

Let's Party!
3 in 1 Treat Maker

**giles &
posner®**

INSTRUCTION MANUAL

Please read all of the instructions carefully and retain 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 treat maker from the mains power supply and check that it has fully cooled.

STEP 1: Wipe the treat maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick plates in warm, soapy water, then rinse 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 plates, then wipe them clean with a paper towel or nonabrasive scourer.

Do not immerse the treat maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the treat maker, as this could damage the surface.

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



1. 3 in 1 Treat Maker housing
2. Cake pop non-stick plates
3. Mini doughnut non-stick plates
4. Waffle non-stick plates

5. Red indicator light
6. Locking latch
7. Plate release button

Instructions for Use

Before First Use

STEP 1: Switch off and unplug the treat maker from the mains power supply.

STEP 2: Remove the upper and lower non-stick plates by pressing the plate release button and wash them, along with the other non-stick plates in warm, soapy water; rinse and dry thoroughly.

STEP 3: Wipe the treat maker housing with a soft, damp cloth and dry thoroughly.

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

Note: When using the treat 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 treat maker.

Installing or Changing the Non-Stick Plates

Make sure that the treat maker is disconnected from the mains has completely cooled before attempting to remove/ change the non-stick plates.

To Remove

STEP 1: Press the plate release button on the front of the treat maker; the non-stick plates will pop up slightly, making it easier for them to be lifted off.

STEP 2: Remove each non-stick plate by holding it firmly with two hands, then slide and lift it out of the treat maker. Repeat for both the upper and lower non-stick plates.

To Install

STEP 1: Select the required non-stick plates, checking that both plates match and position them into the treat maker.

STEP 2: Align the lower non-stick plate with the heating element and press gently until the locking latches secure it into position. Repeat for the upper non-stick plate.

Warning: Do not change the non-stick plates when they are hot.

Using the 3 in 1 Treat Maker

Treat	Approx. Baking Time
Cake pops	4–6 minutes
Mini doughnuts	6–8 minutes
Waffles	4–6 minutes

STEP 1: Prepare the batter to make the chosen treats.

STEP 2: Install the required non-stick plates, following the instructions in the section entitled 'Installing or Changing the Non-Stick Plates'.

STEP 3: Preheat the treat maker for approx. 5 minutes.

STEP 4: Using heat-resistant gloves, carefully release the locking latch and open the lid.

STEP 5: Pour some of the batter into the centre of each well on the bottom non-stick plate and then carefully close the lid.

STEP 6: Bake for the required time or until golden brown; check periodically by carefully opening the lid. If needed, the treats can be baked a little while longer, until they are browned to preference.

STEP 7: Once baking is complete, carefully open the lid and remove the treats using a heat-resistant plastic or wooden spatula.

STEP 8: When baking multiple batches, close the lid after removing each batch to maintain the heat.

STEP 9: Switch off and unplug the treat maker at the mains power supply.

STEP 10: Leave the lid open and allow it to cool.

Note: Do not overfill the wells; the batter will expand whilst baking. It is recommended to fill each well by $\frac{2}{3}$.
To avoid scratching the non-stick plates, do not use metal utensils.

Hints and Tips

1. Do not over mix the batter, as this could result in dense treats. Mix the batter until all of the large lumps are gone.
2. Do not overfill the wells. It is recommended to fill each well by $\frac{2}{3}$.
3. Spread the batter evenly between the wells on the lower non-stick plate.
4. For the first few minutes of cooking, do not open the treat maker as this could stop the treats from forming properly.
5. When filling the lower non-stick plates with batter, it is useful to use a disposable pastry or piping bag to make the process easier.
6. If the treats are to be decorated, it is best to do so when they are fully cooled.

Storage

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

Troubleshooting

Symptom	Possible Cause	Solution
The non-stick plates will not fit into the treat maker.	The non-stick plates have not been aligned properly.	Make sure that the non-stick plates are aligned and locked into position following the instructions in the section entitled 'Installing or Changing the Non-Stick Plates'. Check that the non-stick plates are sufficiently cool, as heat can cause certain materials to expand.
The red indicator light does not switch on.	The fuse has blown.	Check and replace the fuse in the plug and switch on at the mains power supply.

Specifications

Product code: EK2102SG
Input: 220–240 V ~ 50/60 Hz
Output: 600 W



Recipes

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

The help of a food processor is recommended but ingredients can also be mixed by hand.

Basic Waffles

Ingredients

150 g plain flour	2 tbsp vegetable oil	Pinch of salt
1 egg	1 tbsp sugar	
300 ml milk	2 tsp baking powder	

Method

Sift the flour and baking powder into a large bowl, then stir in the sugar and salt.

Make a well in the centre of the mixture.

In a separate bowl, beat the egg, milk and oil together and then pour the mixture into the well that has just been made in the other bowl.

Mix all of the ingredients together to form a smooth, thick batter.

Preheat the treat maker and then carefully fill each waffle well with batter. Ensure that each well is filled by $\frac{2}{3}$. Close the treat maker and bake for approx. 4–6 minutes or until golden brown. Carefully remove the waffles using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.

Mini Doughnuts

Ingredients

225 g plain flour	225 ml milk	$\frac{1}{2}$ tsp vanilla essence
112 g sugar	4 tbsp cooking oil	
1 egg	1 tbsp baking powder	

Method

Place the flour, sugar and baking powder together into a mixing bowl.

Create a well in the centre of the ingredients and add the milk, egg, vanilla and oil.

Using a mixer, mix the ingredients thoroughly to produce a smooth batter.

Preheat the treat maker and then carefully fill each doughnut well with batter. Ensure that each well is filled by $\frac{2}{3}$. Close the treat maker and bake for approx. 6–8 minutes or until golden brown. Test the mini doughnut with a toothpick; if the toothpick comes out clean, the mini doughnuts are ready.

Carefully remove the mini doughnuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

Vanilla Cake Pops

Makes approx. 24 cake pops

Ingredients

100 g self-raising flour
100 g caster sugar

100 g margarine
2 medium eggs

½ tsp vanilla essence
½ tsp baking powder

Method

Cream together the margarine and sugar using a food processor until light and fluffy.

Add the eggs one at a time, the vanilla essence and the baking powder, with a little flour each time, until well mixed.

Mixing on a medium speed, add the remaining flour little by little until the ingredients are combined.

Preheat the treat maker and then carefully fill each cake pop well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the treat maker and bake for approx. 4–6 minutes or until golden brown.

Note: The baking time can be increased or decreased to suit personal taste.

Decorating

There are a variety of ingredients available for decorating as well as many websites specialising in such creations.

Cake pops can simply be dipped in melted chocolate, finely chopped nuts, glitter or any kind of sprinkles. For more experienced cake makers, icing sugar and marzipan can be used for cake pop creations.

Cake pop sticks can be purchased in specialist cake shops and from internet websites.

**UP Global Sourcing UK Ltd.,
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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.gilesandposner.com**

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, Giles and Posner 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.,
Victoria Street, Manchester
OL9 0DD, UK.
Made in China.

Please retain all instructions for future reference.
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