

COOKS
professional



Digital Double Waffle Maker Instruction Manual

Product Code: K814

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting www.cooksprofessional.co.uk/extended-warranty or scan the QR code.



COOKS

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INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

Specifications:

Rating:	220-240V~ 50Hz
Power:	1500W

IMPORTANT SAFEGUARDS

Please read these instructions carefully before using the appliance and retain them for future reference.

1. Always keep the appliance out of the reach of children. Do not leave it unattended when in use.
2. Read all instructions before first use.
3. Always unplug the appliance from the mains socket when not in use and before cleaning.
4. Do not use an external timer or remote control system to operate the appliance.
5. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid hazards.
6. Keep the power cord and plug away from water and moisture.
7. Do not use the appliance outdoors.
8. Place the appliance on a flat, stable, heat-resistant, and splash-proof surface.
9. Ensure your hands are dry when operating the appliance or touching the power cord or plug.
10. This appliance can be used by children aged 8 years and above, and persons with reduced physical, sensory, or mental capabilities or lack of experience, only under supervision or instruction regarding safe use. Children should not play with the appliance. Cleaning and maintenance should not be carried out by children unless supervised and over 8 years old.
11. Keep the appliance and power cord away from children under 8 years.
12. CAUTION: The appliance becomes hot during use. Use only the handles and gripping surfaces provided. Allow sufficient time for the appliance to cool before touching any non-handled surfaces. Use oven gloves or similar protection.
13. When the symbol appears: "Caution: Hot surface".

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

- This appliance is rated at 1500 watts. It should be the only appliance on the circuit.
- A short power supply cord is provided to reduce the risk of entanglement or tripping. If an extension cord is used, ensure it is properly rated and positioned to avoid hazards.

KNOW YOUR DIGITAL DISPLAY WAFFLE MAKER

Before using for the first time:

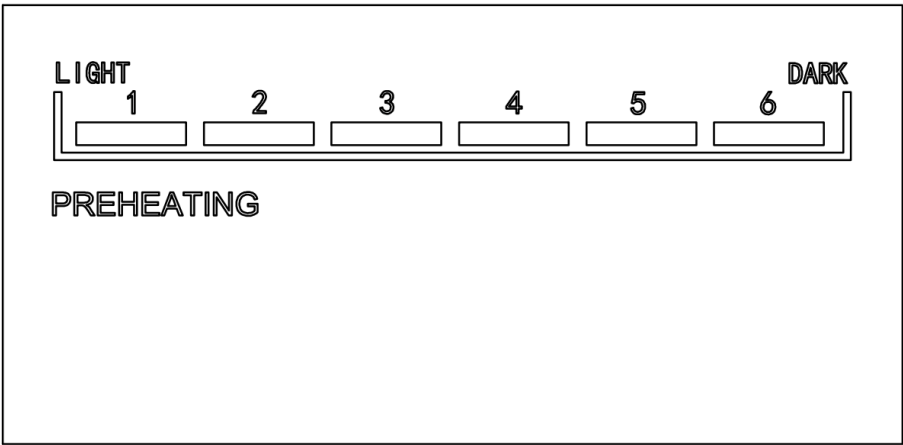
1. Carefully unpack the appliance and remove all packaging.
2. Place it on a flat, heatproof surface near a mains socket.
3. Open the appliance and wipe the cooking plates with a damp cloth.
4. Wipe the housing with a soft damp cloth. Never immerse the appliance or plug in water.
5. Close the appliance and plug it in to preheat for 3–5 minutes.
6. You may notice light smoke or odour on first use—this is normal.
7. Lightly season the plates with vegetable oil and wipe off any excess with a paper towel. Further seasoning is not necessary.



USING YOUR DIGITAL DISPLAY WAFFLE MAKER

For best results, place the appliance on a heatproof surface or tray to catch any overflow.

