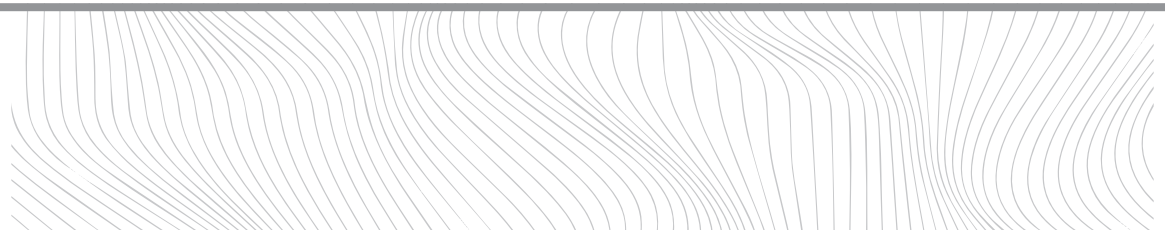
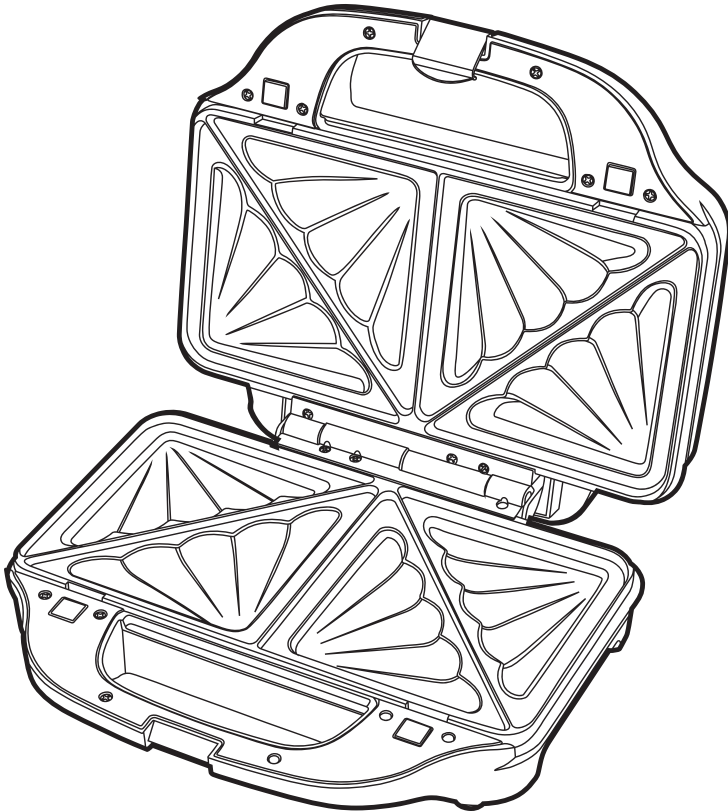
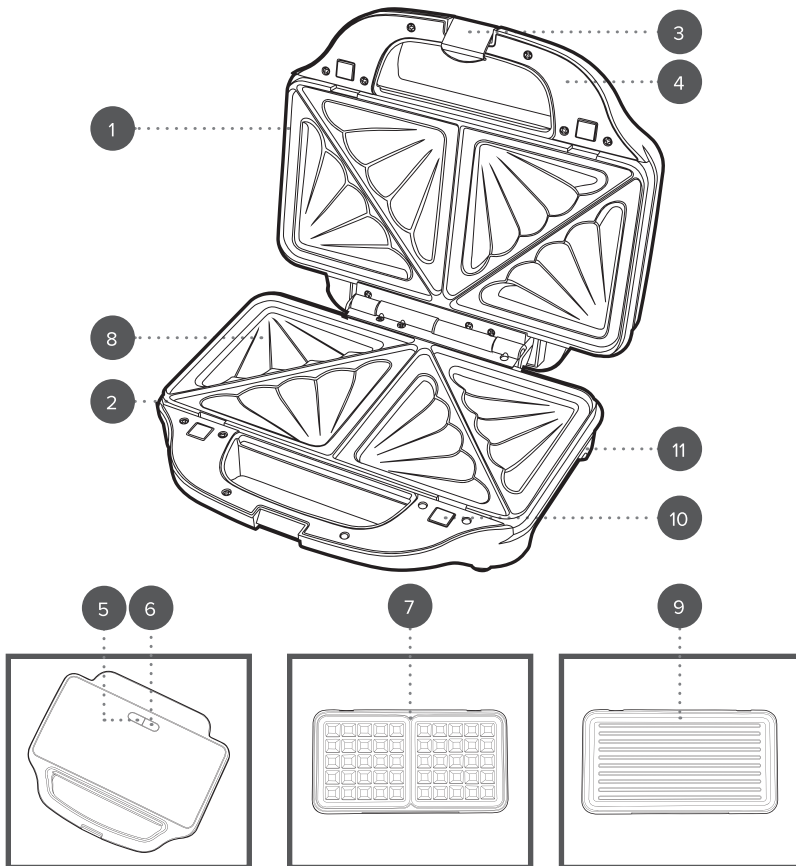


# User manual

Snack maker



## Description of parts



1. Upper housing
2. Lower housing
3. Locking latch
4. Cool-touch handle
5. Red power indicator light
6. Green ready indicator light

7. Waffle non-stick plates
8. Sandwich non-stick plates
9. Griddle non-stick plates
10. Plate release buttons
11. Non-slip feet

Please retain all 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

Before attempting any cleaning or maintenance, switch off and unplug the snack maker from the mains power supply and allow it to fully cool.

