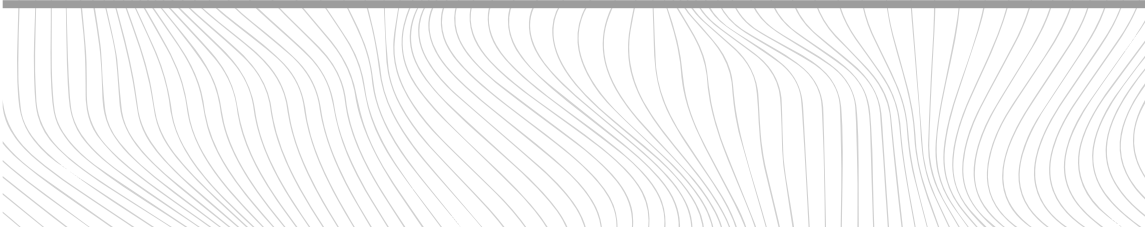
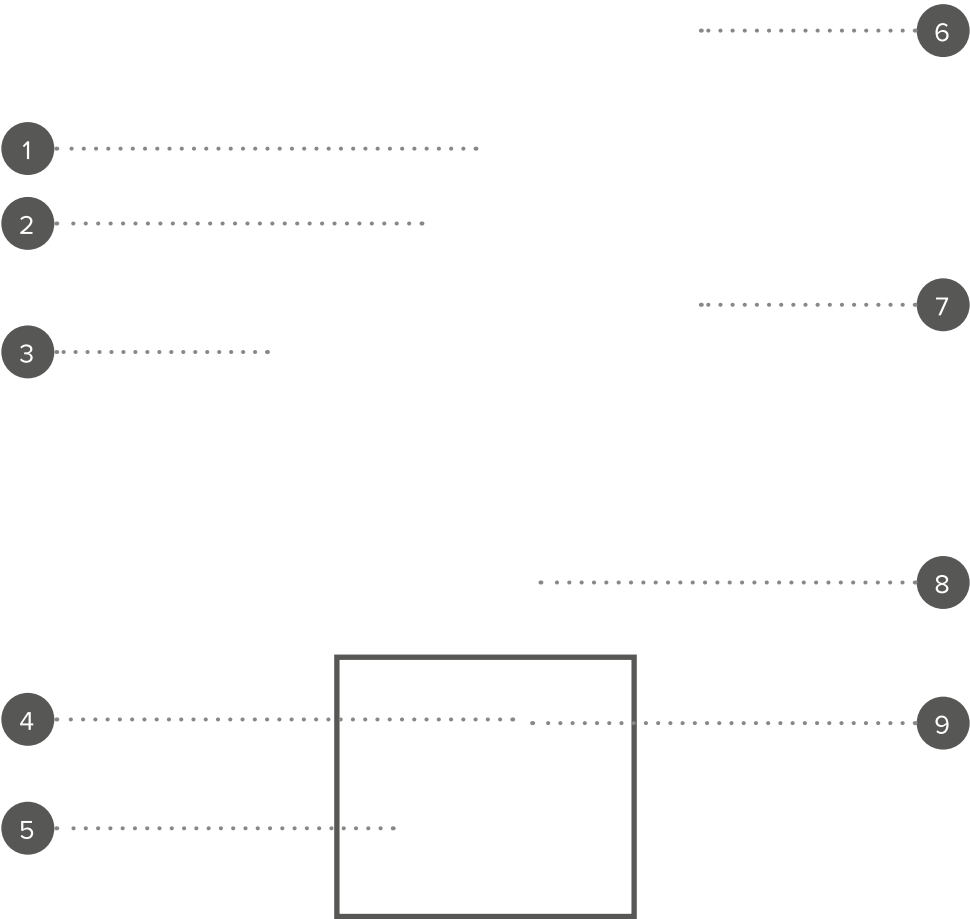


User manual

Cake maker



Description of parts



- 1. Cake maker main unit
- 2. Upper housing
- 3. Lower housing
- 4. Red power indicator light
- 5. Locking clip

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

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 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 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 cake maker from the mains power supply and allow to fully cool.

