

## **EEC DECLARATION OF CONFORMITY**

This product conforms to the essential requirements of:

1. The Electromagnetic Compatibility Directive 89/336/EEC and, where appropriate, all modifications & amendments thereto.
2. Low Voltage Directive 73/23/EEC and, where appropriate all modifications & amendments thereto.

**Prima International Plc, Prima House, Premier Park, Oulton, LEEDS LS26 8ZA, United Kingdom**

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### **IMPORTANT SAFEGUARDS**

1. Read all instructions before using the product
2. To protect against risk of electrical shock do not immerse product in water or other liquid.
3. **Close supervision is necessary when this product is used by or near children.**
4. Unplug from outlet and allow to cool when not in use or before cleaning.
5. Do not operate product with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliances to the nearest authorised service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by manufacturer may cause, fire electric shock or injury.
8. Do not use outdoors.

**Do not use product for other than intended use.**

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### **PLEASE SAVE THESE INSTRUCTIONS**

#### **CONNECTION TO THE MAINS SUPPLY**

The wires in the mains lead are coloured in accordance with the following code:

<b>BROWN</b>	-	<b>LIVE (L)</b>
<b>BLUE</b>	-	<b>NEUTRAL (N)</b>
<b>GREEN/YELLOW</b>	-	<b>EARTH (E)</b>

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The **BLUE** wire is the **NEUTRAL** and must be connected to the terminal which is marked with the letter **N** or coloured **BLACK**
- The **BROWN** wire is the **LIVE** and must be connected to the terminal which is marked with the letter **L** or coloured **RED**.
- The **YELLOW/GREEN** with is the **EARTH** and must be connected to the terminal which is marked **(E)** or coloured green/yellow

Always ensure that the cord grip is positioned and securely fastened.

**WARNING: THIS APPLIANCE MUST BE EARTHED**

# **prima**

## **Doughnut Maker**

**Model: PDD100**



## **User Guide**

**Visit our web site!**

[www.prima-international.com](http://www.prima-international.com)

### ~~~~~ Warranty ~~~~~

This product is guaranteed for **12 months** from the date of purchase when the appliance is used solely for domestic purposes. For commercial use the product is guaranteed for **90 days** from the date of purchase.

The guarantee is valid against mechanical or electrical defects if the product is used in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled, interfered with or damaged in any way.

IMPORTANT, PLEASE RETAIN THIS WARRANTY

Please ask your retailer to either stamp this part of the instruction book and date it accordingly or simply attach your store receipt. Keep this warranty somewhere safe. DO NOT SEND IT TO PRIMA.

This guarantee in no way affects your rights under statutory law.

IF THE PRODUCT MALFUNCTIONS DURING ITS WARRANTY PERIOD IT MUST BE RETURNED TO THE RETAILER FROM WHOM IT WAS PURCHASED FOR REPLACEMENT. IF YOU BOUGHT THIS PRODUCT VIA MAIL ORDER, PLEASE KEEP ALL THE DOCUMENTATION THAT CAME WHEN THE UNIT WAS DELIVERED.

### CLEANING

1. Before cleaning, always unplug the appliance
2. Wipe outside of the appliance with a paper towel or a soft cloth moistened with a little water. It **should not** be washed in a dishwasher.
3. Do not clean the inside or outside with any abrasive scouring pad or steel wool as this will damage the finish and the non-stick surface of the machine.
4. After cleaning allow the machine to dry thoroughly.

## USING THE DOUGHNUT MAKER

### Making the batter:

#### Main Ingredients

Plain flour	200g
Sugar	125g
Baking powder	2 teaspoons
Salt	¼ teaspoon
Ground Nutmeg	¼ teaspoon
Egg	1 large
Milk	125ml
Melted Butter	50g
Vanilla Extract	½ teaspoon

#### Topping

Sugar	70g
Cinnamon	½ teaspoon
Melted Butter	50g

### Method

Mix all the main ingredients together into a smooth batter. Mix the sugar and Cinnamon together and spread evenly over the surface of a plate. This will be the topping.

1. Plug the doughnut maker into a suitable mains socket and switch it on (the switch is on the handle). Allow the doughnut maker to pre-heat for about 5-7 minutes with the lid closed.
2. Open the lid carefully and fill each compartment about 4/5 full with the doughnut batter.
3. Close the lid
4. The cooking process usually takes 3 minutes but you can keep opening the lid to check on their progress.
5. When they are cooked, remove the doughnuts using the fork accessory provided.
6. Repeat the process with the rest of the batter but keep in mind that pre-heating is no longer necessary and cooking time may be as little as 2 ½ minutes as the unit gets hotter.

### Applying the topping

Dip the finished doughnut in the melted butter then roll it in the sugar/cinnamon topping you made earlier. Put the finished doughnuts on a plate and serve immediately.

### Variations

For interesting variations to the above recipe try the following substitutions:

1. Replace 50g of the flour with cocoa powder for chocolate flavour doughnuts
2. Substitute 50ml of the milk with 50ml of luke warm apple sauce
3. Substitute the vanilla, nutmeg or cinnamon for any type of alternative flavourings

