

 **Mórgan®**

Funtastic

by  **Mórgan®**

USER MANUAL




MDM-A281 DONA

Market Expansion
Services by
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RECIPES

MINI DONUT GLAZES AND TOPPINGS

Honey
Chocolate (melted mini chips)
Maple Syrup
Strawberry Preserves
Raspberry Preserves
Peanut Butter heated with milk
Cherry Pie Filling
Lemon Preserves or Pie Filling
Orange Marmalade
Blueberry Preserves
Mixed Berry Preserves
Caramel (melted butter + sugar)

TOPPING

Colored and Rainbow Sprinkles
Chopped Chocolate
Sweetened Coconut
Chopped Peanuts
Crushed Cookies
Crushed Candy
Mini Chocolate Chips
Mini Butterscotch Chips

GLAZES

The basic rule of thumb is to prepare glazes by adding 1 part water (or milk) to 3 parts product and then heating in a microwave for 10 seconds. Stir well and reheat in 10 second increments until the desired consistency is achieved for glazing.

Times may change depending on quantities used.

BLUEBERRY DONUTS

- 3/4 cup unbleached, pre-sifted flour
- 1/2 cup brown sugar
- 1 teaspoon baking powder
- 3 tablespoons Blueberry Preserves
- 3 tablespoons milk
- 3 tablespoons vegetable oil

Makes 14 mini donuts

MOCHA ESPRESSO DONUTS

- 1 egg
- 1/4 cup cold water
- 1/4 cup vegetable oil
- 1 tablespoon dark corn syrup
- 2 rounded teaspoons espresso powder
- 3/4 cup all-purpose flour
- 1/2 cup brown sugar
- 1 packet Milk Chocolate Hot Cocoa Mix
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Makes 14 mini donuts

ORANGE GINGER DONUTS

- 3/4 cup all purpose flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- 2 teaspoons fresh grated ginger
- 1/4 teaspoon salt
- 1 large egg
- 8 tablespoons thawed frozen orange juice concentrate
- 3 tablespoons vegetable oil
- 1 teaspoon orange marmalade

Makes 14 mini donuts

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

- 1. READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the appliance from the outlet. Instead, grasp the plug and pull to disconnect.
8. 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.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for household only.
11. Do not use for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.
16. The cord to this appliance should be plugged into a 220V-240V AC electrical outlet only.
17. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
18. Longer extension cords are available and may be used if care is exercised in their use.
19. If an extension cord is used:
 - a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
 - c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

20. To disconnect, remove plug from outlet.
21. Always unplug after use. The appliance will remain ON unless unplugged.
22. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
23. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
24. Do not use appliance for other than intended use.
25. **CAUTION:** 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. Do not place anything on top of the appliance while it is operating or while it is hot.
26. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
27. Do not leave this appliance unattended during use.
28. **CAUTION:** To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC 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.
29. If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

SAVE THESE INSTRUCTIONS

BEFORE USING YOUR DONUT MAKER

Before using the appliance for the first time, be sure to :

1. Carefully unpack the Donut Maker and remove all packaging and materials.
2. Before using your Donut Maker for the first time, wipe the cooking plates with a damp cloth to remove all dust, and then dry. Wipe outer surfaces with a slightly damp, soft cloth or sponge. Take care to prevent water from running into the appliance.
3. Set the appliance on a dry, clean and flat surface. Keep the Donut Maker closed until use.

WARNING: DO NOT IMMERSE THE PRODUCT IN WATER

BASIC DONUTS RECIPE

- 1 cup flour
- 1/2 cup sugar
- 1 tbsp baking powder
- 1 egg
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 4 tablespoons cooking oil

Stir dry ingredients together. Add egg, vanilla, and milk and beat

1 minute with electric mixer or vigorously by hand.

Add oil and continue to beat 1 minute more.

Makes 14 mini donuts

BUTTERSCOTCH DONUTS

- 3/4 cup unbleached, pre-sifted flour
- 1/2 cup sugar
- 1 (1 oz.) Package Instant Sugar Free Fat Free Butterscotch Pudding Mix
- 1 teaspoon baking powder
- 3 tablespoons maple syrup
- 3 tablespoons water
- 3 tablespoons vegetable oil

The crunchy outside and the soft sweet inside

make this treat a winner.

