

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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, 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 immerse 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 or the heating components of the appliance, as this could cause injury.

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.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

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 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

Before attempting any cleaning or maintenance, unplug the churro maker from the mains power supply and check that it has fully cooled.

STEP 1: Wipe the churro maker housing and non-stick coated cooking plates 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 coated cooking plates, then wipe them clean with a paper towel. Use a non-abrasive scourer if the food is difficult to remove.

Do not immerse the churro maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the churro maker, as this could damage the surface.

Note: The churro maker should be cleaned after every use.



DESCRIPTION OF PARTS



- 1. Churro Maker main unit
- 2. Upper housing
- 3. Lower housing
- 4. Handle lock
- 5. Cool-touch handle

- 6. Red power indicator light
- 7. Green ready indicator light
- 8. Non-stick coated cooking plates
- 9. Non-slip feet

INSTRUCTIONS FOR USE BEFORE FIRST USE

Clean the churro maker following the instructions in the section entitled 'Care and Maintenance'.

Note: When using the churro 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 churro maker.





USING THE CHURRO MAKER

- **STEP 1:** Prepare the churro batter to be cooked.
- **STEP 2:** Carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop the churro batter from sticking.
- **STEP 3:** Plug in and switch on the churro maker at the mains power supply. The red power indicator will illuminate, signalling that the churro maker has been switched on and is heating up.
- **STEP 4**: Preheat the churro maker for approx. 3 minutes or until the green ready indicator light illuminates; this signals that the required temperature has been reached.
- **STEP 5:** Using heat-resistant gloves, carefully release the locking latch and open the lid.
- **STEP 6:** Pour some of the churro batter into the centre of each well on the lower non-stick coated cooking plate and then carefully close the lid.
- **STEP 7:** Bake the churros for approx. 4–8 minutes or until golden brown; check periodically by carefully opening the lid.
- **STEP 8:** To bake the churros evenly, flip the churro maker part way through baking by using the handle and turning the whole unit 180°. If needed, the churros can be baked a little while longer, until they are browned to preference.
- **STEP 9:** Once baking is complete, carefully open the lid and remove the churros with a heat-resistant plastic or wooden spatula.
- **STEP 10:** When baking multiple batches of churros, close the lid after removing each batch to maintain the heat.
- **STEP 11:** Switch off and unplug the churro maker from the mains power supply to turn it off. Leave the lid open and allow it to cool.



Note: Always preheat the non-stick coated cooking plates before starting to bake.

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

Do not overfill the wells as this could prevent the churros from rising. It is recommended to fill each well by $^{2}/_{x}$.

The locking latch and outer surface of the churro maker may get hot during operation.

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

Exercise caution when flipping the churro maker.

Warning: Exercise caution during baking; the churro maker will emit steam.

SPECIFICATIONS

Product code: EK4502A0

Input: 220–240 V ~ 50 –60 Hz

Output: 750 W







CHURROS

INGREDIENTS

300 g plain flour 120 g butter 3 medium eggs 235 ml water 1/4 tsp salt

METHOD

Preheat the churro maker.

In a small saucepan melt the butter, then set aside to cool slightly. Sift the flour and salt into a large bowl, then stir in the melted butter, water and eggs. Mix well to form a smooth, thick batter.

Carefully pour the batter into the wells of the lower cooking plate, taking care not to overfill them. It is recommended to fill the wells by $^2/_3$. Close the churro maker and cook for approx. 8 to 10 minutes or until golden.

Carefully remove the churros using a heat-resistant plastic or wooden spatula. Serve immediately with your choice of toppings.

TOPPING IDEAS

- Melted chocolate and sprinkles
- · Melted chocolate and strawberries
- Melted chocolate and marshmallows
- · Peanut butter and chocolate chips
- Cinnamon powder
- Icing sugar
- Chocolate sauce and crushed nuts
- Chocolate sauce and fudge pieces
- · Chocolate sauce and crushed biscuits
- Banana and caramel sauce
- Fresh yoghurt and berries
- Ice cream and berries





CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

IMPORTANT

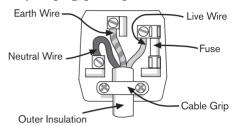
As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (♣)



FOR UK USE ONLY - Plug fitting details (where applicable).

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal $(\stackrel{\bot}{=})$.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse off the same rating already fitted and conforming to BS1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you. If you need to remove the plug - DISCONNECT IT FROM THE MAINS and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



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If this product does not reach you in an acceptable condition, please contact our Customer Services Department at customersupport@americanoriginals.co.uk.

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

GUARANTEE

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, American Originals will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.











Manufactured by: UP Global Sourcing UK Ltd., UK. Manchester OL9 ODD. Germany. 51149 Köln.