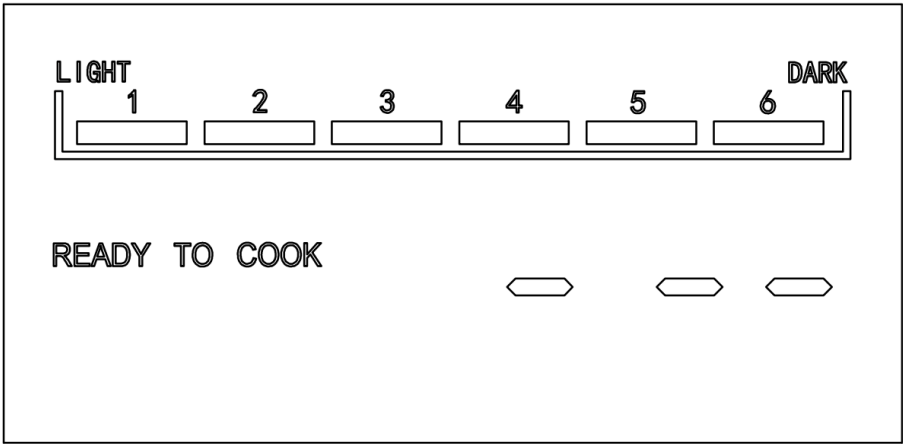
- 1. Plug in and turn the time adjustment knob. The LCD will display PREHEATING.



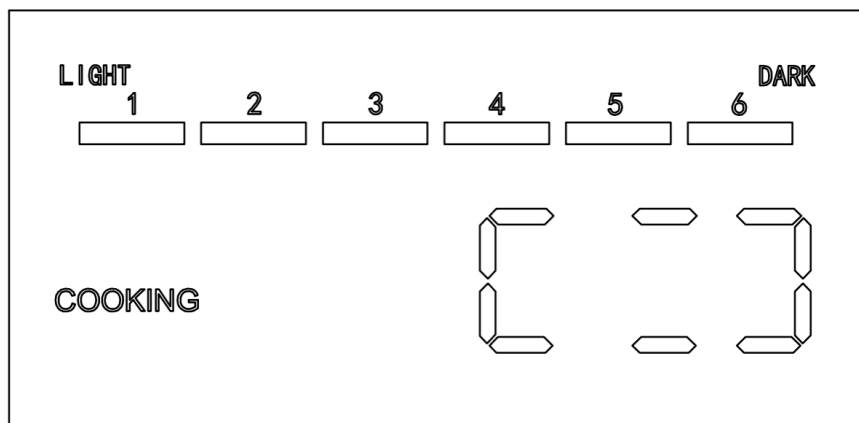
- 2. Select your desired cooking time (see table below):

Level	Time
1	2 minutes
2	2 minutes 30 seconds
3	3 minutes 30 seconds
4	4 minutes
5	4 minutes 30 seconds
6	5 minutes

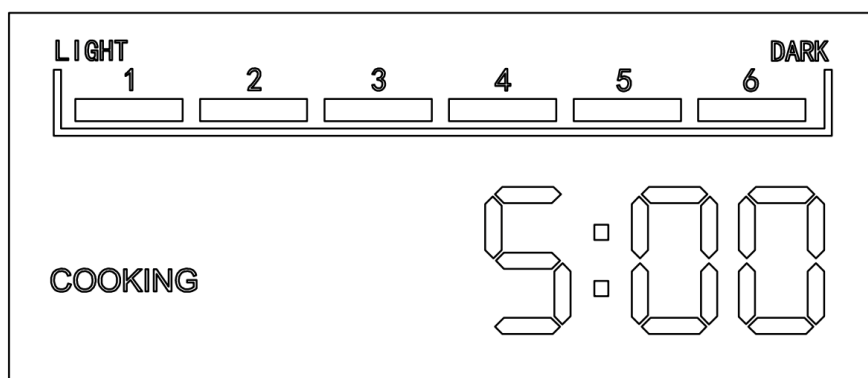
- 3. The appliance will preheat for 3–8 minutes.
- 4. Once preheated, the LCD will display READY TO COOK.



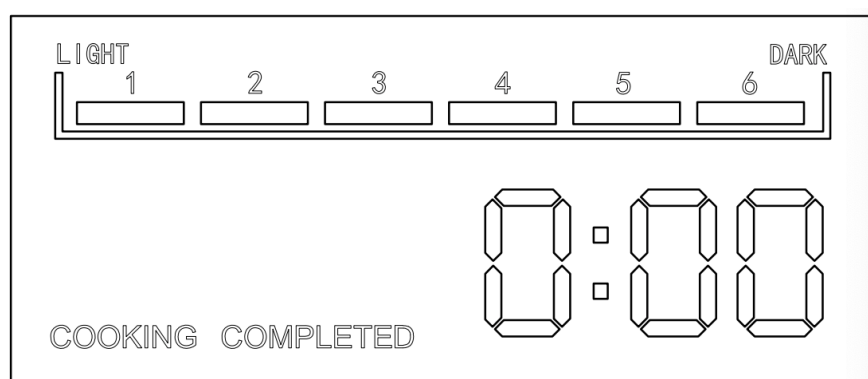
5. Spray both waffle plates lightly with cooking oil.



