

PROGRESS®

Est. 1931

TREAT SIZE
WAFFLE MAKER
Instruction Manual

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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.

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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.

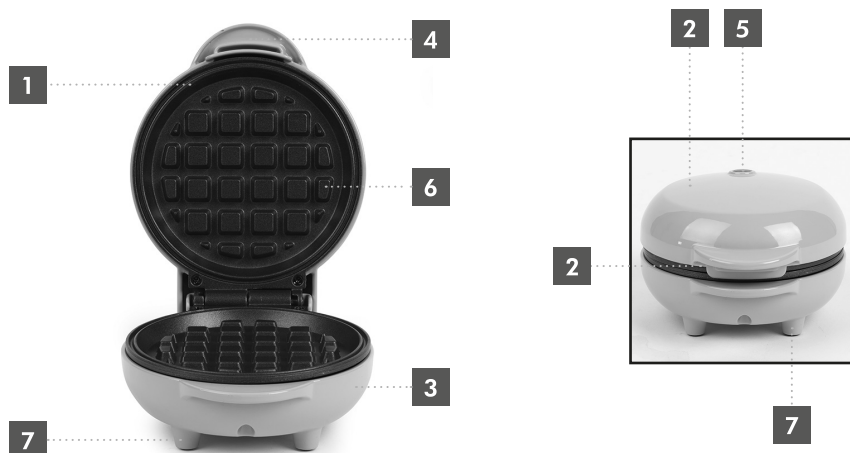
STEP 1: Wipe the waffle maker housing with a soft, damp cloth and dry thoroughly.

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.

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. Waffle Maker main unit

2. Upper housing

3. Lower housing

4. Cool-touch handle

5. Indicator light

6. Non-stick coated cooking plates

7. Non-slip feet

Before First Use

STEP 1: Check that the waffle maker is switched off and unplugged from the mains power supply.

STEP 2: Wipe the waffle maker housing with a soft, damp cloth and dry thoroughly.

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 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 indicator light will illuminate red, signalling that the waffle maker has been switched on and is heating up.

STEP 3: Preheat the waffle maker for approx. 2 minutes. The 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 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 heat-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. If short of time, prepare the ingredients in advance 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.

Specifications

Product code: EK4214PPRI

Input: 220–240 V ~ 50–60 Hz

Output: 550 W

Classic Waffles

Ingredients

120 g plain flour	1 tbsp sugar
1 egg	2 tsp baking powder
240 ml milk	¼ tsp salt
2 tbsp melted butter	

Method

In a large bowl, sift the flour, sugar, baking powder and salt.

In a separate bowl, whisk together the egg, milk and melted butter.

Add the wet ingredients to the dry ingredients and mix until smooth.

Insert the non-stick coated cooking plates and preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray.

Spoon the mixture evenly into each mould, filling it to $\frac{2}{3}$ of its capacity, and close the lid.

Cook until the waffles are golden brown and soft to touch.

Carefully remove the waffles from the waffle maker and place onto a wire cooling rack.

Serve with toppings as desired.

Buttermilk Fried Chicken Waffles

Ingredients

Buttermilk waffles

120 g plain flour	1 tsp vanilla extract
1 egg	1 tsp baking powder
240 ml buttermilk	½ tsp baking soda
2 tbsp melted butter	½ tsp salt
1 tbsp sugar	

Buttermilk fried chicken

450 g chicken tenderloins	1 tsp baking powder
100 g plain flour	1 tsp salt
500 ml vegetable oil	½ tsp paprika
120 ml buttermilk,	½ tsp garlic powder
and 3 tbsp buttermilk	½ tsp black pepper

Method

Buttermilk fried chicken

In a large bowl, sift the flour, salt, black pepper, garlic powder, paprika and baking powder. Then add 3 tbsp of buttermilk and mix well to prepare the breadcrumbs.

In a separate bowl, add the rest of the buttermilk. Dip each chicken tenderloin first into the buttermilk and then into the breadcrumbs to coat. Place on a foil-lined baking tray.

Pour the vegetable oil into a large pot and heat on a high temperature until simmering.

Use heat-resistant tongs to carefully place the chicken tenderloins into the oil, one at a time.

Cook until golden brown on all sides.

Carefully remove the chicken tenderloins from the oil and pat with a paper towel.

RECIPES

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



Buttermilk waffles

In a large bowl, sift the flour, sugar, baking powder, baking soda and salt.

In a separate bowl, whisk together the egg, buttermilk, vanilla extract and melted butter. Add the wet ingredients to the dry ingredients and mix until smooth.

Insert the non-stick coated cooking plates and preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray. Spoon the mixture evenly into each mould, filling it to $\frac{2}{3}$ of its capacity, and close the lid. Cook until the waffles are golden brown and soft to touch.

Carefully remove the waffles from the waffle maker and place onto a wire cooling rack. Top with fried chicken and serve.

Chocolate Chip Waffles

Ingredients

95 g plain flour	120 ml buttermilk
80 g chocolate chips	2 tbsp sugar
35 g unsweetened cocoa powder	2 tbsp melted butter
1 large egg	$\frac{1}{2}$ tsp baking powder
	$\frac{1}{4}$ tsp baking soda

Method

In a large bowl, sift the flour, sugar, cocoa powder, baking powder and baking soda. In a separate bowl, whisk together the egg, buttermilk and melted butter.

