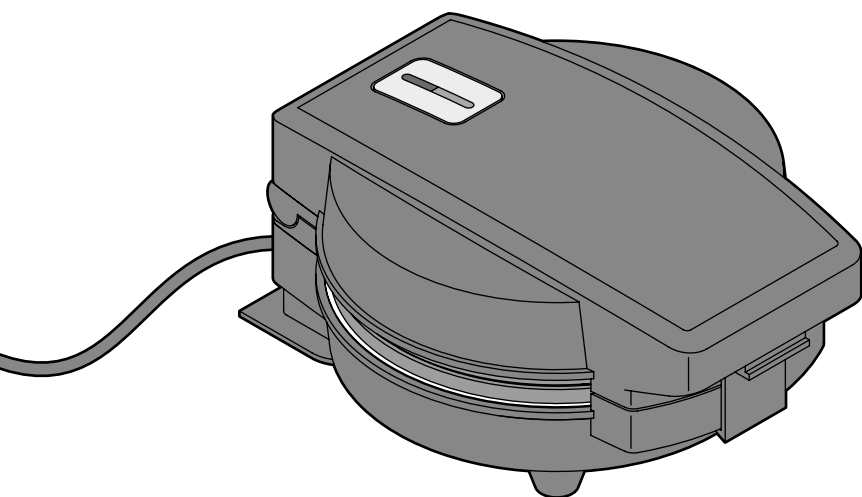


Cake pop, ring doughnut and cookie maker



Dear Customer

With your new cake pop, ring doughnut and cookie maker you can prepare a wide variety of delicious snacks in no time at all.

The baking plates, which you can easily exchange, have a non-stick coating, making it easy to remove the finished treats.

You will find two recipes in this booklet to get you started right away!

Bon appétit!

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About these instructions

This product is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the product as described in these instructions to avoid accidental injury or damage.

Keep these instructions for future reference.

If you give this product to another person, remember to also include these instructions.

Signal words used in these instructions:

WARNING warns about the potential risk of serious or fatal injury.

CAUTION warns about the potential risk of minor injury.

NOTICE warns about the potential risk of material damage.

Symbols used in these instructions:



This symbol warns you about the risk of injury.



This symbol warns you about the risk of injury caused by electricity.



This indicates additional information.

Safety warnings

Intended use

- The appliance is designed for baking cake pops, ring doughnuts and cookies.
- The appliance is intended for private use and for the preparation of standard household quantities. The appliance is not suitable for commercial use or in situations similar to home use, for example in the staff kitchens of shops, offices or other areas of commerce, in agricultural buildings, by customers in hotels, motels or any other places offering accommodation, or in bed and breakfast establishments.
- The product is suitable for use in dry indoor locations.

Danger to children and people with limited ability to operate appliances

- This appliance may be used by children aged 8 and over and by people with limited physical, sensory or mental capacity or lacking the requisite knowledge/experience, provided they are supervised or have been instructed in the safe use of the appliance and understand the potential dangers.
Children must not clean the appliance or carry out any maintenance on it unless they are over 8 years of age and are supervised.
- The appliance and its mains cable must be kept out of the reach of children under the age of 8 from the moment the appliance is switched on until it has completely cooled down.
- Keep the appliance and mains cable out of the reach of children under 8 years of age.
- Children must not play with the appliance.
- Keep the packaging materials out of the reach of children. They pose several risks, including the risk of suffocation!

