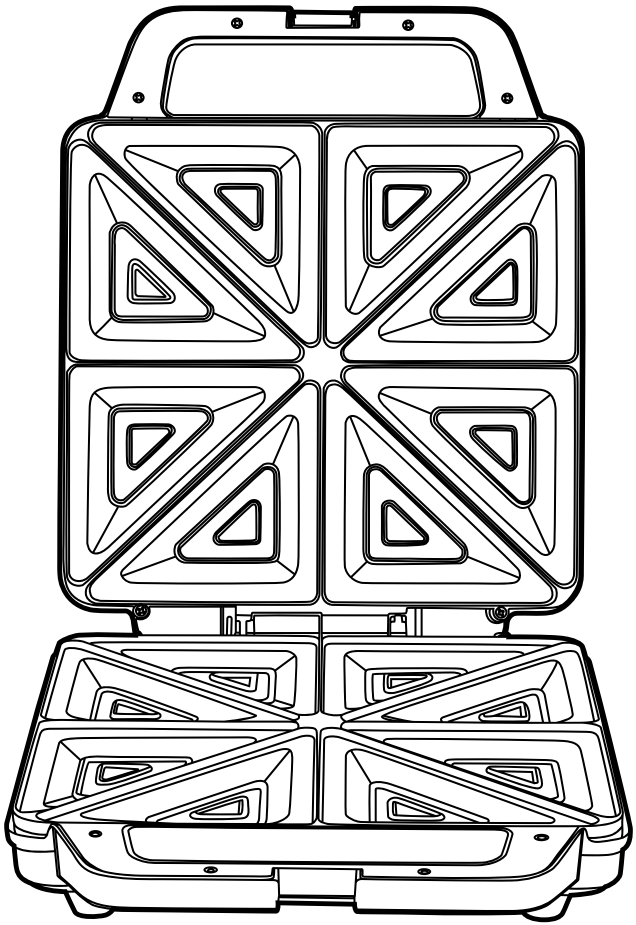
User manual

Sandwich maker



To register for your extended guarantee, scan the QR code or visit **guarantee.upplc.com/progress** and register your product within 30 days of purchase. For any further queries, visit **www.progresscookshop.com**.

PROGRESS®

Est. 1931

Important safety

Please read carefully

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.

EN | Disposal of Waste Batteries and Electrical and Electronic Equipment



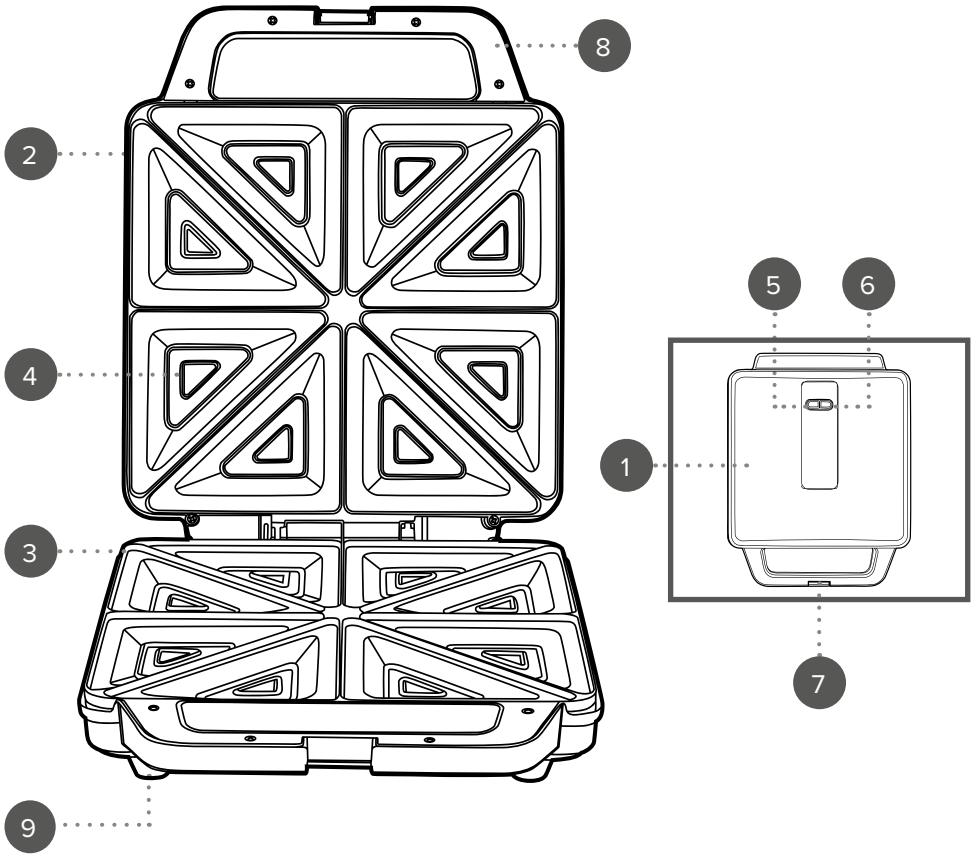
This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

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.

