



DONUT MAKER
Model #HSS03
OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. Read all instructions and warnings before using the appliance.
2. Do not touch hot surfaces. Use oven mitts or potholders when touching surfaces that may be hot. Always handle with care.
3. To protect against electrical shock or electric hazards, do not immerse cord, plugs or appliance in water or other liquid. Do not allow the appliance, cable or plug to get wet.
4. If this appliance falls or accidentally becomes immersed in water, unplug the appliance from the wall outlet immediately. Do not reach into the water!
5. Keep the appliance out of reach of children. Close supervision is necessary when any appliances are used near children.
6. When unit is not in use and before cleaning, unplug the appliance from wall outlet. Allow the appliance to cool before cleaning and or moving it.
7. Do not operate any appliance with a damaged or frayed cord or plug, or after the appliance malfunctions or has been damaged in any manner.
8. Do not use outdoors.
9. Do not use the appliance for other than intended use.
10. Do not allow anything to rest on or interfere with the cord. Do not let the cord hang over edge of table or counter, or touch hot surfaces, including the stove.
11. Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave.
12. Do not use accessories or attachments not supplied by or recommended by the manufacturer and not supplied with or provided for this specific appliance. This may result in injuries.
13. To unplug, grip the plug and pull plug from wall outlet. Never pull on the cord.
14. Do not leave appliance unattended during use.
15. Do not use this appliance on an unstable surface. Place the appliance on a firm and level, heat resistant surface, at a location where it cannot fall. Do not place on unsteady or cloth covered surface
16. Do not operate this appliance near curtains, walls, wall coverings, clothing, dish towels or flammable materials. Do not place anything on top of the appliance while it is operating or while it is hot.
17. When using this appliance, provide adequate air space above and on all sides for air circulation.
18. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
19. Ensure that the cable is fully unwound before use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

ADDITIONAL IMPORTANT SAFEGUARDS

Anyone who has not read the operating instruction and understood all operating and safety precautions and instructions is not qualified to operate this appliance; all users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.

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. Persons responsible for other's safety should give explicit instructions or closely supervise the use of this appliance.

KEEP THIS APPLIANCE OUT OF REACH OF CHILDREN!

CAUTION HOT SURFACES: This appliance generates heat during use.

Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

This appliance is **HOT** during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.

PLASTICIZER WARNING:

CAUTION: To prevent Plasticizers migrating from the appliance to the counter top or table top or other furniture, place **NON-PLASTIC**, non slip, coasters or place-mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

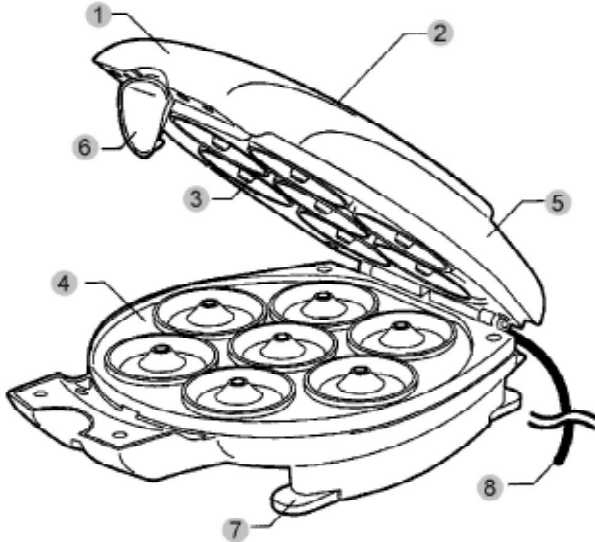
NOTE: This appliance has a polarized alternating current plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician.

DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

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PARTS IDENTIFICATION

Before using your appliance for the first time, you should become familiar with all of the parts. Read all Instructions and Important Safeguards carefully.



1. Hinged Cover
2. Indicator Light
3. Upper Baking Plate
4. Lower Baking Plate

5. Main Body
6. Locking Clip
7. Non Slip Feet
8. Power Cord

STORAGE

Unplug the unit and allow to cool. Never store the appliance while it is hot or still plugged in. Loosely wrap cord around the feet. Do not put any stress on the cord where it enters the unit, as this could cause the power cord to fry and break.



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USING YOUR APPLIANCE

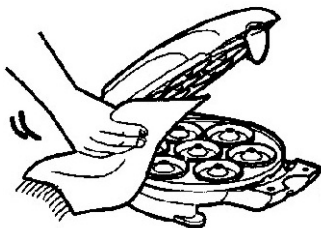
FOR BEST RESULTS, FOLLOW THESE SIMPLE INSTRUCTIONS.

Remove all packaging materials and clean the appliance before use by following the cleaning guide in the Cleaning and Care section of this manual. When your appliance is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavor of the first set of food prepared in your appliance. It is recommended that you discard these.

