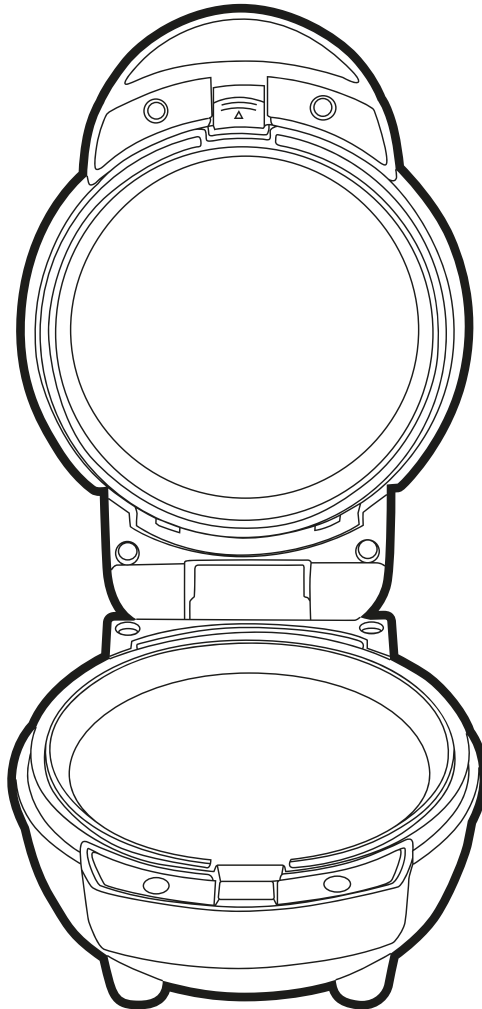


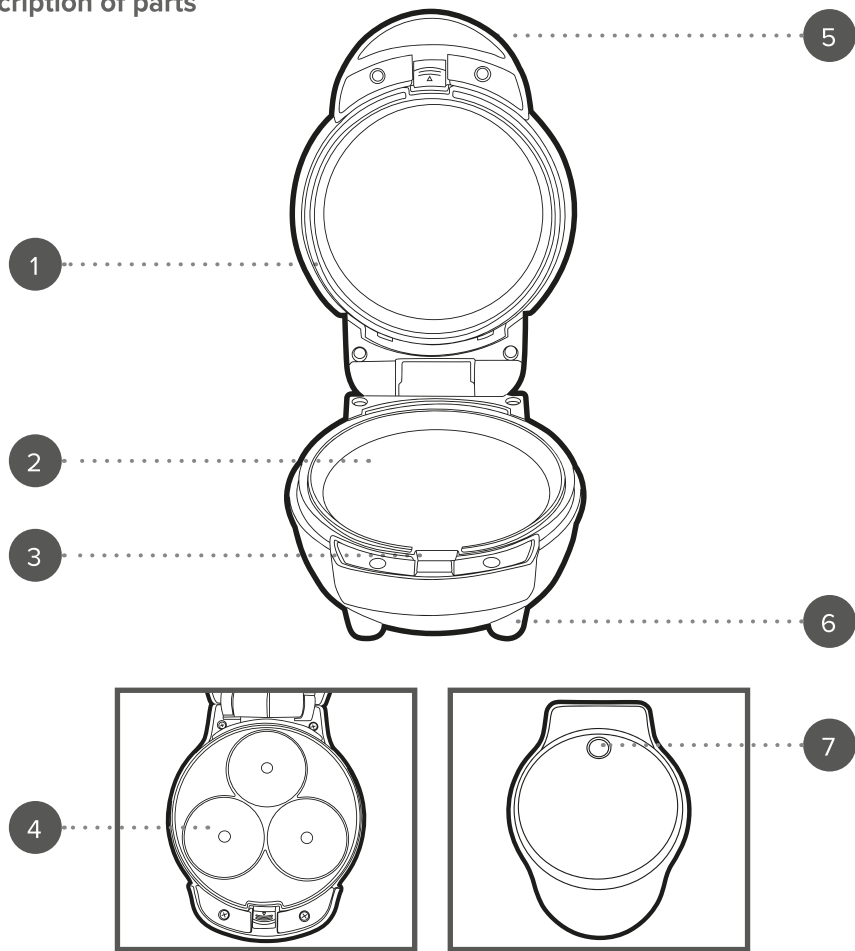
User manual

2 in 1 mini maker



**giles &
posner®**

Description of parts



- | | |
|--------------------------|----------------------|
| 1. Mini maker housing | 5. Cool-touch handle |
| 2. Pancake plates | 6. Non-slip feet |
| 3. Plate release buttons | 7. Indicator light |
| 4. Doughnut plates | |

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.
- 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.
- 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 during use, as this may cause injury.
- Do not use the appliance near or below flammable materials, such as curtains, wall cupboards or shelves.
- 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.
- Always unplug the appliance after use and ensure it has cooled fully before

- performing 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.
 - 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

STEP 1: Before attempting any cleaning or maintenance, unplug the mini maker from the mains power supply and check that it has fully cooled.

STEP 2: Wipe the mini maker housing with a soft, damp cloth and dry thoroughly.

STEP 3: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

STEP 4: 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 mini maker, or its accessories, as this could damage the surface.



NOTE: The mini maker should be cleaned after each use.

Instructions for use

Before first use

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

STEP 2: Wipe the mini maker housing with a soft, damp cloth and dry thoroughly.

Clean the cooking plates in warm, soapy water, then rinse and dry thoroughly.



NOTE: When using the mini 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 mini maker.

Installing or changing the cooking plates

STEP 1: Open the mini maker by lifting the lid.

STEP 2: Select the required cooking plates, checking that both plates match.

STEP 3: Position the lower cooking plate inside the mini maker and align with the heating element. Press gently until it clicks into position. Repeat for the upper cooking plate.



NOTE: The non-stick plates will only fit one way into the mini maker.

Using the mini maker