STEP 2: Wipe the cake 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. Use a nonabrasive scourer if the food is difficult to remove.

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



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

Instructions for use

Before first use

STEP 1: Check that the cake maker is switched off and unplugged from the mains power supply.

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



NOTE: When using the cake 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 cake maker.

Using the cake maker

Before each use, 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 cake from sticking.

STEP 1: Prepare the cake mixture.

STEP 2: Plug in and switch on the cake maker at the mains power supply. The red power indicator light and green ready indicator light will illuminate, signalling that the cake maker has been switched on and is heating up.

STEP 3: Preheat the cake maker for approx. 2–3 minutes. The green ready indicator light will switch off once the required temperature has been reached.

STEP 4: Carefully lift the locking latch and open the lid using heat-resistant oven gloves.

STEP 5: Pour the prepared cake mixture evenly between the six non-stick coated cooking wells, carefully close the lid and close the locking latch.

STEP 6: Cook the cake mixture for approx. 8 minutes or until cooked through. The cooking time will vary dependent upon the type and quantity of ingredients used. If needed, the cakes can be cooked a little while longer, until they are cooked through.

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

STEP 8: When cooking multiple batches of cakes, close the lid after removing each batch to maintain the heat and wait for the green ready indicator light to switch off before adding further ingredients.

STEP 9: Switch off and unplug the cake maker from the mains power supply. Leave the lid open and allow to cool.



NOTE: Always preheat the non-stick cooking plates before starting to cook. During use the green power indicator light will cycle on and off to signal that the cake maker is maintaining the temperature. When making cakes, open the lid and leave in the cake maker to cool completely before removing.



CAUTION: Exercise caution during cooking; the cake maker will emit steam. Never use the cake maker with the lid open.

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

Storage

Check that the cake maker is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the cake maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK5921

Input: 220–240 V ~ 50–60 Hz

Output: 750 W

RECIPES



Vanilla cake

Ingredients

1 egg
50 g butter, softened
50 g caster sugar
50 g self-raising flour
1 tsp vanilla extract
Splash of milk, optional

For the frosting

50 g icing sugar, sifted
25 g butter

Method

Cream together the butter and sugar using a mixer or whisk until light and fluffy.

Add the egg, vanilla extract and milk, with a little flour each time, until well mixed.

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

Preheat the cake maker and then carefully fill each cake pop well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the cake maker and bake for approx. 8 minutes or until golden brown.

Whilst waiting for the cakes to cool in the unit, start the frosting by mixing the icing sugar and butter. Once the cakes are cool, remove and decorate as desired by using a piping bag.

Chocolate cake

Ingredients

1 egg
50 g butter, softened
50 g caster sugar
45 g self-raising flour
1 tbsp cocoa powder
1 tsp vanilla extract
Splash of milk, optional

For the frosting

45 g icing sugar, sifted
25 g butter
1 tbsp cocoa powder

Method

Cream together the butter and sugar using a mixer or whisk until light and fluffy.

Add the egg, vanilla extract and milk, with a little flour each time, until well mixed.

Mixing at a medium speed, add the cocoa powder then the remaining flour little by little until the ingredients are combined.

Preheat the cake maker and then carefully fill each well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the cake maker and bake for approx. 8 minutes or until golden brown.

Whilst waiting for the cakes to cool in the unit, start the frosting by mixing the icing sugar, cocoa powder and butter. Once the cakes are cool, remove from the unit and decorate as desired by using a piping bag.

Pistachio and cranberry cake

Ingredients

1 egg
50 g butter, softened
50 g caster sugar
50 g self-raising flour
25 g pistachios
25 g dried cranberries
1 tsp vanilla extract
Splash of milk, optional
Icing sugar for dusting, optional

Method

Cream together the butter and sugar using a food processor or whisk until light and fluffy.

