

*Sunbeam*

# Woddles

## Penguin Waffle Maker

Instruction/Recipe Booklet  
WM3100

Please read these instructions carefully  
and retain for future reference.



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR WODDLES THE WAFFLE MAKER.

- This appliance is not a toy.
- Operate the penguin waffle maker on a flat surface.

- Do not leave your penguin waffle maker unattended.
- Do not place any part of this appliance in a dishwasher.

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**Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# Features of 'Woddles' your Penguin Waffle Maker

**Carry handle and latch**

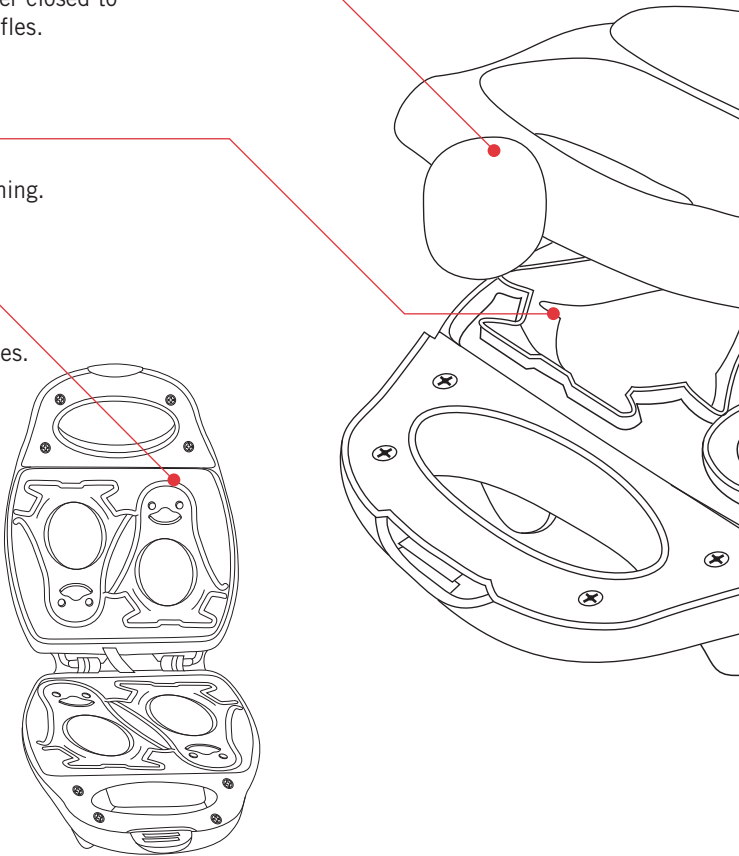
Holds the penguin waffle maker closed to make fun penguin shaped waffles.

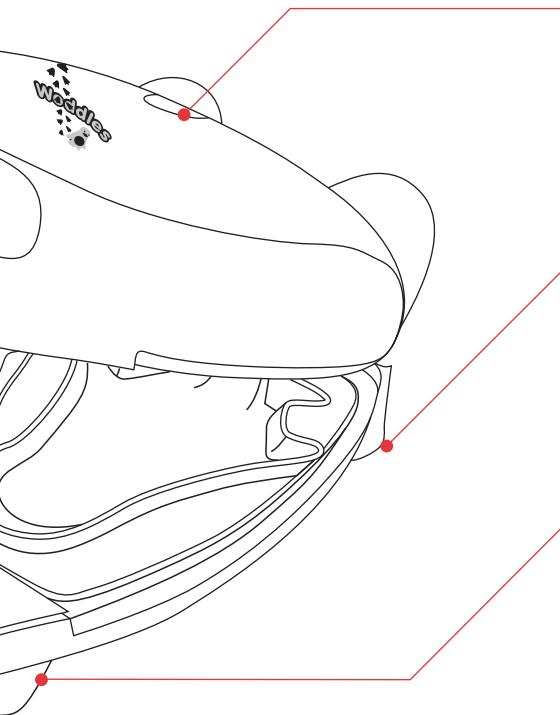
**Non-stick coating**

Non-stick plates for easy cleaning.

**Penguin waffle plates**

Unique designed penguin plates.





**Power ON light**

Indicates that the penguin waffle maker is on and heating.

