

High protein or lower carbs, sweet or savoury, the choice is yours!



Cake Maker

Instruction Manual



Model Code: NS005



Introduction

Thank you for purchasing this product

You may already be familiar with using a similar product, but do please take time to read these instructions - they have been written to ensure you get the very best from your purchase.

Safety is Important

To ensure your safety and the safety of others, please read the Product Safety and Electrical Safety information before you operate this product. Keep these instructions in a safe place for future reference.

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Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in this booklet.

Product Safety

Please read these instructions before operating the appliance.

- ✓ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ✓ Always use this appliance on a stable, level surface, close to a power socket and out of reach of children.
- ✓ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ✓ Always carry out regular checks on the appliance and power cord. Should there be any signs of damage, do not attempt to use or repair. This appliance has no user serviceable parts.
- ✓ Always grease the cake insert/ cutter and the plates with spray oil before filling with batter. This will aid the removal of the cooked cakes.
- ✓ Always unplug this unit when not in use and before cleaning.
- ✓ Always allow the appliance to fully cool down before cleaning or storing.
- ✗ Never immerse the appliance, cord or plug into water or any other liquid. This is to protect against electrical shock.
- ✗ Never use this appliance for other than intended use. This appliance is for household use only.
- ✗ Never allow young children to use this appliance. Close supervision is necessary when this appliance is in use near children.
- ✗ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ✗ Never place on or near heat sources.
- ✗ Never leave this appliance unattended during use.
- ✗ Never touch the external surfaces of the appliance during use as they may become very hot.
- ✗ Never allow this appliance to touch flammable materials when in use, as this may be a fire risk.
- ✗ Never operate the appliance by means of an external timer.
- ✗ Never overfill the cake insert or the cooking plate as this will cause the cakes to rise too much and cause the surface of the cakes to catch on the top plate.
- ✗ Never use this appliance outdoors.

Electrical Safety

WARNING! Read these instructions thoroughly before using this appliance or connecting it to the mains supply.

A 13 amp BS1362 ASTA approved fuse must be fitted.

This appliance must be earthed.

There are no user-serviceable parts inside this appliance.

Always refer servicing to qualified service personnel.

The mains lead of this product is not replaceable by the user. If the mains lead is damaged, the entire appliance should be returned to an approved Service Centre for repair.

Do not allow this product to be exposed to rain or moisture during use or storage.

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-rewireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted, following the wiring instructions shown. The old plug must be disposed of safely because inserting it into a 13 amp socket could cause an electrical hazard.

Electrical Safety

The wires in the power cable of this product are coloured in accordance with the following code:

Blue = Neutral

Brown = Live

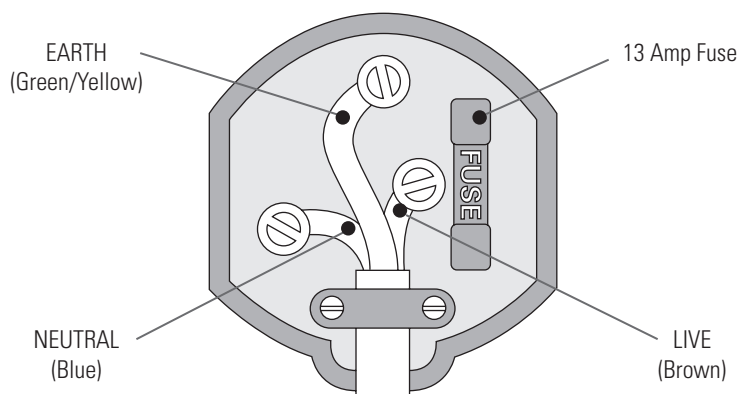
Green/Yellow = Earth

If the markings on the terminals of your plug do not correspond to the colours of the wires in the power cable, proceed as follows:

- The wire which is coloured Blue must be connected to the terminal which is marked N or coloured Black.
- The wire which is coloured Brown must be connected to the terminal which is marked L or coloured Red.
- The wire which is coloured Green/Yellow must be connected to the terminal which is marked with the earth symbol (\equiv) or coloured Green, or Green/Yellow.

Plug should be BS1363/A approved.

Fit a 13 Amp fuse.



Ensure that the outer sheath of the cable is firmly held by the clamp.

Features

1. RED POWER LIGHT

This illuminates when your Cake Maker is plugged into mains supply.

2. GREEN READY-TO-COOK LIGHT

This will illuminate when the Cake Maker is ready to use, which will take approximately 2-3 minutes.

3. LID HANDLE WITH A LOCKING LATCH

This allows you to open and close the appliance and the latch keeps the plates closed during cooking and storage.

4. UPPER NON-STICK COOKING PLATE

5. LOWER NON-STICK COOKING PLATE

6. CAKE INSERT/CUTTER



220-240V~50/60Hz 900W

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Before First Use

CAUTION: Do not immerse the Cake Maker MAIN BODY, POWER CORD or the PLUG in water or any other liquids.

