

PROGRESS®

Est. 1931

3 IN 1

SNACK MAKER

Instruction manual

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Please read all of the instructions carefully and retain 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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

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.

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Est. 1931

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, switch off and unplug the snack maker from the mains power supply and allow it to fully cool.

STEP 1: Wipe the snack maker housing with a soft, damp cloth and dry thoroughly. Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick plates and then wipe them clean with a paper towel or nonabrasive scourer.

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

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

STEP 2: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Note: The snack maker should be cleaned after every use.

Description of Parts



- | | |
|--------------------------------|------------------------------|
| 1. 3 in 1 Snack Maker housing | 6. Plate release buttons |
| 2. Green ready indicator light | 7. Non-stick grill plates |
| 3. Red power indicator light | 8. Non-stick sandwich plates |
| 4. Locking latch | 9. Non-stick waffle plates |
| 5. Cool-touch handles | |

Instructions for Use

Before First Use

Before connecting to the mains power supply, wipe the snack maker housing with a soft, damp cloth and dry thoroughly.

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

Note: When using the snack 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 snack maker.

Installing or Changing the Non-stick Cooking Plates

Make sure the snack maker is disconnected from the mains power supply and has cooled fully before attempting to install or change the non-stick plates.

STEP 1: Open the snack maker by unclipping the locking latch.

STEP 2: Select the required non-stick plates, checking that both plates match, and position them in the snack maker.

STEP 3: Align the bottom non-stick plate with the heating element and press gently until it clicks and the locking latches secure it into position. Repeat for the upper non-stick plate.

Caution: Only use matching sets of non-stick plates in the snack maker.

Always allow the non-stick plates to cool thoroughly before attempting to remove them from the snack maker. Failure to do so will cause injury.

Always ensure that both the top and bottom cooking plates have been successfully replaced before using.

Warning: Take care when operating the plate release buttons, as the area around the buttons may become hot.

Using the 3 in 1 Snack Maker

STEP 1: Install the required non-stick plates following the instructions in the section entitled 'Installing or Changing the Cooking Plates'.

STEP 2: Prepare the ingredients that are to be cooked.

STEP 3: Carefully apply a thin coat of cooking oil to the non-stick plates, rubbing it in carefully with a paper towel.

STEP 4: Plug in and switch on the snack maker at the mains power supply and preheat for approx. 5 minutes. The power indicator light will illuminate to indicate that the snack maker is preheating. The ready indicator light will illuminate once the required temperature has been reached and the snack maker is ready to use.

STEP 5: Using heat-resistant gloves, carefully release the locking latch and open the lid.

Add the prepared ingredients into the centre of each lower non-stick plate and then carefully close the lid. Cook for the required time; check periodically by carefully opening the lid. If needed, the snacks can be baked a little while longer, until they are cooked to preference.

STEP 6: Once cooking is complete, use heat-resistant gloves to carefully release the locking latch and open the lid. Then remove the snacks with a heat-resistant plastic or wooden spatula.

STEP 7: Switch off and unplug the snack maker from the mains power supply.

STEP 8: Leave the lid open and allow to cool.

Note: Always preheat the non-stick plates before starting to cook.

During use the green ready indicator will cycle on and off to signal that the snack maker is maintaining the temperature.

Do not overfill the non-stick plates; the ingredients may expand whilst cooking.

When baking multiple batches of snacks, close the lid after removing each batch to maintain the heat.

Caution: Exercise caution during cooking; the snack maker will emit steam.

Warning: The snack maker and non-stick plates get very hot during use; always use heat-resistant gloves to avoid injury.

Using the Sandwich Plates

STEP 1: Once the ready indicator light has illuminated, place the prepared sandwich onto the lower sandwich plate, then close the lid.

STEP 2: Toast the sandwich as desired, checking periodically by carefully opening the lid.

STEP 3: Once cooking is complete, switch off and unplug the snack maker from the mains power supply. Leave the lid open and allow to cool.

STEP 4: Carefully remove the toasted sandwich using a heatproof plastic or wooden spatula.

STEP 5: Once cool, the sandwich plates can be removed and washed in warm, soapy water and dried thoroughly.

Warning: Exercise caution when using the snack maker to avoid contact with escaping heat and steam.

Using the Grill Plates

STEP 1: Once the ready indicator light has illuminated, place the prepared sandwich or meats onto the lower grill plate, then close the lid.

STEP 2: Cook the food as desired, checking periodically by carefully opening the lid.

STEP 3: Once cooking is complete, switch off and unplug the snack maker from the mains power supply. Leave the lid open and allow to cool.

STEP 4: Carefully remove the food using a heatproof plastic or wooden spatula.