Danger due to electricity

- The appliance must not come into contact with water or other liquids, as there is a risk of electric shock. Do not touch the appliance with wet hands and do not use it outdoors or in rooms with high humidity.
After they have been removed from the appliance, only the baking plates are permitted to come into contact with water for cleaning. Only operate the appliance when the baking plates are completely dry.
- If the appliance becomes damp or wet, remove the mains plug from the power socket immediately. Never put your hands in water or anywhere damp while the mains plug is in the power socket.
- Do not use the appliance if it, the mains plug or the mains cable show any visible signs of damage or if the appliance has fallen down.
- Only use the original accessories.
- Only operate the appliance with the baking plates correctly inserted.
- Connect the product to a properly installed, earthed power socket with a mains voltage that complies with the technical specifications of the product.
- Make sure that the power socket used is easily accessible so that the mains plug can be removed from the power socket quickly if necessary.
- If you need to use an extension cable, ensure that it complies with the applicable technical specifications. Seek advice in a specialist shop when buying an extension cable.
- Never leave the appliance unsupervised while it is in use.

- Unplug the mains plug from the power socket ...
... if malfunctions occur during use,
... after use,
... during thunderstorms and
... before cleaning the appliance.
Always pull on the mains plug, not on the mains cable.

- Unwind the mains cable completely before use and allow the appliance to cool down completely before rewinding the cable.
- The mains cable must not be kinked or crushed. Keep the mains cable away from hot surfaces and sharp edges.
- Do not make any modifications to the product. Do not attempt to replace the mains cable yourself. Have repairs to the appliance or the mains cable carried out only by a specialist workshop.
- If the mains cable is damaged, it must be replaced by the manufacturer or its customer service or by a similarly qualified person in order to avoid hazards.

Danger of fire, burns and scalds

- The appliance must not be operated with a timer or a separate remote control system.
- The appliance will get hot during operation! Ensure that nobody touches the hot parts of the appliance during use. To open and close the appliance, only hold it by the handle and use oven gloves or something similar.
- Allow the appliance to cool down completely before exchanging the baking plates or cleaning, transporting or storing the appliance.
- Do not place the appliance near flammable objects or directly against a wall or in a corner. Do not cover the appliance. Be sure that the unwound mains cable hangs completely free of the appliance and does not touch any of its hot parts.
- Do not pour in too much batter or batter that is too runny, as this may produce large amounts of steam and also cause batter to run out from between the baking plates.

- Hot steam escapes from between the baking plates during the baking process.
Do not touch – risk of scalding!

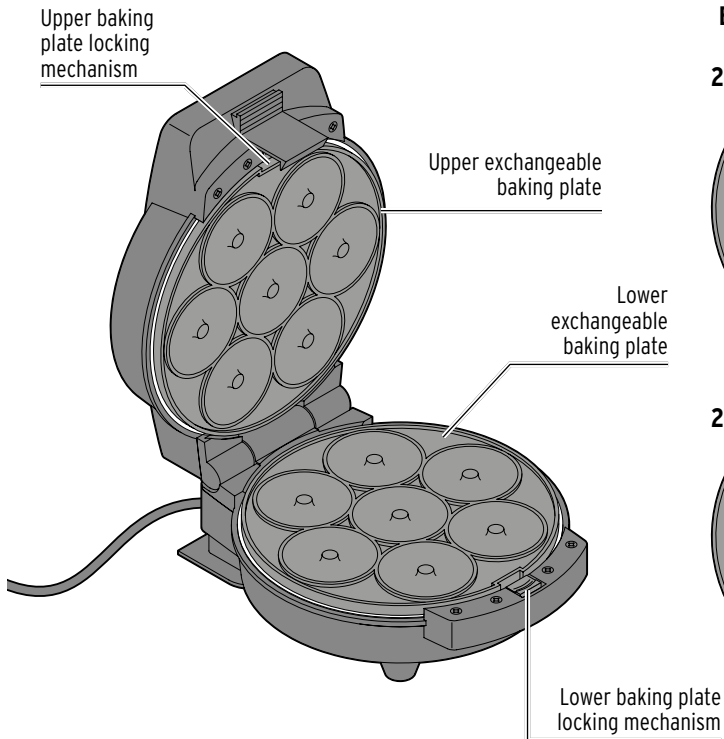
Caution - injuries due to other causes

- Lay the mains cable in such a way that nobody can trip over or get caught in it, leading to the appliance falling over.