Makes 21 mini donuts

CHERRY CHIP DONUTS

- 1 box Cracker Chip Cake Mix
- 1 egg
- 2 cups cherry pie filling

Makes 42 mini donuts

MINI DONUT BAKING TIPS

- Recipes may be doubled.
- Sift all dry ingredients together. It is not necessary to beat egg yolks and milk separately. Just add them to the combined flour mixture and use a whisk or mixer to blend the ingredients well.
- Do not open the Mini Donut Maker during the minute of baking or the mini donut will separate. Completely bake the mini donut before removing.
- When a mini donut is done, the top lid should lift easily. Lift gently; if it pulls, continue cooking for 1 minute and test again.
- When preparing mini donut batter, do not over-mix or mini donuts will be tough. Stir batter only until large lumps of dry ingredients disappear.
- For more evenly shaped mini donuts, spread thick batters to the outer edge of the cooking plate using a heat-proof rubber spatula or other non-metallic utensil before closing the lid.
- To retain crispness, move baked mini donuts to a paper napkin or a wire cooling rack to absorb any condensation. To keep mini donuts hot, place in an ovenproof dish on an oven rack and warm at about 200-250°F (90-120°C). Mini Donuts will keep for about 20 minutes before they begin to dry out.
- Add fun glazes and toppings to cooled mini donuts. See Mini Donut Glazes and Toppings section in the Recipe section of this Instruction Manual.
- Baked mini donuts freeze well. Cool completely on a wire rack. Store in a plastic freezer bag or in a covered container. Thaw frozen mini donuts in a toaster oven until hot and crisp or place in a microwave oven for 10 seconds. Do not over-cook.
- Add glazes and toppings to the thawed donuts.
- Use sugar substitutes.
- Use sugar-free maple syrup.
- Use sugar-free or no sugar added jello, puddings, jellies, jams, etc. for flavoring and toppings.
- Use skim milk.
- Adapt recipes by eliminating the egg yolk. Always use liquid vegetable oils such as canola, corn or sunflower, instead of butter.
- Substitute 1/2 cup or more of white flour with whole-wheat flour.
- Substitute 1/4 cup of white flour with wheat or oat bran.

