

**giles &
posner[®]**
Sörbet

Mini Snack Maker
INSTRUCTION MANUAL

Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.
Do not use the appliance for anything other than its intended use.
Do not use any accessories other than those supplied.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The outer surface of the appliance may get hot during operation.



CAUTION: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

WARNING: Keep the appliance away from flammable materials

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the snack maker from the mains power supply and check that it has fully cooled.

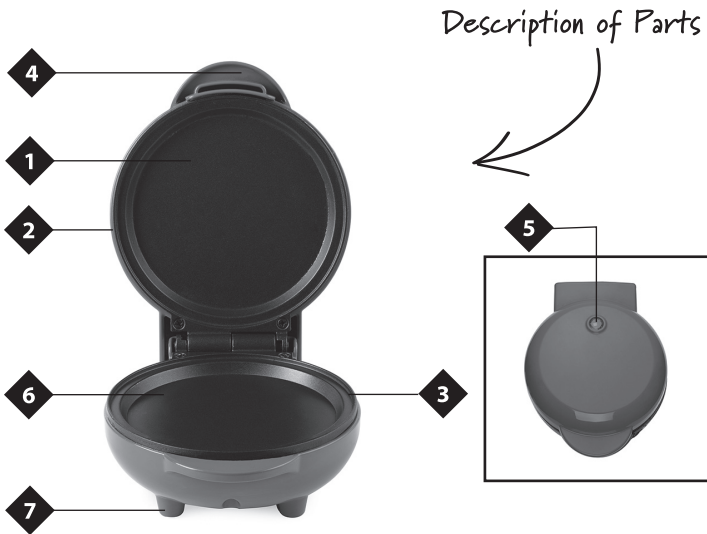
STEP 1: Wipe the snack maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the snack maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the griddle or its accessories, as this could damage the surface.

NOTE: The snack maker should be cleaned after each use.



1. Mini Snack Maker main unit
2. Upper housing
3. Lower housing
4. Cool-touch handle

5. Indicator light
6. Non-stick coated cooking plates
7. Non-slip feet

Before First Use

STEP 1: Check that the snack maker is switched off and unplugged from the mains power supply.

STEP 2: Wipe the snack maker housing with a soft, damp cloth and dry thoroughly.

STEP 3: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

NOTE: When using the snack maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the snack maker.

Using the Mini Snack Maker

Before each use, carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop the batter from sticking.

STEP 1: Prepare the batter.

STEP 2: Plug in and switch on the snack maker at the mains power supply. The indicator light will illuminate red, signalling that the snack maker has been switched on and is heating up.

STEP 3: Preheat the snack maker for approx. 2 minutes. The indicator light will switch off once the required temperature has been reached.

STEP 4: Carefully open the lid using heat-resistant oven gloves.

STEP 5: Pour some of the batter into the centre of the lower non-stick coated cooking plate and then carefully close the lid. To avoid spillages, slowly pour a small amount of the batter into the centre of the plate and wait for it to evenly distribute before adding more.

STEP 6: Cook for approx. 6–10 minutes or until golden brown; check periodically by carefully opening the lid using heat-resistant gloves. Avoid opening the waffle maker before 4 minutes of cooking, as this will prevent the batter from rising. If needed, the batter can be cooked a little while longer, until they are browned to preference.

STEP 7: Once cooking is complete, use heat-resistant oven gloves to carefully open the lid and then remove the contents of the snack maker with a heat-resistant plastic or wooden spatula. When creating multiple batches, close the lid after removing each batch to maintain the heat.

STEP 8: Switch off and unplug the snack maker from the mains power supply. Leave the lid open and allow to cool.

NOTE: Do not overfill the non-stick coated cooking plate; the batter will expand whilst cooking.

Always preheat the non-stick coated cooking plates before starting to cook. During use the red power/temperature indicator will cycle on and off to indicate that the snack maker is maintaining the temperature.

CAUTION: Exercise caution during cooking; the snack maker will emit steam.

WARNING: The snack maker and cooking plates get very hot during use; always use oven-resistant gloves to avoid injury.

Hints and Tips

1. If using a batter, slowly pour a small amount into the non-stick coated cooking plates and wait for it to distribute evenly before adding more, to avoid the risk of overfilling.
2. Sieving dry ingredients, such as flour, will help to make a smooth consistency and avoid any lumps.
3. Avoid opening the snack maker during cooking, as it will allow heat to escape and prevent bubbles from forming.
4. The best indicator as to when the food is ready is when steam stops escaping from the snack maker.
5. Always use butter or cooking oil to precondition the non-stick coated cooking plates. Not only will this help to protect the non-stick coating, it will also make it easier to remove the cooked food.
6. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
7. If short of time, prepare the ingredients in advance so that all that is left to do is cook the food.

