



Cake Pop Maker

CPM-SRW-TC1-AUS

Operating and Safety Instructions



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FOR HOUSEHOLD USE ONLY

Electrical Specifications:

Voltage	Frequency	Wattage
220-240V AC	50/60Hz	520W

IMPORTANT SAFETY INFORMATION

Definitions

Whenever used, the following items identify safety and property damage messages and designate a level of hazard seriousness.



This is the safety alert symbol. It alerts you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

DANGER - Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury. Usage of this signal word is limited to the most extreme situations.

WARNING - Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

CAUTION - Indicates a potentially hazardous situation, which, if not avoided, may result in minor/moderate injury.

NOTICE - Addresses practices not related to personal injury, such as product and/or property damage. When using electrical appliances, always follow basic safety precautions, including the following:



READ ALL INSTRUCTIONS BEFORE USE.



WARNING - To reduce the risk of fire, electric shock, or serious personal injury:

- Keep this product out of the reach of children. This product is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- Do not touch hot surfaces. Use the handle.
- Unplug power cord from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not leave the product unattended while in use.
- Do not immerse the power cord, plug, or plates in water/liquid.
- Do not use attachments not recommended for use with this product by the product manufacturer. Attachments, when furnished, may become hot during use, so allow them to cool before handling.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To avoid a circuit overload when using this product, do not operate another high-wattage product on the same electrical circuit.
- Do not plug or unplug the product into/from an electrical outlet with a wet hand.
- Take proper precautions to prevent the risk of burns, fire, or other personal or property damage as this appliance generates heat and escaping steam during use.
- Use extreme caution when moving an appliance containing hot oil or other hot liquids.
- If the product falls into water, immediately unplug it from the electrical outlet. Do not touch or reach into the water.
- Use in a well-ventilated area. Keep at least 4-6 inches of space on all sides to allow adequate air circulation.
- Do not operate the product if it has a damaged or cut power cord or plug, if it malfunctions or has been damaged in any manner, or if it has been dropped into water. This product has no user-serviceable parts. Do not attempt to examine or

repair it yourself. Only qualified service personnel should perform any servicing; take the product to the appliance repair shop of your choice for inspection and repair.



CAUTION - To reduce the risk of personal injury and/or product/property damage:

- This product is intended solely for indoor, non-commercial, non-industrial use in the cooking of food for human consumption. Do not use the product outdoors or for any other purpose.
- Carefully unpack the treat maker and all parts. Remove all packaging materials including any stickers or labels.
- To avoid a pinch hazard, make sure fingers, hands, and other body parts are clear of the top and bottom plates when closing them.
- Always wear protective oven mitts or heat-resistant gloves when using this product.
- Do not allow the power cord to hang (e.g., over the edge of a table or counter) where it may be tripped over or pulled, and do not allow it to touch hot surfaces.
- Always operate the product on a flat, level, stable, heat-resistant surface.
- To disconnect from the electrical outlet, pull directly on the plug; do not pull on the Power Cord.

SPECIAL INSTRUCTIONS:

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. 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 must be at least as great as that of the product.
- Arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

Before First Use

- Open the unit by lifting up the handle.
- Use a damp cloth or sponge to wipe the cooking surfaces and let dry.

To Use

CAUTION - Always wear protective oven mitts or gloves when using this product to avoid a burn hazard.

NOTICE - Use only heat-resistant, non-metal utensils with this product; metal utensils may scratch the cooking surface.

NOTE - During the first use, this product may emit some light smoke. This is normal and will subside with further use.

- Lightly coat the plates with cooking oil and close them by lowering the handle completely.
- Plug the power cord into a standard electrical outlet. The indicator light will illuminate, indicating the unit is heating. When the unit has preheated, the indicator light will turn off. Note that during cooking, the indicator light will cycle on and off to maintain the correct temperature.
- Open the maker and pour batter (approximately 1 tablespoon) into the reservoirs. Use a utensil to spread the batter evenly. Be careful not to overfill the cooking reservoirs as the batter will expand during the cooking process.
- When the ready indicator illuminates, the food is ready. If the food is cooked to your liking, use a non-metal utensil to remove it. If not, close the lid again to cook the food longer.
- Actual cooking time will vary depending on ingredients and type of cake pops being prepared. A general guideline is 3-4 minutes of cooking time per batch.
- To cook additional food at this time, repeat Steps 3 & 4, lightly recoating the plates with cooking oil if necessary. Use a spray or basting brush to avoid touching the hot plates.
- When finished using, unplug from the electrical outlet. Clean as directed in the “Care and Maintenance” section.

TIPS, HINTS AND SUGGESTIONS:

- Allow plenty of time to prepare ingredients for cake pops and make sure they are ready before starting to preheat.
- After pouring batter into the cooking reservoirs, try not to check the food during the first minute. Opening the lid may cause the uncooked batter to separate before it is cooked.
- Baked treats 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 treats are in closer contact to the cooking plates compared to the upper halves.
- For glazing or coating, use a deep, narrow bowl so treats can be submerged completely in the glaze or coating.
- 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 or glazes begin to thicken or cool while decorating, place coating back in the microwave for 10 to 15 second 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 or glaze.
- To help keep the cake pop on the paper lollipop stick, dip ½” to 1” of the stick in the melted candy melts and then insert into a chilled cake pop.
- Dip cake pops in the coating or glaze 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 or glaze, place the decorated cake pop in the freezer for 5 minutes.

Recipes

Vanilla Cake Pops (Makes 32 pops)

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup butter softened
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1/2 cup milk

Step 1 - Whisk the flour, salt, and baking powder together in a mixing bowl.

Step 2 - Use an electric mixer to whisk the butter and sugar together until light and creamy.

Step 3 - Add the vanilla and eggs into the bowl and whisk until fully combined.

Step 4 - Combine half of the dry ingredients and the milk into the wet ingredients. Whisk, and then add the rest of the flour. Continue whisking until fully combined.

Step 5 - Pour 1 tablespoon of batter into each of the cake pop maker molds. Close the top and bake according to instructions.

Step 6 - While the cake pops cool, make the glaze (see below).

Clear Sugar Glaze

INGREDIENTS

- 1/4 cup of water
- 3/4 cup of sugar

Combine water and sugar in a small saucepan with a whisk. Bring to a boil and boil until the sugar dissolves and the syrup turns clear.

Make this glaze before you begin making your cake pops and allow it to cool to slightly above room temperature. Brush each pop with a very thin coat of glaze. Allow glaze to dry for at least an hour before serving.

Care and Maintenance

WARNING: Make sure the appliance is unplugged and allowed to completely cool before cleaning it.

NOTICE: Do not use harsh or abrasive cleaners or pads on the product.

Cleaning:

- Remove any remaining cooked batter. If some is difficult to remove, add a small amount of cooking oil to it and let it stand for about five minutes and then remove.
- Clean the plates and exterior surfaces by wiping with a damp sponge or cloth. Rinse the sponge/cloth a few times during cleaning so that it's clean when wiping all surfaces. Let dry.
- Do not place in a dishwasher.

Storing:

For storage, make sure the unit is clean and dry. Wrap the power cord around the stand and store in a cool, dry location.