



INSTRUCTIONS AND WARRANTY



MODEL NO. SDM051E

DESCRIPTION: SALTON ELITE DOUGHNUT MAKER

Congratulations on purchasing our Salton Elite Doughnut maker. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE SALTON ELITE DOUGHNUT MAKER

IMPORTANT SAFEGUARDS

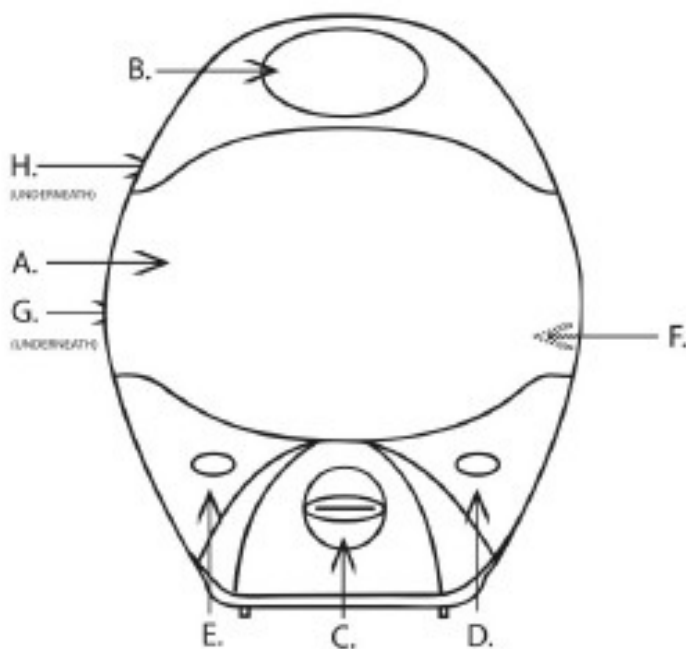
When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. 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.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.
9. Please do not touch hot parts of the doughnut maker, only touch the appliance by its handle, if necessary use an oven cloth to do so.
10. Do not overfill and ensure the batter is not too runny as this produces large amounts of steam and could possibly cause the batter to escape between the baking surfaces.
11. Let the appliances cool down completely before you clean it or put it away. Never move the appliance when it is full, when switched on or before it has cooled down.

12. While baking is in progress, steam escapes from the sides of the baking surfaces. Do not touch – you may get scalded!
13. To remove doughnuts, only use a heat resistant or plastic utensil so as not to scratch the non-stick coating on the baking surfaces.
14. Do not use any rough or abrasive cleaning product or sponge scourers on the non stick baking surfaces or on the outer surfaces of the doughnut maker as this may damage them.
15. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
16. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
17. Never immerse the unit in water or any other liquid for cleaning purposes.
18. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
19. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
20. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
21. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
22. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
23. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
24. Use of an extension cord with the appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
25. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
26. DO NOT carry the appliance by the power cord.

27. Do not leave the appliance unattended during use. Always unplug the unit when not in use or before cleaning.
28. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
29. Ensure that the switch is in the "Off" position after each use.
30. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
31. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

PARTS DIAGRAM



- A.** Lid
- B.** Handle
- C.** Temperature - minimum
- maximum
- D.** Power on – indicator
- E.** Ready for use – indicator
- F.** Baking plates
- G.** Cord storage
- H.** Non-skidding feet

OPERATING INSTRUCTIONS

First- time use

Before using your new appliance to bake doughnuts for the first time, heat it up first without batter. This will remove any residue left over from production. A slight odour may be caused the first time the appliance is heated up, which is harmless. Ensure there is adequate ventilation.

- Remove all packaging material
- Place a finger into the grip recess on the handle and pull the locking catch towards you.
- Slowly fold up the lid to prevent the lid from springing back.
- Wipe the baking surfaces with a damp cloth.
- Brush oil on the baking surfaces or apply a thin coating of butter.
- Slowly close the lid again. Make sure the clip is locked properly.
- Plug the doughnut maker into an earthed power point. The indicator light D. shows that the appliance is heating up. The indicator light E, starts as soon as required temperature is reached.
- Leave the appliance switched on for about 5-10 minutes under supervision.
- Remove the mains plug from the wall outlet and slowly fold up the lid to prevent the lid from springing back.
- Let the appliance cool down.
- Wipe the baking surfaces thoroughly with a household cloth. The doughnut maker is now ready for use.

Use

Follow all safety instructions in the section "First time use". The appliance bakes the batter from both sides between the heated baking plates.

