



Cup Cake Maker

User Manual



Model No.: BG-19

Item No.: 900827

Rev 1

READ AND SAVE THESE INSTRUCTIONS

Note: The specifications and/or components of this appliance are subject to change without prior notice.

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1 Important Safety Instructions

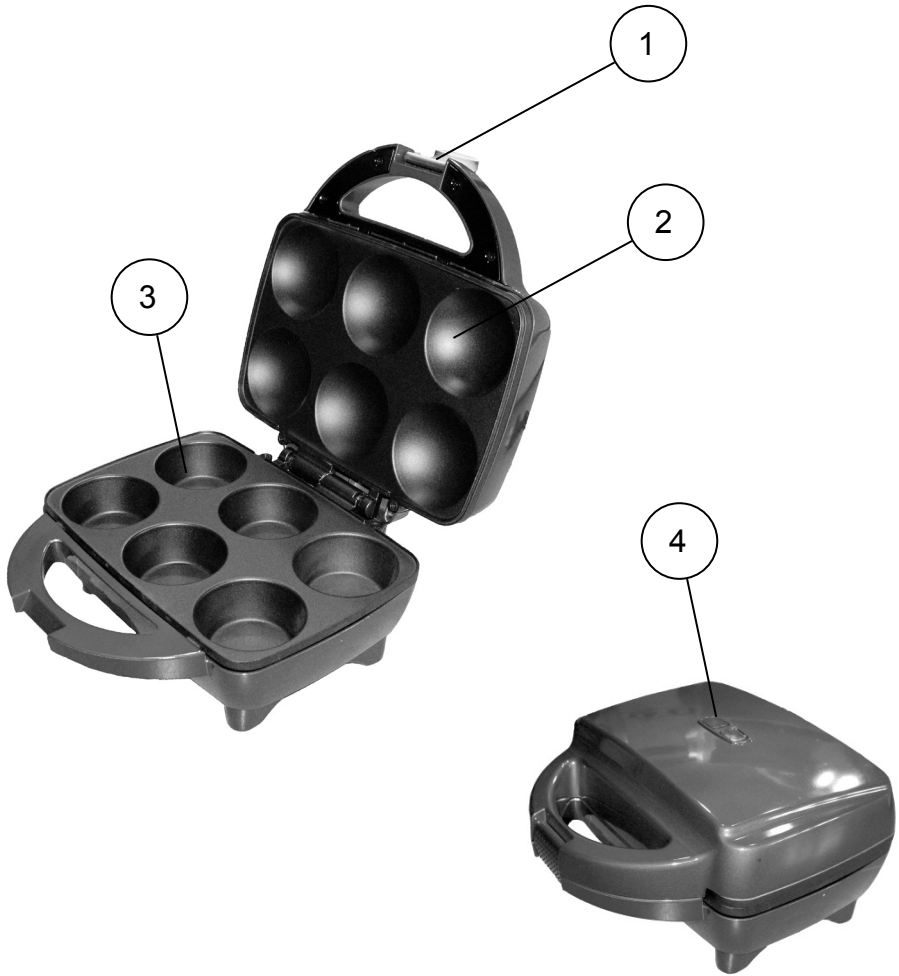
WARNING Before using your appliance, please read all instructions.

- Check if the rated voltage of the appliance is compatible with the local power system. Confirm if all the attachments are included in the package, otherwise contact the responsible vendor.
- Children should be supervised to ensure that they do not play with the appliance
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Use this appliance only for its intended uses as described in manual. Do not use corrosive chemicals or vapours with this appliance
- Unplug from electrical outlet when not in use, or cleaning. To unplug, grasp the plug and pull from power outlet. Never pull cord.
- To avoid risk of electrical shock, do not put the appliance in water or liquid.
- Never carry the appliance by the cord.
- The use of attachments not recommended or sold by the manufacturer may cause electric shock or injury.
- Do not operate the appliance with a damaged cord or plug. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not operate any appliance if the appliance malfunctions, is dropped or damaged in any manner. Return appliance to the nearest authorised service agent or similarly qualified person for a thorough examination, repair, electrical or mechanical adjustment.
- Do not reach for an appliance that has fallen into water. Switch 'OFF' at the power point and unplug immediately.
- Do not use this appliance outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of this appliance on or near any hot surfaces, such as a gas or electric burner, or in a heated oven.