STEP 1: Before each use, carefully apply a thin coat of cooking oil to the cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop food from sticking.

STEP 2: Prepare the ingredients to be cooked.

STEP 3: Install the required cooking plates following the instructions in the section entitled 'Installing or changing the cooking plates'.

STEP 4: Plug in and switch on the mini maker at the mains power supply and preheat for approx. 4 minutes. The indicator light will illuminate to indicate that the mini maker is preheating. The indicator light will switch off once the required temperature has been reached and the mini maker is ready to use.

STEP 5: Using heat-resistant gloves, carefully open the lid. Add the prepared ingredients to the lower cooking plate and then carefully close the lid.

STEP 6: Cook for the desired time; check periodically by carefully opening the lid.

STEP 7: Once cooking is complete, use heat-resistant gloves to carefully open the lid and then remove the treats with a heat-resistant plastic or wooden spatula.

STEP 8: Switch off and unplug the mini maker from the mains power supply.

STEP 9: Leave the lid open and allow to cool.



NOTE: Always preheat the cooking plates before starting to cook. Allow plenty of time for the mini maker to cool before installing the other cooking plates. During use, the indicator light will cycle on and off to indicate that the mini maker is maintaining the temperature. Do not overfill the cooking plates; the ingredients may expand whilst cooking. When baking multiple batches of treats, close the lid after removing each batch to maintain the heat.



CAUTION: Exercise caution during cooking; the mini maker will emit steam.



WARNING: The mini maker and cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

Removing the cooking plates

STEP 1: Allow the mini maker to cool fully before attempting to remove the cooking plates.

STEP 2: Press the plate release buttons on the front of the mini maker; the cooking plates will pop up slightly, making it easier for them to be lifted off.

STEP 3: Remove each plate by holding it firmly with two hands, then slide and lift out of the mini maker.



CAUTION: Always allow the cooking plates to cool fully before attempting to remove them from the mini maker; failure to do so will cause injury.

