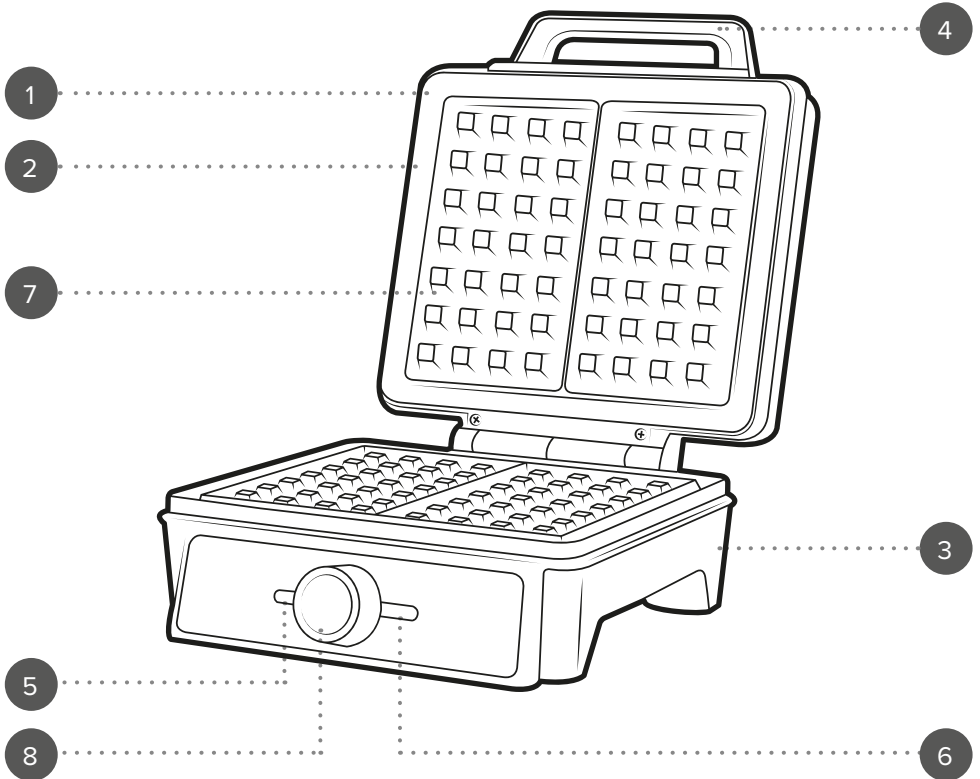


User manual

Waffle maker

Description of parts



- | | |
|---------------------------|------------------------------------|
| 1. Waffle maker main unit | 5. Red power indicator light |
| 2. Upper housing | 6. Green ready indicator light |
| 3. Lower housing | 7. Non-stick coated cooking plates |
| 4. Cool-touch handle | 8. Temperature control dial |

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.
- 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 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 unplug the appliance after use and ensure it has cooled fully before performing 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.
- 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.

Care and maintenance

STEP 1: Before attempting any cleaning or maintenance, unplug the waffle maker from the mains power supply and allow to cool fully.

STEP 2: Wipe the waffle maker housing 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, as this could damage the surface.



NOTE: The waffle maker should be cleaned after each use.

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.



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, use the temperature dial to select the desired temperature. The red power and green ready 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. 2 minutes. The green ready indicator light will switch off 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; 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 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 and prevent bubbles from forming.
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 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: EK5848

Input: 220–240 V ~ 50–60 Hz

Output: 1600 W

RECIPES



Plain waffles

Ingredients

250 g plain flour
360 ml whole milk
2 large eggs
6 tbsp melted butter
2 tbsp white sugar
4 tsp baking powder
1 tsp vanilla extract
½ tsp salt

Method

In a large bowl, mix together the plain flour, white sugar, baking powder and salt.

Using a separate bowl, beat the eggs until fluffy. Add the melted butter, vanilla extract and whole milk.