STEP 5: Once cool, the sandwich plates can be removed and washed in warm, soapy water and dried thoroughly.

Warning: Exercise caution when using the snack maker to avoid contact with escaping heat and steam.

Using the Waffle Plates

STEP 1: Once the ready indicator light has illuminated, pour the prepared waffle batter (see the 'Recipe' section) into the centre of each mould on the lower waffle plate. Spread it

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Est. 1931

out using a heatproof plastic or wooden spatula and close the lid.

STEP 2: Cook for approx. 8–10 minutes or until the waffles are golden brown and soft to touch. Check the cooking progress periodically by carefully opening the lid.

STEP 3: Once cooking is complete, unplug the snack maker from the mains power supply to turn it off. Leave the lid open and allow to cool.

STEP 4: Carefully remove the waffles by gently loosening the edges from the waffle plate using a heatproof plastic or wooden spatula.

STEP 5: Once cool, the waffle plates can be removed, washed in warm, soapy water and dried thoroughly.

Note: Do not overfill the wells as the waffle batter will expand during cooking. Fill each well to approx. $\frac{2}{3}$ of its capacity.

Warning: Exercise caution when using the snack maker to avoid contact with escaping heat and steam.

Hints and Tips

1. Always add the ingredients to the centre of each non-stick cooking plate; this will help to avoid spillage.
2. If using a batter, slowly pour it into the non-stick plate and wait for the batter to distribute evenly to avoid the risk of overfilling.
3. Sieving dry ingredients, such as flour, will help to guarantee a smooth consistency and avoid any lumps.
4. When preparing waffle batter, be careful not to over-mix it, as this may result in the dessert becoming tough.
5. Avoid opening the snack maker during cooking, as it will allow heat to escape.
6. When steam stops escaping from the snack maker, the waffles should be ready.
7. Always use butter or cooking oil to precondition the non-stick plates. This will help to protect the non-stick coating and make it easier to remove the finished snacks.
8. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
9. If short of time, prepare the ingredients in advance so that all that is left to do is cook the snacks.

Storage

Before storing in a cool, dry place, check that the snack maker is cool, clean and dry.

Never wrap the cord tightly around the snack maker; wrap it loosely to avoid causing damage.

Troubleshooting

Symptom	Possible Cause	Corrective Action
The non-stick plates will not fit into the snack maker.	The non-stick plates have not been aligned properly.	Make sure that the non-stick plates are aligned and locked into position. Check that the non-stick plates are sufficiently cool, as heat can cause certain materials to expand.

Specifications

Product Code: EK3774P

Input: 220–240 V~ 50-60 Hz

Output: 850 W

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WAFFLES PANINIS TOASTIES

Recipe ideas



Waffles Recipes

Hash Brown Waffles

Ingredients

100 g grated cheese	2 tbsp snipped chives	¼ tsp pepper
2 large Russet potatoes, peeled and shredded	½ tsp salt	

Method

Install the waffle non-stick plates and then preheat the snack maker.

Using 2–3 layers of paper towel, firmly squeeze all excess liquid from the potatoes.

In a large bowl, mix together the potatoes, cheese, chive, salt and pepper.

Lightly grease the waffle non-stick plates.

Add an approx. 1.5 cm layer of the potato mix into each of the waffle non-stick plates.

Carefully close the lid and cook for approx. 15 minutes, until crispy and brown.

Serve with poached eggs and cooked sausages.

Quesadilla Waffles

Ingredients

150 g grated cheese	1 green poblano pepper, thinly sliced	1 tbsp olive oil
4 medium tortillas	1 jalapeño, seeded and diced	2 tsp taco seasoning mix

Method

Install the waffle non-stick plates and then preheat the snack maker.

Heat the olive oil in a frying pan.

Add the poblano pepper and jalapeño and fry for approx. 2 minutes, until softened.

Place a tortilla into each non-stick plate. Cut to size if necessary.

Add a small amount of grated cheese, the pepper mix and a sprinkle of the taco seasoning mix to the tortilla. Finish with a good handful of grated cheese on top, followed by the second tortilla wraps.

Carefully close the lid and cook for approx. 15 minutes, until the cheese is bubbly and has melted and the tortilla has lightly browned.

Serve with sour cream, salsa and guacamole.

Bangers and Mash Waffles

Ingredients

600 g mashed potatoes	4 tbsp unsalted	½ tsp baking powder
125 g grated cheese	butter, melted	¼ tsp baking soda
65 g plain flour	3 tbsp chopped chives	¼ tsp garlic powder
2 large eggs	½ tsp salt	
60 ml buttermilk	½ tsp pepper	

Method

Install the waffle non-stick plates and then preheat the snack maker.

In a large bowl, mix together the butter, buttermilk and eggs.