Hints and tips

1. Be careful not to over-mix the batter, as this can affect the texture of the treats.
2. Sieving dry ingredients, such as flour, will help to guarantee a smooth consistency and avoid any lumps.
3. Wait for the batter to distribute evenly to avoid the risk of overfilling.
4. Avoid opening the mini maker during the first few minutes of cooking, as it will allow heat to escape.
5. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
6. To save time when using the mini maker, prepare the ingredients and mixtures well in advance.

Storage

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

Troubleshooting

Symptom	Possible cause	Solution
The cooking plates will not fit into the mini maker.	The cooking plates have not been aligned properly.	Make sure that the cooking plates are aligned and locked into position. Check that the cooking plates are sufficiently cool, as heat can cause certain materials to expand.

Specifications

Product code: EK6010

Input: 220–240 V ~ 50–60 Hz

Output: 550 W

RECIPES



Breakfast doughnuts

Ingredients

1 egg
225 g plain flour
112 g sugar
225 ml milk
4 tbsp cooking oil
1 tbsp baking powder
½ tsp vanilla essence
Handful of mixed berries
Yoghurt (optional)

Method

STEP 1: Place the flour, sugar and baking powder together into a mixing bowl.

STEP 2: Create a well in the centre of the ingredients and add the milk, egg, vanilla and oil.

STEP 3: Using a mixer, combine the ingredients thoroughly to produce a smooth batter.

STEP 4: Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray, then preheat the mini maker.

STEP 5: Once preheated, carefully fill each doughnut well with batter. Ensure that each well is filled by $\frac{2}{3}$. Close the mini maker and bake for approx. 6–8 minutes or until golden brown.

STEP 6: Test the mini doughnuts with a toothpick; if the toothpick comes out clean, the mini doughnuts are ready.

STEP 7: Carefully remove the mini doughnuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

STEP 8: Serve with fruit and yoghurt.

Ice cream doughnuts

Flavoured ice cream, as desired
Rainbow sprinkles (optional).

Method

STEP 1: Slice the doughnuts horizontally across the middle.

STEP 2: Place a tablespoon of ice cream between the doughnut halves.

STEP 3: Roll the sides in sprinkles (optional) and freeze or enjoy immediately.

Iced doughnuts

Use the breakfast doughnut recipe and add frosting.

Vanilla frosting

Ingredients

300 g icing sugar
56 g melted butter
1 to 1½ tbsp hot water
1 tsp vanilla essence
Food colouring, as desired

Method

STEP 1: Sift the icing sugar into a bowl, then blend in the melted butter, vanilla essence and hot water to create a frosting. If using food colouring, add in a drop and mix.

STEP 2: Coat the mini doughnuts with the vanilla frosting, top with sprinkles (optional) and place on a wire rack to cool.

Glazed doughnuts

Use the breakfast doughnut recipe and add a glaze or coating, as desired.

Glazes and coatings

Creamy glaze

Ingredients

220 g icing sugar
40 g butter
2 tbsp hot water
2 tsp vanilla sugar

Method

STEP 1: Heat the butter in a saucepan until melted, then remove from the heat.

STEP 2: Stir in the icing and vanilla sugar until the mixture is smooth.

STEP 3: Add one tbsp of water at a time until the desired consistency is achieved.

STEP 4: Dip the mini doughnuts into the creamy glaze, top with sprinkles (optional) and place on a wire rack to set.

Maple glaze

Ingredients

400 g icing sugar
2–2½ tbsp milk
½ tsp maple extract

Method

STEP 1: Sift the icing sugar into a bowl, then whisk in the maple extract and milk to make a glaze consistency.

STEP 2: Dip the mini doughnuts into the maple glaze, top with sprinkles (optional) and place on a wire rack to set.

Chocolate glaze

Ingredients

175 g icing sugar
2–2½ tbsp milk
2 tbsp cocoa powder
1 tsp vanilla essence

Method

STEP 1: Sift the icing sugar and cocoa powder into a bowl, then whisk in the vanilla essence and milk to make a glossy consistency.

STEP 2: Dip the mini doughnuts into the chocolate glaze, top with sprinkles (optional) and place on a wire rack to set.

Icing sugar coating

Method

STEP 1: Place 400 g icing sugar in a paper bag or bowl.

