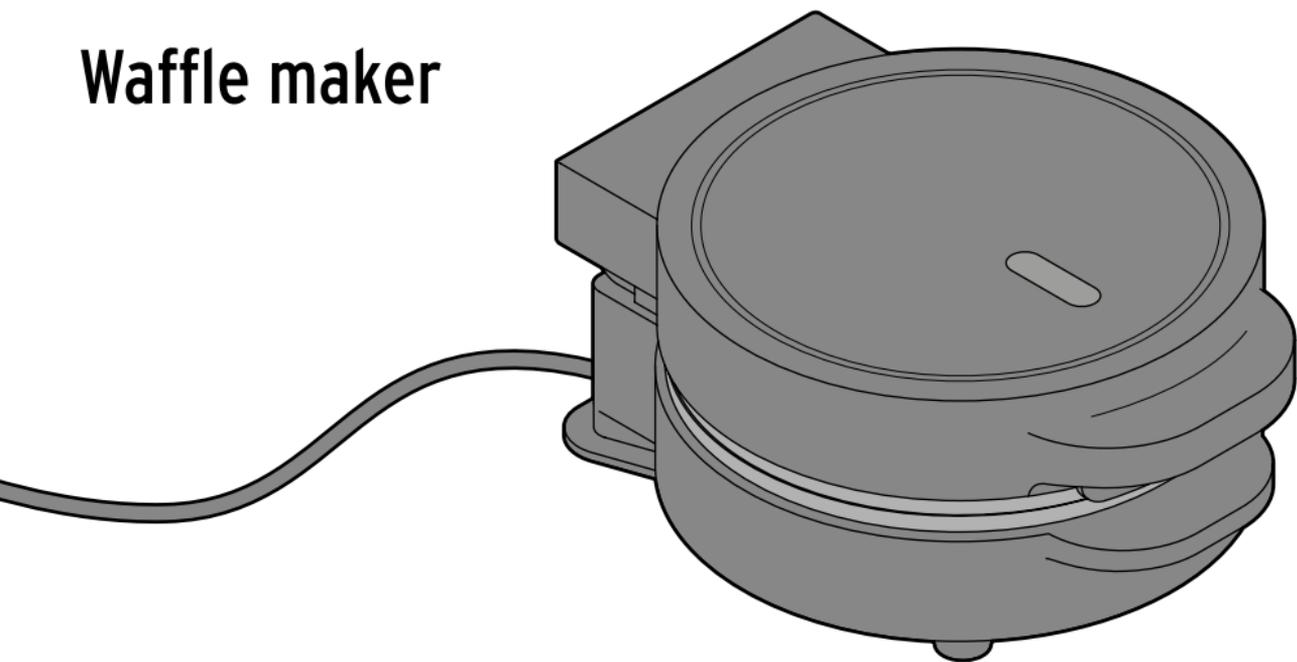


Waffle maker



en Instructions for use

152034FV03X00XVI · 2025-07

Contents

Dear Customer

With your new waffle maker, you can create delicious waffles in no time.

It has two different motifs: the lower baking plate shows a flower and the upper one is a baking surface for Brussels waffles.

The non-stick coating on the baking plates allows you to remove the waffles easily once they are done.

To get you started right away, you'll find a recipe in this booklet.

Bon appétit!

- 3 About these instructions
 - 4 Safety warnings
 - 8 At a glance (contents)
 - 10 Prior to first use
 - 12 Use
 - 15 Tips and information
 - 16 Basic recipe for sweet waffles
 - 16 Technical specifications
 - 17 Cleaning
 - 18 Problems / solutions
 - 19 Disposal
-

About these instructions

This product is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the product as described in these instructions to avoid accidental injury or damage.

Keep these instructions for future reference. If you give this product to another person, remember to also include these instructions.

Symbols used in these instructions:



This symbol warns you about the risk of injury.



This symbol warns you about the risk of injury caused by electricity.

Signal words used in these instructions:

WARNING warns about the potential risk of serious or fatal injury.

CAUTION warns about the potential risk of minor injuries.

NOTICE warns about the potential risk of material damage.



This indicates additional information.

Safety warnings

Intended use

The waffle maker is designed to make waffles.