Add the wet ingredients to the dry ingredients, then add the chocolate chips and mix until smooth.

Insert the non-stick coated cooking plates and preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray.

Spoon the mixture evenly into each mould, filling it to $\frac{2}{3}$ of its capacity, and close the lid. Cook until the waffles are golden brown and soft to touch.

Carefully remove the waffles from the waffle maker and place onto a wire cooling rack. Serve with toppings as desired.

Hash Browns

Ingredients

2 medium potatoes, peeled and shredded	$\frac{1}{2}$ tsp onion powder
1 onion, finely diced	$\frac{1}{2}$ tsp salt
1 egg	$\frac{1}{4}$ tsp cracked black pepper
2 tbsp plain flour	

Method

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

Scoop out small portions of the mixture and mould into flat patties.

Insert the non-stick coated cooking plates and preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray. Using a heat resistant spatula, carefully insert the hash browns into the waffle maker and close the lid. Cook one at a time until the hash browns are golden brown.

Carefully remove the hash browns from the waffle maker and place onto a wire cooling rack.

Serve with toppings as desired.

Cinnamon Roll Waffles

Ingredients

Cinnamon waffles

120 g plain flour	2 tsp baking powder
1 egg	1 $\frac{1}{2}$ tsp cinnamon
240 ml milk	$\frac{1}{2}$ tsp vanilla extract
2 tbsp melted butter	$\frac{1}{4}$ tsp salt
1 tbsp sugar	

Icing

65 g icing sugar	2 tbsp cream cheese
2–3 tbsp milk	$\frac{1}{4}$ tsp vanilla extract
2 tbsp melted butter	

Method

Icing

Sift the flour and baking powder into a large bowl. In a medium bowl, mix the butter and cream cheese until combined.

Stir in the icing sugar, vanilla extract and milk.

Cinnamon waffles

In a large bowl, sift the flour, sugar, baking powder and salt.

In a separate bowl, whisk together the egg, milk and melted butter.

Add the wet ingredients to the dry ingredients and mix until smooth.

Stir in the cinnamon and vanilla extract.

Insert the non-stick coated cooking plates and preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray.

Spoon the mixture evenly into each mould, filling it to $\frac{2}{3}$ of its capacity, and close the lid. Cook until the waffles are golden brown and soft to touch.

Carefully remove the waffles from the waffle maker and place onto a wire cooling rack. Serve drizzled in icing.

Marshmallow Waffle Sundae

Ingredients

Handful marshmallows, to serve
Whipped cream, to serve

Waffles

120 g plain flour	1 tbsp sugar
1 egg	2 tsp baking powder
240 ml milk	¼ tsp salt
2 tbsp melted butter	

Fudge sauce

340 g sugar	or 120 g double cream
115 g butter	and 120 g milk
100 g unsweetened	2 tsp vanilla extract
cocoa powder	¼ tsp salt
240 ml double cream,	

Method

Fudge Sauce

In a saucepan, mix together the sugar, cocoa powder and cream until smooth. Bring to the boil on a medium heat, stirring occasionally. Stir in the butter and continue to boil for approx. 5 minutes, or until the sauce thickens. Remove from the heat and add the vanilla extract and salt. Allow to cool for approx. 5 minutes before serving.

Waffles

In a large bowl, sift the flour, sugar, baking powder and salt. In a separate bowl, whisk together the egg, milk and melted butter. Add the wet ingredients to the dry ingredients and mix until smooth. Insert the non-stick coated cooking plates and preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray. Spoon the mixture evenly into each mould, filling it to $\frac{2}{3}$ of its capacity, and close the lid. Cook until the waffles are golden brown and soft to touch. Carefully remove the waffles from the waffle maker and place onto a wire cooling rack. Drizzle with fudge sauce and top with marshmallows and whipped cream.

Ice Cream Waffle Sandwiches

Ingredients

8 classic waffles (add	for a fun twist)
food colouring to the	4 scoops ice cream
batter prior to cooking	Handful of sprinkles

Party Waffles

Ingredients

4 chocolate	Handful of
dipped waffles	mini marshmallows
Vanilla buttercream	Handful of sprinkles

Vanilla Buttercream Ingredients

150 g icing sugar	2 tsp milk
75 g softened butter	1 tsp vanilla extract

Vanilla Buttercream Method

Cream together the butter and icing sugar until light and fluffy. Slowly add the milk and vanilla extract to the mixture and stir until the ingredients are combined. Spread between two waffles to make an iced waffle sandwich.

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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 ($\frac{1}{\equiv}$)

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 $\frac{1}{\equiv}$.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ($\frac{1}{\equiv}$).

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.

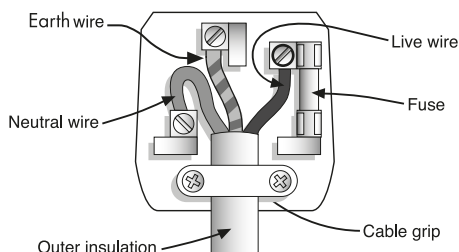
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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**.

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.


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.

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your product within 30 days of purchase.

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