CLEANING AND CARE

Here are a few easy steps to keep your appliance looking and working like new:

- Always unplug the appliance and allow it to cool before cleaning.
- Never immerse the appliance in water or place in a dishwasher.
- Brush away any loose crumbs. Wipe the non stick cooking surface and base clean with a damp paper towel, absorbing any oil or butter that might be on the surface. You can also wipe it with a damp cloth. Do not use anything abrasive such as a scouring pad or steel wool as they can scratch and damage the non stick cooking surface and the housing.
- Wipe all parts dry with a soft cloth.
- Should any batter or recipe mixture become baked onto the non stick cooking surface, pour a little cooking oil onto the hardened batter. Let sit for 5 minutes to soften the batter then wipe off with a damp paper towel or soft cloth.
- Do not use metal utensils to remove your donuts or other cooked food as they can damage the non stick cooking surface.



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BASIC COOKING & USAGE INSTRUCTIONS

- Different batters and mixtures will cook up differently. Over time, you will find your perfect timing for the batter you use. Most batters will cook in 2 to 4 minutes.
- Before baking the batter, use a pastry brush to lightly coat the non stick cooking surfaces with vegetable oil. A light coating of non-stick cooking spray also works well.
- Place the appliance on a heat resistant Surface.
Pre-heat the appliance by first plugging the Power Cord into a grounded wall outlet. The red indicator light will illuminate, indicating that the appliance has begun heating. Make sure the latch is in the closed position.
- It will take approximately 3 to 5 minutes to reach baking temperature. The red indicator light will turn off indicating that the optimal baking temperature has been reached.
- Open the Cover and quickly fill each of the baking wells with the mixed batter. Do not overfill the cooking wells.
Close the cover again and the red indicator light will come back on for a short time indicating the unit is heating up again.
- Once the red indicator light goes off, open the cover to check the degree of baking. The donuts should be ready when they appear golden brown on the outside.
- Loosen the baked donuts at the sides and remove them using a wooden spoon. Do not use metal utensils as this will damage the non stick surface.
- Prick the donuts with a toothpick to make sure they cooked through. If the toothpick comes out clean, your Baked Donuts should be ready to serve and eat.
- Many of the recipes shown in this booklet cook very quickly so please do not leave the Donut maker unattended and check after 2 - 4 minutes for doneness.



USEFUL TIPS

- Donuts can be served warm with apple sauce, jams and preserves directly after cooking, but if you need to keep them warm before serving, place them in a loosely covered oven proof dish in an oven set to the Keep Warm setting.
- They are also great served cold and decorated with icing and candy sprinkles. Let your imagination go wild with all the tasty and colorful decorations you can decorate with. Do not decorate until the donuts have cooled down.
- Make sure you do not pile donuts on top of each other while still warm as this can cause them to go soft. It is better to place them in single layers.
- All ingredients should be mixed thoroughly to produce even browning when baking.
- Do not overfill the baking wells. Make sure the batter is not too runny as this may produce large amounts of steam and the batter could leak over the edges of the baking plates.



RECIPE

These recipes can be used as a guide. You can also come up with your own variations. The possibilities are endless.

BASIC BAKED DONUT RECIPE

- 2 cups all purpose flour
- 2/3 cup granulated white sugar
- 1 cup milk
- 5 drops vanilla
- 3 eggs
- 1/4 cup vegetable oil
- 1 tbs baking powder
- 1 pinch salt

Place the dry ingredients into a mixing bowl and blend together. Make a well in the center of the mixture and add the rest of the ingredients. Using a mixer, blend all the ingredients together until well combined to a smooth batter.

Let the mixture sit for an hour before using.

BUTTERMILK CINNAMON BAKED DONUTS

- 1 cup white sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp ground nutmeg
- 1/2 tsp ground cloves
- 2 tsp ground cinnamon
- 3 cups all purpose flour
- 1 cup buttermilk
- 3 eggs
- 1 tbs honey
- 1/2 cup melted butter

In a medium sized bowl, mix sugar, baking powder, baking soda, nutmeg, cloves, cinnamon and flour. In a separate medium sized bowl mix buttermilk, eggs, honey and butter then stir into the dry ingredients. Spoon the mixture into the donut maker.



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RECIPES CONTINUED

TONGUE TINGLE BAKED DONUTS

- 7/8 cup Unbleached All Purpose Flour
- 1/2 cup white sugar
- 1 tsp baking powder
- 1/8 tsp nutmeg
- 1 tsp cinnamon
- 1/4 tsp salt
- 2 tbs plain yogurt
- 2 large eggs
- 3 tbs vegetable oil

In a medium sized bowl, mix together sugar, baking powder, nutmeg, salt, cinnamon and flour. In a medium sized bowl, mix together yogurt, eggs, and oil, then stir into the dry ingredients. Spoon the mixture into the donut maker.

EASY BAKE RECIPE

You can also use Bisquick™ and other waffle/pancake package mixes to make a mixture suitable for baking.

GLAZE

- 1/3 cup butter, melted
- 2 cups confectioners' sugar (powdered sugar)
- 1 1/2 teaspoons vanilla
- 4 tablespoons hot water or as needed

Mix all ingredients together and dip the donuts in the glaze or drizzle over the top of them.



1 YEAR LIMITED WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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