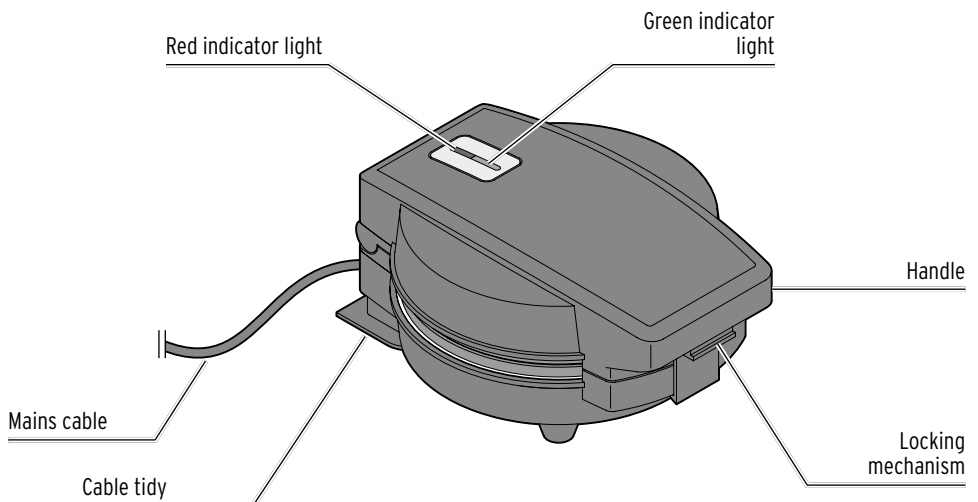
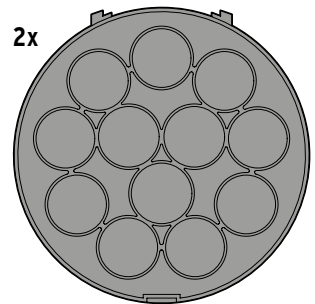
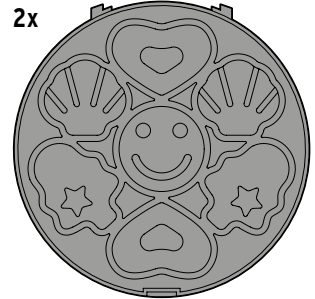
Material damage

- Place the appliance on a level, heat-resistant surface that is not sensitive to grease splatter because splatter is unavoidable during use. Maintain a sufficient distance from sources of heat, such as ovens or hobs.
- The treats are hot. To avoid scratching the non-stick coating of the baking plates, always use heat-resistant wooden or plastic utensils to remove the treats.
- Do not use caustic chemicals, aggressive or abrasive cleaning products, oven cleaner or hard brushes, etc. for cleaning. They could damage the non-stick coating.
- Some varnishes, synthetic substances or types of furniture polish may react adversely with the material of the non-slip feet and soften them. To avoid unwanted marks on furniture, place a non-slip, heat-resistant mat underneath the product if necessary.

At a glance (contents)



Exchangeable baking plates



Use

Prior to first use



WARNING - risk of fire

- Do not place the appliance near flammable objects or directly against a wall or in a corner.



CAUTION - risk of scalds / burns

- Ensure that nobody touches the hot surfaces during use or while the appliance is cooling down.
- Use oven gloves or something similar to open and close the appliance.

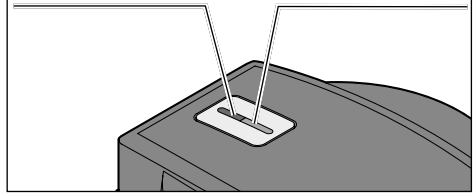
1. Remove all packaging material and dispose of it immediately so that children cannot get hold of it.
2. Stand the appliance on a level surface that is resistant to heat and splashes.

