

**PROGRESS®**

Est. 1931

**ROTARY  
WAFFLE  
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 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 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.  
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 lid or 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 allow to cool fully.

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

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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 or non-abrasive scourer.

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, as this could damage the surface.

**Note:** The waffle maker should be cleaned after every use.

## Description of Parts



1. Rotart Waffle Maker housing
2. Handle
3. Handle lock
4. Red power indicator light

5. Green ready indicator light
6. Non-stick coated cooking plates
7. Removable drip tray



## Instructions for Use

### Before First Use

Clean the waffle maker according to the instructions outlined 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 Rotary Waffle Maker

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

**STEP 1:** Prepare the waffle batter; refer to the online instruction manual for recipes.

**STEP 2:** Plug in and switch on the waffle maker at the mains power supply. The red power 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. 4 minutes. The green ready indicator light will illuminate once the required temperature has been reached.

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

**STEP 5:** Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray.

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

**STEP 6:** Carefully close the waffle maker, then rotate the handle 180° in a clockwise direction until it locks.

**STEP 7:** Cook for approx. 5–10 minutes or until golden brown. To cook the waffles evenly, flip the waffle maker part way through cooking by rotating the handle 180°. If needed, the waffles can be cooked a little while longer, until they are browned to preference.

**STEP 8:** Once cooking is complete, use heat-resistant oven gloves to rotate the handle 180° in an anticlockwise direction and open the lid. 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 9:** 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 wells; 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 green ready indicator light will cycle on and off to signal that the waffle maker is maintaining the temperature. The red power indicator light will remain illuminated whilst the waffle maker is plugged in.

**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 heat-resistant gloves to avoid injury.

## Hints and Tips

1. Avoid spillage by adding ingredients into the center of the non-stick coated cooking plates.
2. 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.
3. Sieving dry ingredients, such as flour, will help to make a smooth consistency and avoid any lumps.
4. Avoid opening the waffle maker during cooking, as it will allow heat to escape.
5. The best indicator as to when waffles are ready is when steam stops escaping from the waffle maker.
6. Always use butter or cooking oil to precondition the non-stick plates. Not only will this help to protect the non-stick coating, it will also make it easier to remove the cooked waffles.
7. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
8. If short of time, prepare the ingredients ahead of time so that all that is left to do is cook the waffles.

## 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.

## Troubleshooting

Problem	Possible Cause	Solution
The waffle maker will not operate.	The waffle maker is not connected to the mains power supply. The fuse has blown.	Plug in and switch on the waffle maker at the mains power supply. Replace the fuse.
The waffle batter is spilling out of the waffle maker.	The waffle maker has been overfilled.	Reduce the amount of batter used for the next waffle.

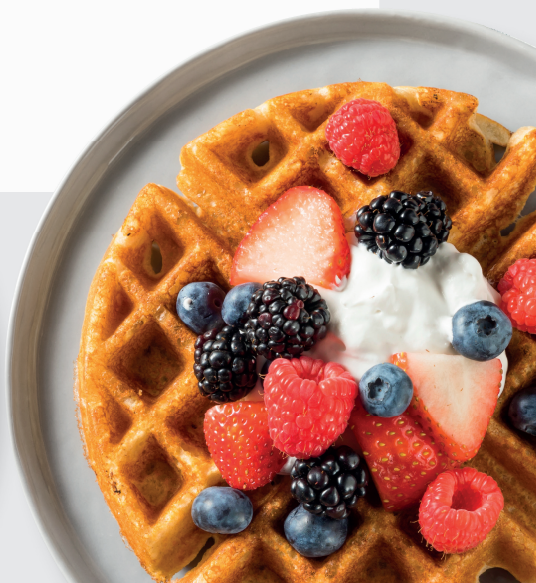
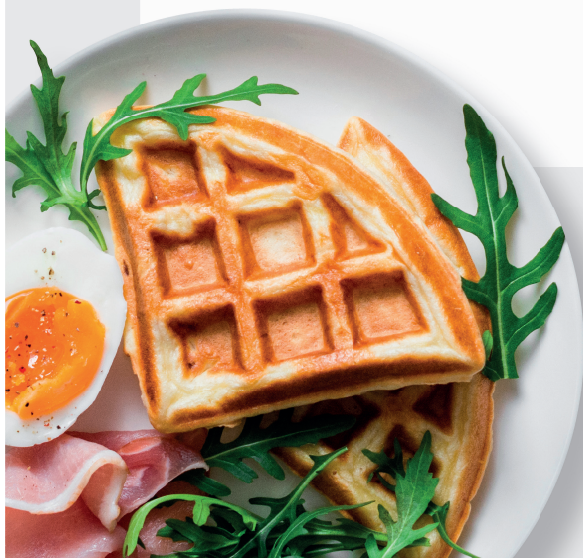
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# QUICK FLUFFY WAFFLES

Recipe ideas



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## Savoury Waffles Hash Brown Waffles

### Ingredients

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

### Method

Lightly grease the non-stick coated cooking plates.

Preheat the waffle 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.

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

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

**Tip:** Serve with poached eggs and cooked sausages.

## Quesadilla Waffles

### Ingredients

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

### Method

Preheat the waffle 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 coated cooking 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 wrap.

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

**Tip:** Serve with sour cream, salsa and guacamole.

## Bangers and Mash Waffles

### Ingredients

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

### Method

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 plain 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 non-stick coated cooking plates.

Preheat the waffle maker.