Transfer the dry ingredients into the mixing bowl of wet ingredients and combine.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. ¾ full.

Carefully close the lid and cook for approx. 5 minutes, until golden brown.

Savoury waffles

Hash brown waffles

Ingredients

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

Method

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Using 2–3 layers of paper towel, firmly squeeze all excess liquid from the potatoes.

In a large bowl, mix together the potatoes, cheese, chive, salt and pepper. Add an approx. 1.5 cm layer of the potato mix into each of the non-stick coated cooking plates.

Carefully close the lid and cook for approx. 15 minutes, until crispy and brown.



Tip: Serve with poached eggs and cooked sausages.

Quesadilla waffles

Ingredients

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

Method

Preheat the waffle maker.

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 coated cooking plate. Cut to size if necessary.

Add a small amount of grated cheese, the pepper mix and a sprinkle of the taco seasoning mix to the tortilla. Finish with a good handful of 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 has melted and the tortilla has lightly browned.



Tip: Serve with sour cream, salsa and guacamole.

Bangers and mash waffles

Ingredients

600 g mashed potatoes
125 g grated cheese
65 g plain flour
2 large eggs
2 cooked sausages
60 ml buttermilk
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

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. Transfer the dry ingredients into the mixing bowl of wet ingredients and combine. Lightly grease the non-stick coated cooking plates. Preheat the waffle maker. Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. ¾ full. Carefully close the lid and cook for approx. 5 minutes, until golden brown.



Tip: Serve with cooked sausages.

Cheese and mushroom waffle omelettes

Ingredients

75 g mushrooms, finely chopped
22 g grated Parmesan cheese
1 large egg
1 tbsp olive oil
½ tsp garlic powder
¼ tsp dried thyme

Method

Lightly grease the non-stick coated cooking plates. Preheat the waffle maker. In a large bowl, whisk together all of the ingredients until fully combined. Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. ¾ full. Carefully close the lid and cook for approx. 5 minutes, until the egg is fully cooked.



Tip: Sprinkle grated cheese on top to serve.

Sweet potato waffles

Ingredients

150 g sweet potato, peeled and grated
2 onions, finely diced
2 large eggs
1 ripe avocado, chopped
1 lime, freshly squeezed
2 tbsp coconut flour (or plain flour)
Pinch of salt and pepper

Method

In a large bowl, mix together the sweet potato, one of the eggs, the coconut flour and ½ tsp of salt. Lightly grease the non-stick coated cooking plates. Preheat the waffle maker. Spoon half of the waffle batter into the centre of each non-stick coated cooking plate. Carefully close the lid and cook for approx. 15 minutes, until fully cooked. Whilst the waffles are cooking, poach the other egg and mash together the avocado, onions and lime juice.



Tip: Serve with the mashed avocado and a poached egg on top.

Sweet waffles

Plain waffles with crispy bacon and maple syrup

Ingredients

250 g plain flour
360 ml whole milk
2 large eggs
6 tbsp melted butter
2 tbsp white sugar
4 tsp baking powder
1 tsp vanilla extract
½ tsp salt
Crispy bacon (cooked), to serve
Maple syrup, to serve

Method

In a large bowl, mix together the plain flour, white sugar, baking powder and salt. Using a separate bowl, beat the eggs until fluffy. Add the melted butter, vanilla extract and whole milk. Transfer the dry ingredients into the mixing bowl of wet ingredients and combine. Lightly grease the non-stick coated cooking plates. Preheat the waffle maker. Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. ¾ full. Carefully close the lid and cook for approx. 5 minutes, until golden brown. Top with the rashers of crispy bacon and drizzle of maple syrup.



Tip: Swap crispy bacon and maple syrup for another delicious topping.