To remove any residue that may have resulted from production, proceed as follows:

3. Remove the baking plates as described in the section titled "Changing the baking plates" and clean them as described in the chapter titled "Cleaning". Then allow them to dry completely.
4. Insert the desired baking plates again as described in the section titled "Changing the baking plates", close the appliance and press the locking mechanism downwards.
5. Unwind the mains cable completely and insert the mains plug into an earthed power socket.

Red indicator light

Green indicator light



Both indicator lights will light up.

The **red** indicator light shows that the appliance is switched on.

When the **green** indicator light lights up, it means the appliance is heating up or re-heating. When it goes out, the baking temperature has been reached.



There may be a slight odour when using the appliance for the first time. This is harmless. Make sure there is sufficient ventilation.

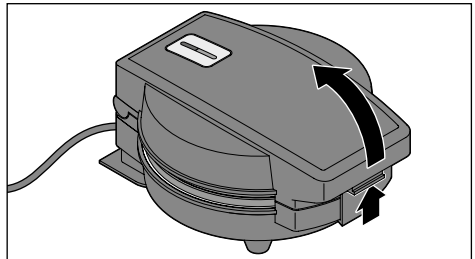
6. After approx. 10 minutes, disconnect the mains plug from the power socket, open the appliance and leave it to cool down completely.
7. After cooling, wipe the baking plates thoroughly with a kitchen cloth.

Changing the baking plates

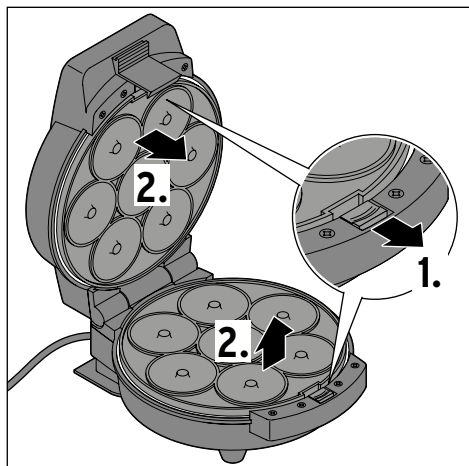


CAUTION - risk of scalds / burns

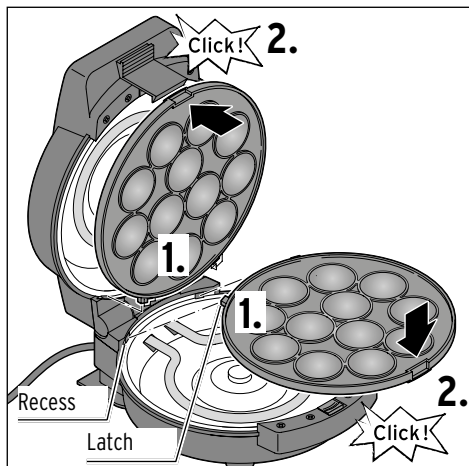
Allow the appliance to cool down completely before changing the baking plates.



1. Pull the locking mechanism upwards and open the baking plates.



2. Pull the upper and lower baking plate locking mechanisms in the direction of the arrow (1.) and remove the baking plates (2.).

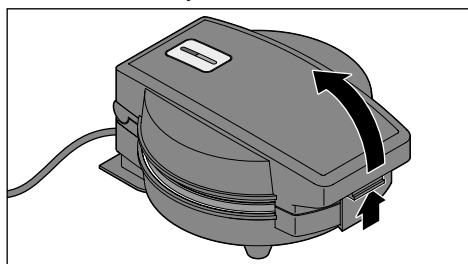


3. Insert the desired baking plates by placing the latches of the baking plates into the recesses on the housing (1.) and pressing the baking plates into place (2.). You must hear and feel them click into place.

