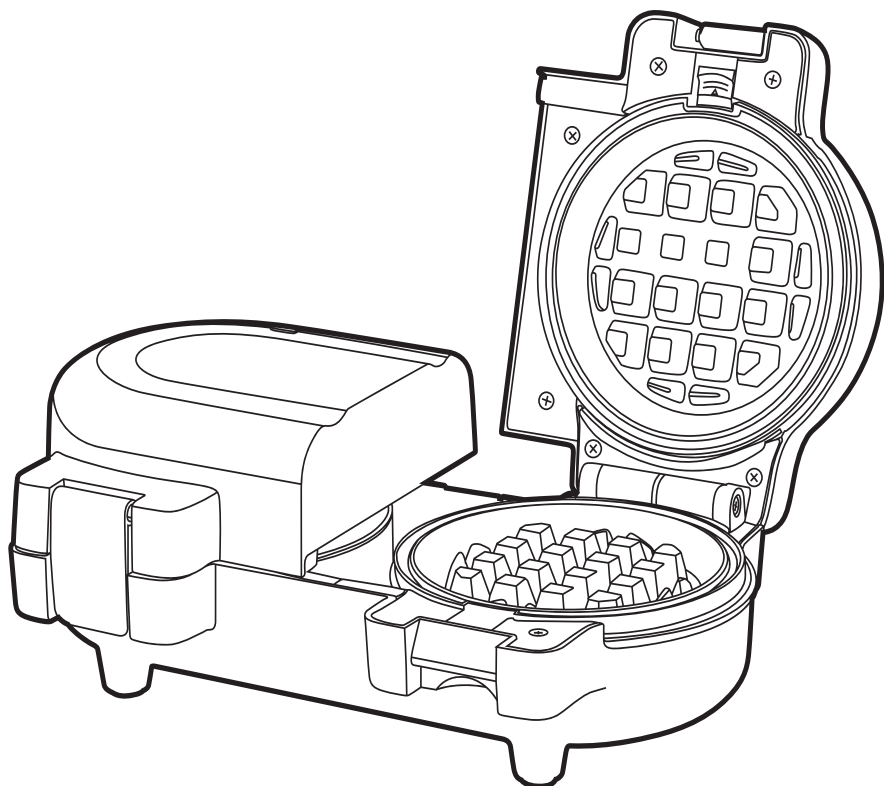
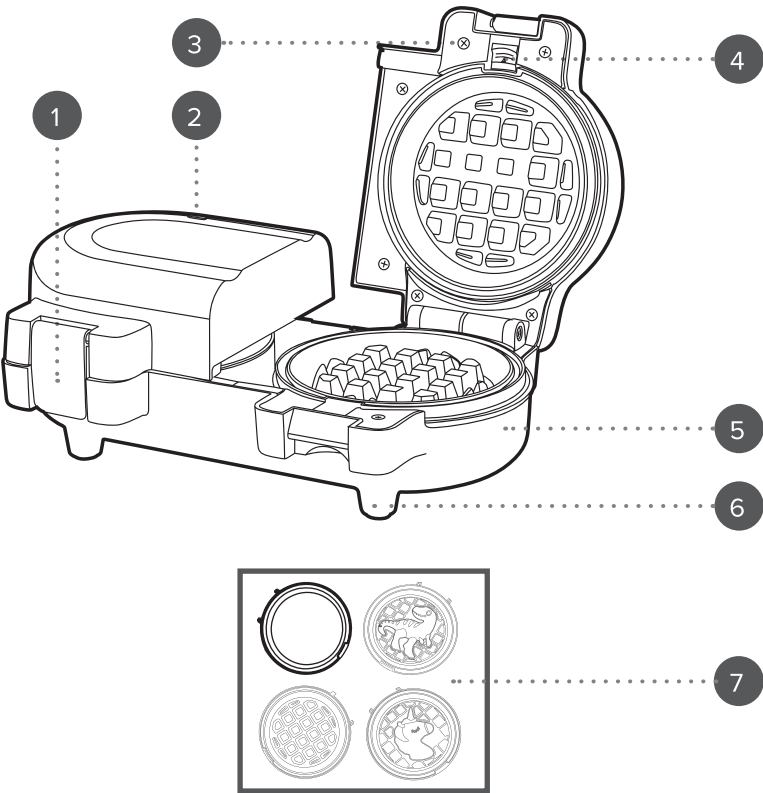


# User manual

Double snack maker



Description of parts



- |                          |                                   |
|--------------------------|-----------------------------------|
| 1. Locks                 | 5. Snack maker main unit          |
| 2. Indicator lights      | 6. Non-slip feet                  |
| 3. Handles               | 7. Interchangeable cooking plates |
| 4. Plate release buttons |                                   |

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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- 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 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 allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- 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.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



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



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

## Dos and don'ts

### DO:

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

### DON'T:

Use attachments if they are loose, damaged or broken.

