

# *the Smart Waffle™*

Instruction Book - BWM620/BWM640



# **Breville®**



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## BREVILLE RECOMMENDS SAFETY FIRST

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

- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts.
- To protect against electrical shock do not immerse cord, plugs, or this appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before adding or removing parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged

in any other manner.  
Immediately cease use  
and call Breville Customer  
Service for examination,  
repair or adjustment.

- The use of accessory attachments not recommended by Breville may cause injuries.
- 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 be supervised not to 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.
- Do not use outdoors.
- Do not let the cord hang over the edge of tables, counters, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other liquids.
- To disconnect, turn the control to the OFF position, then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.



**Hot Surfaces**  
Do Not Touch

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- 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.

- If any of the contained instructions or warnings are not understood please contact Breville Customer Service for assistance.

## 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 counter-top 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



## Components



- 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. **Breville 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.



## Functions

### 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.



### 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.

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 a cup for each waffle).

6. 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

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.

7. 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.

8. 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 Breville 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


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3 eggs  
1¾ cups milk  
125g unsalted butter, melted  
1 teaspoon vanilla extract  
2 cups self-raising flour  
¼ cup caster sugar

---

1. Select CLASSIC setting and dial up preferred setting on the 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.
7. Repeat with remaining batter.

### ***BELGIAN WAFFLE BATTER***

 Makes 8 waffles

---

3 eggs, separated  
1¾ cups milk  
125g unsalted butter, melted  
1 teaspoon vanilla extract  
2 cups self-raising flour  
¼ cup caster sugar

---

1. Select BELGIAN setting and dial up preferred setting on the 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.
8. Repeat with remaining batter.

## **BUTTERMILK WAFFLE BATTER**

 Makes 8 waffles

---

3 eggs  
600ml buttermilk  
 $\frac{1}{3}$  cup vegetable oil  
 $2\frac{1}{2}$  cups plain flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup caster sugar

---

1. Select BUTTERMILK setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place eggs, buttermilk and vegetable oil into a medium bowl and whisk until well combined.
4. Combine flour, baking powder, salt and sugar into a large mixing bowl and make a well in the centre.
5. Carefully whisk in egg buttermilk mixture into flour to form a batter. Don't worry if there are 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  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.

## **CHOCOLATE WAFFLE BATTER**

 Makes 8 waffles

---

150g dark bittersweet chocolate, chopped  
90g butter  
2 eggs  
 $1\frac{1}{2}$  cups milk  
1 teaspoon vanilla extract  
2 cups plain flour  
 $\frac{3}{4}$  cup caster sugar  
 $\frac{1}{4}$  cup cocoa powder  
1 teaspoon baking powder  
1 teaspoon salt

---

1. Select CHOCOLATE setting and dial up preferred setting on the 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  $\frac{1}{2}$  cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.

## Breville Customer Service Centre

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Thought for food

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