**Cord storage wrap**

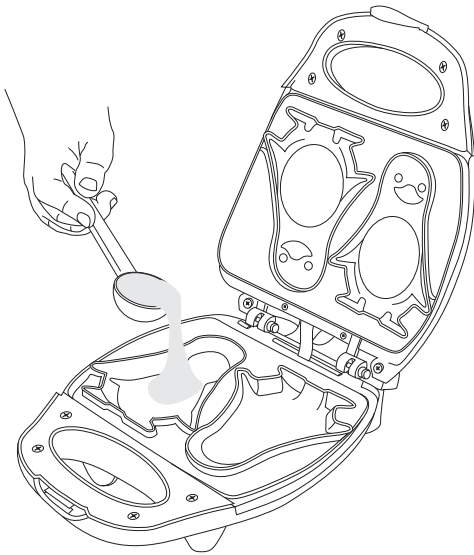
Neatly wraps the unwanted cord for safe and convenient storage.

**Rubberised feet**

Prevents the penguin waffle maker from moving on the bench and provides extra stability.

# Using your Penguin Waffle Maker

1. Insert the 3 pin plug into a 230/240 volt power outlet and turn the power on.
2. Allow your penguin waffle maker to pre-heat until the 'Power ON Light' goes out. This indicates that the cooking plates have reached the correct temperature for cooking.
3. For best results, lightly spray the cooking plates with a cooking oil spray before using. This will assist in the removal of the waffles after cooking.
4. Pour approximately 2 rounded tablespoons of mixture into the centre of the pre-heated cooking plates and using a plastic spatula; push the mixture into the hands and feet of the penguin moulds to ensure that the plates are well covered.
5. Gently close the lid. Do not force lid down tightly as this may cause the mixture to run off the cooking plates.
6. Allow to cook for approximately 3 minutes or until golden.
7. To remove waffles, always use a plastic or wooden spatula. Never use a sharp object or metal, as this will damage the non-stick surface of the cooking plates.



# Handy Hints

- Waffles are best served immediately after cooking while hot and crispy.
  - Waffles can be frozen and re-heated for later use.
  - To re-heat: simply toast under a griller, in a toaster or a moderate oven until crisp and heated through.
  - Cooking times for waffles may vary depending on the waffle batter being used e.g. savoury waffles, such as cheese waffles may require longer cooking time, and sweet waffles, such as chocolate waffles may require less cooking time.
  - Always ensure the plates are well greased before cooking, to make the removal of cooked waffles easy.
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## Care & Cleaning

Always turn off the power and remove the plug after use and before cleaning. The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.

Do not immerse the penguin waffle maker in water or other liquids. Do not use abrasive scouring pads, powders or cleaners. Before next use; lightly grease the cooking plates for easy removal of cooked waffles.

# Recipes

## Basic Waffle Batter

Serves 8

- 1 cup self raising flour
- 1 egg, separated
- $\frac{1}{3}$  cup milk
- $\frac{1}{4}$  cup water
- 45g butter, melted
- $1\frac{1}{2}$  tablespoons caster sugar

1. Pre-heat waffle maker.
2. In a large bowl combine the sifted flour, egg yolk, milk, water and butter. Using an electric mixer; mix until smooth.
3. Using clean beaters; beat egg white in a small bowl until soft peaks form then gradually add the sugar and beat until the sugar is dissolved.
4. Fold the egg white mixture into the mixture.
5. Spoon 2 rounded tablespoons of mixture into each penguin waffle mould; using a plastic spatula push the mixture into the hands and feet of the moulds. Close lid.
6. Cook for 3 minutes. Remove waffles with a plastic spatula onto a cooling rack. Allow waffles to cool slightly before giving to children.

**Serving suggestion:** Drizzle golden syrup onto the penguin's belly.

## Chocolate Chip Waffles

Serves 18

- $1\frac{3}{4}$  cup self raising flour
- $\frac{1}{4}$  cup cocoa powder
- 2 eggs, separated
- 1 cup milk
- $\frac{1}{2}$  cup water
- 90g butter, melted
- $\frac{1}{4}$  cup caster sugar
- 1 cup (190g) milk chocolate bits

1. Pre-heat waffle maker.
2. In a large bowl combine the sifted flour, cocoa powder, egg yolks, milk, water and butter. Using an electric mixer; mix until smooth.
3. Using clean beaters; beat egg whites in a small bowl until soft peaks form then gradually add the sugar and beat until the sugar is dissolved.
4. Fold the egg white mixture and the chocolate bits into the mixture.
5. Spoon 2 rounded tablespoons of mixture into each penguin waffle mould; using a plastic spatula push the mixture into the hands and feet of the moulds. Close lid.
6. Cook for 3 minutes. Remove waffles with a plastic spatula onto a cooling rack. Allow waffles to cool slightly before giving to children.

