

# Important safety

Please read carefully

**EN** | 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.

Sweet recipe suggestions

Fillings

- |                            |                       |
|----------------------------|-----------------------|
| Vanilla ice cream          | Freshly whipped cream |
| Double chocolate ice cream | Frozen yoghurt        |
| Matcha ice cream           | Strawberry sorbet     |

Toppings

- |                   |                          |
|-------------------|--------------------------|
| Strawberries      | Cookie dough             |
| Raspberries       | Chocolate straws         |
| Blueberries       | Strawberry laces         |
| Banana            | Gummy bears              |
| Mango             | Biscuit                  |
| Pecans            | Chocolate sprinkles      |
| Chopped hazelnuts | Rainbow sprinkles        |
| Coconut           | Yoghurt chips            |
| Almonds           | Granola                  |
| Toffee popcorn    | Chocolate brownie chunks |
| Sweet popcorn     | Mini marshmallows        |
| Salted popcorn    | Icing sugar              |
| Fudge chunks      |                          |

Sauce

- |                           |                  |
|---------------------------|------------------|
| Salted caramel            | Butterscotch     |
| Chocolate hazelnut spread | Honey            |
| Golden syrup              | Raspberry coulis |

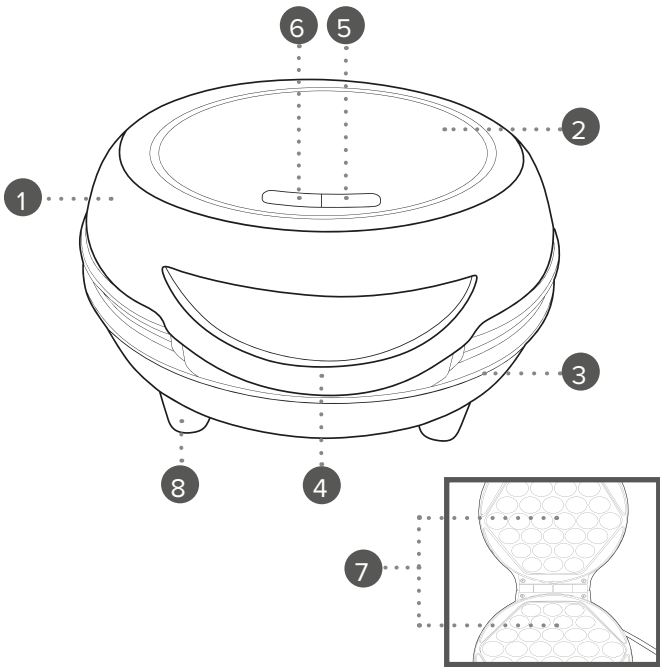
Savoury recipe suggestions

Fillings

- |                                |  |
|--------------------------------|--|
| Avocado and scrambled egg      | Cheese and ham   |
| Smoked BBQ pulled pork         | Full English breakfast (egg, sausage, bacon, beans and hash brown) |
| Smoked salmon and cream cheese |  |

User manual

Waffle maker



- |                           |                             |
|---------------------------|-----------------------------|
| 1. Waffle maker main unit | 5. Green indicator light    |
| 2. Upper housing          | 6. Red indicator light      |
| 3. Lower housing          | 7. Non-stick cooking plates |
| 4. Handle                 | 8. Non-slip feet            |

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.

Dos and don'ts

**DO:**  
Switch off the waffle maker 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 waffle maker from the mains power supply and allow to fully cool.

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

**STEP 3:** 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.

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 bubble 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 bubble 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 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. Both indicator lights will illuminate, signalling that the waffle maker has been switched on and is heating up.

**STEP 3:** Preheat the waffle maker for approx. 2½ minutes. The green indicator light will switch off once the required temperature has been reached and the red indicator light will remain illuminated.


**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. 4–8 minutes or until golden brown; check periodically by carefully opening the lid using heat-resistant gloves. Avoid opening the bubble 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 ⅔. Always preheat the non-stick coated cooking plates before starting to cook. During use the 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 plate 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 make a smooth consistency and avoid any lumps.
4. Avoid opening the waffle maker during cooking, as it will allow heat to escape and prevent bubbles from forming.
5. The best indicator as to when waffles are ready is when steam stops escaping from the bubble waffle maker.
6. 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,

- but it will also make it easier to remove the cooked 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: EK6663                      Output: 750 W  
Input: 220–240 V ~ 50–60 Hz

Recipes

Basic bubble waffle

**Ingredients**

120 g self-raising flour	2 tbsp cornflour
100 g sugar	1 tbsp custard powder
2 eggs	1 tsp vegetable oil
50 ml evaporated milk	2 tsp vanilla extract

**Method**

Place all of the ingredients into a large bowl and mix together until a smooth batter is formed. Spoon the mixture sparingly into the centre of the non-stick coated cooking plate. Close the lid and cook for approx. 4 minutes or until golden brown. Present in a serving cone with ice cream and desired toppings.

Chocolate bubble waffle

**Ingredients**

120 g self-raising flour	2 tbsp cornflour
100 g sugar	1 tbsp cocoa powder
2 eggs	1 tsp vegetable oil
50 ml evaporated milk	

**Method**

Place all of the ingredients into a large bowl and mix together until a smooth batter is formed. Spoon the mixture sparingly into the centre of the non-stick coated cooking plate. Close the lid and cook for approx. 4 minutes or until golden brown. Present in a serving cone with ice cream and desired toppings.