6. Pour waffle batter onto the cooking plate and close the lid. The LCD will show COOKING.



7. After 20 seconds, the countdown will begin.
8. When cooking is complete, the LCD will display COOKING COMPLETE and a buzzer will sound 12 times.



EASY WAFFLES WITH THE COOKS PROFESSIONAL WAFFLE MAKER

For light and crispy waffles, use this simple recipe:

Ingredients:

- 150g self-raising flour (or works equally well with Gluten Free self-raising flour)
- 1 tsp baking powder
- 1 tsp sugar
- 1 large free-range egg
- 240ml semi-skimmed milk
- A few drops of vanilla extract (optional, for sweet waffles)

Method:

1. In a mixing bowl, combine the flour, baking powder, and sugar.
2. Crack in the egg and whisk until the mixture starts to come together.
3. Slowly pour in the milk while whisking, creating a smooth, lump-free batter.
4. If you're preparing sweet waffles, add a splash of vanilla extract for extra flavour.
5. Preheat your Cooks Professional Waffle Maker. Once it's ready, pour in the batter and close the lid. Note: be careful not to overfill with batter, as the batter will expand during cooking.
6. Set cook time to suit how crispy you want your waffles. Waffles should be golden brown and cooked through.
7. Serve hot with your choice of toppings—see below for some tasty ideas!

Topping Ideas to Try:

1. Smashed avocado, cherry tomatoes, red chilli flakes & a squeeze of lime
2. Fried egg, crispy bacon, a drizzle of maple syrup or brown sauce
3. Cream cheese, smoked salmon, chopped chives & lemon zest
4. Greek yoghurt, melted dark chocolate, pomegranate seeds & crushed pistachios
5. Coconut yoghurt, mandarin segments & grated dark chocolate
6. Blueberries, lemon zest & a drizzle of honey
7. Nut butter, sliced banana & a sprinkle of cinnamon
8. Caramelised apples, raisins & a dusting of icing sugar
9. Strawberries, whipped cream & crushed meringue for an Eton mess twist
10. Hummus, roasted red peppers & crumbled feta for a savoury spin
11. Vanilla ice cream, chocolate chips & crushed cookies for a dessert waffle
12. Ricotta cheese, fresh figs & a drizzle of honey for something elegant



IMPORTANT NOTES:

- When the timer shows 0:00, the buzzer sounds and "Cooking Complete" flashes for 8 seconds.
- If still powered, the appliance will return to preheating and repeat the cycle.
- Do not add batter during PREHEATING, as the timer will not start.
- If no batter is added within 90 seconds of being ready, the timer display turns off but the READY TO COOK message remains.
- If the knob is turned off and back on within 10 seconds, it resumes COOKING. After 10 seconds, it returns to PREHEATING.

Error Code Guide:

- **E1** – NTC sensor not working
- **E2** – NTC short circuit
- **E3** – After 2 minutes of operation, plate temperature is still below 20°C
- **E4** – Preheating exceeds 6 minutes during initial cycle

After cooking, unplug the appliance and carefully remove waffles using a wooden or silicone spatula. Do not use metal utensils.

CARE AND CLEANING

1. Always unplug and allow the appliance to cool before cleaning.
2. Wipe the cooking plates with a soapy cloth or sponge. Rinse with a damp cloth.
3. For tough residue, use a nylon brush. Do not use metal scouring pads or abrasive cleaners.
4. Wipe the exterior with a clean, damp cloth.

Do not immerse the appliance, cord or plug in water.