The appliance is intended for private use and for the preparation of standard household quantities. The appliance is not suitable for commercial use or in situations similar to home use, for example in the staff kitchens of shops, offices or other areas of commerce, in agricultural buildings, by customers in hotels, motels or any other places offering accommodation, or in bed and breakfast establishments.

Danger to children and to people with limited ability to operate appliances

- This appliance can be used by children aged 8 and over and by people with reduced physical, sensory or mental capabilities or a lack of experience and/or knowledge, provided they are supervised or have been trained in the safe use of the appliance and understand the potential dangers.

Children must not clean the appliance or carry out any maintenance on it unless they are over 8 years of age and are supervised.

- From the time it is switched on until it has fully cooled down, the waffle maker and its mains cable must be kept out of the reach of children under the age of 8.
- Keep the appliance and its cable out of the reach of children under 8 years of age.
- Children must not be allowed to play with the appliance.
- Keep the packaging materials away from children. They pose several risks, including the risk of suffocation!

Danger due to electricity

- The appliance must not come into contact with water or other liquids due to the risk of electric shock. Do not touch the appliance with damp hands and do not use it outdoors or in rooms with high humidity.

- If the appliance becomes damp or wet, remove the mains plug from the power socket immediately. Never put your hands in water or anywhere damp while the mains plug is in the power socket.
- Do not use the appliance if the appliance itself, the plug or the mains cable shows any visible signs of damage, or if the appliance has fallen down.
- Only connect the appliance to a properly installed power socket with protective contacts whose voltage corresponds to the technical specifications of the appliance.
- Make sure that the power socket you use is easily accessible so you can quickly pull out the mains plug if necessary.
- If you need to use an extension cable, it must correspond to the “Technical specifications”. Seek advice in a specialist shop when buying an extension cable.
- Never leave the appliance unattended while it is in use.
- Do not use the appliance outdoors.
- Unplug the mains plug from the power socket...
 - ... if malfunctions occur during use,
 - ... after use,
 - ... during thunderstorms and
 - ... before cleaning the appliance.Always pull on the plug, not on the mains cable.
- Unwind the mains cable completely before use and allow the appliance to cool down completely before rewinding the cable.
- The mains cable must not be kinked or crushed. Keep the mains cable away from hot surfaces and sharp edges.
- Do not make any modifications to the product or replace the mains cable yourself. Have repairs to the appliance carried out only by a specialist workshop. If the mains cable becomes damaged, it must be replaced by the manufacturer, the manufacturer’s customer service, or a suitably qualified person in order to avoid danger.

Danger of fire, burns and scalds

- The appliance must not be operated with a timer or by means of any separate remote control.
- The appliance becomes hot during use. Make sure that no one touches the hot parts of the product while it is in use. Use oven gloves or something similar to open and close the appliance.
- Allow the appliance to cool down completely before cleaning it, transporting it or storing it away.
- Do not place the appliance near flammable objects or directly against a wall or in a corner. Do not cover the appliance. Be sure that the unwound mains cable hangs completely free of the appliance and does not touch any of its hot surfaces.
- Do not pour in too much batter or batter that is too runny, as this may produce large amounts of steam and also cause batter to run out from between the baking plates.

- Steam escapes from between the baking plates during the baking process. Do not touch - danger of scalding!