**Serving suggestion:** Place a scoop of vanilla ice cream in the penguin's belly and drizzle with strawberry sauce.



## Recipes continued

### **Cheesy Vegemite Waffles**

**Serves 8**

- 1 cup self raising flour
- 1 egg, separated
- 1/3 cup milk
- 1/4 cup water
- 45g unsalted butter, melted
- 2 teaspoons Vegemite, room temperature
- 1 tablespoon sugar
- 1/2 cup grated fresh parmesan

1. Pre-heat waffle maker.
2. In a large bowl combine the flour, egg yolk, milk, water, butter and Vegemite. Using an electric mixer, mix until smooth.
3. Using clean beaters; beat egg white in a small bowl until soft peaks form then gradually add the sugar and beat until the sugar is dissolved.
4. Fold the egg white mixture and the cheese into the mixture.
5. Spoon 2 rounded tablespoons of mixture into each penguin waffle mould; using a plastic spatula push the mixture into the hands and feet of the moulds. Close lid.
6. Cook for 3 minutes. Remove waffles with a plastic spatula onto a cooling rack. Allow waffles to cool slightly before giving to children.

**Serving suggestion:** Place a soft boiled egg into the penguin's belly!

### **Orange Waffles**

**Serves 8**

- 1 cup self raising flour
- 1 egg, separated
- 1/3 cup milk
- 1/4 cup orange juice
- 45g butter, melted
- 1 tablespoon caster sugar

1. Pre-heat waffle maker.
2. In a large bowl combine the sifted flour, egg yolks, milk, orange juice and butter. Using an electric mixer; mix until smooth.
3. Using clean beaters; beat egg whites in a small bowl until soft peaks form then gradually add the sugar and beat until the sugar is dissolved.
4. Fold the egg white mixture into the mixture.
5. Spoon 2 rounded tablespoons of mixture into each penguin waffle mould; using a plastic spatula push the mixture into the hands and feet of the moulds. Close lid.
6. Cook for 3 minutes. Remove waffles with a plastic spatula onto a cooling rack. Allow waffles to cool slightly before giving to children.

**Serving suggestion:** Serve orange waffles with a fruit compote and vanilla custard in the belly!

## Recipes continued

### Ham and Cheese Waffles

Serves 8

- 1 cup self raising flour
- 1 egg, separated
- ½ cup milk
- ¼ cup water
- 45g butter, melted
- 1 teaspoon sugar
- 50g ham, chopped
- 20g fresh parmesan, grated

- 1.Pre-heat waffle maker.
- 2.In a large bowl combine the flour, egg yolk, milk, water and butter. Using an electric mixer, mix until smooth.
- 3.Using clean beaters; beat egg white in a small bowl until soft peaks form then add the sugar and beat until the sugar is dissolved.
- 4.Fold the egg white mixture and the ham and cheese into the mixture.
- 5.Spoon 2 rounded tablespoons of mixture into each penguin waffle mould; using a plastic spatula push the mixture into the hands and feet of the moulds. Close lid.
- 6.Cook for 3-4 minutes. Remove waffles with a plastic spatula onto a cooling rack. Allow waffles to cool slightly before giving to children.

**Serving suggestion:** Place some cherry tomatoes into the penguins belly to serve.

### Apple Cinnamon Waffles

Serves 10

- 1 cup self raising flour
- 1 egg, separated
- ⅓ cup milk
- ¼ cup water
- 45g butter, melted
- 2 tablespoons caster sugar
- ½ cup canned pie apples with cinnamon

- 1.Pre-heat waffle maker.
- 2.In a large bowl combine the flour, egg yolk, milk, water and butter. Using an electric mixer, mix until smooth.
- 3.Using clean beaters; beat egg white in a small bowl until soft peaks form then add the sugar and beat until the sugar is dissolved.
- 4.Fold the egg white mixture and pie apples into the mixture.
- 5.Spoon 2 rounded tablespoons of mixture into each penguin waffle mould; using a plastic spatula push the mixture into the hands and feet of the moulds. Close lid.
- 6.Cook for 3-4 minutes. Remove waffles with a plastic spatula onto a cooling rack. Allow waffles to cool slightly before giving to children.

**Serving suggestion:** Serve waffles with frozen vanilla yogurt and sprinkled with cinnamon sugar.

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For more information or advice on this or any other Sunbeam appliance, visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

**Australia 1800 025 059**

**New Zealand 0800 786 232.**

The Sunbeam logo is located in the top left corner. It features the word "Sunbeam" in a white, elegant cursive font, set against a solid red rectangular background.

## Consumer Hotline


Australia

1800 025 059

New Zealand

0800 786 232

[www.sunbeam.com.au](http://www.sunbeam.com.au)

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