## Care and maintenance

**STEP 1:** Before attempting any cleaning or maintenance, unplug the snack maker from the mains power supply and check that it has fully cooled.

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

**STEP 3:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

**STEP 4:** 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 nonabrasive scourer.

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



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

## Instructions for use

### Before first use

Before connecting to the mains power supply, clean the snack maker following the instructions in the section entitled '**Care and maintenance**'.



**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 cooking plates

**STEP 1:** Open the snack maker by lifting the lid.

**STEP 2:** Select the required cooking plates, checking that both plates match.

**STEP 3:** Position the lower cooking plate inside the snack maker and align with the heating element. Press gently until it clicks into position. Repeat for the upper cooking plate.



**NOTE:** The non-stick plates will only fit one way into the snack maker.

## Using the snack maker

**STEP 1:** Before each use, carefully apply a thin coat of cooking oil to the cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop food from sticking.

**STEP 2:** Prepare the ingredients to be cooked.

**STEP 3:** Install the required cooking plates following the instructions in the section entitled 'Installing or changing the cooking plates'.

**STEP 4:** Plug in and switch on the snack maker at the mains power supply and preheat for approx. 2 minutes. The indicator light will illuminate to indicate that the snack maker is preheating. The indicator light will switch off once the required temperature has been reached and the snack maker is ready to use.

**STEP 5:** Using heat-resistant gloves, carefully open the lid. Add the prepared ingredients to the lower cooking plate and then carefully close the lid.

**STEP 6:** Cook for the required time; check periodically by carefully opening the lid.

**STEP 7:** Once cooking is complete, use heat-resistant gloves to carefully open the lid and then remove the treats with a heat-resistant plastic or wooden spatula.

**STEP 8:** Switch off and unplug the snack maker from the mains power supply.

**STEP 9:** Leave the lid open and allow to cool.



**NOTE:** Always preheat the cooking plates before starting to cook. Allow plenty of time for the snack maker to cool before installing the other cooking plates. During use, the indicator light will cycle on and off to indicate that the snack maker is maintaining the temperature. Do not overfill the cooking plates; the ingredients may expand whilst cooking. When baking multiple batches of treats, close the lid after removing each batch to maintain the heat. The snack maker will remain hot on both sides throughout use.



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



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

## Removing the cooking plates

**STEP 1:** Allow the snack maker to cool fully before attempting to remove the cooking plates.

**STEP 2:** Press the plate release buttons on the front of the snack maker; the cooking plates will pop up slightly, making it easier for them to be lifted off.

**STEP 3:** Remove each plate by holding it firmly with two hands, then slide and lift out of the snack maker.



**CAUTION:** Always allow the cooking plates to cool fully before attempting to remove them from the snack maker; failure to do so will cause injury.

### Using the interchangeable plates

**STEP 1:** Once the snack maker has preheated, pour the prepared batter into the centre of each well on the lower cooking plate and then close the lid.

**STEP 2:** Cook for approx. 8 minutes or until the snacks are golden brown and soft to touch. Check the cooking progress 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 snacks by gently loosening the edges from the cooking plate with a heatproof plastic or wooden spatula.

**STEP 5:** Once cool, the cooking plate can be removed and washed in warm, soapy water and dried thoroughly.



**NOTE:** Do not overfill the wells as the 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. Be careful not to over-mix the batter, as this can affect the texture of the snacks.
2. Sieving dry ingredients, such as flour, will help to guarantee a smooth consistency and avoid any lumps.
3. Wait for the batter to distribute evenly to avoid the risk of overfilling.
4. Avoid opening the snack maker during the first few minutes of cooking, as it will allow heat to escape.
5. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
6. To save time when using the snack maker, prepare the ingredients and mixtures well in advance.

### 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	Solution
The batter will not cook evenly.	The wells have been underfilled or overfilled.	Fill approximately $\frac{2}{3}$ of the wells with batter.  Flip the mixture to ensure that both sides are cooked evenly.
The cooking plates will not fit into the snack maker.	The cooking plates have not been aligned properly.	Make sure that the cooking plates are aligned and locked into position.  Check that the cooking plates are sufficiently cool, as heat can cause certain materials to expand.

## Specifications

Product code: EK6484

Input: 220–240 V ~ 50–60 Hz

Output: 1100 W

# RECIPES



## Recipes Classic waffles

### Ingredients

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

### Method

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

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

Lightly grease the non-stick plates and preheat the snack maker.

Carefully pour the batter into the snack maker; fill each well by  $\frac{2}{3}$ . Close the snack maker and cook until golden.

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

Repeat with the remaining batter.



**NOTE:** Add food colouring to the batter prior to cooking for a fun twist.

## Fruit loaded waffles

### Ingredients

4 classic waffles  
Selection of sliced fruit (e.g., strawberries, peach, kiwi)

### Method

Place the fruit on the waffles to make fruit loaded waffles.