Storage

Check that the snack maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the snack maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK4215GSBL
Input: 220–240 V ~ 50–60 Hz
Output: 550 W



Recipes

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

Plain Pancakes

Ingredients

120 g plain flour	2 tbsp melted butter	2 tsp baking powder
1 egg	or vegetable oil	¼ tsp salt
240 ml milk	1 tbsp sugar	

Method

In a large bowl, sift the flour, sugar, baking powder and salt.

In a separate bowl, whisk together the egg, milk and melted butter.

Add the wet ingredients to the dry ingredients and mix until smooth.

Preheat the snack maker. Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray.

Carefully add 60 ml of batter to the snack maker and close the lid.

Cook for approx. 5 minutes or until the pancake is golden brown and soft to touch.

Carefully remove the pancake from the snack maker and place onto a wire cooling rack.

Repeat with the remaining batter.

Serve with toppings as desired.

Banana Chocolate Pancakes

Ingredients

65 g plain flour	2 tbsp melted butter	1 tsp baking soda
1 banana, mashed	2 tbsp sugar	¼ tsp salt
1 egg	2 tbsp unsweetened cocoa	Chocolate syrup, to serve
60 ml milk, or more if desired	1 tsp vanilla extract	

Method

In a large bowl, sift the flour, sugar, baking powder and salt.

In a separate bowl, whisk together the egg, banana and melted butter.

Add the wet ingredients to the dry ingredients, then stir in the desired amount of milk and mix until smooth.

Preheat the snack maker. Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray.

Carefully add 60 ml of batter to the snack maker and close the lid.

Cook for approx. 5 minutes or until the pancake is golden brown and soft to touch.

Carefully remove the pancake from the snack maker and place onto a wire cooling rack.

Repeat with the remaining batter.

Serve drizzled in chocolate syrup.

Breakfast Muffin

Ingredients

1 English muffin	2 slices tomato	Ketchup or brown sauce,
1 sausage patty	1 slice cheddar	to serve
1 egg		

Method

Preheat the snack maker.

Cut the muffin in half then place in the snack maker and close the lid. Toast for approx. 2 mins or until the muffin is golden brown and then remove.

Grease the cooking plates with butter or lightly coat with cooking spray.

Place the sausage patty in the snack maker and close the lid. Cook for approx. 3 mins or until the sausage patty is fully cooked and then remove.

Cook the egg as desired on the lower cooking plate. While the egg cooks, assemble the muffin.

Serve with tomato slices, cheese and ketchup or brown sauce.

Hash Browns

Ingredients

2 medium potatoes, peeled and shredded	1 egg	½ tsp salt
½ onion, finely diced	2 tbsp plain flour	¼ tsp cracked black pepper
	½ tsp onion powder	Greek yoghurt, to serve

Method

In a large bowl, mix all of the ingredients together until combined.

Scoop out small portions of the mixture and shape into flat patties.

Preheat the snack maker. Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray.

Using a heat resistant spatula, carefully insert a patty into the snack maker and close the lid. Cook one at a time until the hash browns are golden brown and crispy.

Carefully remove the hash browns from the snack maker and place onto a wire cooling rack.

Serve with a dollop of Greek yoghurt.

Cheese Muffin

Ingredients

1 English muffin
2 slices cheddar
2 tsp butter

Method

Preheat the snack maker.

Cut the muffin in half and lightly butter the outside before inserting the slices of cheese into the muffin.

Place in the snack maker and close the lid.

Toast for approx. 3 mins or until the muffin is golden brown and the cheese has melted, then remove and serve.

Chocolate Chip Cookies

Ingredients

125 g plain flour
100 g light brown soft sugar
100 g chocolate chips
37.5 g unsalted butter, softened
1 large egg, beaten
1 tsp vanilla extract
1 tsp baking powder
½ tsp salt
Vanilla ice cream, to serve

Method

In a large bowl, cream the butter and sugar together until pale and fluffy.

Add the egg and vanilla and beat until well combined.

Sift over the flour, then add the baking powder and salt and mix until smooth.

Fold in the chocolate chips using a wooden spoon or spatula.

Preheat the snack maker. Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray.

Place small dollops of dough into the snack maker and close the lid. Cook for approx.

6–10 minutes, or until the cookies are golden brown. Longer cooking times produce crispier cookies.

Carefully remove the cookies from the snack maker and place onto a wire cooling rack.

Serve warm, topped with vanilla ice cream.

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All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Giles and Posner will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.


Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

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This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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