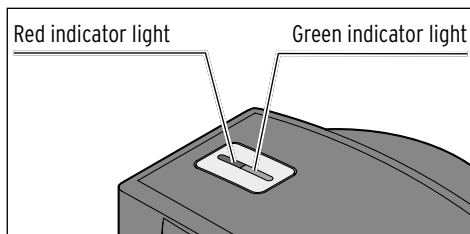
Baking

Before using the appliance, also observe all safety warnings in the chapter "Prior to first use".

- i** • This electric appliance bakes the batter simultaneously from both sides between the heated baking plates.
- The appliance does not have a temperature controller. As soon as the mains plug is inserted into a power socket, the appliance starts to heat up.
- As the temperature cannot be changed, the degree to which the treats brown and cook is mainly determined by the baking time, as well as by how often you open the lid during the baking process.
- As the batter touches the lower baking plate first when it is poured into the appliance, the underside will brown more quickly than the top. We recommend you lift the treats when checking the degree of browning.



1. Pull the locking mechanism upwards and open the appliance.
2. Insert the desired baking plates.
3. Grease the baking plates with a little margarine or cooking oil using a brush if necessary (depending on the consistency of the batter, this may not be necessary).
4. Close the appliance. Unwind the mains cable completely and insert the mains plug into an earthed power socket.



Both indicator lights will light up.

The **red** indicator light shows that the appliance is switched on.

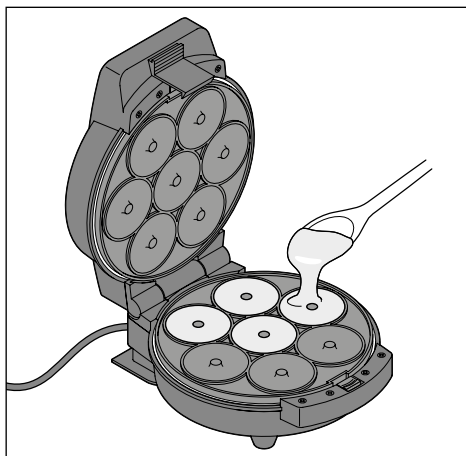
When the **green** indicator light lights up, it means the appliance is heating up or re-heating. When it goes out, the baking temperature has been reached.



CAUTION - risk of scalds/burns

- Hot steam escapes from between the baking plates during the baking process.
- Do not pour in too much batter or batter that is too runny.

5. Pull the locking mechanism upwards and open the appliance.



6. Quickly pour enough batter into each of the moulds until they are filled to just below the rim.



- Feel free to experiment a little with the amount of batter per mould. If there is too much batter in the moulds, the treats may not bake properly.
- If there is not enough batter in the moulds, it may not reach the upper baking surface as it rises, and the treats will not brown on top.

7. Close the appliance and press the locking mechanism down.



The green indicator light will switch off and on again during the baking process. This is not a fault. It simply indicates that the appliance is heating up again.

8. After approx. 4 1/2 to 6 minutes (depending on the baking plates used), carefully open the appliance to check the progress. If the treats are not yet sufficiently baked or brown, leave them to bake for a few more moments. Refer also to the section "Tips and further information". If necessary, remove any excess baked residue from the edge of the baking plates using a wooden or plastic utensil.

9. Remove the treats as soon as they have reached the desired degree of browning. Use utensils made of wood or plastic to do this so as not to damage the non-stick coating. Cut off any baked batter residue that has overflowed from the baked treats and dispose of it.

You can then pour in the next batch of batter right away to continue baking. When you have finished baking:

10. Remove the mains plug from the power socket.
11. Leave the appliance to cool down completely.
12. Clean the appliance (see the chapter titled "Cleaning").

Tips and further information

- Approx. 10 minutes after the mains plug is plugged in, the appliance will be hot enough. Once the appliance has heated up, it takes approx. 4 1/2 bis 6 minutes for the treats to bake completely, depending on the baking plates used and the thickness of the treats.