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

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

## Cheese and Mushroom Womelettes

### Ingredients

75 g mushrooms, finely chopped	1 tbsp olive oil
22 g grated Parmesan cheese	½ tsp garlic powder
1 large egg	¼ tsp dried thyme

### Method

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

In a large bowl, whisk together all of the ingredients until fully combined.

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

Carefully close the lid and cook for approx. 5 minutes, until the egg is fully cooked.

**Tip:** Sprinkle grated cheese on top to serve.

## Sweet Potato Waffles

### Ingredients

150 g sweet potato, peeled and grated	2 large eggs	2 tbsp coconut flour (or plain flour)
2 onions, finely diced	1 ripe avocado, chopped	Pinch of salt and pepper
	1 lime, freshly squeezed	

### Method

In a large bowl, mix together the sweet potato, one of the eggs, the coconut flour and ½ tsp of salt.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Spoon half of the waffle batter into the centre of each non-stick coated cooking plate.

Carefully close the lid and cook for approx. 15 minutes, until fully cooked.

Whilst the waffles are cooking, poach the eggs and mash together the avocado, onions and lime juice.

**Tip:** Serve with the mashed avocado and poached eggs on top.

## Sweet Waffles

### Plain Waffles with Crispy Bacon and Maple Syrup

### Ingredients

250 g plain flour	2 tbsp white sugar	Crispy bacon (cooked), to serve
360 ml whole milk	4 tsp baking powder	
2 large eggs	1 tsp vanilla extract	Maple syrup, to serve
6 tbsp melted butter	½ tsp salt	

### Method

In a large bowl, mix together the plain flour, white sugar, baking powder and salt.

Using a separate bowl, beat the eggs until fluffy. Add the melted butter, vanilla extract and whole milk.

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

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

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

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

Top with the rashers of crispy bacon and drizzle of maple syrup.

**Tip:** Swap crispy bacon and maple syrup for another delicious topping.

## Chocolate Waffles

### Ingredients

220 g plain flour	420 ml whole milk	1 tsp vanilla extract
50 g cocoa powder	6 tbsp melted butter	½ tsp salt
45 g chocolate chips	2 tbsp white sugar	
3 large eggs	4 tsp baking powder	

### Method

In a large bowl, mix together the plain flour, white sugar, baking powder, salt, cocoa powder and chocolate chips.

Using a separate mixing bowl, beat the eggs until fluffy. Add the melted butter, vanilla extract and whole milk.

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

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx.  $\frac{3}{4}$  full.

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

**Tip:** Serve with chocolate sauce and vanilla ice cream.

## Strawberry Waffles

### Ingredients

375 g plain flour	4 beaten egg whites	3 tbsp white sugar
230 g puréed strawberries	4 beaten egg yolks	2 tsp baking powder
480 ml whole milk	4 tbsp olive oil	1 tsp salt

### Method

In a large bowl, mix together the plain flour, beaten egg whites, white sugar, baking powder and salt.

Stir in the beaten egg yolks.

Add the milk and butter, stirring until the waffle batter becomes lumpy.

Mix in the puréed strawberries.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx.  $\frac{3}{4}$  full.

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

**Tip:** Serve with fresh strawberries and double cream.

## Cookie Dough Waffles

### Ingredients

225 g self-raising flour	100 g light brown sugar	1 tsp vanilla extract
200 g chocolate chips	1 large egg	½ tsp salt
125 g butter, softened	2 tbsp water	
125 g caster sugar	1 tbsp Greek yoghurt	

### Method

In a large bowl, cream together the butter, caster sugar and light brown sugar.  
Stir in the egg, vanilla extract, water and Greek yoghurt to make the cookie dough.  
Mix in the self-raising flour, salt and chocolate chips.  
Roll the cookie dough into a thick, long sausage shape and slice.  
Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Place the cookie dough onto the non-stick coated cooking plates.

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

**Tip:** Serve warm with ice cream.

## Peanut Butter Waffles

### Ingredients

125 g plain flour	250 ml whole milk
125 g crunchy peanut butter	2 tbsp peanut or vegetable oil
55 g brown sugar	1 tbsp baking powder
2 large eggs	

### Method

In a large bowl, mix together the plain flour and baking powder.

Using a separate mixing bowl, combine the eggs, peanut butter, brown sugar, oil and milk.

Transfer into the flour mixture and stir to combine.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

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

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

**Tip:** Serve warm with maple syrup.



## Lemon and Poppy Seed Waffles

### Ingredients

200 g melted butter	Juice of 1 lemon	1 tsp baking powder
125 g plain flour	180 ml buttermilk	¼ tsp baking soda
1 large egg	2 tbsp poppy seeds	¼ tsp salt
Zest of 1 lemon, grated	2 tbsp sugar	

### Method

In a large bowl, mix together the plain flour, poppy seeds, sugar, baking powder, baking soda and salt.

Using a separate mixing bowl, whisk together the buttermilk, butter, eggs, lemon zest and lemon juice.

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

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx.  $\frac{3}{4}$  full.

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

Tip: Serve with maple syrup and a sprinkle of icing sugar.

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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.

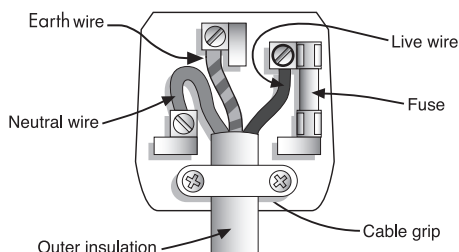
If in doubt, consult a qualified electrician who will be pleased to do this for you.

### 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.



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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **[www.progresscookshop.com](http://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 wheellie 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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your product within 30 days of purchase.

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