Before using your Cake Maker for the first time, remove any packaging material and promotional labels. You may wish to keep the packaging for future use.

Ensure the Cake Maker is switched off at the power outlet and the power cord is unplugged.

Check that the cooking plates are clean and free of manufacturing dust, by wiping the plates with a slightly damp soft cloth. Wash the cake insert/cutter with warm soapy water then rinse and dry thoroughly.

Wipe the outside of your Cake Maker with a slightly damp soft cloth.

When the unit is heated for the first time it may emit a little smoke, this is normal and no cause for concern, it is simply manufacturing dust being burnt off the heating element and will disappear after the first use.

Instructions for Use

CAUTION: The surface of your Cake Maker will become hot, so exercise caution. Steam may escape during cooking and when lifting the lid. This is normal, but take care. Use oven gloves to open and close the lid.

1. Pre-heat your Cake Maker. The red light will illuminate immediately. When the green light illuminates (allow 2-3 minutes), your Cake Maker is ready to use. The green light will cycle on and off as the unit maintains baking temperatures.
2. If you are using the cake insert/cutter to bake cakes in, place this onto the lower cooking plate. Make sure the handles fit into the notches in the body of the unit and that the lid closes properly.
3. For best results, lightly coat the plates with a vegetable spray oil. Spray the plates before cooking each batch of cakes; this will aid the removal of the cakes. If using the cake insert to cook your cakes, spray the cage generously with spray oil. Add a generous spoonful of mixture into each section so they are half full. It is important not to overfill, as the mixture will expand when baked.
4. If you would like to bake a large cake simply add enough mixture to fill the base and spread the mixture over the cooking plate. Bake for up-to 10 minutes.
5. Close the lid and secure the latch.
6. Cook the cakes for between 4-10 minutes. Cooking time will depend on your recipe. A large cake can take up to 10 minutes. During cooking steam will escape, when the cakes stop steaming this is a good indicator that they are ready.
7. Open the latch and lift the lid. The cakes should spring back when pressed. If in doubt insert a small cocktail stick into the cakes, if the cocktail stick comes out clean the cakes are ready, if not, carry on cooking for a minute or two. Remove the cake insert and press out cakes, you may need to loosen the cakes first. For a large cake you can then either use the cutter to press out individual cakes or use as one big cake and cut it to your desired size.

8. If additional cakes are to be baked, remove any residue from the cake insert and spray the cage with oil and repeat the process above. The cakes may bake faster as extra heat has been retained, so it may be necessary to reduce the cooking time.
9. When all the cakes have been baked, unplug the machine and leave to cool completely before cleaning.

Care & Cleaning Instructions

Before cleaning your Cake Maker unplug it from the mains supply and allow it to cool down completely. There are no parts to disassemble for cleaning.

Never immerse the appliance in water or other liquids.

Never place the Cake Maker in the dishwasher.

CARING FOR YOUR APPLIANCE

The cooking plates should be conditioned with oil before each use, do this by lightly spraying the plates with a vegetable oil spray.

To protect the premium quality non-stick surfaces, only use heat-proof non-metallic utensils to remove the cakes. The use of plastic or nylon utensils that are not marked as heat-proof may melt and damage the cooking surface.

CLEANING

1. Using a non-metallic utensil, gently scrape any residue off the surface of the plates and wipe the plates with a damp cloth.
2. To remove any stubborn residues, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes, and then wipe the softened batter off with a soft cloth.
3. Wash the cake insert/cutter in warm soapy water and rinse and dry thoroughly.
4. Do not use coarse scouring pads or steel wool for cleaning as these will damage the surface, only use products suitable for use on non-stick surfaces.
5. Use a soft damp cloth to clean the exterior. Dry thoroughly.

STORAGE

Ensure that the Cake Maker has completely cooled down and is clean before storing away. Store your appliance in its packing box or in a clean dry place. The power cable may be wound under the bottom of the appliance. It can be placed in a vertical position for neat and compact storage.

SERVICING

If you drop or damage your Cake Maker it should not be used until it has been examined by an authorised service centre or appliance technician. Always refer servicing to qualified service personnel.

GUARANTEE

This product is guaranteed for 1 year from the date of original purchase. If any defect arises due to faulty materials or workmanship, the unit will be replaced or refunded at our discretion.

The following conditions apply:

- The product must be returned to the retailer with original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- We accept no responsibility for incidental or consequential loss or damage.
- Valid in the UK only.

Customer Helpline: 0345 467 6743

For technical queries, please contact:

MPL Home, IMEX, 575-599, Maxted Rd., Hemel Hempstead, HP2 7DX

This product is manufactured to comply with the radio interference requirements of EMC Directive 2014/30/EU.

GUIDELINES FOR PROTECTION OF THE ENVIRONMENT

At the end of the useful life of the appliance, it should not be disposed of with general household waste. Check with your Local Authority or retailer for recycling advice in your local area.



This symbol on appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of collection.

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