CD260324/MD000000/V1

Description of parts



1. Sandwich maker main unit
2. Upper housing
3. Lower housing
4. Non-stick coated cooking plates
5. Red power indicator light
6. Green ready indicator light
7. Locking latch
8. Handle
9. Non-slip feet

Please retain instructions for future reference.

Care and maintenance

STEP 1: Before attempting any cleaning or maintenance, switch off and unplug the sandwich maker from the mains power supply and allow it to fully cool.
STEP 2: Wipe the sandwich 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 or nonabrasive scourer.
Never use harsh or abrasive cleaning detergents or scourers to clean the sandwich maker or its accessories, as this could damage the surface.



NOTE: The sandwich maker should be cleaned after every use.

Instructions for use
Before first use

Before connecting to the mains power supply, clean the sandwich maker following the instructions in the section entitled '**Care and maintenance**'.



NOTE: When using the sandwich 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 sandwich maker.

Using the sandwich maker

STEP 1: Prepare the sandwiches that are to be grilled, taking care not to overfill the bread, as this could cause the ingredients to overflow.
STEP 2: Plug in and switch on the sandwich maker at the mains power supply. Both the red power indicator light and the green ready indicator light will illuminate, indicating that the appliance has been switched on and is heating up.
STEP 3: Preheat the sandwich maker for approx. 3 minutes. The green ready indicator light will switch off once the required temperatre has been reached.
STEP 4: Place the prepared sandwiches onto the lower non-stick coated cooking plate and then carefully close the lid.
STEP 5: Cooking times will differ, depending on the type of sandwich used.
STEP 6: Once cooking is complete, carefully open the lid and remove the food with a heat-resistant plastic or wooden spatula.
STEP 7: Switch off and unplug the sandwich maker from the mains power supply. Leave the lid open and allow to cool.



NOTE: Always preheat the non-stick coated cooking plates before starting to cook. 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. During

use the green ready indicator will cycle on and off to indicate that the sandwich maker is maintaining the temperature.



CAUTION: The non-stick coated cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.



WARNING: Exercise caution during cooking; the sandwich maker will emit steam.

Storage

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

Specifications

Product code: EK6539
Input: 220–240 V ~ 50/60 Hz
Output: 1600 W



Cheese and chorizo

Ingredients

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

Method

Evenly spread the cheddar and chorizo onto one slice of the granary bread.
Add the second slice of granary bread on top, to complete the sandwich.
Place the sandwich onto the lower non-stick coated cooking plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Chicken and mustard mayonnaise

Ingredients

2 slices granary bread
50 g cooked chicken breast, thinly sliced
1 tbsp mayonnaise
1 tbsp French mustard
Handful of rocket

Method

Combine the mustard and mayonnaise in a bowl. Add the chicken and mix well.
Evenly spread the mixture onto one slice of the granary bread and then sprinkle on the rocket.
Add the second slice of granary bread on top, to complete the sandwich.
Place the sandwich onto the lower non-stick coated cooking plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Camembert and cranberry

Ingredients

2 slices wholemeal bread
50 g Camembert, sliced
1 tbsp cranberry sauce
Small handful of rocket

Method
Combine the Camembert and cranberry sauce in a bowl. Mix well.
Evenly spread the mixture onto one slice of the wholemeal bread and then sprinkle on the rocket.
Add the second slice of wholemeal bread on top, to complete the sandwich.
Place the sandwich onto the lower non-stick coated cooking plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Tuna and cheese melt

Ingredients
2 slices granary bread
50 g tinned tuna steak, drained
25 g mature cheddar, grated
½ red onion, finely diced
1 tbsp mayonnaise
Method
Combine the tuna steak, cheddar, red onion and mayonnaise in a bowl. Mix well.
Evenly spread the mixture onto one slice of the granary bread.
Add the second slice of granary bread on top, to complete the sandwich.
Place the sandwich onto the lower non-stick coated cooking plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Pesto, mozzarella and sundried tomato

Ingredients
2 thick slices white bread
4 sundried tomatoes, sliced
50 g mozzarella, sliced
1 tbsp green pesto
Method
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 non-stick coated cooking plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Avocado, tomato and feta

Ingredients
2 slices granary bread
30 g feta, crumbled
½ tomato, sliced
¼ ripe avocado
Method
Evenly spread the avocado, tomato and feta onto one slice of the granary bread.
Add the second slice of granary bread on top, to complete the sandwich.
Place the sandwich onto the lower non-stick coated cooking plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Strawberry, banana and hazelnut chocolate

Ingredients
2 slices wholemeal bread
4 strawberries, sliced
½ banana, sliced
1 tbsp hazelnut chocolate spread
Method
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 non-stick coated cooking plate.

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

Caramelised banana

Ingredients

2 slices wholemeal bread
1 banana, sliced
1 tbsp brown sugar
1 tbsp butter
Pinch of ground cinnamon

Method

Using a frying pan, cook the banana in the butter for approx. 30 seconds.
Add the sugar and cinnamon to the frying pan and cook until the sugar has dissolved.
Evenly spread the mixture onto one slice of the wholemeal bread.
Add the second slice of wholemeal bread on top, to complete the sandwich.
Place the sandwich onto the lower non-stick coated cooking plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

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