

Important safety

Please read carefully

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.

Ice cream waffle sandwiches

Ingredients

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

Vegan waffles

Ingredients

- 100 g plain flour
- 100 g wholemeal flour
- 250 ml almond milk
- 4 tbsp softened vegan butter
- 3 tbsp golden caster sugar
- 2 tsp 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 waffle maker.

Carefully pour the batter into the waffle maker; fill each well by 2/3. Close the waffle 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

S'mores waffle sundae

Ingredients

- 4 classic waffles
- Marshmallows
- Whipped cream

Fudge sauce ingredients

- 340 g sugar
- 115 g butter
- 100 g unsweetened cocoa powder
- 240 ml double cream, or 120 ml double cream and 120 ml milk
- 2 tsp vanilla extract
- 1/4 tsp salt

Fudge sauce method

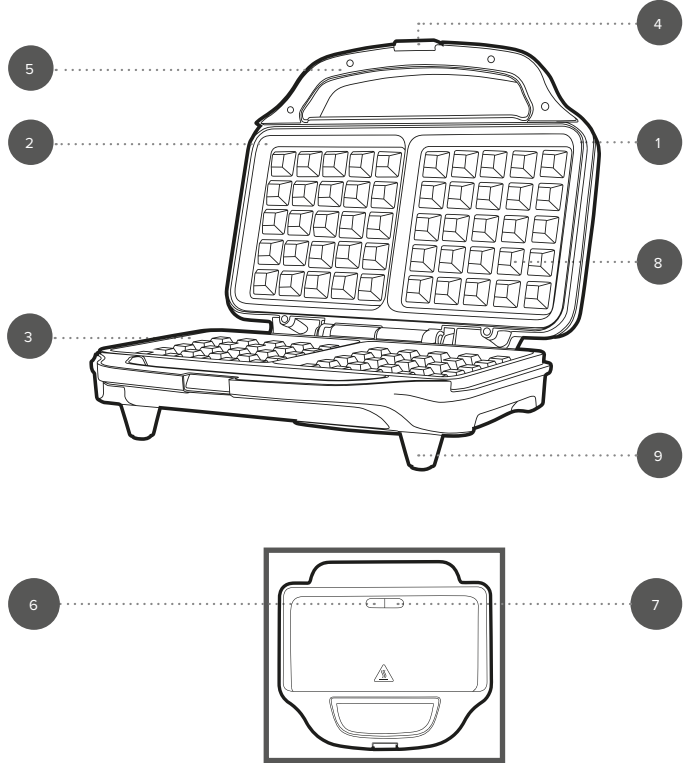
In a saucepan over a low heat melt the sugar, cocoa powder and milk until fully combined. Turn the heat up and bring to the boil.

Stir in the butter and continue to boil for approx. 5 minutes until the mixture thickens. Remove from the heat and stir in the vanilla extract and salt.

Set aside to cool for approx. 5 minutes.

User manual

Waffle maker



- | | |
|----------------------|------------------------------------|
| 1. Waffle maker | 6. Red power indicator light |
| 2. Upper housing | 7. Green ready indicator light |
| 3. Lower housing | 8. Non-stick coated cooking plates |
| 4. Handle lock | 9. Non-slip feet |
| 5. Cool-touch handle | |

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.

Please retain instructions for future reference.

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 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 nonabrasive scourer.

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.

Instructions for use

Before first use

Before connecting to the mains power supply, clean the waffle maker following the instructions 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 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 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 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. 3 minutes. The green ready indicator light will illuminate 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 each well on 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 well 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. 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 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 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. Avoid spillage by adding ingredients into the centre of each well.
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 overflowing.
3. Sieving dry ingredients, such as flour, will help to ensure 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 finished waffles.
7. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
8. To save time when using the waffle maker, prepare the ingredients and mixtures well in advance.

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: EK2249N

Input: 220–240 V ~ 50/60 Hz

Output: 900 W

Recipes

Classic waffles

Ingredients

120 g plain flour
1 egg
235 ml milk
2 tbsp melted butter
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 waffle maker.

Carefully pour the batter into the waffle maker; fill each well by $\frac{2}{3}$. Close the waffle 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.

Chocolate waffles

Ingredients

190 g plain flour
100 g sugar
75 g icing sugar
2 eggs
250 ml milk
4 tbsp melted butter
3 tbsp unsweetened cocoa powder
3 tsp baking powder
 $\frac{1}{2}$ tsp vanilla extract
Pinch of salt

Method

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

In a separate bowl, mix together the eggs, milk, melted butter, vanilla extract and icing sugar 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 waffle maker.

Carefully pour the batter into the waffle maker; fill each well by $\frac{2}{3}$. Close the waffle 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.

Chocolate dipped waffles

Ingredients

4 classic waffles

100 g melted chocolate (add food colouring to melted white chocolate for a fun twist)

Red velvet waffles

Ingredients

120 g plain flour
25 g cocoa powder
1 egg
235 ml milk
2 tbsp melted butter
1 tbsp sugar
2 tsp baking powder
1 tsp vanilla extract
4 drops red food colouring
Pinch of salt

Method

Sift the flour and baking powder into a large bowl, then stir in the sugar, cocoa powder and salt. In a separate bowl, mix together the egg, milk, vanilla extract, food colouring 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 waffle maker.

Carefully pour the batter into the waffle maker; fill each well by $\frac{2}{3}$. Close the waffle 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.

Fruit loaded waffles

Ingredients

4 classic waffles (add food colouring to the batter prior to cooking for a fun twist)
Selection of sliced fruit (e.g., strawberries, peach, kiwi).

Iced waffles

Ingredients

4 classic waffles

Vanilla buttercream ingredients

150 g icing sugar
75 g butter, softened
2 tsp milk
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.

Chocolate icing ingredients

100 g melted chocolate (add food colouring to melted white chocolate for a fun twist)
75 g icing sugar
40 g unsalted butter, in chunks
2 tbsp water

Chocolate icing method

Cream together the butter and icing sugar until light and fluffy.

Slowly add the melted chocolate and water to the mixture and stir until the ingredients are combined. Spread between two waffles to make an iced waffle sandwich.