Chocolate waffles

Ingredients

220 g plain flour
50 g cocoa powder
45 g chocolate chips
3 large eggs
420 ml whole milk
6 tbsp melted butter
2 tbsp white sugar
4 tsp baking powder
1 tsp vanilla extract
½ tsp salt

Method

In a large bowl, mix together the plain flour, white sugar, baking powder, salt, cocoa powder and chocolate chips. Using a separate mixing bowl, beat the eggs until fluffy. Add the melted butter, vanilla extract and whole milk. Transfer the dry ingredients into the mixing bowl of wet ingredients and combine. Lightly grease the non-stick coated cooking plates. Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. $\frac{3}{4}$ full.
Carefully close the lid and cook for approx. 5 minutes, until golden brown.



Tip: Serve with chocolate sauce and vanilla ice cream.

Strawberry waffles

Ingredients

375 g plain flour
230 g puréed strawberries
480 ml whole milk
4 beaten egg whites
4 beaten egg yolks
4 tbsp olive oil
3 tbsp white sugar
2 tsp baking powder
1 tsp salt

Method

In a large bowl, mix together the plain flour, beaten egg whites, white sugar, baking powder and salt.

Stir in the beaten egg yolks.

Add the milk and butter, stirring until the waffle batter becomes lumpy. Mix in the puréed strawberries.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. $\frac{3}{4}$ full.

Carefully close the lid and cook for approx. 5 minutes, until golden brown.



Tip: Serve with fresh strawberries and double cream.

Cookie dough waffles

Ingredients

225 g self-raising flour
200 g chocolate chips
125 g butter, softened
125 g caster sugar
100 g light brown sugar
1 large egg
2 tbsp water
1 tbsp Greek yoghurt
1 tsp vanilla extract
 $\frac{1}{2}$ tsp salt

Method

In a large bowl, cream together the butter, caster sugar and light brown sugar.

Stir in the egg, vanilla extract, water and Greek yoghurt to make the cookie dough.

Mix in the self-raising flour, salt and chocolate chips.

Roll the cookie dough into a thick, long sausage shape and slice.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Place the cookie dough onto the non-stick coated cooking plates.

Carefully close the lid and cook for approx. 5 minutes, until golden brown and cooked through.



Tip: Serve warm with ice cream.

Peanut butter waffles

Ingredients

125 g plain flour
125 g crunchy peanut butter
55 g brown sugar
2 large eggs
250 ml whole milk
2 tbsp peanut or vegetable oil
1 tbsp baking powder

Method

In a large bowl, mix together the plain flour and baking powder.

Using a separate mixing bowl, combine the eggs, peanut butter, brown sugar, oil and milk. Transfer into the flour mixture and stir to combine.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. $\frac{3}{4}$ full.

Carefully close the lid and cook for approx. 5 minutes, until golden brown.



Tip: Serve warm with maple syrup.

Lemon and poppy seed waffles

Ingredients

200 g melted butter
125 g plain flour
1 large egg
Zest of 1 lemon, grated
Juice of 1 lemon
180 ml buttermilk
2 tbsp poppy seeds
2 tbsp sugar
1 tsp baking powder
 $\frac{1}{4}$ tsp baking soda
 $\frac{1}{4}$ tsp salt

Method

In a large bowl, mix together the plain flour, poppy seeds, sugar, baking powder, baking soda and salt.

Using a separate mixing bowl, whisk together the buttermilk, butter, eggs, lemon zest and lemon juice.

Transfer the dry ingredients into the mixing bowl of wet ingredients and combine.

Lightly grease the non-stick coated cooking plates.

Preheat the waffle maker.

Pour the waffle batter into the centre of each non-stick coated cooking plate, until they are approx. $\frac{3}{4}$ full.

Carefully close the lid and cook for approx. 5 minutes, until golden brown.



Tip: Serve with maple syrup and a sprinkle of icing sugar.

Go to [salter.com/pages/instruction-manuals.html](https://www.salter.com/pages/instruction-manuals.html) and search **EK5848** to access the instruction manual, plus more recipes for your product.

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