The bottom half of the doughnuts will always be darker than the top half. This is because the batter bakes from the bottom first as the top half does not start to bake until the batter has risen.

1. Place the doughnut maker on a flat level, heat and splash- resistant surface and fully unwind the power cord.
2. Close the top baking plate onto the bottom baking plate and plug the appliance in. The indicator light D shows that the appliance is heating up.
3. The indicator light E will light as soon as the required temperature is reached. The appliance is ready for baking.
4. Place a finger onto the handle and unlock the clip. When the indicator light goes out, slowly fold up the lid to prevent it springing back.
5. Quickly fill about a flat teaspoon of batter in each of the small doughnut cavities.
6. Overfilling may also prevent the doughnuts from cooking all the way through.
7. Close the lid again. You must be able to hear the handle lock, clip into place.
8. The indicator light comes back on again after a short time. It shows the appliance is heating up.

Caution: Only use a heat-resistant wood or plastic cutlery to remove the doughnuts to avoid damaging the non-stick coating of the baking plates.

9. When the indicator light goes out, slowly fold up the lid to check the degree of baking. If your doughnuts are not brown enough, give them a minute or two longer.
10. Loosen them at the sides with a non-scratch utensil and then remove them using an egg lifter.
11. Immediately refill the baking cavities with batter.
12. If the doughnuts turn out too light or too dark, increase or reduce the baking time for the next batch.
13. The ideal baking time is about 3 to 4½ minutes.
14. After a few batches you will have found the preferred degree of browning. However, this will always depend on the type and thickness of your batter.
15. To begin with, doughnuts may take longer to bake. Baking time is shortened once the doughnut maker has been in operation for a while.
16. Unplug the appliance after use and let the appliance cool down with the baking surfaces open. Place the appliance out of children's reach while it is cooling down.

Basic Doughnut Recipe

Ingredients:

250g flour

125g sugar

¼ litre milk

2 teaspoons vanilla sugar or a few drops of vanilla essence

3 eggs

50 ml vegetable oil

15 g (2 tablespoons) baking powder

1 pinch salt

Preparation:

1. Place flour, baking powder, sugar, vanilla or vanilla essence and salt into a mixing bowl
2. Make a well in the middle of these ingredients and add the milk, eggs and oil.
3. Using a mixer, mix all ingredients thoroughly to produce a smooth batter.

Fault/ remedy

Not working?

- *Is the doughnut maker plugged in?*

Doughnuts are too light?

- *Bake doughnuts for a little longer.*
- *Is the batter too runny?*

Doughnuts are too dark?

- *Slightly reduce baking time.*

Doughnuts are sticking to baking surfaces?

- *Brush small quantity of vegetable oil on baking surfaces.*
- *Fill baking cavities with less batter.*

Extreme amounts of steam occurring while baking?

- *Batter is too runny.*
- *Too much batter filled in?*

CLEANING AND MAINTENANCE

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to “0”.
- Firstly remove the crumbs from the baking surfaces.
- Wait for the surfaces to cool down before cleaning, wipe the baking surfaces with a soft damp cloth.
- The body of the appliance and the stand should be cleaned with a damp cloth. Do not let water enter the appliance or the stand.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the whole unit in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.

Tip: Burnt-on batter is easy to remove after applying a small quantity of vegetable oil and allowing it to stand for a while. After a few minutes, the batter comes off easily.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly

- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

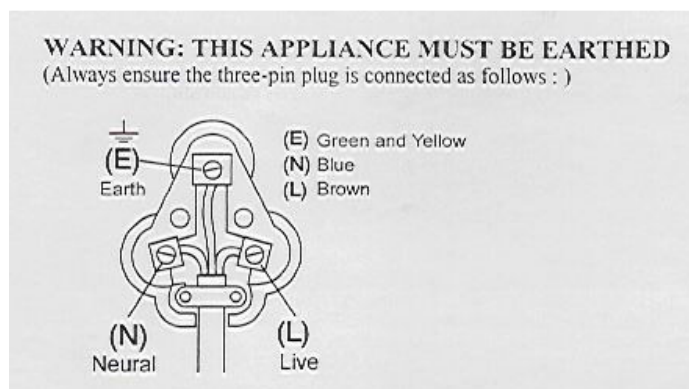
If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Tedelex Trading (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:
The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE
PRODUCED.**

W A R R A N T Y

Tedelex Trading (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorised modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

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