

CAKE POP MAKER
WITH NONSTICK INTERIOR

MODEL # DCM-8 INSTRUCTION MANUAL

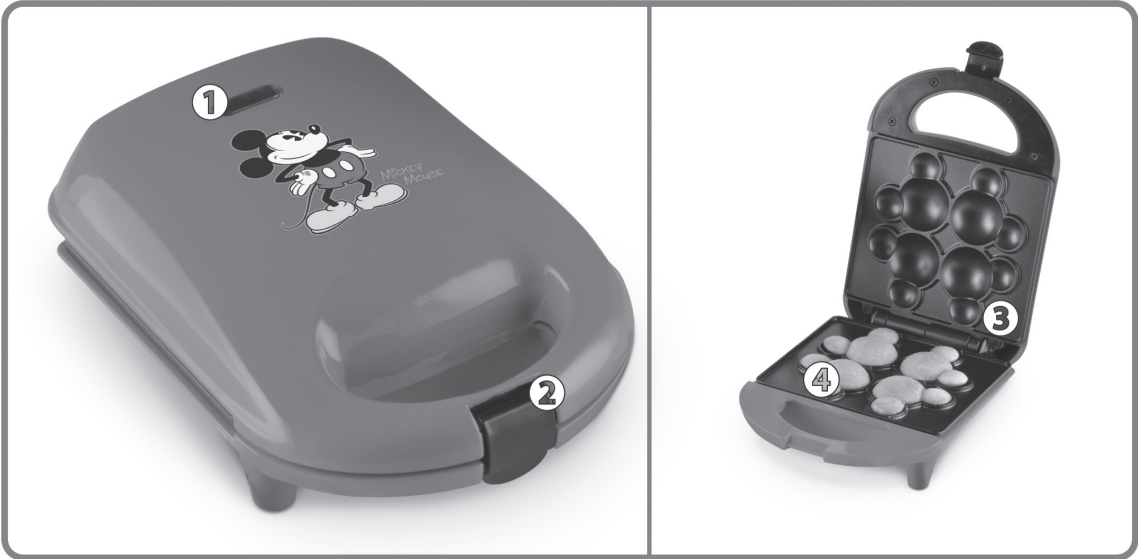
IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Metal parts will become hot during use. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. This product should not be used by children. Close supervision is necessary when any appliance is operated near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before moving, putting on or taking off parts, or before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil, water or other hot liquids.
12. Do not use appliance for other than intended use.
13. Do not operate while unattended.
14. To disconnect remove plug from wall outlet

SAVE THESE INSTRUCTIONS

CAKE POP MAKER FEATURES



1 Illuminated Power Light

2 Latching Handle

3 Non-stick Cooking Surface

4 Four Mickey Mouse Cake Pops

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk 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,

- 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

WARNING: THIS PRODUCT IS NOT A TOY. For your safety, always read and understand the Use and Care Manual before attempting to use any electric appliance.

BEFORE USING:

1. Carefully unpack the cake pop maker and all parts. Remove all packaging materials, including those which may be inside the product.
2. Wipe exterior surfaces with a soft, damp cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. **NEVER IMMERSE THE PRODUCT, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a trivet under heat generating sources such as Slow Cookers, Toaster Ovens, Skillets, etc.
- Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the countertop surface.

OPERATING INSTRUCTIONS

1. Place the cake pop maker on a flat, level, heat-resistant surface.
2. Plug the power cord into a 120V AC electrical outlet. The light icon will illuminate red.
3. Lightly glaze both cooking plates with a small amount of vegetable oil or a non-stick spray, close the lid and allow the cake pop maker to heat.
4. After approximately 3 to 5 minutes, the cake pop maker has heated to the proper temperature and is ready for use.
5. Using the piping bag provided, slowly pour batter into lower cooking plate filling the larger reservoirs first followed by the ears. Use

caution not to overfill the plates. **CAUTION: Cooking surface is HOT. Always use an oven mitt or pot holder when handling hot surfaces. Handle with care.**

6. Lower the lid. Press down slightly so the latching handle is secured. Approximate cooking time will be 3 to 6 minutes, depending on ingredients.
7. With oven mitts or pot holder release the lid latch and open the cake pop maker lid.
8. Remove the cooked cake pops with a heat-resistant plastic utensil (non-metallic). Use caution not to scratch or damage the nonstick surface. **CAUTION: Use caution when removing cake pops as they will be very hot.**
9. Unplug the power cord and allow the cake pop maker to cool before moving, cleaning or storing.

CLEANING AND STORAGE

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

TO CLEAN:

Be sure the cake pop maker is unplugged and completely cool before cleaning. Wipe the exterior with a clean, damp cloth. Do not use abrasive cleaners or harsh chemicals. Do not put cord or plug in water or other liquids. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. Do not use abrasive cleaners or harsh chemicals. Do not use sharp or metal objects to clean as they may damage the non-stick or other surfaces.

TIP: Should any batter become baked onto the cooking plates, pour a small amount of cooking oil onto the batter. Allow it to soak for about 5 minutes so the batter will soften. Wipe away with a damp paper towel or soft cloth.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot. Never wrap cord tightly around the appliance; keep it loosely coiled.

