

LAKELAND

CHURRO MAKER

INSTRUCTION BOOKLET



Model: 63644

LAKELAND CHURRO MAKER

Thank you for choosing the Churro Maker.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

The Churro Maker cooks 4 delicious churros in one, this snack can be enjoyed with a cinnamon and sugar mix or your favourite dipping sauce, chocolate is best!

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES

1. Power light
2. Ready light
3. Lid
4. Lid handle
5. Safety catch
6. Upper hotplate
7. Lower hotplate
8. Cord and plug



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the socket to “off” and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Do not use the appliance on or near a hot gas or electric burner, or in a heated oven.
- The appliance should only be used at least 30cm away from walls and other surfaces, to allow sufficient airflow.
- We recommend standing the appliance on a heatproof board or baking tray, to catch any juices which may come out during cooking.

WARNING – HOT SURFACES



All surfaces marked with this symbol  will become hot during use. To prevent injury, **DO NOT TOUCH.** Let the product cool completely before touching these surfaces for cleaning and before storing.

Always lift the lid by the lid handle when adding food to the Churro Maker. Take great care not to touch any other surfaces – they will be hot.

DO NOT lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

Use oven gloves when cooking with the Churro Maker. Take care when opening the lid as hot steam can escape from the hotplates and may cause injury.



USING YOUR CHURRO MAKER FOR THE FIRST TIME

- Unpack the Churro Maker, remove all the packaging materials.
- Wipe the hotplates with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly.
- When you switch on the Churro Maker for the first time there may be a slight burning smell. This is normal for a new product and will disappear after a few uses.

INSTRUCTIONS FOR USE

We recommend standing the appliance on a heatproof board or baking tray, to catch any juices which may come out during cooking.



1. Plug into the socket and switch on. The POWER light will illuminate when plugged in to show the Churro Maker is switched on and heating up.

After a few minutes, the READY light will come on and illuminate, to show the hotplates have heated up to temperature and the appliance is ready to use.

Always ensure the READY light has come on, otherwise your food may stick and not cook through properly.

The Churro Maker has one temperature setting. The READY light may go off for a while as the appliance has lost heat whilst the batter has been added or the temperature has changed. This is normal and will come back on once the appliance is back up to temperature.

2. Lift the lid carefully by the lid handle and spray both the hotplates with a little spray oil. You can also brush the hotplates with oil before or after switching on the Churro Maker. If brushing oil onto the heated hotplates, use a heat resistant silicone basting or pastry brush. Take care, the hotplates are hot and oil may spit.
3. Pipe your batter onto the lower hotplate in the four channels. The batter should be level with the top of the raised parts.
4. Gently close the lid, ensuring the safety catch is in place. Do not slam the lid down as it may cause the mixture to run off the hotplates.
5. Once your food is cooked to your preference, carefully remove the churros with a heat resistant nylon or silicone cooking utensil.
6. Switch off and unplug the Churro Maker, allow it to cool completely before cleaning and storing.
7. Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

HINTS AND TIPS

Once you've tried the recipe in this booklet, you may wish to adapt it, using our suggestions as a guide.

Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

Do not overfill the Churro Maker as the ingredients will not cook through properly and they may escape from the sides and into the overflow channels.

Always wait for the ready light to come on before adding food.

The product should not be used for cooking or defrosting frozen food.

Do not force the lid if the Churro Maker will not close completely. Simply remove some of your ingredients so it closes, or rest the lid on top of your food.

RECIPE

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

CHURROS

| Ingredients | Quantity |
|-----------------|----------------|
| Water | 250ml (1 cup) |
| Butter | 112g (8 tbsp) |
| Salt | ¼ tsp |
| Ground cinnamon | ¾ tsp, divided |
| Plain flour | 155g (1¼ cups) |
| Eggs | 3 |
| Caster sugar | 100g (½ cup) |

