



**SINCE 1968**

# **MINI REINDEER WAFFLE MAKER**

**INSTRUCTION  
MANUAL**

Please retain instructions for future reference.

## **Safety Instructions**

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs.

Improper repairs may place the user at risk of harm.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



**CAUTION:** Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

**WARNING:** Keep the appliance away from flammable materials

### Care and Maintenance

Before attempting any cleaning or maintenance, unplug the waffle maker from the mains power supply and check that it has fully cooled.

**STEP 1:** Wipe the waffle maker housing with a soft, damp cloth and dry thoroughly.

**STEP 2:** Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the waffle maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the waffle maker or its accessories, as this could damage the surface.

**NOTE:** The waffle maker should be cleaned after each use.

## Description of Parts



- |   |  |
|---|--|
| 1. Mini Reindeer Waffle Maker main unit | 5. Red power/temperature indicator light |
| 2. Upper housing                        | 6. Non-stick coated cooking plates       |
| 3. Lower housing                        | 7. Non-slip feet                         |
| 4. Cool-touch handle                    |  |

## Before First Use

Clean the waffle maker following the instructions in the section entitled "Care and Maintenance".

**NOTE:** When using the waffle maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the waffle maker.

## Using the Mini Reindeer Waffle Maker

Before each use, carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop the waffle from sticking.

**STEP 1:** Prepare the waffle batter.

**STEP 2:** Plug in and switch on the waffle maker at the mains power supply. The Red power/temperature indicator light will illuminate, signalling that the waffle maker has been switched on and is heating up.

**STEP 3:** Preheat the waffle maker for approx. 2 minutes. The power/temperature indicator light will switch off once the required temperature has been reached.

**STEP 4:** Carefully open the lid using heat-resistant oven gloves.

**STEP 5:** Pour some of the batter into the centre of the lower non-stick coated cooking plate and then carefully close the lid. To avoid spillages, slowly pour a small amount of the batter into the centre of the plate and wait for it to evenly distribute before adding more.

**STEP 6:** Cook for approx. 6-10 minutes or until golden brown; check periodically by carefully opening the lid using heat-resistant gloves. Avoid opening the waffle maker before 4 minutes of cooking, as this will prevent the waffles from rising. If needed, the waffles can be cooked a little while longer, until they are browned to preference.

**STEP 7:** Once cooking is complete, use heat-resistant oven gloves to carefully open the lid and then remove the waffles with a heat-resistant plastic or wooden spatula. When creating multiple batches of waffles, close the lid after removing each batch to maintain the heat.

**STEP 8:** Switch off and unplug the waffle maker from the mains power supply. Leave the lid open and allow to cool.

**NOTE:** Do not overfill the non-stick coated cooking plate; the batter will expand whilst cooking. It is recommended to fill each well by  $\frac{2}{3}$ .

Always preheat the non-stick coated cooking plates before starting to cook. During use the red power/temperature indicator will cycle on and off to indicate that the waffle maker is maintaining the temperature.

**CAUTION:** Exercise caution during cooking; the waffle maker will emit steam.

**WARNING:** The waffle maker and cooking plates get very hot during use; always use oven-resistant gloves to avoid injury.

### Hints and Tips

1. If using a batter, slowly pour a small amount into the non-stick coated cooking plates and wait for it to distribute evenly before adding more, to avoid the risk of overfilling.
2. Sieving dry ingredients, such as flour, will help to make a smooth consistency and avoid any lumps.
3. Avoid opening the waffle maker during cooking, as it will allow heat to escape and prevent bubbles from forming.
4. The best indicator as to when waffles are ready is when steam stops escaping from the waffle maker.
5. Always use butter or cooking oil to precondition the non-stick coated cooking plates. Not only will this help to protect the non-stick coating, it will also make it easier to remove the cooked waffles.
6. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
7. To save time when using the waffle maker, prepare the ingredients and mixtures well in advance.



### **Storage**

Check that the waffle maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the waffle maker; wrap it loosely to avoid causing damage.

### **Specifications**

Product code: PT4935

Input: 220-240 V ~ 50-60 Hz

Output: 550 W



## Recipes

### Classic Waffles

#### Ingredients

120 g plain flour	1 tbsp sugar
1 egg	2 tsp baking powder
235 ml milk	Pinch of salt
2 tbsp melted butter	

#### Method

Preheat the waffle maker.

Sift the flour and baking powder into a large bowl, then stir in the sugar and a pinch of salt.

In a separate bowl, combine the egg, milk, and melted butter, then pour the mixture into the centre of the dry ingredients. Mix together to form a smooth, thick batter.

Lightly grease the non-stick coated cooking plates then carefully pour the batter into the waffle maker; fill each well by  $\frac{2}{3}$ . Close the waffle maker and cook until golden.

Carefully remove the waffle using a heat-resistant utensil or wooden spatula and leave to cool on a wire rack.

Repeat with the remaining batter.



\*Any recipe images used in this instruction manual are intended for illustrative purposes only.