CAKE POP HINTS AND SUGGESTIONS

- Use the provided piping bag & tip to fill the cooking reservoirs.
- Refrigerated batter may need some water or milk added to the mixture, as cold batter can thicken. Cold batter may also require a longer cooking time to reach the desired doneness.
- For evenly shaped cake pops, squeeze the batter into the center of the cooking plate and spread the batter to the ears of the cake pop.
- Do not overfill the cake pop grids.
- Use a heat-resistant non-metallic utensil to remove the cake pops.
- Baked cake pops will be darker on the bottom half when compared to the top half. This is a result of the batter rising. The bottom halves of the cake pops are in closer contact to the cooking plates compared to the upper halves.
- For glazing or coating, use a deep, narrow bowl so cake pops can be submerged completely in the glaze or coating.
- To coat 1 dozen cake pops, about ½ cup of coating is needed.
- Coating should be kept warm and thin enough so that it flows over the entire cake pop. If candy melt coating becomes too thick, thin with 1 to 2 tablespoons of shortening and melt according to package directions. If coatings begin to thicken or cool while decorating, place coating back in the microwave for 10 to 15 seconds on HIGH power.
- For best decorating results, after cake pops have cooled, place them in the freezer for 15 minutes or until well chilled, then dip quickly in the warm coating.
- To help keep the cake pop on the paper lollipop stick, die ½” to 1” of the stick in the melted candy melts and then insert it into a chilled cake pop.
- Dip cake pops in the coating once and hold over the bowl to allow excess to drip back into the bowl. Work gently so cakes do not break apart or shake off the stick. Repeat dipping will cause the coating to become thick and heavy.
- To help set the coating, place the decorated cake pop in the freezer for 5 minutes.
- Purchase additional sticks from craft and hobby stores, or stores specializing in cake decorating or candy making.
- Use your favorite store bought mix for the cake pops.
- To decorate the Mickey cake pop, dip the entire cake pop in red coating. Once dry, dip halfway in the black coating to create the hat. Add eyes to complete.

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied

warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

CHOCOLATE CAKE POPS:

Ingredients:

- ¾ cups all-purpose flour
- ½ cup sugar
- 3 tablespoons cocoa
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup buttermilk
- 3 tablespoons vegetable oil
- 1 egg
- ½ teaspoon vanilla extract
- ¼ cup freshly brewed hot coffee
- Coating of choice

Directions:

1. Preheat cake pop maker. Combine flour, sugar, cocoa, baking soda, baking powder and salt in a mixing bowl. Add buttermilk, vegetable oil, egg and vanilla. Using a mixer, blend until smooth. Add coffee and continue mixing until coffee is evenly incorporated into mixture.
2. Fill each cooking reservoir with batter using the piping bag. Bake 4-5 minutes or until a toothpick inserted into a cake pop comes out clean.
3. Allow to cool and coat, as desired.

Makes about 2 ½ dozen cake pops

Tip: If you don't have buttermilk on hand, pour ¾ teaspoons lemon juice or vinegar into a glass measuring cup. Add milk to equal ¼ cup. Allow to stand 5 to 10 minutes, then use in place of buttermilk in this recipe.

VANILLA CAKE POPS:

Ingredients:

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla
- ½ cup milk
- Coating of choice

Directions:

1. Preheat cake pop maker. Combine flour, baking powder and salt in a mixing bowl and set aside. In a separate bowl, beat together butter and sugar until light and creamy. Beat in eggs and vanilla. Alternately blend in flour mixture and milk into butter mixture, beginning and ending with the flour mixture.
2. Fill each cooking reservoir with batter using the piping bag. Bake 4-5 minutes or until a toothpick inserted into a cake pop comes out clean.
3. Allow to cool and coat, as desired.

Makes about 3 dozen cake pops

Frosting Dip:

Ingredients:

- 1 container (16 ounces) Creamy Chocolate, Vanilla or Lemon Frosting
- ½ cup semi-sweet chocolate or vanilla chips *

Directions:

1. Spoon frosting into deep microwave safe bowl. Microwave on HIGH power (100%) for 1 minute. Stir well. Blend in chips. Microwave on HIGH power (100%) for 1 minute.
2. Allow to stand 2 to 3 minutes. Stir. Microwave on HIGH power (100%) for an additional 10 to 15 seconds if necessary to melt chips. Stir until smooth.
3. Dip cake pops in warm frosting dip.
4. Microwave on HIGH power (100%) for 10 to 15 seconds as needed to keep a glaze consistency.

Makes about 1½ cups of frosting

Tip: Choose complimentary flavors of frosting and chips. For example, blend semi-sweet chocolate chips into chocolate frosting or vanilla chips into vanilla or lemon frosting.

Vanilla Glaze:

Ingredients:

- ¼ cup melted butter
- 1¼ cups confectioners' sugar, sifted
- 1 teaspoon vanilla
- 2 to 2½ tablespoons hot water

Directions:

1. Combine melted butter with confectioners sugar, stirring until well blended.
2. Stir in vanilla.
3. Blend in 2 tablespoons hot water and stir until smooth.
4. Add a little of the remaining hot water, if needed, to make a thin glaze consistency.

Makes about ¾ cup of glaze

Tip: Vanilla glaze is perfect to use on donuts and will remind you of glazed donuts from a local donut shop.