- Do not use an appliance for other than its intended use.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- This product has not been designed for any uses other than those specified in this booklet.
- Do not use this appliance with an extension lead.
- Do not move this appliance when it is in operation.
- Ensure the packaging of this appliance is disposed of properly. Keep plastic bags away from babies and children.
- Avoid using on metal surfaces e.g. sink.
- This product should not be used in the immediate vicinity of water, such as a bathtub, washbowls, swimming pool etc. where the likelihood of immersion or splashing could occur.
- Ensure the power cord is kept away from the cooking plates when in use.
- Do not leave the appliance unattended when switched on.
- This grill may generate steam from between the grill plates while cooking and when the top plate is opened. Take care to prevent injury.
- Take care when removing food from the grill
- When using the grill, ensure that there is sufficient air space above and all sides for air circulation.
- This product is intended for normal domestic/household use only.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The temperature of accessible surfaces may be high when the appliance is operating. Avoid touching hot surfaces, use handles and knobs.
- No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling of appliance.

READ AND SAVE THESE INSTRUCTIONS

2 Components



1	Handle & Clip	3	Lower Cooking Plate
2	Top Cooking Plate	4	Indicator Lights

3 Operating Instruction

Note: When using the appliance for the first time, the unit will emit a fine smoke.

This is no cause for alarm and is caused by the initial heating of the elements.

- Remove all packaging from the appliance before use.
- Check that the cooking plates are free from dust. Wipe the surface of the plates with a damp cloth and dry with a cloth or kitchen towel.
- Before using your appliance for the first time, the non-stick plates must be seasoned during the preheating time to protect the non-stick surface.

Note: Season the plates by applying a thin coat of cooking oil, butter or margarine to the cooking surfaces and rub in with a paper towel.

Exercise care, as the cooking plates will be hot.

- Unroll the power cable completely before plugging it in.
- Place the appliance on a flat level surface.
- Insert the plug into the powerpoint and switch on.
- The Red indicator light will illuminate and stay illuminated while power is supplied to the appliance.
- Close the lid and heat up the plates until the Green indicator light turns On indicating the appliance has reached operating temperature.

Note: The body of the appliance will get hot during use, therefore, take care when handling the appliance. Only lift the lid by use of the handle.

DO NOT touch hot surfaces.

3.1 Making Cup Cakes

- Preheat the Cup Cake Maker.
- Prepare the Cup Cake Batter. There is a recipe in the back of this manual you may wish to try. You can also purchase Cup Cake Mix from your local supermarket or you can search the internet for variations which you may like to try.

- Put the mains plug into the wall socket and switch on.
- Wait until the Green indicator light turns on at which time, the appliance is at the correct temperature for use.
- Fill Cupcake moulds $\frac{3}{4}$ full using a tablespoon or ice cream scoop (try not to spill any around each mould). Repeat for all other moulds.

Note: Always fill all of the Moulds when in use.

- Lower the upper cooking plate and lock the handle shut with the clip.
- After approximately 8 - 10 minutes, open the appliance and check whether the Cup Cakes are sufficiently 'brown'. Caution: Open the lid using the handle only.

Note: The cooking time required to obtain brown Cup Cakes depends on the type of Mix used or your personal taste.

To test if the inside of the Cup Cake is cooked, push a clean tooth pick or wooden skewer into the middle of the Cup Cake and then withdraw it. If the tooth pick or skewer comes out clean, the Cup Cakes are cooked.

If the tooth pick or skewer comes out with batter on it, close the lid and let cook for another minute. Test again until cooked.

- When the Cup Cakes are ready, open the lid and carefully remove with the help of a wooden spatula and place on a wire rack for cooling. Always use heat-resistant plastic utensils or wooden utensils. Do not use metal utensils which may damage the anti-stick surface of the plates.
- If making more Cup Cakes, close the lid to preserve the heat until ready to cook the next Cup Cakes, otherwise, remove the plug from the wall socket and allow to cool down before cleaning and storing.

Note: During cooking, the Green indicator light will cycle on and off indicating the appliance is maintaining the correct temperature.

The appliance may generate steam from between the cooking plates while cooking and when the top plate is opened. Take care to prevent injury.

Caution:

When removing the Cup Cakes from the appliance, **DO NOT** use sharp or metal utensils, (e.g. knife, fork, Spoon etc.), use a heat-resistant plastic or wooden utensil to prevent permanent damage to the Non Stick Surface.

If you find the Cup Cakes are difficult to remove, you may wish to spray the moulds with a Spray On Cooking Oil prior to adding the mixture.