**STEP 1:** Wipe the snack 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 plates and 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, 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 non-stick plates

**STEP 1:** Open the snack maker by unclipping the locking latch.

**STEP 2:** Select the required non-stick plates, checking that both plates match.

**STEP 3:** Position the lower cooking plate inside the snack maker and align the bottom non-stick plate with the heating element. Press gently until the locking latches secure it into position. Repeat for the upper non-stick 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 non-stick plates, rubbing it in carefully with a paper towel. This will help to prolong the life of the non-stick coating and stop the snack from sticking.

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

**STEP 3:** Install the required non-stick plates, following the instructions in the section entitled 'Installing or changing the non-stick plates'.

**STEP 4:** Plug in and switch on the snack maker at the mains power supply. The red power indicator light will illuminate to signal that the snack maker has been switched on and is heating up.

**STEP 5:** Preheat the snack maker for approx. 4 minutes; the green ready indicator light will illuminate once the required temperature has been reached.

**STEP 6:** Using heat-resistant gloves, carefully release the locking latch and open the lid.

Add the prepared ingredients into the centre of each lower non-stick plate and then carefully close the lid.

**STEP 7:** Cook for the required time; check periodically by carefully opening the lid. If needed, the snacks can be baked for a little while longer, until they are cooked to preference.

**STEP 8:** Once cooking is complete, use heat-resistant gloves to carefully open the lid and then remove the snacks with a heat-resistant plastic or wooden spatula.

**STEP 9:** Switch off and unplug the snack maker from the mains power supply.

**STEP 10:** Leave the lid open and allow to cool.



**NOTE:** Always preheat the non-stick plates before starting to cook. During use the green ready indicator will cycle on and off to signal that the snack maker is maintaining the temperature. Do not overfill the non-stick plates; the ingredients may expand whilst cooking. When baking multiple batches of snacks, close the lid after removing each batch to maintain the heat.



**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 non-stick plates

**STEP 1:** Allow the snack maker to completely cool before attempting to remove the non-stick plates.

**STEP 2:** Simultaneously press both of the plate release buttons on the front of the snack maker; the non-stick plates will pop up slightly, making it easier for them to be lifted off.

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



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

### Hints and tips

1. Always add the ingredients to the centre of each non-stick cooking plate; this will help to avoid spillage.
2. If using a batter, slowly pour it into the non-stick plate and wait for the batter to distribute evenly to avoid the risk of overfilling.
3. Sieving dry ingredients, such as flour, will help to guarantee a smooth consistency and avoid any lumps.
4. Avoid opening the snack maker during cooking, as it will allow heat to escape.
5. When steam stops escaping from the snack maker, the waffles should be ready.
6. Always use butter or cooking oil to precondition the non-stick plates. This will help to protect the non-stick coating and make it easier to remove the finished snacks.
7. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
8. 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.

### Specifications

Product code: EK6341/EK2143  
Input: 220–240 V ~ 50/60 Hz  
Output: 900 W

# RECIPES



## Classic waffles

### Ingredients

2 large eggs, separated  
280 g plain flour  
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

Install the waffle non-stick plates and preheat the snack maker.

Grease the non-stick 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 until stiff peaks are formed, then set aside.

In a third bowl, mix the egg yolks, vegetable oil, milk and vanilla extract.

Add the yolk mixture to the dry ingredients and mix well. Fold in the egg whites to form a smooth, thick batter.

Carefully pour the batter into the snack maker; fill each well by  $\frac{2}{3}$ . Close the snack maker and cook for approx. 5–6 minutes or until golden.

Carefully remove the waffles using a heat-resistant plastic or wooden spatula.

Serve immediately with desired toppings.

## Hash brown waffles

### Ingredients

2 large Russet potatoes, peeled and shredded  
100 g grated cheese  
2 tbsp chives, snipped  
½ tsp salt  
¼ tsp pepper

### Method

Install the waffle non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Using paper towels, firmly squeeze the potatoes to remove excess liquid.

In a large bowl, combine the potatoes, cheese, chives, salt and pepper.

Add a layer of potato mix (approx. 1.5 cm thick)

into each of the waffle non-stick plates.  
Carefully close the lid and cook for approx. 15 minutes, until crispy and brown.  
Serve with immediately with toppings as desired.

## **Quesadilla waffles**

### **Ingredients**

4 medium tortillas  
1 green poblano pepper, thinly sliced  
1 jalapeño, seeded and diced  
150 g grated cheese  
1 tbsp olive oil  
2 tsp taco seasoning mix

### **Method**

Install the waffle non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Heat the olive oil in a frying pan. Add the poblano pepper and jalapeño and fry for approx. 2 minutes, until softened.

