PROGRESS®

Est. 1931

BELGIAN DOUBLE 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.
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.
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.
Take care not to pour water on the heating element.
Warning: Keep the appliance away from flammable materials.

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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.

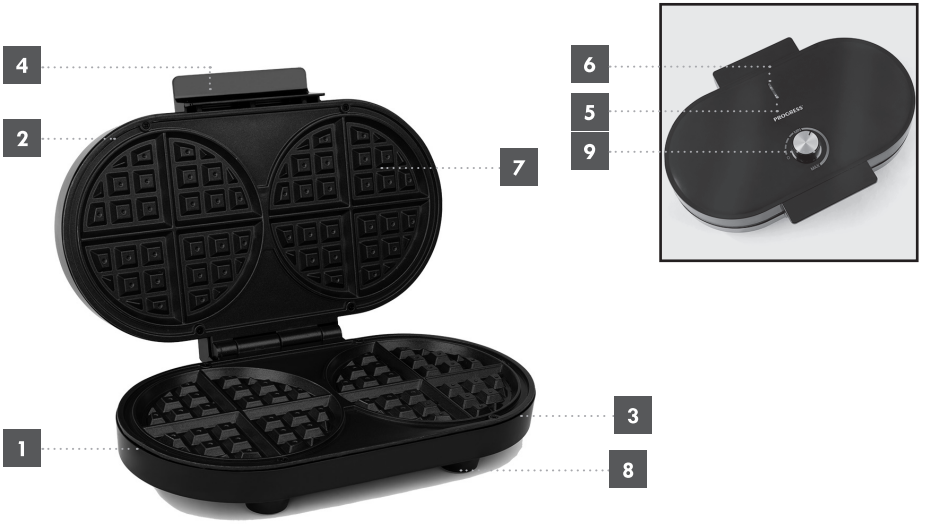
STEP 2: Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel or nonabrasive scourer.

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. Belgian Double Waffle Maker
2. Upper housing
3. Lower housing
4. Cool-touch handle
5. Red power indicator light
6. Green ready indicator light
7. Non-stick coated cooking plates
8. Non-slip feet

Instructions for Use

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

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.

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Using the Belgian Double 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. 4 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. 5–10 minutes or until golden brown. Do not open the waffle maker lid until at least 5 minutes of cooking time has elapsed. 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 $^{2}/_{3}$.

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 overfilling.
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. 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.

Specifications

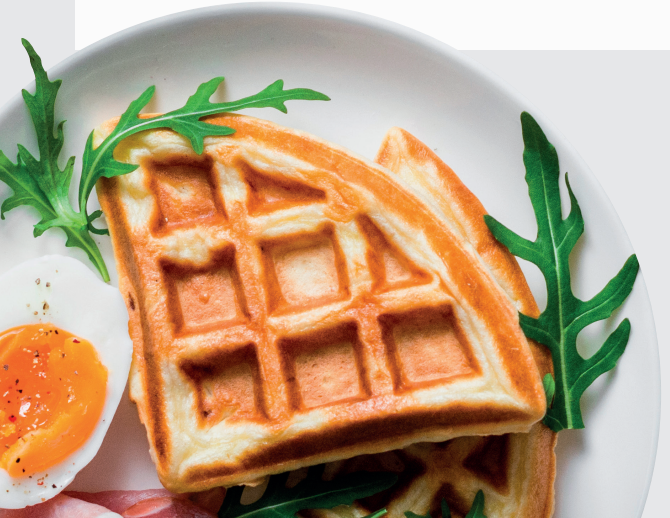
Product code: EK4570P
Input: 220–240 V ~ 50/60 Hz
Output: 1200 W

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FLUFFY WAFFLES AT HOME

Recipe ideas





Basic Waffles

Ingredients

280 g plain flour
2 large eggs (separated)
500 ml milk
125 ml vegetable oil
3 tbsp sugar
1 tbsp baking powder
1 tsp vanilla extract
1 tsp cinnamon
½ tsp salt

Method

Preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray.
Sift the flour and baking powder into a large bowl, then stir in the sugar, salt and cinnamon.
In a separate bowl, beat the egg whites with a hand mixer until stiff peaks have formed, then set aside.
In a third bowl, mix together the egg yolks, vegetable oil, milk and vanilla extract. Add the yolk mixture to the dry ingredients and mix well. Then fold in the egg whites to form a smooth, thick batter.
Carefully pour the batter into the well of the cooking plate, taking care not to overfill it. It is recommended to fill the well by $^{2}/_{3}$. Close the waffle maker and bake for approx. 5 and a half minutes or until golden.
Carefully remove the waffles using a heat-resistant plastic or wooden spatula. Serve immediately with your choice of toppings.

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Chocolate Waffles

Ingredients

190 g plain flour
100 g white sugar
75 g icing sugar
2 eggs
250 ml milk
4 tbsp melted butter
1 tbsp softened butter
3 tbsp baking powder
3 tbsp unsweetened cocoa powder
½ tsp salt
½ tsp vanilla extract

Method

Preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray.
Sift the flour and baking powder into a large bowl, then stir in the sugar, salt and cocoa powder.
In a separate bowl, stir together the softened butter, icing sugar, vanilla extract and milk.
Add the wet ingredients to the dry ingredients and mix well to form a smooth, thick batter.
Carefully pour the batter into the well of the cooking plate, taking care not to overfill it. It is recommended to fill the well by $^{2}/_{3}$. Close the waffle maker and bake for approx. 5 and a half minutes or until golden.
Carefully remove the waffles using a heat-resistant plastic or wooden spatula.
Serve immediately with your choice of toppings.

Topping Ideas

- Melted chocolate and sprinkles
- Melted chocolate and strawberries
- Melted chocolate and marshmallows
- Peanut butter and chocolate chips
- Cinnamon powder
- Icing sugar
- Chocolate sauce and crushed nuts
- Chocolate sauce and fudge pieces
- Chocolate sauce and crushed biscuits
- Banana and caramel sauce
- Fresh yoghurt and berries
- Ice cream and berries

Vegan Waffles

Ingredients

100 g plain flour
100 wholemeal flour
250 ml almond milk
4 tbsp vegan butter
3 tbsp golden caster sugar
2 tbsp baking powder
1 tsp vanilla paste
½ tsp salt

Method

Preheat the waffle maker. Grease the cooking plates with butter or lightly coat with cooking spray.
Sift the plain flour, wholemeal flour and baking powder into a large bowl, then stir in the sugar and salt.
In a separate bowl, stir together the vegan butter, vanilla paste and almond milk. Add the wet ingredients to the dry ingredients and mix well to form a smooth, thick batter.
Carefully pour the batter into the well of the cooking plate, taking care not to overfill it. It is recommended to fill the well by $^{2}/_{3}$. Close the waffle maker and bake for approx. 5 and a half minutes or until golden.
Carefully remove the waffles using a heat-resistant plastic or wooden spatula. Serve immediately with your choice of toppings.

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

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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:

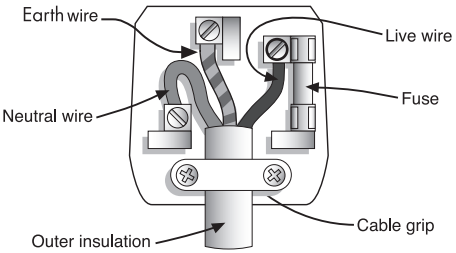
The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (⏚)

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 ⏚.

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

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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