4 Recipe

Note: 1 Cup = 250ml

Cake Mix

125g unsalted butter, softened
1 cup caster sugar
3 eggs
1 teaspoon vanilla extract

1 ½ cups plain flour
1 teaspoon baking powder
¾ cup (185mL) milk

Icing

50g unsalted butter
2 cups icing sugar
2 tablespoons milk

Method:

In an electric mixer, beat butter for 2 minutes until pale in colour and creamy.

Add sugar one third at a time, beating well between each addition.

Add the eggs one at a time, beating for about a minute between each addition.

Add the vanilla essence and beat until combined.

Sift flour and baking powder and add half to butter mixture with half the milk, mix until well combined. Repeat with remaining flour and milk.

** Refer to section "Making Cup Cakes" for instruction on cooking.

Icing:

Cream butter until pale and smooth then add the milk and half the sifted icing sugar.

Beat until well combined.

Add the remaining icing sugar and beat until mixture is light and fluffy.

The mixture should be a spreadable paste; if it is too dry add some more milk, if too wet add more icing sugar.

5 Care Of Your Product

- After use and before cleaning, remove the plug and wait for the appliance to cool.
- Wipe the inside and edges of the heating plates with absorbent paper towel or a soft cloth.
- Should any filling be difficult to remove, pour a little water into the moulds and let soak for 1-2 minutes then wipe off after the filling has softened.
- Wipe the outside with a slightly moistened cloth ensuring that no moisture, oil or grease enter inside the appliance.
- Do not clean the inside or outside with any abrasive cleaner, scouring pad or steel wool as this will damage and scratch the Non-Stick Plates.
- Do not wash the appliance in the Dishwasher.
- Do Not Immerse the appliance in water.
- Do not use spray-on cleaners, as this will affect the performance of the Non-Stick surface on the cooking plates.

DO NOT IMMERSE IN WATER OR ANY LIQUID

6 Service

CAUTION. To reduce the risk of electric shock, do not disassemble the appliance. No user serviceable parts inside.

Do not operate the product with a damaged cord or plug, or after the product malfunctions, or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement.

In some products, the replacement by the user of the flexible cord is not intended. Special tools may be required to disassemble the product or replace the cord. Return the complete product to the place of purchase for inspection, repair or replacement.

7 Guarantee

WHAT'S COVERED?

- 1.1 H.E. Group Pty Ltd ("us" "we" or "our") warrants this good for a full replacement or refund for a period of twelve months from the date of purchase.
- 1.2 This warranty covers materials and workmanship defects only.

WHAT IS NOT COVERED?

- 2.1 This good is for household use only and if used in any way other than as detailed in the instruction manual will void this warranty.
- 2.2 This warranty does not apply to defects arising from abuse, alteration, unauthorised or unreasonable use of the good, nor does it cover general deterioration due to usage.
- 2.3 This warranty does not apply to accessories due to general deterioration or acts beyond human control.

WHAT WE WILL DO

- 3.1 We will replace the good or provide a refund to the value of the purchase price, if a defect is discovered in the good during the warranty period of twelve months subject to verification of defect or malfunction and the date and proof of purchase and purchase price.

WARRANTY COSTS

- 4.1 Once we have received the goods and you have complied with the warranty, our costs associated with the warranty claim will be borne by us.
- 4.2 No responsibility will be taken for goods lost, mislaid or damaged whilst in transit.

GENERAL

The benefits of this warranty are additional to any other rights and remedies you may have under law.

- 5.1 Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
- 5.2 Notwithstanding 0, except as provided for in this warranty, all express and implied warranties and conditions under statute or general law as to the merchantability, description, quality, suitability or fitness of the goods for any purpose, or as to design, assembly, installation, materials or workmanship or otherwise are (where permitted under law) expressly excluded.
- 5.3 To the extent permitted by law, our total liability for loss or damage of every kind related to the good in any way whatsoever is limited to the amount paid to the retailer by you for the good or the value of the good.
- 5.4 These terms and conditions supersede and exclude all prior and other discussions, representations (contractual or otherwise) and arrangements relating to the supply of the goods or any part of the goods. This includes representations not made by us relating to the performance of the goods or any part of the goods or the results that ought to be expected from using the good.

CUSTOMER CARE

- 6.1 **To claim under this warranty, you must first contact our friendly customer service team on free call 1800 079 124 or via email info@hegroup.com.au and explain the basis of your claim. Our customer service team will then provide you with directions on how to make your claim under this warranty.**

This warranty is valid with the presentation of the original proof of purchase receipt or tax invoice originating from the store of purchase for the product showing the retailer's name, date of purchase and amount paid, by you, for the good.