## Breakfast Waffles

### Ingredients

4 classic waffles (add food colouring to the batter prior to cooking for a fun twist)  
2 bananas

Handful of granola  
Handful of pomegranate seeds  
Dollop of natural yoghurt

## Chocolate Waffles

### Ingredients

190 g plain flour  
100 g sugar  
75 g icing sugar  
2 eggs  
250ml milk  
4 tbsp melted butter

3 tbsp baking powder  
3 tbsp unsweetened  
cocoa powder  
1 tbsp softened butter  
½ tsp vanilla extract  
Pinch of salt

### Method

#### Preheat the waffle maker.

Sift the flour and baking powder into a large bowl, then stir in the sugar, salt and cocoa powder.

In a separate bowl, combine the milk, softened butter, vanilla extract and icing sugar. When fully combined, pour the mixture into the centre of the dry ingredients. Mix together to form a smooth, thick batter. Lightly grease the non-stick coated cooking plates, then carefully pour the batter into the waffle maker; fill each well by  $\frac{2}{3}$ . Close the waffle maker and cook until golden. Carefully remove the waffle using a heat-resistant utensil or wooden spatula and leave to cool on a wire rack. Repeat with the remaining batter.

## Vegan Waffles

### Ingredients

100 g plain flour	3 tbsp golden caster sugar
100 g wholemeal flour	2 tbsp baking powder
250 ml almond milk	1 tsp vanilla paste
4 tbsp vegan butter	½ tsp salt

### Method

Preheat the waffle maker.

Grease the cooking plates with butter or lightly coat with cooking spray.

Sift the plain flour, wholemeal flour and baking powder into a large bowl, then stir in the sugar and salt. In a separate bowl, combine the vegan butter, vanilla paste and almond milk. Add the wet ingredients to the dry ingredients and mix together to form a smooth, thick batter.

Lightly grease the non-stick coated cooking plates, then carefully pour the batter into the waffle maker; fill each well by  $\frac{2}{3}$ . Close the waffle maker and cook until golden.

Carefully remove the waffles using a heat-resistant utensil or wooden spatula.

Repeat with the remaining batter.



## Gingerbread Waffles

### Ingredients

140g plain flour	½ tbsp baking powder
1 egg	½ tbsp ginger
120 ml milk	1 tsp cinnamon
3 tbsp melted butter	¼ tsp allspice
2 tbsp brown sugar	½ tsp vanilla extract
2 tbsp treacle	Pinch of salt

### Method

Preheat the waffle maker.

Sift the flour and baking powder into a large bowl, then stir in the ginger, cinnamon, allspice and salt.

In a separate bowl, combine the egg, milk, butter, vanilla extract, brown sugar and treacle, then pour the mixture into the centre of the dry ingredients. Mix together to form a smooth, thick batter.

Lightly grease the non-stick coated cooking plates, then carefully pour the batter into the waffle maker; fill each well by  $\frac{2}{3}$ . Close the waffle maker and cook until golden. Carefully remove the waffle using a heat-resistant utensil or wooden spatula and leave to cool on a wire rack. Repeat with the remaining batter.

## Ice Cream Sandwich

### Ingredients

4 classic waffles	Toppings, as desired
Ice cream, flavours optional	

Turn classic waffle into an ice cream sandwich by adding various ice cream flavours as a filling. Add various toppings, as preferred.

## Caramelised Apple and Pecan Waffles

### Ingredients

4 classic waffles	2 tbsp butter
2 apples	Handful of pecans, chopped
3 tbsp brown sugar	Caramel sauce, optional

### Method

Peel the apples and cut into quarters. Melt the butter in a pan over a medium high heat, then add the brown sugar. Add the apples to the pan and toss to coat. Top the classic waffles with the cooked apples, chopped pecans and caramel sauce, as desired.

## Egg and Avocado Waffles

### Ingredients

4 classic waffles	1 avocado, smashed
2 eggs, fried	

## Matcha Waffles

### Ingredients

120 g plain flour	1 tbsp matcha powder
1 egg	1 tbsp sugar
235 ml milk	2 tsp baking powder
2 tbsp melted butter	Pinch of salt

### Method

Preheat the waffle maker.

Sift the flour and baking powder into a large bowl, then stir in the sugar, salt, and matcha powder.

In a separate bowl, combine the egg, milk, and melted butter, then pour the mixture into the centre of the dry ingredients. Mix together to form a smooth, thick batter. Lightly grease the non-stick plates, then carefully pour the batter into the waffle maker; fill each well by  $\frac{2}{3}$ . Close the waffle maker and cook until golden. Carefully remove the waffle using a heat-resistant utensil or wooden spatula and leave to cool on a wire rack.

Repeat with the remaining batter.



**Notes:**

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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **customer care@upgs.com**

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

### **Guarantee**

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Petra will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

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Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

### **Disposal of Waste Batteries and Electrical and Electronic Equipment**



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

## 3 YEAR GUARANTEE

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