

Progressive®

Batter Dispenser

At Progressive our goal is to make your busy life easier with innovative products for your kitchen. This Batter Dispenser makes preparing pancakes, waffles and cupcakes quicker and easier.

Portion Adjust Handle

Mixing Bowl
-with Pour Spout

Base
-Clear for Easy Visibility

Dual Valves
-Provide Consistent
and Dripless Portions



Features / Benefits

- Mix, Portion and Dispense
- Makes Perfect Pancakes, Cupcakes, Waffles and More
- Dishwasher Safe

To Use

1. Adjust **Portioning Button** into **Mix** position.
2. Add dry ingredients first and then liquid.
3. Mix Ingredients in bowl.
4. Adjust **Portioning Button** from **Mix** position to desired portion size.
5. Squeeze **Lever** to dispense.



Step 1



Step 2 and Step 3



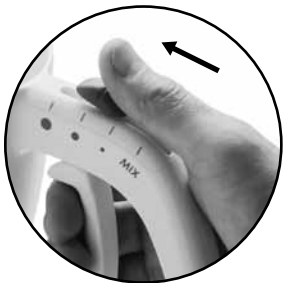
Step 4



Step 5

To Disassemble for Cleaning

1. Squeeze **Lever** and move **Portioning Button** to largest portion. (See step 1 photo) Push **Lever** out from adjustment track.
2. Turn clear base counter clockwise to unlocked and separate **Clear Base** from **Mixing Bowl**. (See step 2 photo)
3. Remove **Upper Flap Valve** from **Mixing Bowl** and **Compression Bellow Valve** from **Clear Base**. (See step 3 photo)
4. Place all items in the dishwasher. Valves must be placed on top rack.



STEP 1



STEP 2



STEP 3

Progressive®

To Assemble

1. Turn **Mixing Bowl** upside down and place **Upper Flap Valve** with dots facing up.
2. Press **Compression Ring** onto **Compression Bellow Valve**. Press **Compression Bellow Valve** into **Clear Base**. (See step 2 photo)
3. Place **Clear Base** into **Mixing Bowl** using locking tabs. Twist counter clockwise into lock position. (See step 3 photo)
4. Flip Batter Dispenser into the upright position. Squeeze **Lever** until its behind **Portioning Button** (See step 4 photo) Move **Portioning Button** to **Mix** position and begin making your favorite treats.



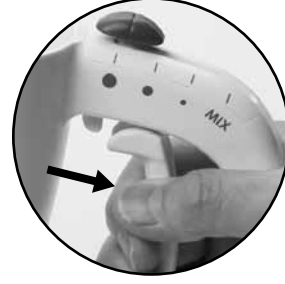
STEP 1



STEP 2



STEP 3



STEP 4

Caution!

- Batter with pudding like consistency or thicker will not dispense easily.
- Portion size varies with batter thickness.

Tips

- Mix fruit puree into your batter for a delicious way to replace oil in a recipe.
- When adding toppings, sprinkle them on top of pancakes and waffles after dispensing for even distribution.
- Large toppings like nuts, chocolate chips and large fruits are not recommended for use inside batter dispenser as they may clog the dispenser.

Parts Diagram