## Ice cream waffle sandwiches

### Ingredients

8 classic waffles  
4 scoops ice cream  
Handful of sprinkles

### Method

Place the ice cream between two waffles to make an ice cream waffle sandwich. Decorate with sprinkles.



## Vegan waffles

### Ingredients

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

### Method

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

In a separate bowl, mix together the almond milk, vegan butter and vanilla paste and then pour the mixture into the centre of the dry ingredients. Mix well to form a smooth, thick batter.

Lightly grease the non-stick plates and preheat the snack maker.

Carefully pour the batter into the snack maker; fill each well by  $\frac{2}{3}$ . Close the snack maker and cook until golden.

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

Repeat with the remaining batter.

### Vegan topping ideas

- Melted vegan chocolate and strawberries
- Melted vegan chocolate and vegan marshmallows
- Almond butter and vegan chocolate chips
- Cinnamon powder
- Icing sugar and berries
- Peanut butter and jam
- Dairy-free yoghurt and berries
- Banana and vegan chocolate chips
- Dairy-free ice cream and berries

## Plain pancakes

Makes 8 pancakes

### Ingredients

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

### Method

Sift the plain flour, sugar, baking powder and salt into a large bowl.

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

Lightly grease the non-stick plates and preheat the snack maker.

Carefully pour the batter into the snack maker; fill each well by  $\frac{2}{3}$ . Close the snack maker and cook until golden.

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

Repeat with the remaining batter.

Serve with toppings as desired.

### Topping suggestions

Melted chocolate  
Mixed berries  
Sprinkles  
Lime and sugar  
Whipped cream  
Ice cream  
Maple syrup

## Chocolate dipped pancakes

### Ingredients

4 plain pancakes  
100 g chocolate, melted

### Method

Dip the pancakes into the melted chocolate. Leave in the fridge to set or enjoy warm.

## Healthy pancakes

This recipe requires the use of a blender.

### Ingredients

4 eggs  
2 ripe bananas  
125 ml milk (or plant-based milk alternative)  
60 g buckwheat flour  
25 g baby spinach  
1 tsp baking powder

### Method

Place the eggs, bananas, milk and spinach in a blender and combine until smooth. Sift the buckwheat flour and baking powder into the blender and combine until smooth.

Lightly grease the non-stick plates and preheat the snack maker.

Carefully pour the batter into the snack maker; fill each well by  $\frac{2}{3}$ . Close the snack maker and cook until golden.

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

Repeat with the remaining batter.

### **Healthy topping suggestions**

Plain, unsweetened yogurt

Pure maple syrup or honey

Mixed berries

Mixed seeds

### **Rainbow cookies**

1 large egg

200 g plain flour

135 g granulated sugar

135 g sprinkles

100 g brown sugar

65 g unsalted butter

1 tsp pure vanilla extract

1 tsp salt

$\frac{1}{2}$  tsp baking powder

$\frac{1}{4}$  tsp baking soda

In a large mixing bowl, cream together the butter and sugar.

In a separate bowl whisk the egg and vanilla extract together. Slowly add the egg, sugar and vanilla extract to the butter, then beat until fluffy and light in colour.

Sift the flour, salt, baking powder and baking soda into a separate bowl and add the sprinkles. Mix well.

Add the dry ingredients to the wet ingredients. Combine until a thick dough is formed.

Place the dough in the fridge and leave to chill for at least 4 hours.

Lightly grease the non-stick plates and preheat the snack maker.

Take a ping pong-sized ball of dough and slightly flatten. Place the dough in the preheated snack maker. Close the snack maker and cook for approx. 5–10 minutes.

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

Repeat with the remaining dough.

### **Chocolate brownie cookie**

2 eggs

200 g caster sugar

130 g plain flour

40 g cocoa powder

60 ml vegetable oil

1 tsp salt

1 tsp vanilla extract

1 tsp baking powder

### **Method**

Sift the cocoa powder and caster sugar into a large mixing bowl. Add the vegetable oil and combine.

In a separate bowl, whisk the egg and vanilla extract together.

Add the dry ingredients to the wet ingredients. Combine until a thick dough is formed.

Sift the plain flour, baking powder and salt into a separate bowl. Mix well and add the dry ingredients to the wet ingredients. Combine until a dough is formed.

Place the dough in the fridge and leave to chill for at least 4 hours.

Take a ping pong-sized ball of dough and slightly flatten. Place the dough in the preheated snack maker. Close the snack maker and cook for approx. 5–10 minutes.

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

Repeat with the remaining dough.





#### 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.

Manufactured by:  
Ultimate Products UK Ltd.,  
Victoria Street, Manchester OL9 0DD. **UK.**  
Ultimate Products Europe Ltd.,  
19 Baggot Street Lower, Dublin D02 X658. **ROI.**

**MADE IN CHINA.**

CD220724/MD000000/V1