Add the mashed potatoes and chives, mixing gently to combine.

Using a separate bowl, whisk together the all-purpose flour, baking powder, baking soda, salt, pepper and garlic powder.

Transfer the dry ingredients into the mixing bowl of wet ingredients and combine.

Lightly grease the waffle non-stick plates.

Pour the waffle batter into the centre of each waffle non-stick plate, until they are approx. ¾ full.

Carefully close the lid and cook for approx. 5 minutes, until golden brown.

Serve with cooked sausages.

Sandwich Recipes

Cheese, Tomato and Chorizo

Ingredients

- 2 slices granary bread
- 50 g cheddar cheese, sliced
- 50 g chorizo

Method

Install the sandwich non-stick plates and then preheat the snack maker.

Lightly grease the sandwich non-stick plates.

Evenly spread the cheddar cheese and chorizo onto one slice of the granary bread.

Add the second slice of granary bread on top, to complete the sandwich.

Place the sandwich onto the lower sandwich non-stick plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Pesto, Mozzarella and Sundried Tomato

Ingredients

50 g mozzarella cheese, sliced
2 slices white bread, thickly sliced
4 sundried tomatoes, sliced
1 tbsp green pesto

Method

Install the sandwich non-stick plates and then preheat the snack maker.
Evenly spread the green pesto onto one slice of the white bread and then arrange the sundried tomatoes and mozzarella cheese on top.
Add the second slice of white bread on top, to complete the sandwich.
Lightly grease the sandwich non-stick plates.
Place the sandwich onto the lower sandwich non-stick plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Strawberry, Banana and Hazelnut Chocolate

Ingredients

2 slices wholemeal bread
4 strawberries, sliced
½ banana, sliced
1 tbsp hazelnut chocolate spread

Method

Install the sandwich non-stick plates and then preheat the snack maker.
Evenly spread the hazelnut chocolate spread onto one slice of the wholemeal bread and then arrange the strawberries and banana on top.
Add the second slice of wholemeal bread on top, to complete the sandwich.
Lightly grease the sandwich non-stick plates.
Place the sandwich onto the lower sandwich non-stick plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Griddle Recipes

Turkey Pesto Panini

Ingredients

1 panini loaf	2 slices of mozzarella	½ avocado, sliced
2 tsp of pesto	Sliced tomato	
3 slices of cooked turkey		

Method

Install the griddle non-stick plates and then preheat the snack maker.

Evenly spread the pesto onto one half of the panini loaf and then arrange the mozzarella, turkey, tomato and avocado on top.

Add the second half of the panini loaf on top, to complete the sandwich.

Lightly grease the griddle non-stick plates.

Place the sandwich onto the lower griddle non-stick plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Roast Chicken And Spinach Panini

Ingredients

1 panini loaf	Thickly sliced roast chicken	Small handful baby
½ tomato, sliced	2 slices mozzarella cheese	spinach leaves
½ onion, sliced	2 tsp basil pesto	

Method

Install the griddle non-stick plates and then preheat the snack maker.

Evenly spread the basil pesto onto one half of the panini loaf and then arrange the mozzarella, chicken, tomato, onion and spinach on top.

Add the second half of the panini loaf on top, to complete the sandwich.

Lightly grease the griddle non-stick plates.

Place the sandwich onto the lower griddle non-stick plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Steak and Cheese Panini

Ingredients

1 panini loaf	20 g sliced roasted	2 tbsp horseradish
75 g of cooked, sliced	red pepper	
sirloin steak	15 g caramelised onions	
50 g grated cheese		

Method

Install the griddle non-stick plates and then preheat the snack maker.

Evenly spread the horseradish onto one half of the panini loaf and then arrange the steak, cheese, caramelised onions and bell pepper strips on top.

Add the second half of the panini loaf on top, to complete the sandwich.

Lightly grease the griddle non-stick plates.

Place the sandwich onto the lower griddle non-stick plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

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Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth ($\perp$)

FOR UK USE ONLY – Plug fitting details (where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked $\perp$.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ($\perp$).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

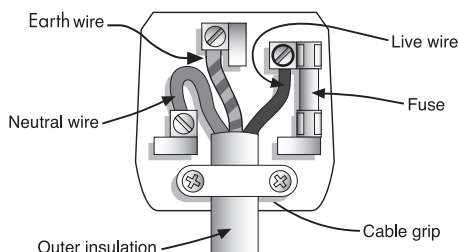
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



**UP Global Sourcing UK Ltd.,
UK. Manchester OL9 0DD.
Germany. 51149 Köln.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.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, Progress 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.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

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.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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*To be eligible for the extended guarantee,
go to **www.progresscookshop.com** and register
your product within 30 days of purchase.

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