- After several batches, the treats can be removed in just approx. 3 to 5 minutes.
- If the treats turn out too light or too dark, bake the next batch for a longer or shorter period respectively. The same applies if the treats are not baked all the way through.
- After a few batches you will have figured out the perfect degree of browning. But this will also vary depending on the type and thickness of the batter. For example, the more sugar the batter contains, the browner the treats will be. If the batter is very runny, it may not reach the upper baking plate and will be less brown on the top than on the underside.
- If you have problems removing the treats from the moulds, apply a (thicker) layer of grease to the moulds the next time.

Basic recipes

Cake pops

Ingredients

150 g	butter
150 g	sugar
1 sachet	vanilla sugar
2	eggs
1 pinch	salt
300 g	plain flour
2 heaped tsp	baking powder
250 ml	milk

Preparation

1. Cream the butter, sugar, vanilla sugar and eggs until light and fluffy.
2. Add the flour, salt, baking powder and milk and fold in.
3. Bake the cake pops and, as soon as they have reached the desired degree of browning, use cake pop sticks (not included) to remove them. Be careful not to push the sticks all the way through.
4. Place the cake pops in one or more containers to cool.

Ring doughnuts / cookies

Ingredients

250 g	plain flour
125 g	sugar
1/4 litre	milk
1 sachet	vanilla sugar
3	eggs
50 ml	vegetable oil
1 sachet	baking powder
1 pinch	salt

Preparation

1. Put the flour, baking powder, sugar, vanilla sugar/extract and salt in a mixing bowl.
2. Make a well in the middle of the ingredients and add the milk, eggs and oil.
3. Mix all ingredients well with a hand mixer until the batter is smooth.



You can find many more delicious recipes, ideas for decorating, etc. in specialist literature and online.

Cleaning



WARNING - risk of fatal electric shock

The appliance must not come into contact with water or other liquids.

After they have been removed from the appliance, only the baking plates are permitted to come into contact with water for cleaning.

NOTICE - material damage

Do not use any caustic, aggressive or abrasive products for cleaning.

1. Remove the mains plug from the power socket and allow the appliance to cool down.
2. Remove any batter residue on the baking plates using a soft cloth. This works best when these bits have been left to dry out.
3. Remove the baking plates as described in the section "Changing the baking plates".
4. Clean the baking plates in warm water with a little mild washing-up liquid, rinse with clear water and leave to dry completely. The baking plates are also dishwasher-safe.
5. Wipe the housing off with a slightly dampened cloth.
6. Then wipe it with a dry cloth if necessary.
7. The cable tidy on the underside of the product provides space-saving storage for the mains cable.

Problems / solutions

Not working	• Is the mains plug plugged into the power socket?
Treats are too light in colour.	• Allow the treats to bake a little longer. • Is the batter too runny? • Are the moulds filled with too much / too little batter? • Did you follow the recipe instructions?
Treats are too dark in colour.	• Bake for a slightly shorter time.
Treats stay stuck in the moulds.	• Grease the moulds (more thoroughly).
An extremely large amount of steam escapes during baking.	• Is the batter too runny? • Are the moulds filled with too much batter?

Technical specifications

Model:	CM 205
Product number:	710 030
Mains voltage:	220-240 V ~ 50-60 Hz
Protection class:	I 
Power:	600 W
Ambient temperature:	+10 to +40 °C
Manufactured by:	Jaxmotech GmbH Ostring 60, 66740 Saarlouis Germany info@jaxmotech.de

In the course of product improvement, we reserve the right to make technical and optical modifications to the product.



Disposal

The product and its packaging have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and preserves the environment.

Dispose of the **packaging** at a recycling point that sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



Appliances marked with this symbol must not be disposed of along with normal household waste!

You are legally obliged to dispose of old appliances separately from household waste. Electronic appliances contain hazardous substances and, if stored or disposed of improperly, may cause harm to health or the environment. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

Model:

CM 205

Manufactured by:

Jaxmotech GmbH, Ostring 60, 66740 Saarlouis, Germany