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## Nordic Ware 01540

# Nordic Ware Norwegian Krumkake Iron User Manual

Model: 01540

## 1. INTRODUCTION

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The Nordic Ware Norwegian Krumkake Iron is designed to help you create traditional Scandinavian krumkake, a thin, delicate, and embossed cookie. This manual provides detailed instructions for the proper setup, operation, and maintenance of your krumkake iron to ensure optimal performance and longevity.

## 2. PRODUCT OVERVIEW

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Your Nordic Ware Krumkake Iron is crafted from warp-resistant cast aluminum, ensuring even heat distribution and durability. It features a beautiful pattern of flowers and leaves that imprints onto each cookie. The product includes the krumkake iron, a wooden rolling cone, and a recipe booklet to get you started.



Figure 2.1: The Nordic Ware Norwegian Krumkake Iron, showcasing its design and the included wooden rolling cone.

### Key Features:

- Makes traditional Scandinavian cone-shaped cookies.
- Imprints a pattern of flowers and leaves on each cookie.
- Iron is made of warp-resistant cast aluminum for durability and even heating.
- Includes a wooden rolling cone for shaping the warm cookies.
- Proudly made in America.

## 3. SETUP

1. **Unpacking:** Carefully remove all packaging materials from the krumkake iron and the wooden rolling cone.
2. **Initial Cleaning:** Before first use, wash the krumkake iron thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots. Do not use abrasive cleaners or scouring pads, as these can damage the surface.
3. **Seasoning (Optional but Recommended):** While not strictly required for cast aluminum, a light seasoning can improve non-stick properties over time. Lightly coat the interior surfaces of the iron with a high smoke point cooking oil (e.g., vegetable oil, grapeseed oil). Heat the iron over low to medium heat on your stovetop for 5-10 minutes, then let it cool. Wipe off any excess oil.
4. **Stovetop Compatibility:** This krumkake iron is compatible with both gas and electric stovetops. Ensure your stovetop burner is appropriately sized for the iron to allow for even heating.

## 4. OPERATING INSTRUCTIONS

Follow these steps to make delicious krumkake:

1. **Prepare Batter:** Use a traditional krumkake recipe. A recipe is included with your iron, or you can find many variations online. Ensure your batter is smooth and of a pourable consistency.
2. **Preheat the Iron:** Place the krumkake iron on your stovetop over medium heat. Allow it to preheat for 5-7 minutes.

You can test if it's ready by dropping a few drops of water on the surface; they should sizzle and evaporate quickly.



Figure 4.1: The krumkake iron positioned on a gas stovetop, illustrating proper placement for preheating.

3. **First Cookie (Optional Greasing):** For the very first cookie, you may lightly grease the iron's cooking surfaces with a small amount of butter or cooking spray. This is usually not necessary for subsequent cookies if the iron is properly seasoned and hot.
4. **Pour Batter:** Open the iron and pour approximately one tablespoon of krumkake batter onto the center of the bottom plate. The exact amount may vary depending on your recipe and desired cookie thickness.



Figure 4.2: A spoon carefully dispensing krumkake batter onto the heated iron surface.

5. **Close and Cook:** Close the iron firmly. Cook for approximately 30-60 seconds on one side, then flip the iron and cook for another 30-60 seconds on the other side. Cooking times will vary based on your stovetop's heat, the iron's temperature, and your desired crispness. The cookie should be golden brown.
6. **Remove and Roll:** Immediately open the iron and carefully remove the hot krumkake using a thin spatula or knife. It will be soft and pliable.



Figure 4.3: Freshly cooked krumkake cookies, ready for shaping or serving flat.

While still hot, quickly roll the krumkake around the wooden rolling cone to form a cone shape. Hold it for a few seconds until it sets. If you prefer flat cookies, simply let them cool on a wire rack.



Figure 4.4: Demonstrating the technique of rolling a warm krumkake around the wooden cone to achieve its traditional shape.

7. **Cool and Serve:** Place the shaped krumkake on a wire rack to cool completely. Once cooled, they will become crisp. Fill with whipped cream, fruit, or other desired fillings.



Figure 4.5: Krumkake cones filled with cream and chocolate chips, ready to be enjoyed.



Figure 4.6: Krumkake cones filled with cream and fresh raspberries, showcasing a delicious serving suggestion.

## 5. MAINTENANCE AND CARE

- **Cleaning:** Always allow the iron to cool completely before cleaning. **Hand wash only** with warm, soapy water. Do not put the krumkake iron in a dishwasher, as this can damage the finish and material.

- **Drying:** Dry the iron thoroughly immediately after washing to prevent water spots and potential corrosion.
- **Storage:** Store the krumkake iron in a dry place. Ensure it is completely dry before storing to prevent moisture damage.
- **Wooden Cone Care:** The wooden rolling cone should be wiped clean with a damp cloth and dried thoroughly. Do not soak or wash in a dishwasher.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Krumkake sticking to the iron.	Iron not hot enough; insufficient seasoning; too much batter.	Ensure iron is fully preheated. Lightly grease the iron for the first few cookies. Adjust batter quantity. Re-season if necessary.
Krumkake not crisp.	Not cooked long enough; batter too thick or too much moisture.	Increase cooking time slightly. Ensure batter consistency is correct (thin enough). Allow cookies to cool completely on a wire rack.
Krumkake burning quickly.	Heat too high; iron too hot.	Reduce stovetop heat. Allow iron to cool slightly before continuing. Adjust cooking time.
Uneven cooking.	Uneven heat distribution from stovetop; iron not centered.	Ensure the iron is centered over the burner. Adjust heat to ensure even distribution. Rotate the iron periodically if needed.

## 7. SPECIFICATIONS

Attribute	Detail
Brand	Nordic Ware
Model Number	01540
Material	Aluminium (Warp-resistant cast aluminum)
Colour	Silver
Product Dimensions	33.02 x 26.16 x 6.35 cm
Item Weight	1.27 kg
Stovetop Compatibility	Gas Stovetop Compatible, Electric Stovetop Compatible
Care Instructions	Hand Wash Only

## 8. WARRANTY AND SUPPORT

For information regarding the product warranty, please refer to the documentation included with your purchase or visit the official Nordic Ware website. For further assistance or support, please contact Nordic Ware customer service directly. You can find more information about Nordic Ware products and potentially support contacts on their official brand store: Nordic Ware Store.