WHAT YOU DO

1. Combine the water, butter, salt and ¼ tsp of the cinnamon in a saucepan over medium heat. Let the mixture melt and come to a rolling boil. Then, reduce to a low heat.
2. Add the flour and stir the dough vigorously until the mix forms a ball. It will look and feel very thick, but that's OK! Once the mixture is well-combined, remove it from the heat and let it rest for 5 to 7 minutes. This resting step is essential, because if the dough is too hot, it could cause the eggs to scramble.
3. To finish making the dough, add the eggs, one at a time, stirring well after each addition. The finished dough should be smooth and well-combined.
4. Plug in and switch on the Churro Maker to heat up.
5. When it is up to temperature you can either spoon the dough into the lower hotplate level with the top of the raised parts.
Alternatively, spoon the dough into a heat resistant disposable piping bag and seal partway. Snip off 1 cm (¼") from bottom of the bag, then piping into the lower hotplate level with the top of the raised parts.
6. Allow to cook for approximately 10 minutes until golden and done to your liking and the steam subsides.
7. Whilst the churros are cooking, mix the sugar and ½ tsp of cinnamon in a medium bowl.
8. Remove from the Churro Maker using a plastic, wooden or silicone spatula. Do not use metal utensils as these will damage the non-stick coating, once done.
9. Toss the churros in the sugar and cinnamon mix until coated.
10. Place on a serving plate and serve with chocolate sauce or your favourite dipping sauce.

FREQUENTLY ASKED QUESTIONS

Question: Why does the ready light on the Churro Maker keep going off?

Answer: This is normal. During cooking, the heating element will automatically turn on and off to regulate the temperature and ensure that the hotplates are not too hot or cold. This makes the ready light turn on and off.

Question: When is the Churro Maker heated and ready to use?

Answer: Both the power and ready lights will be lit when your Churro Maker is heated and ready to use.

Question: Why are ingredients escaping through the sides of the Churro Maker?

Answer: The hotplates may not be fully heated, or the Churro Maker may be too full. Wait for both lights to illuminate before adding food to the hotplates and reduce the amount of ingredients.

Question: Why hasn't all the food warmed through?

Answer: There may be too many ingredients. Reduce the amount of food to let it cook more evenly. Never try to cook frozen food and remember that chilled food may need longer cooking.

Question: Does the Churro Maker have an on/off switch?

Answer: There is no on/off switch, simply plug into a socket and switch on. When you have finished cooking, turn off the Churro Maker by switching off at the socket and unplugging.

Question: The cover of the Churro Maker gets very hot when cooking, is this normal?

Answer: Yes, the lid does get hot. Always lift and lower the lid by the lid handle. To prevent personal injury, **DO NOT** lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

Question: The power light will not turn on and the hotplates are failing to heat?

Answer: Check that the Churro Maker is plugged in and switched on at the socket.

CARE AND CLEANING

1. Unplug the Churro Maker and let it cool completely before cleaning.
2. Clean thoroughly before using for the first time and after every use.
3. Check the parts for wear or damage after every few uses.
4. Do not use abrasive cleaners, or steel wool.
5. Always use plastic, wooden or silicone spatulas, as metal utensils will damage the non-stick coating.
6. Never immerse the base in water or any other liquid.
7. The Churro Maker is NOT dishwasher safe.
8. To clean the hotplates, wipe with a damp soapy cloth, then wipe with a clean damp cloth, and dry thoroughly before storing.
9. To clean the outer surfaces, wipe with a clean damp cloth and dry thoroughly before storing.
10. If there is a build up of burnt on food on the hotplates, pour on a little cooking oil and leave for 5 to 10 minutes. Clean the surface with a sponge or soft bristled brush to dislodge any food. Then clean with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly. Repeat if necessary. This is normal, especially when cooking with sugar.
11. Store the Churro Maker with the power cable loosely coiled. Never wrap it tightly around the product.
12. Wind any excess cable around the cord storage area underneath the appliance.
13. To minimize storage space in your kitchen, the Churro Maker can be stored vertically.

TECHNICAL INFORMATION

- Power: 750W.
- Voltage: 220-240V.
- Frequency: 50/60Hz.
- Flex length approx. 75cm (29½").

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 5 AMP FUSE

Use a 5 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).



RECYCLING YOUR ELECTRICALS

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.



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