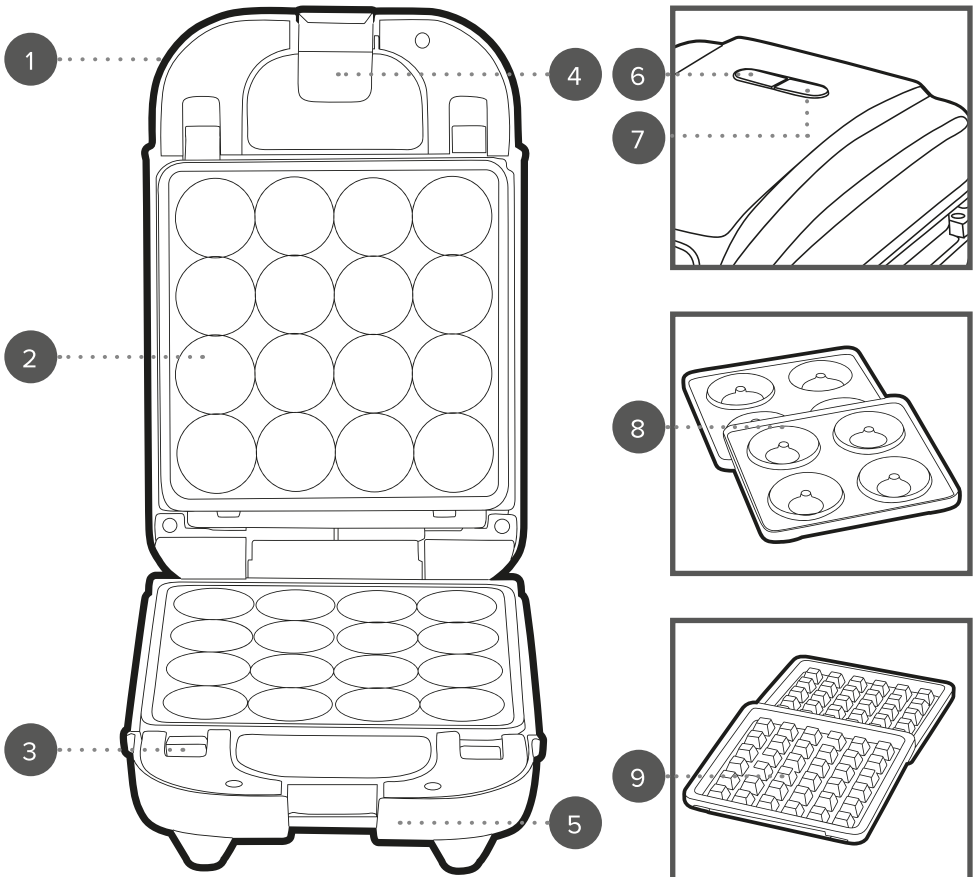


User manual

3 in 1 treat maker



1. Treat maker housing
2. Cake pop plates
3. Plate release buttons
4. Locking latch
5. Cool-touch handles

6. Red power indicator light
7. Green ready indicator light
8. Doughnut plates
9. Waffle 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- 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 or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- 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.

- Always unplug the appliance after use and allow it to cool fully before 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.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



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 accessories 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 coated cooking plates, then wipe them clean with a paper towel. Use a non-abrasive scourer if the food is difficult to remove.

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



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

Instructions for use

Before first use



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 cooking plates

STEP 1: Open the treat maker by unclipping the locking latch.

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

STEP 3: Position the lower cooking plate inside the treat 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 treat maker.

Using the treat 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 treat maker at the mains power supply and preheat for approx. 5 minutes. The red power indicator light and green ready indicator light will illuminate to indicate that the treat maker is preheating. The green ready indicator light will switch off once the required temperature has been reached and the treat maker is ready to use.

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

STEP 6: Cook for the required 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 treat 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 treat maker to cool before installing the other cooking plates. During use, the green ready indicator light will cycle on and off to indicate that the treat 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 treat maker will emit steam.



WARNING: The treat 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 treat maker to cool fully before attempting to remove the cooking plates.

STEP 2: Simultaneously press both plate release buttons on the front of the treat 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 treat maker.



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

Using the interchangeable plates

STEP 1: Once the ready indicator light has illuminated, pour the prepared batter into the centre of each well on the lower plate, then close the lid.

STEP 2: Cook for approx. 6–8 minutes (6 mins for cakes and waffles and 8 mins for doughnuts) or until the treats are golden brown and soft to touch. Check the cooking

progress periodically by carefully opening the lid.

STEP 3: Once cooking is complete, switch off and unplug the treat maker from the mains power supply. Leave the lid open and allow to cool.

STEP 4: Carefully remove the treats by gently loosening the edges from the lower plate using a heatproof plastic or wooden spatula.

STEP 5: Once cool, the plates can be removed and washed in warm, soapy water and dried thoroughly.



NOTE: Do not overfill the wells as the treat batter will expand during cooking. Fill each well to approx. $\frac{2}{3}$ of its capacity.



WARNING: Exercise caution when using the treat maker to avoid contact with escaping heat and steam.

Hints and tips

1. Be careful not to over-mix the cake pop, doughnut or waffle 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. Always use butter or cooking spray to precondition the non-stick plates. This will help to protect the non-stick coating and make it easier to remove the finished snacks.
4. Wait for the batter to distribute evenly to avoid the risk of overfilling.
5. Avoid opening the treat maker during the first few minutes of cooking, as it will allow heat to escape.
6. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
7. To save time when using the treat maker, prepare the ingredients and mixtures well in advance.
8. If coating doughnuts in sugar, it is best to do so whilst they are still warm.

Storage

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

Troubleshooting

Problem	Possible cause	Solution
The cooking plates will not fit into the treat 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: EK4943
Input: 220–240 V ~ 50–60 Hz
Output: 650 W

RECIPES



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

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 extract
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 extract 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, including many websites specialising in such creations.

Cake pops can simply be dipped in melted chocolate, finely chopped nuts, edible 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 online.

Mini doughnuts

Ingredients

225 g plain flour
112 g sugar
1 egg
225 ml milk
4 tbsp cooking oil
1 tbsp baking powder
½ tsp vanilla essence

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.

Basic waffles

Ingredients

150 g plain flour

1 egg

300 ml milk

2 tbsp vegetable oil

1 tbsp sugar

2 tsp baking powder

Pinch of salt

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.



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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