Add the egg, vanilla extract and milk, with a little flour each time, until well mixed.

Mixing at a medium speed, add the pistachios and dried cranberries then the remaining flour little by little until the ingredients are combined.

Preheat the cake maker and then carefully fill each well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the cake maker and bake for approx. 8 minutes or until golden brown. Allow the cakes to cool in the unit before removing. Once cooled, remove and dust over the icing sugar as desired.

Vegan vanilla cake

Ingredients

100 g self-raising flour, sifted
65 g caster sugar
50 g dairy-free butter
100 ml dairy-free milk
1 tsp vegan vanilla extract
1 tsp cider vinegar
Icing sugar for dusting, optional

Method

Cream together the butter and sugar using a mixer or whisk until light and fluffy.

Add the egg, vanilla extract, cider vinegar and milk, with a little flour each time, until well mixed. Mixing at a medium speed, add the remaining flour little by little until the ingredients are combined.

Preheat the cake maker and then carefully fill each well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the cake maker and bake for approx. 8 minutes or until golden brown. Allow the cakes to cool in the unit before removing. Once cooled, remove and dust over the icing sugar as desired.

Triple chocolate brownies

Ingredients

1 large egg
70 g dark chocolate, melted
60 g caster sugar
50 g unsalted butter
30 g white chocolate chunks
30 g milk chocolate chunks
25 g plain flour, sifted
1/3 tsp vanilla extract
Cocoa powder, for dusting

Method

Mix together the butter and the melted dark chocolate in large bowl. Once combined, add the egg, sugar and vanilla extract to the chocolate mixture and beat using a mixer or whisk until well mixed. Mixing at a medium speed, add the flour little by little until the ingredients are combined. Stir in the white and milk chocolate chunks.

Preheat the cake maker and then carefully fill each well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the cake maker and bake for approx. 11 minutes or until golden brown. Allow the cakes to cool in the unit before removing. Once completely cooled, remove and dust over the cocoa powder as desired.

White chocolate and raspberry blondies

Ingredients

70 g plain flour
50 g butter, melted
50 g light brown sugar
40 g granulated sugar
1 small egg, room temperature
 $\frac{1}{2}$ tsp pure vanilla extract
 $\frac{1}{4}$ tsp baking powder
 $\frac{1}{2}$ tsp salt
Handful white chocolate chips
25 g raspberries, fresh or frozen

Method

Mix together the melted butter and sugars using a mixer or whisk until combined.

Add the egg and vanilla extract, with a little flour each time, until well mixed. Mixing at a medium speed, add the remaining flour, baking powder and salt little by little until the ingredients are combined. Once combined, fold in the white chocolate chips and raspberries.

Preheat the cake maker and then carefully fill each well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the cake maker and bake for approx. 8–11 minutes or until golden brown.

Allow the cakes to cool in the unit before removing. Once cooled, remove and decorated as desired.

Chocolate orange brownies

Ingredients

1 chocolate orange, chopped
1 egg
 $\frac{1}{2}$ orange, zested
75 g soft light brown sugar
65 g butter, melted
50 g 70% dark chocolate, melted
45 g plain flour
25 g milk chocolate, melted

Method

Mix together the melted butter, dark and milk chocolate and the brown sugar in large bowl until fully combined. Once combined, allow the chocolate mixture to cool. Then in a medium-sized bowl, beat the egg using a mixer or a whisk. Mixing at a medium speed, add the flour little by little with the orange zest and add half the chocolate orange. When the chocolate mixture has fully cooled, fold the flour mixture into it. Preheat the cake maker and then carefully fill each well with the batter. Ensure that each well is filled by $\frac{2}{3}$. Close the cake maker and bake for approx. 8–11 minutes.

Allow the brownies to cool in the unit before removing. Once completely cooled, remove and decorate with any remaining chocolate orange as desired.



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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