Caution - possibility of other injuries

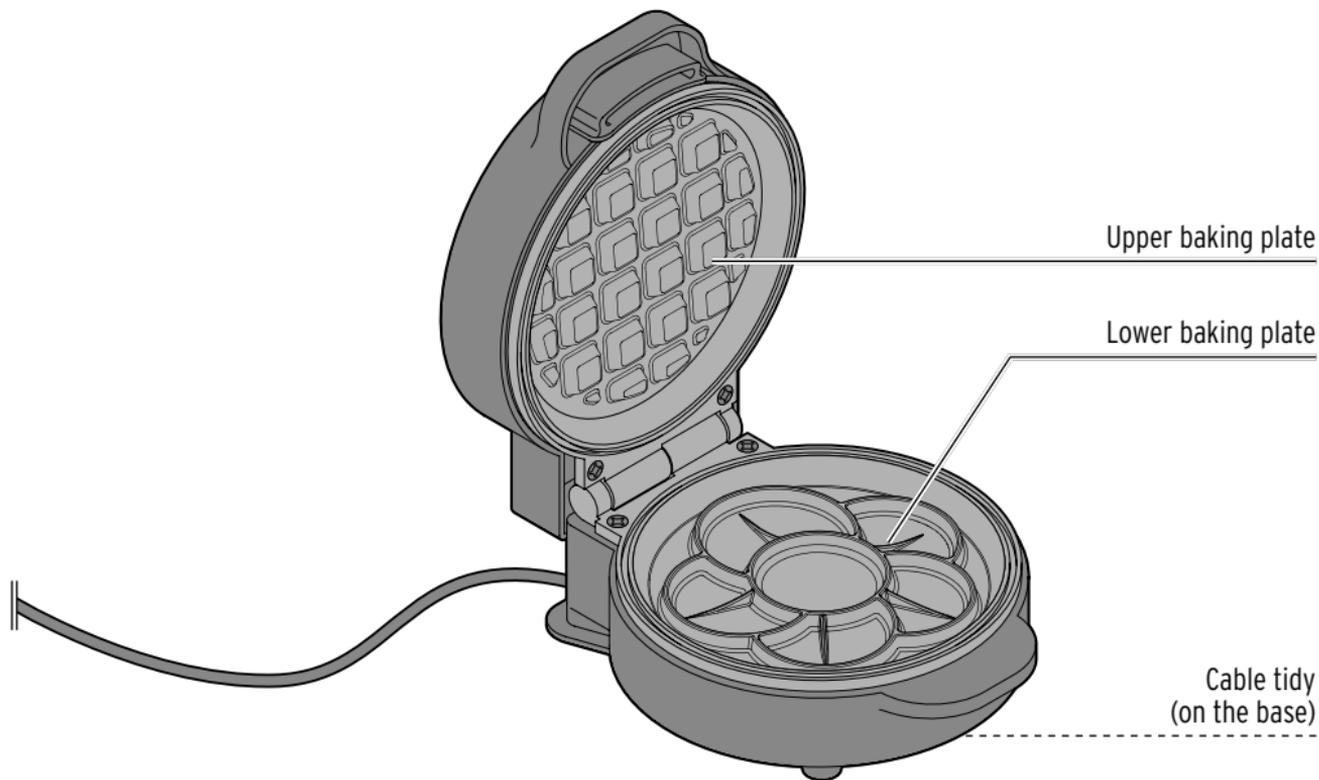
- Route the mains cable in such a way as to ensure that there is no danger of tripping over it or getting caught in it, leading to the appliance falling over.