RECYCLING INFORMATION



This symbol indicates that this product should not be disposed of with household waste. To protect the environment, please take it to a designated recycling facility for electrical and electronic equipment.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

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If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: **care@cooksprofessional.co.uk**

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

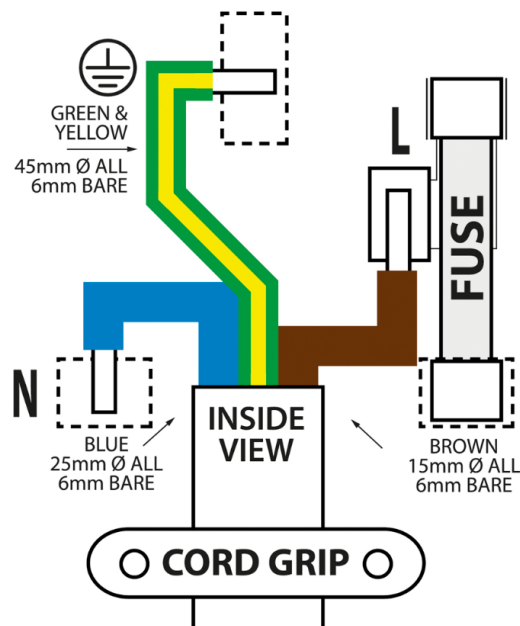
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



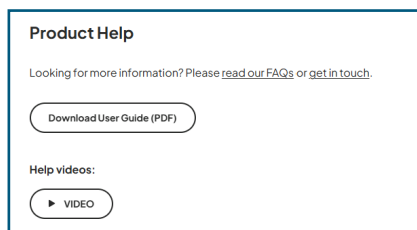
Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

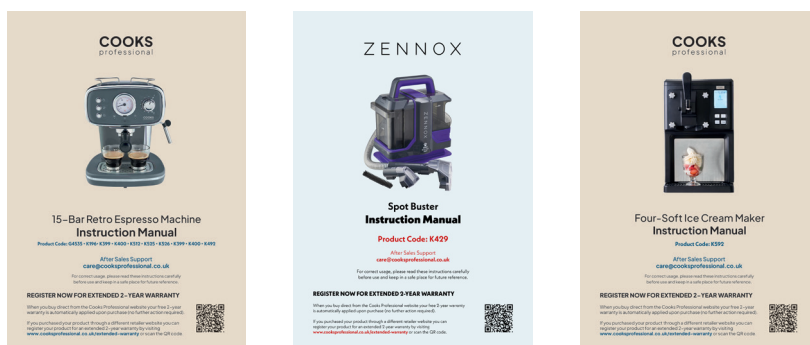
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

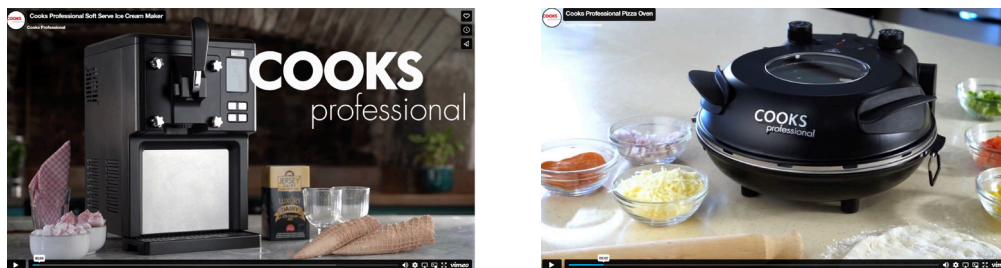


Features:

Latest Product Manuals: Access up-to-date manuals for all our products.



How to Use Videos: Step-by-step guides to help you get started.



Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

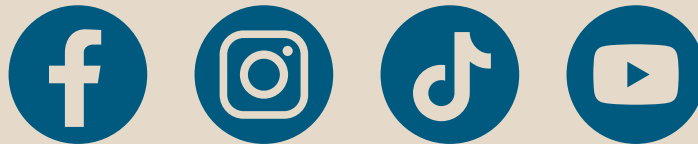
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

Scan here



cooksprofessional.co.uk

Share your purchase with us on social media and tag
@Cooksprofessional to be featured!



#cooksprofessional

We'd like to know what you think!

We'd be very grateful if you can spare a few minutes to leave us a review.
Please review on the retailer website where you placed your order.

Need help?

Our friendly customer care team work Monday to Friday.
Message us at:

care@cooksprofessional.co.uk



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