



Mini Donut Maker

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** mini donut maker. Before using this product, please read the user care and instruction manual carefully.



IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: DO NOT use metal utensils with this appliance. Use wooden, silicone or nylon utensils to remove baked donuts from the cooking plates.
- ::: **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Always use the stay-cool handle. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping and causing burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or appliance in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Always turn off and unplug appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

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For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

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A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

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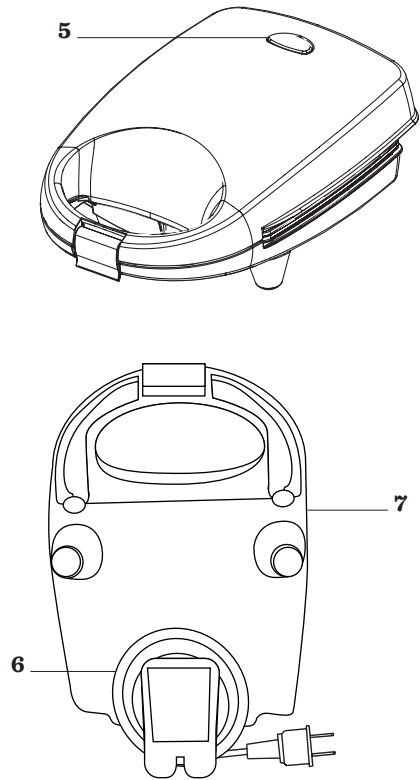
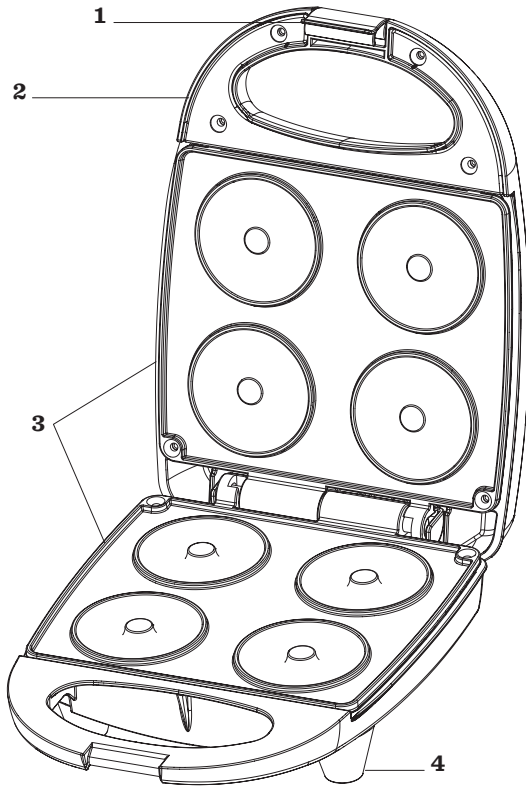
Main voltage: 120 V / Frequency: 60 Hz / Power consumption: 520 watts

PARTS IDENTIFICATION

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Product may vary slightly from diagram.

- 1.** locking latch
- 2.** cool touch handle
- 3.** double heating plates
- 4.** non-slip feet
- 5.** preheating indicator light (red)
- 6.** wraparound cord storage
- 7.** compact vertical storage



BEFORE FIRST USE

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- 1- Read all instructions and important safeguards..
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wipe the appliance with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord, or the power plug in water or any liquid.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

USING THE MINI DONUT MAKER

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During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

CAUTION: Do not touch hot surfaces. Always use the stay-cool handle of the product. Use protective oven mitts or gloves to avoid burns or serious personal injury.

- 1- Place the appliance on a stable, flat, heat-resistant surface.
- 2- For optimal results, lightly coat the plates with oil or butter.
- 3- Plug the power cord into a standard 120-volt AC electrical outlet. The red power light will illuminate while preheating. Keep the lid closed while preheating.
- 4- When the appliance has reached baking temperature, the light will extinguish. Add batter to the molds until full.

NOTE: For easier pouring, use a pastry bag or cut the corner off a sturdy plastic bag to squeeze the batter into the mold. Do not overfill as the batter will seep out over the edge.

- 5- Close the lid to bake. Steam will escape during the baking process; use caution to avoid burning hands.

NOTE: DO NOT lock the cover during the cooking process. Do not overfill as the batter will seep out over the edge.

NOTE: The red Preheat light may cycle on and off during cooking. This is normal and it indicates that the appliance is maintaining the cooking temperature.

- 6- When escaping steam has diminished, it is an indication that the lid can be opened to inspect readiness. NEVER use metal utensils such as forks or knives with this appliance, as they will scratch the non-stick surface. Only use nylon, wooden, or silicone cooking utensils, or a wooden toothpick.
- 7- Place donuts on a wire rack to cool and decorate.
- 8- Repeat steps 1-8 for additional batches. Lower the lid in between batches to maintain the heat.
- 9- When baking is complete, unplug the appliance and let cool.

CLEANING AND MAINTENANCE

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ATTENTION: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

::: Use a soft, damp cloth to gently wipe the plates. Never use an abrasive cleaner.

::: To protect against electrical shock, do not immerse cord, plug or unit in water or any other liquid.

::: If needed, wipe the exterior surface of unit with a soft, damp cloth. Dry thoroughly.

STORAGE

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Ensure appliance is clean and dry before storing. The appliance can be stored flat or upright in a dry, clean place. When not in use, the power cord may be wrapped under the base of the appliance. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY (Applies only in Canada)

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This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent.