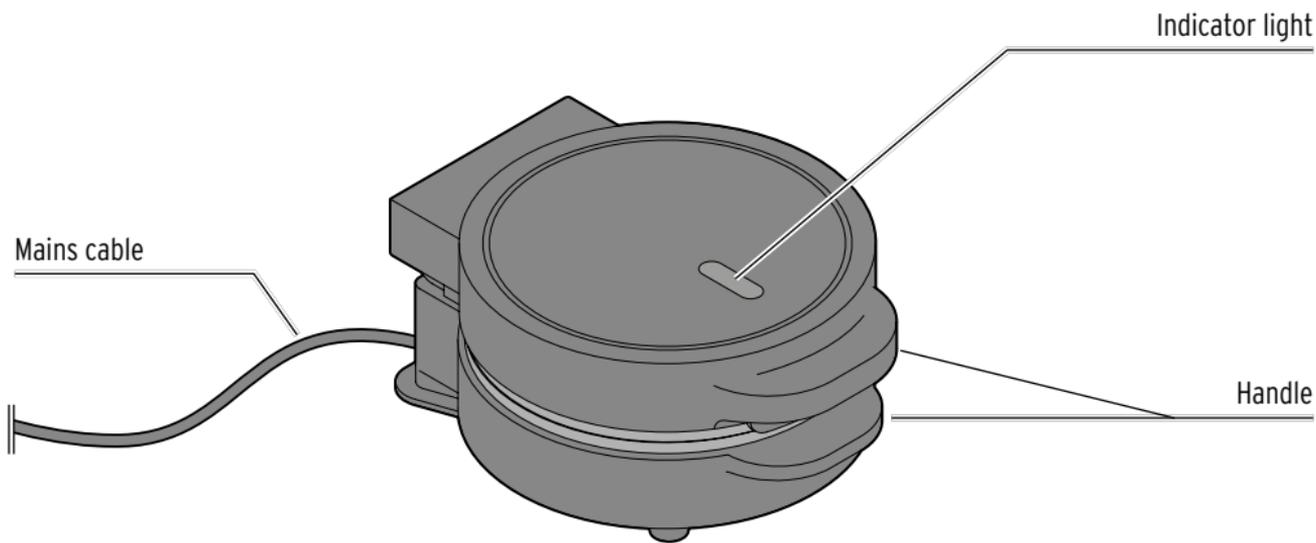
Material damage

- Place the product on a level, heat-resistant surface that is not sensitive to grease splatter (splatter is unavoidable during use). Maintain a sufficient distance from sources of heat, such as ovens or hobs.
- The waffles are hot. To avoid scratching the non-stick coating of the baking plates, always use heat-resistant wooden or plastic utensils to remove the hot waffles.

- Do not use any caustic, aggressive or abrasive cleaning products, oven cleaner or hard brushes, etc. for cleaning. They could damage the non-stick coating.
- Some varnishes, synthetic substances and types of furniture polish may react adversely with the material of the non-slip feet and soften them. To avoid unwanted marks on furniture, place a non-slip, heat-resistant mat underneath the product if necessary.

At a glance (contents)





Prior to first use

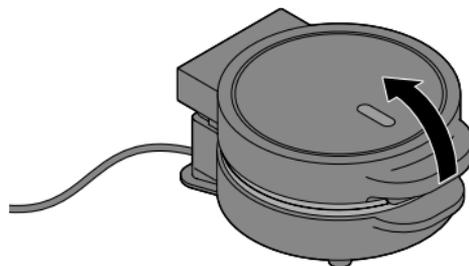


WARNING - risk of scalds/burns and fire

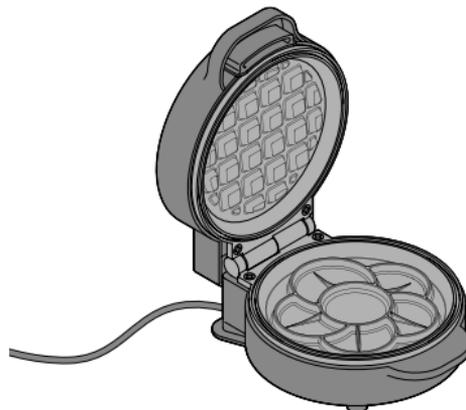
- Do not place the appliance near flammable objects or directly against a wall or in a corner.
- Ensure that nobody touches the hot surfaces during use or while the appliance is cooling down.
- Use oven gloves or something similar to open and close the appliance.

1. Remove all packaging material and dispose of it immediately so that children cannot get hold of it.
2. Stand the appliance on a level surface that is resistant to heat and splashes.

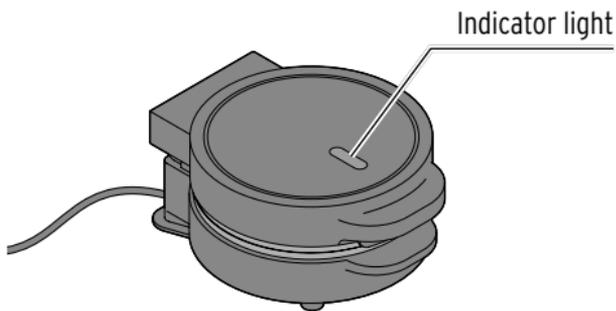
To remove any residues that may have arisen during production, proceed as follows:



3. Open the baking plates.



4. Wipe the baking plates with a damp cloth.
5. Close the appliance.
6. Unwind the mains cable completely and insert the mains plug into an earthed power socket.



The indicator light lights up and shows that the appliance is heating up. When it goes off, it means the baking temperature has been reached.

