







**CUP CAKE MAKER** 

Instructions

For household use only

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## English



### INTENDED USE

This device is suitable for making cup cakes only. Any other use may result in damage to the device or injuries.

### IMPORTANT SAFEGUARDS General

- 1. Read this manual before first use thoroughly. It contains important information for your safety as well as for the use and maintenance of the equipment. Keep these instructions for future reference and pass it on with the device.
- 2. Pay particular attention to the warnings on the device and in this instruction manual.
- Use the device only for its intended purpose. Improper use may lead to hazards.
- 4. This device is designed for household use only. not for staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments use. It is not suitable for commercial use.
- 5. In the event of improper use or wrong operation, we do not accept any liability for resulting damages.
- 6. The use of accessories and components not expressly recommended by the manufacturer may result in injuries or damages and voids the warranty.
- 7. This device is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities or lack of experience and / or lack of knowledge unless they are supervised by a person responsible for their safety or have received instructions on how to use the device.
- 8. Children should be supervised to ensure that they do not play with the device.
- 9. Never leave the device unsupervised while it is switched on.
- 10. Do not place heavy objects on top of the device.
- 11. Never immerse electrical parts of the device in water during cleaning or operation. Never hold the device under running water
- 12. Do not under any circumstances attempt to repair the device yourself. For servicing and repairs, please consult an authorised dealer or qualified customer service centre
- 13. This device should not be operated with an external clock timer or separate remote control system.

## Power supply

- 1. The mains voltage must match the information on the rating label of the device.
- 2. The power plug is used as the disconnect device. Please be sure that the power plug is in operable
- 3. Only removing the power plug can separate the device completely from the mains supply.
- 4. Avoid damages to the power cord that may be caused by kinks or contact with sharp corners.

- 5. Make sure, the device, including power cord and power plug are not exposed to hot surfaces.
- 6. Only unplug from the power outlet by the plug itself. Do not pull on the cord.
- 7. Disconnect the power plug when the device is not in use, in case of malfunctions, prior to attaching accessories and prior to each cleaning.
- 8. If the power cord or the casing of the device is damaged or if the device is dropped, the device may not be used before it is examined by a professional
- 9. A damaged power cord may only be replaced by the manufacturer or a workshop commissioned by the manufacturer or by a similarly qualified person in order to avoid hazards.

#### Installation location

- Place the device on a flat, sturdy and heat-resistant surface.
- 2. Put the device in a place which is out of reach of children
- 3. Do not operate this device near flammable materials (e.g. curtains, textiles, walls) and never cover it. Ensure that there is always a sufficient safe distance from flammable materials
- 4. Use this device in dry indoor areas only and never outdoors
- 5. Warning: Do not use this device near water or heavy moisture; e.g. in a damp basement or beside a swimming pool or bathtub.
- 6. In order to reduce the risk of fire and electric shock, do not expose the device to fire (fireplace, grill, candles, cigarettes and so on) or water (water drops, water splashes, vases, tubs, ponds and so on).
- 7. Keep this device away from all heat sources like for example, ovens, hot plates and other heat-producing devices/objects
- 8. Protect this device from extreme heat (over 35°C) and cold (under 5°C) as well as from direct sunlight and dust.

## Specific safety instructions

- 1. Danger of burns! The temperature of surfaces which can be touched can be very high during operation. Therefore, hold the device by the handles only.
- 2. Never cover the cup cake maker while it is in operation - it could overheat and catch fire
- 3. Remove the hot cup cakes from the cup cake maker carefully in order to prevent injuries.
- 4. Parts of the device become very hot. Unplug the power cord and allow the device to cool sufficiently before cleaning or storing.
- 5. Clean the device and other accessories after each use. Refer to the Chapter CARE AND MAINTENANCE

## BEFORE FIRST USE

- 1. Carefully take the device and its accessories out of the packaging. Retain the packaging in case you would like to store the device away or transport it at a later date. If you choose to dispose of the packaging, then please do so according to the applicable legal regulations.
- 2. Check the packaging contents for completeness and damages. Should the contents in the packaging not be complete or be damaged, do not use the device. Return it to your retail outlet immediately.
- 3. The upper and lower baking plates are covered with non-stick coating. Use only utensils made of suitable synthetic material or wood in order not to damage it. Utensils must not have sharp corners and edges.
- 4. Clean the device as described in the CARE AND MAINTENANCE section.
- 5. Season the cooking plates (top and base) with a little vegetable oil and remove any excess oil with absorbent

kitchen paper towel. After the initial seasoning, there is no need to season the plates before each use as the pastry leaves the plates slightly seasoned. Avoid using spray on oils