Please do not return this product to the store. For assistance, please contact 1-866-226-9222.

If you have any questions regarding this product, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222



vanilla donuts

PREPARATION 15 minutes

COOKING 35 minutes

MAKES about 30 donuts

- 3/4 cup** (115 g) unbleached all-purpose flour
- 1 tsp** baking powder
- 1/4 tsp** baking soda
- 1/4 tsp** salt
- 1** egg
- 1/3 cup** (70 g) sugar
- 2 tbsp** (30 ml) canola oil
- 1/2 cup** (125 ml) buttermilk (see note)
- 1/2 tsp** (2.5 ml) vanilla

- 1** In a bowl, combine the flour, baking powder, baking soda and salt.
- 2** In another bowl, whisk the egg and sugar with an electric mixer until frothy. Drizzle in the oil. With the machine running on low speed, add the dry ingredients alternating with the buttermilk and vanilla (see note).
- 3** Preheat the donut machine. Lightly oil each cavity. Completely fill each cavity with batter (see note). Close the device. Cook for 3 to 4 minutes or until the donuts are golden. Carefully remove the donuts from the machine and let cool on a wire rack. Repeat with the remaining batter.
- 4** Sprinkle with icing sugar or top with maple butter or ganache, to taste.

Simple glaze

- 5** In a bowl, stir together 1 cup (130 g) of icing sugar with 2 tbsp (30 ml) of milk until smooth. Spread the icing on one side of each donut.

| NOTE | The buttermilk can be replaced with **1/2 cup (125 ml) milk mixed with 1 1/2 tsp (7.5 ml) white vinegar or lemon juice. Let sit for 5 to 10 minutes. Stir before adding.** You can add **1/4 cup (50 g) chocolate chips to the batter.**

To neatly fill the cavities of the machine, transfer the donut batter to a pastry bag fitted with a large plain tip.

chocolate donuts

PREPARATION 15 minutes

COOKING 35 minutes

MAKES about 30 donuts

- 3/4 cup** (115 g) unbleached all-purpose flour
- 2 tbsp** cocoa powder, sifted
- 1 tsp** baking powder
- 1/4 tsp** baking soda
- 1/4 tsp** salt
- 1** egg
- 1/3 cup** (70 g) sugar
- 2 tbsp** (30 ml) canola oil
- 1/2 cup** (125 ml) buttermilk (see note)
- 1/2 tsp** (2.5 ml) vanilla

1 In a bowl, combine the flour, cocoa powder, baking powder, baking soda and salt.

2 In another bowl, whisk the egg and sugar with an electric mixer until frothy. Drizzle in the oil. With the machine running on low speed, add the dry ingredients alternating with the buttermilk and vanilla (see note).

3 Preheat the donut machine. Lightly oil each cavity. Completely fill each cavity with batter (see note). Close the device. Cook for 3 to 4 minutes or until the donuts are golden. Carefully remove the donuts from the machine and let cool on a wire rack. Repeat with the remaining batter.

4 Sprinkle with icing sugar or top with maple butter or ganache, to taste.

Chocolate glaze

5 To make chocolate icing, place 115 g (4 oz) of dark chocolate in a bowl. In a small saucepan, bring 125 ml (1/2 cup) of 35% cream to a boil. Pour the boiling cream over the chocolate. Let stand for 1 minute. Stir the ganache with a whisk until smooth. Dip donuts in the ganache.



| NOTE | The buttermilk can be replaced with 1/2 cup (125 ml) milk mixed with 1 1/2 tsp (7.5 ml) white vinegar or lemon juice. Let sit for 5 to 10 minutes. Stir before adding.

You can add 1/4 cup (50 g) chocolate chips to the batter.

To neatly fill the cavities of the machine, transfer the donut batter to a pastry bag fitted with a large plain tip.



spiced donuts

PREPARATION 15 minutes

COOKING 35 minutes

MAKES about 30 donuts

- 3/4 cup** (115 g) unbleached all-purpose flour
- 1 tsp** baking powder
- 1/2 tsp** ground cinnamon
- 1/4 tsp** ground ginger
- 1/4 tsp** ground nutmeg
- 1/4 tsp** baking soda
- 1/4 tsp** salt
- 1** egg
- 1/3 cup** (70 g) sugar
- 2 tbsp** (30 ml) canola oil
- 1/2 cup** (125 ml) buttermilk (see note)
- 1/2 tsp** (2.5 ml) vanilla

1 In a bowl, combine the flour, baking powder, spices, baking soda and salt.

2 In another bowl, whisk the egg and sugar with an electric mixer until frothy. Drizzle in the oil. With the machine running on low speed, add the dry ingredients alternating with the buttermilk and vanilla (see note).

3 Preheat the donut machine. Lightly oil each cavity. Completely fill each cavity with batter (see note). Close the device. Cook for 3 to 4 minutes or until the donuts are golden. Carefully remove the donuts from the machine and let cool on a wire rack. Repeat with the remaining batter.

4 Sprinkle with icing sugar or top with maple butter or ganache, to taste.

| NOTE | The buttermilk can be replaced with **1/2 cup (125 ml) milk mixed with 1 1/2 tsp (7.5 ml) white vinegar or lemon juice. Let sit for 5 to 10 minutes. Stir before adding.**

To neatly fill the cavities of the machine, transfer the donut batter to a pastry bag fitted with a large plain tip.