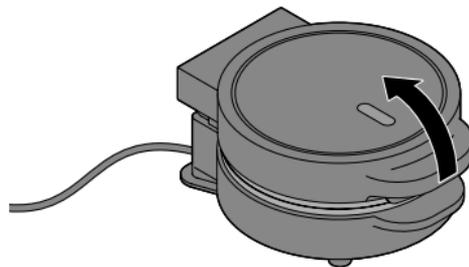
- i** When heating up for the first time, there may be a slight odour and some steam, but this is harmless. Make sure there is sufficient ventilation.
7. After approx. 10 minutes, disconnect the mains plug from the power socket, open the appliance and leave it to cool down completely.
 8. After cooling, wipe the baking plates thoroughly with a kitchen cloth.

Use

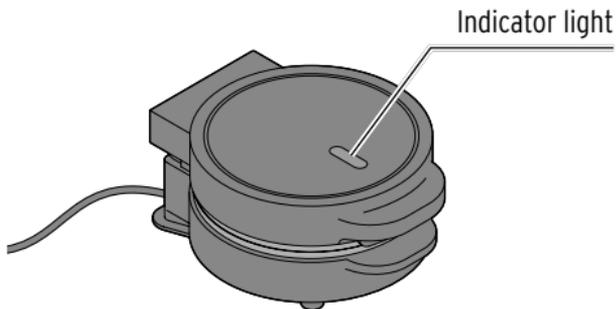
Before use, also refer to the safety warnings in the chapter "Prior to first use".



- This electric waffle maker bakes the batter simultaneously from both sides between the heated baking plates.
- The waffle maker has no temperature regulator. As soon as the mains plug is inserted into a socket, the appliance starts to heat up.
- As the temperature cannot be changed, the degree to which the waffles brown and cook is mainly determined by the baking time, as well as by how often you open the waffle maker during the baking process.
- As the batter touches the lower baking plate first when poured into the waffle maker, the underside of the waffle will brown more quickly than the top. You should therefore lift the waffle slightly to check how brown it is.



1. Open the baking plates.
2. Grease the baking plates with a little margarine or cooking oil using a brush if necessary (depending on the consistency of the batter, this may not be necessary).
3. Shut the baking plates. Unwind the mains cable completely and insert the mains plug into an earthed power socket.



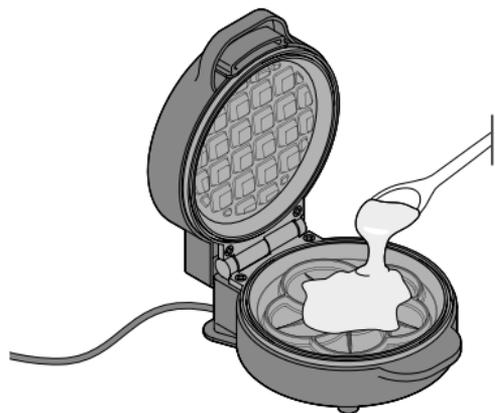
The indicator light lights up and shows that the appliance is heating up. When it goes off, it means the baking temperature has been reached.



CAUTION - risk of burns/scalds

- Hot steam escapes from between the baking plates during the baking process.
- Do not pour in too much batter or batter that is too runny.

4. Open the baking plates.



5. Use a ladle to place some batter in the centre of the lower baking plate.



The dough must not touch the sides, as it will be pressed apart when the waffle maker is closed and may otherwise escape from the waffle maker. Try out which quantity is optimal. It also depends on the consistency of the batter used.

6. Close the baking plates.

The indicator light lights up.

 The indicator light will switch off and on again during the baking process. This is not a defect. It simply indicates that the appliance is heating up again.

7. After approx. 2 to 4 minutes, carefully open the waffle maker to check the progress.

If the waffle is not quite ready or not brown enough, leave it to cook for a bit longer. Refer also to the section "Tips and information". If necessary, remove any excess baked waffle residue from the edge of the baking plates using a wooden or plastic utensil.

8. Remove the waffle as soon as it has browned to your liking. Use utensils made of wood or plastic to do this so as not to damage the non-stick coating. Cut off any excess baked waffle residues around the edge of the baking plates and dispose of them.