## USING THE CUP CAKE MAKER

- 1. Grease the baking surfaces with a little bit of fat or oil. Do not use cooking sprays!
- 2. Prior to baking, allow the device to heat up for 5 minutes or at least wait until the ready lamp (red) goes out. During the baking process the ready lamp (red) will go on and off which indicates that the device keeps the temperature constant.
- 3. Flap the lid up. Touch only the handles since the device is already very hot.
- 4. With a suitable spoon, fill the batter up to the rim of the 7 cavities on the lower baking plate. Do not overfill. Remove the spilled batter.
- 5. Now close the lid and allow batters to be baked for approx. 5 minutes\* or until they are brown (\*this time specification refers to the recipe below).
- 6. When cup cakes are ready, open the lid by the handle and remove cup cakes with a suitable utensil. Caution! Cup cakes are very hot. Place the prepared cup cakes preferably on a grate and allow them to cool down
- 7. Now you can bake more cup cakes. Always make sure that the baking plates are clean prior to refilling the cavities, and wait until the ready lamp (red) goes
- 8. When you have finished baking, disconnect the power plug from the socket and allow the device to cool down completely prior to cleaning.

- · With the cup cake maker you can create delicious, miniature cupcakes and muffins in a matter of
- You can even use pre-packaged mixes. Simply follow the directions on the box, fill the individual sections in the lower cavities, close lid and let cook for about 5-10 minutes, checking them after the first 5 minutes. Soon you will have delicious snacks and desserts ready to serve.
- Try topping off your treats with frosting and add sprinkles, nuts, grated coconut, candies or chocolate chips.

## Vanilla cupcakes

- 2/3 cup flour
- 1/4 cup and 2 tbsp. sugar
- 1 ega
- 1/2 tsp. vanilla extract
- 1/4 tsp. nutmeg
- 1/2 tsp. baking powder
- 1/4 cup of buttermilk
- Preheat the cupcake maker as directed. Mix dry ingredients.
- 2. Stir in buttermilk, vanilla and egg. Beat with a fork. Carefully pour into pastry wells.
- 3. Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.
- 4. Open Lid with a pot holder or oven mitt.
- 5. Remove each cupcake with wooden or plastic spoon. Place on plate and serve.
- 6. Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.

## Chocolate cupcakes

- 2/3 cup all-purpose, unbleached flour
- 1/4 cup and 2 tbsp. unsweetened cocoa powder
- 1/8 tsp. baking soda
- · 1 tsp. baking powder
- 1/8 tsp. salt

- 3/4 cup white, granulated sugar
- 1 eaa
- 1/4 tsp. vanilla extract
- 1/4 cup milk
- 1 tbsp. and 11/2 tsp. butter, melted
- 1. Preheat the cupcake maker as directed.
- 2. In a large bowl, sift together flour, baking powder, baking soda, cocoa, sugar and salt. Set aside.
- 3. In a separate bowl, beat together egg and melted butter, then stir in the vanilla.
- 4. Add the flour mixture to the wet mixture alternately with the milk. Beat well.
- 5. Carefully pour into cavities. Close the lid and cook for 5-10. Check after 5 minutes. Open lid with a pot holder or oven mitt.
- 6. Remove each cupcake with wooden or plastic spoon. Place on plate and allow to cool.

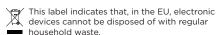
## CARE AND MAINTENANCE

- 1. Do not clean the unit as long as the device is hot. Danger of burns!
- 2. Open the lid and clean the baking plates with a sponge or cloth. Damp the sponge or cloth with a bit of hot water
- 3. Never immerse the device in water or allow water to flow over the baking plates.
- 4 If you do not use the device for a long period, store it preferably in the original packaging.

CAUTION: Never use solvents and abrasives, hard brushes, metallic or sharp objects for cleaning. Solvents are harmful to health and attack the plastic parts. Abrasive cleaners and tools scratch the surface.

### DISPOSAL

Proper disposal of this product.



Please use the return or collections systems of your municipality or contact the seller where you purchased this product.

# INFORMATION AND SERVICE

If you have question or concerns about your product, please visit our website:

www.westinghouse-lifestyle.com, or contact our oversea offices/agents.

In line with our policy of continuous product development, we reserve the right to change product, packaging and documentation specifications without





