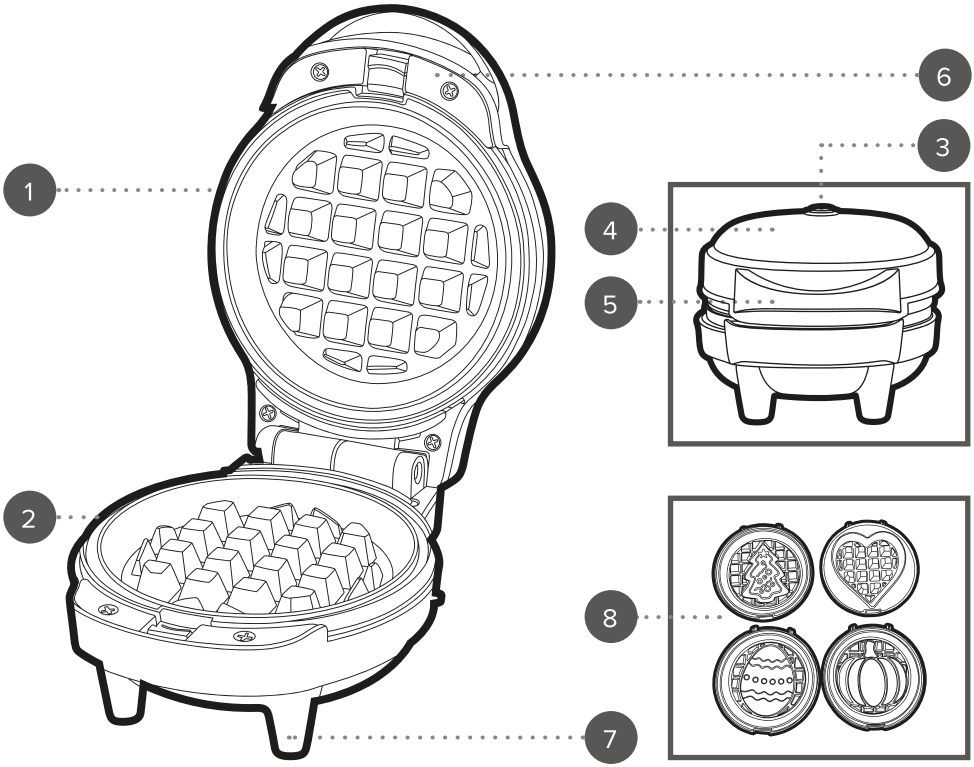
User manual

Waffle maker



1. Upper housing
2. Lower housing
3. Indicator light
4. Waffle maker main unit
5. Cool-touch handle
6. Cooking plate release buttons
7. Non-slip feet
8. Cooking plates (set of 5, qty. 10)

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.
- 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 during use, as this may cause injury.
- Do not use the appliance near or below flammable materials, such as curtains, wall cupboards or shelves.
- 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 allow it to cool fully before any cleaning, user maintenance or when storing it 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.
- 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.

Care and maintenance

STEP 1: Before attempting any cleaning or maintenance, unplug the waffle maker from the mains power supply and check that it has fully cooled.
STEP 2: Wipe the waffle maker main unit 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 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, or its accessories, as this could damage the surface.

NOTE: The waffle maker should be cleaned after each 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.

Installing or changing the cooking plates

STEP 1: Open the waffle maker by lifting the lid.
STEP 2: Select the required cooking plates, checking that both plates match.
STEP 3: Position the lower waffle plate inside the lower housing of the waffle maker and align with the heating element. Press gently until it clicks into position. Repeat for the upper housing.

NOTE: The cooking plates will only fit one way into the waffle maker.

Using the waffle 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 waffle maker at the mains power supply and preheat for approx. 5 minutes. The indicator light will illuminate to indicate that the waffle maker is preheating. The indicator light will switch off once the required temperature has been reached and the waffle maker is ready to use.
STEP 5: Using heat-resistant gloves, carefully open the lid. Add the prepared waffle batter to the lower waffle plate and then carefully close the lid.
STEP 6: Cook for the desired 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 waffles with a heat-resistant plastic or wooden spatula.
STEP 8: Switch off and unplug the waffle 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 waffle maker to cool before installing the other waffle plates. During use, the indicator light will cycle on and off to indicate that the waffle maker is maintaining the temperature. Do not overfill the cooking plates; the ingredients may expand whilst cooking. When baking multiple batches of waffles, close the lid after removing each batch to maintain the heat.



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.

Removing the waffle plates

STEP 1: Allow the waffle maker to cool fully before attempting to remove the cooking plates.
STEP 2: Press the cooking plate release buttons; the waffle plates will pop up slightly, making it easier for them to be lifted off.
STEP 3: Remove each cooking plate by holding it firmly with two hands, then slide and lift out of the waffle maker.



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

Hints and tips

1. Be careful not to over-mix the batter, as this can affect the texture of the waffles.
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 waffle 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 waffle maker, prepare the ingredients and mixtures well in advance.

Storage

Before storing in a cool, dry place, check that the waffle maker is cool, clean and dry. Never wrap the cord tightly around the waffle maker; wrap it loosely to avoid causing damage.

Troubleshooting

Symptom	Possible cause	Solution
The cooking plates will not fit into the waffle 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: EK6220/PT6220
Input: 220–240 V ~ 50–60 Hz
Output: 550 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 cooking plates and preheat the waffle maker.
Carefully pour the batter into the waffle maker; fill each well by ⅔. 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 baking powder
3 tbsp unsweetened cocoa powder
½ 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 ⅔. 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

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

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 ⅔. 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
Selection of sliced fruit (e.g., strawberries, peach, kiwi).
Method
Place the fruit on the waffles to make fruit loaded waffles.

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
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.

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 softened vegan butter
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 waffle maker.
Carefully pour the batter into the waffle maker; fill each well by ⅔. 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
Fudge sauce ingredients
340 g sugar
115 g butter
100 g unsweetened cocoa powder
240 ml double cream, or 120 g double cream and 120 g milk
2 tsp vanilla extract
¼ tsp salt
Method
In a saucepan over a low heat melt the sugar, cocoa powder and cream or milk/cream mixture 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.
Once cooled, serve the waffles with the fudge sauce, whipped cream and marshmallows.

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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