You can then add more batter right away to make additional waffles. If you do not wish to make any more waffles:

9. Remove the mains plug from the power socket.

10. Allow the appliance to cool down completely.

11. Clean the waffle maker (see chapter "Cleaning").

Tips and information

- The waffle maker is heated up approx. 5 minutes after the mains plug is connected.
Once the waffle maker has heated up, it takes approx. 5 to 6 minutes until the waffles are cooked through completely.
After making several waffles, you may find that the waffles can be taken out after approx. 2 to 4 minutes.
- If the waffles turn out too light or too dark, simply cook the batter for a longer or shorter time.
The same applies when the waffles are not cooked through properly.
- After a few batches you will have figured out the perfect degree of browning. But this will also vary depending on the texture and type of mixture.
The more sugar you use, for example, the browner the waffles will be.

If the batter is very runny, it may not reach the upper baking plate and will be less brown on the top than on the underside.

- If the batter does not rise properly during baking, you can add a little baking powder.
- If you have problems removing the waffles from the baking plates, grease the baking plates a little (more) next time.

Basic recipe for sweet waffles

250 g	flour
3	eggs
1 tsp	baking powder
1 sachet	vanilla sugar (or a few drops vanilla extract)
100 g	sugar
200 ml	milk
125 g	margarine or butter

1. Place the flour, baking powder, sugar and vanilla sugar in a mixing bowl.
2. Make a well in the middle of the ingredients and add the milk and eggs.
3. Mix all ingredients well with a hand mixer until the batter is smooth.
4. Finally, add the softened butter or margarine and mix well.

Technical specifications

Model:	SM 301
Product number:	722 080 (D/A) 730 950 (CH)
Mains voltage:	220 - 240 V ~ 50-60 Hz
Protection class:	I 
Power:	550 W
Ambient temperature:	+10 to +40 °C

Manufactured by Jaxmotech GmbH
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In the course of product improvement, we reserve the right to make technical and optical modifications to the product.



Cleaning



WARNING - risk of fatal electric shock

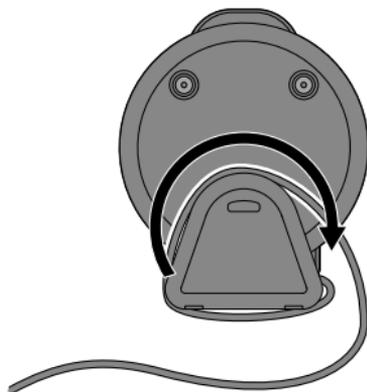
The appliance must not come into contact with water or any other liquids.

NOTICE - material damage

Do not use any caustic, aggressive or abrasive products for cleaning.

1. Disconnect the mains plug from the power socket and leave the appliance to cool down completely.
2. Remove any waffle residue on the baking plates using a soft cloth. This works best when these bits have been left to dry out.
3. Wipe the baking plates and outer casing with a slightly moistened cloth.
4. Then dry them off thoroughly with a dry cloth if necessary.

5. Use the cable tidy on the underside of the product to neatly stow away the mains cable.



Problems / solutions

Not working	<ul style="list-style-type: none">• Is the appliance plugged in?
The waffles are too light in colour.	<ul style="list-style-type: none">• Bake the waffles for a bit longer.• Is the batter too runny?• Too much/too little batter?• Did you use the quantities specified in the recipe?
The waffles are too dark in colour.	<ul style="list-style-type: none">• Bake the waffles for a shorter amount of time.
The waffles get stuck in the baking plates.	<ul style="list-style-type: none">• Grease the baking plates (more thoroughly).
An extremely large amount of steam escapes during baking.	<ul style="list-style-type: none">• Is the batter too runny?• Did you use too much batter at once?

Disposal

This product and its packaging have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and preserves the environment.

Dispose of the **packaging** at a recycling point which sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



Appliances marked with this symbol must not be disposed of along with normal household waste!

You are legally obliged to dispose of old appliances separately from household waste. Electronic appliances contain hazardous substances and, if stored or disposed of improperly, may cause harm to health or the environment. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

Model:

SM 301

Manufactured by

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