Place a tortilla into each non-stick plate; cut to size if necessary.

Add a small amount of the grated cheese, pepper mix and a sprinkle of the taco seasoning mix to the tortilla. Finish with a more grated cheese on top, followed by the second tortilla wrap.

Carefully close the lid and cook for approx. 15 minutes, until the cheese is bubbly and melted and the tortilla has lightly browned.

Serve with sides as desired.

## **Bangers and mash waffles**

### **Ingredients**

600 g mashed potatoes  
125 g grated cheese  
65 g plain flour  
60 ml buttermilk  
2 large eggs  
4 tbsp unsalted butter, melted  
3 tbsp chopped chives  
½ tsp salt  
½ tsp pepper  
½ tsp baking powder  
¼ tsp baking soda  
¼ tsp garlic powder

### **Method**

Install the waffle non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly

coat with cooking spray.

In a large bowl, mix together the butter, buttermilk and eggs.

Add the mashed potatoes and chives, mixing gently to combine.

Using a separate bowl, whisk together the plain flour, baking powder, baking soda, salt, pepper and garlic powder.

Add the dry ingredients to the wet ingredients and combine.

Carefully pour the batter into the snack maker; fill each well  $\frac{3}{4}$ . Close the snack maker and cook for approx. 5 minutes or until golden.

Serve with cooked sausages.

## **Sandwich recipes Cheese, tomato and chorizo**

### **Ingredients**

2 slices white bread  
50 g cheddar, sliced  
50 g chorizo

### **Method**

Install the sandwich non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Evenly spread the cheddar and chorizo onto one slice of the granary bread.

Add the second slice of white bread on top to complete the sandwich.

Place the sandwich onto the lower non-stick plate. Close the lid and cook the sandwich for approx. 3–4 minutes, until crispy.

## **Pesto, mozzarella and sundried tomato**

### **Ingredients**

4 sundried tomatoes, sliced  
2 slices white bread, thickly sliced  
50 g mozzarella, sliced  
1 tbsp green pesto

### **Method**

Install the sandwich non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Evenly spread the green pesto onto one slice of the white bread and then arrange the sundried tomatoes and mozzarella on top.

Add the second slice of white bread on top to complete the sandwich.



Place the sandwich onto the lower sandwich non-stick plate.

Close the lid and cook the sandwich for approx. 3–4 minutes, until crispy.

### **Strawberry, banana and hazelnut chocolate**

#### **Ingredients**

4 strawberries, sliced  
2 slices wholemeal bread  
½ banana, sliced  
1 tbsp hazelnut chocolate spread

#### **Method**

Install the sandwich non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Evenly spread the hazelnut chocolate spread onto one slice of the wholemeal bread and then arrange the strawberries and banana on top.

Add the second slice of wholemeal bread on top to complete the sandwich.

Place the sandwich onto the lower sandwich non-stick plate.

Close the lid and cook the sandwich for approx. 3–4 minutes, until crispy.

### **Griddle recipes**

#### **Turkey pesto panini**

#### **Ingredients**

3 slices of cooked turkey  
2 slices of mozzarella  
1 panini loaf  
1 tomato, sliced  
½ avocado, sliced  
2 tsp pesto

#### **Method**

Install the griddle non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Evenly spread the pesto onto one half of the panini loaf and then arrange the mozzarella, turkey, tomato and avocado on top.

Add the second half of the panini loaf on top to complete the sandwich.

Place the sandwich onto the lower griddle non-stick plate.

Close the lid and cook the sandwich for approx. 3–4 minutes, until crispy.

### **Roast chicken and spinach panini**

#### **Ingredients**

2 slices mozzarella  
1 panini loaf  
½ tomato, sliced  
½ onion, sliced  
3–4 thick slices roast chicken  
2 tsp green pesto  
Small handful baby spinach leaves

#### **Method**

Install the griddle non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Evenly spread the pesto onto one half of the panini loaf and then arrange the mozzarella, chicken, tomato, onion and spinach on top.

Add the second half of the panini loaf on top to complete the sandwich.

Place the sandwich onto the lower griddle non-stick plate.

Close the lid and cook the sandwich for approx. 3–4 minutes, until crispy.

### **Steak and cheese panini**

#### **Ingredients**

1 panini loaf  
75 g sirloin steak, cooked and sliced  
50 g grated cheese  
20 g red pepper, roasted and sliced  
15 g onions, caramelised  
2 tbsp horseradish

#### **Method**

Install the griddle non-stick plates and then preheat the snack maker.

Grease the non-stick plates with butter or lightly coat with cooking spray.

Evenly spread the horseradish onto one half of the panini loaf and then arrange the steak, cheese, caramelised onions and red pepper on top.

Add the second half of the panini loaf on top to complete the sandwich.

Place the sandwich onto the lower griddle non-stick plate.

Close the lid and cook the sandwich for approx. 3–4 minutes, until crispy.





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