STEP 2: Add hot mini doughnuts to the bag or bowl and gently shake until coated.

Topping suggestions

Melted chocolate
Mixed berries
Sprinkles
Lime and sugar
Whipped cream
Ice cream
Maple syrup

Rainbow pancakes

Ingredients

1 egg
120 g plain flour
240 ml milk
2 tbsp melted butter or vegetable oil
1 tbsp sugar
2 tsp baking powder
¼ tsp salt
Food colouring, as desired

Method

STEP 1: In a large bowl, sift the flour, sugar, baking powder and salt.

STEP 2: In a separate bowl, whisk together the egg, milk and melted butter.

STEP 3: Add the wet ingredients to the dry ingredients and mix until smooth. Add in a drop of food colouring (if using) and mix.

STEP 4: Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray, then preheat the mini maker.

STEP 5: Carefully add 60 ml of batter to the mini maker and close the lid.

STEP 6: Cook for approx. 5 minutes or until the pancake is golden brown and soft to touch.

STEP 7: Carefully remove the pancake from the mini maker and place onto a wire cooling rack.

STEP 8: Repeat with the remaining batter.

STEP 9: Serve with toppings as desired.

Healthy pancakes

Banana and spinach pancakes

This recipe requires the use of a blender.

Ingredients

4 eggs
2 ripe bananas
125 ml milk (or plant-based milk alternative)
25 g baby spinach
60 g buckwheat flour
1 tsp baking powder

Method

STEP 1: Mix the eggs, bananas, milk and spinach in a blender. Blend until all ingredients are well combined.

STEP 2: Add all the dry ingredients into the blender. Blend until completely smooth.

STEP 3: Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray, then preheat the mini maker.

STEP 4: Once preheated, pour a ¼ cup of batter slowly into the centre of the pancake plate. Slowly close the lid.

STEP 5: Allow the healthy pancakes to bake for around 3 minutes.

STEP 6: Repeat with the remaining batter.

STEP 7: Serve with below toppings, as desired.

Healthy topping suggestions

Plain, unsweetened yoghurt

Pure maple syrup or honey

Mixed berries

Mixed seeds

Red velvet cookies

Ingredients

1 large egg
225 g flour
175 g soft salted butter
200 g light brown soft sugar
125 g chocolate chips
100 g caster sugar
25 g cocoa powder
2 tsp vanilla extract
1 tsp baking powder
A few drops of red food colouring

Method

STEP 1: In a large mixing bowl, cream the butter and sugar together. This is achieved best with an electric whisk. Whisk until the mixture is light and fluffy.

STEP 2: Add the egg, vanilla and food colouring to the mixture. Beat until the ingredients are combined and the batter is bright red.

STEP 3: Sift in the flour, cocoa and baking powder. Mix again until fully combined with the batter.

STEP 4: Fold in the chocolate chips.

STEP 5: Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray, then preheat the mini maker.

STEP 6: Once preheated, place a ¼ cup of the batter into the middle of the plate. Slowly close the lid.

STEP 7: Allow the cookies to bake for around 3–5 minutes.

STEP 8: Repeat with the remaining batter.

Chocolate brownie cookie

Ingredients

4 eggs
400 g caster sugar
250 g plain flour
85 g cocoa powder
125 ml vegetable oil
2 tsp vanilla extract
2 tsp salt

Method

STEP 1: In a large mixing bowl, add the cocoa, caster sugar and vegetable oil. Mix until all ingredients are combined.

STEP 2: Beat in the eggs one at a time and mix well, then stir in the vanilla extract.

STEP 3: Combine the flour, baking powder and salt and stir into the cocoa mixture.

STEP 4: Mix until a dough is formed, then leave the dough to chill for at least four hours.

STEP 5: Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray, then preheat the mini maker.

STEP 6: Place a ping pong sized ball of dough in the middle of the heated plate and close the lid carefully.

STEP 7: Allow the cookies to bake for around 3–5 minutes.

STEP 8: Repeat with the remaining batter.





Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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