Product may vary slightly from illustration

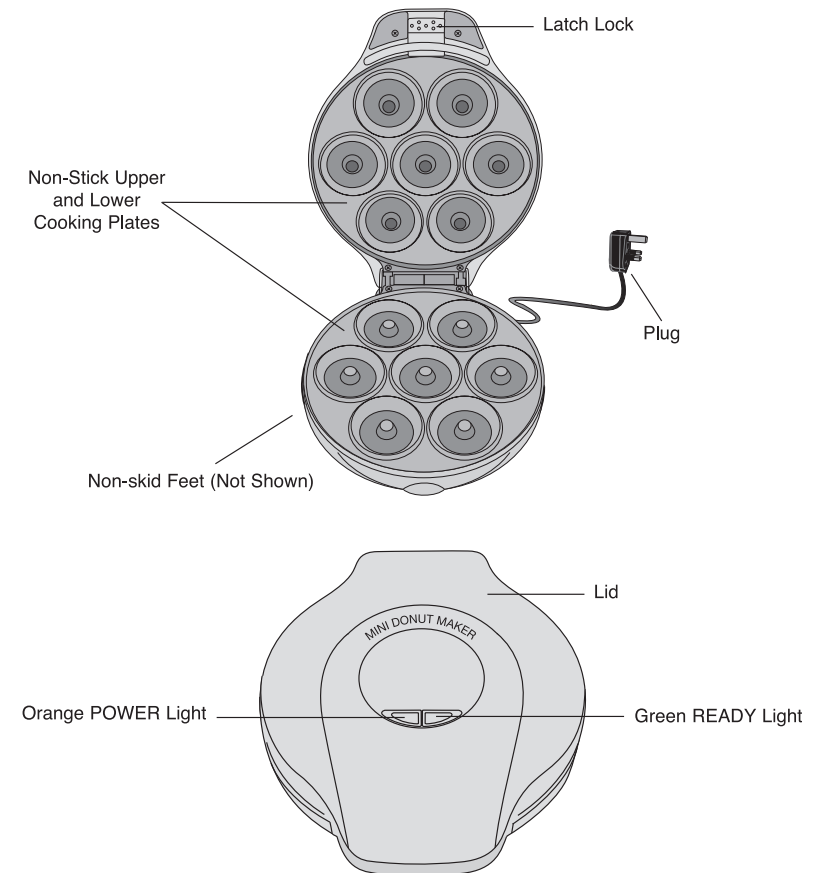


Figure 1

SPECIFICATIONS

Model	MDM-A281 DONA
Rated Voltage / Frequency	220-240V ~ 50/60Hz
Rated Wattage	640-760W

1. Firmly press the handle's latch lock and lift the top lid to the open position.
2. Before baking the first donut of the day, pour a teaspoon of vegetable oil to both the top and bottom donut plates. Spread with an absorbent kitchen towel and wipe off any excess oil.
3. Plug unit into a 220V-240V AC electrical outlet to preheat. The orange POWER ON light will illuminate. Close the lid.
NOTE: When your Donut Maker is heated for the first time, it may emit slight smoke or odor. This is normal and should disappear after 1 or 2 uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first donut prepared in the Donut Maker, it is recommended that these be discarded.
4. While preheating, prepare mini donut batter.
5. After approximately 2 to 3 minutes, the green READY light will turn on, indicating the unit is preheated and is ready for use.
6. For best results, use a non-stick cooking spray to lightly coat the non-stick plates before cooking. This will assist in the removal of the mini donuts after cooking.
7. Recipes will vary in cook time and brownness; batters with more sugar will brown quicker. Note the perfect bake times for each batter recipe for future use.
8. Place a scant tablespoon of donut batter into the center of each of the donut molds on the lower cooking plate. Spread slightly to fill the entire shape. Try not to overfill, batter will expand when cooked.
9. Lower the top lid, press down so that the latch lock is secured.
10. The green READY light will turn on once the mini donuts are ready; cook 2 to 3 minutes until brown on outside.
11. Wearing oven mitts, wipe the outside clean with a clean paper towel or cleaning cloth as necessary.
12. At the end of the cook time, press the handle's latch lock and lift the top lid gently; if it pulls, continue cooking for 30 seconds and test again.
NOTE: If the donuts need to bake to a darker finish, close the lid and continue baking for 15 seconds until the desired color is achieved.
NOTE: As the mini donuts use a small amount of batter, and the Donut Maker plates are very hot, the cooking time is generally shorter rather than longer. Be careful not to burn mini donuts.
13. Wearing oven mitts, remove donut from the cooking plate using a non-metallic utensil. A plastic spatula or spoon will help to remove the mini donut.
NOTE: If additional mini donuts are to be baked, keep the Donut Maker closed to retain heat. Always wait until the green READY light turns on before baking more mini donuts.
NOTE: Donuts made later will bake faster because extra heat has been retained. It may be necessary to adjust to a shorter cooking time to accommodate.
14. When baking is complete, after donuts have been removed, unplug the power cord from electric outlet. Lift the top lid to expose the cooking plates and allow unit to cool.
15. Do not clean until unit has been fully cooled.

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CARE & CLEANING

CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.

1. The Donut Maker does not disassemble for cleaning.
2. Never immerse appliance in water or other liquids. Never place Donut Maker in dishwasher.
3. The Donut cooking plates should be cleaned and conditioned before each heating.
4. Brush cooking plates with a clean, soft pastry brush or cloth. To condition plates, lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. Carefully follow suggested cleaning procedures below. After a time, if mini donuts show signs of sticking, recondition as needed.
5. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
6. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes, then wipe softened batter off with a paper towel or soft cloth. Remove stubborn stains with a plastic mesh puff or pad. A clean round kitchen brush or a toothbrush works well to remove baked-on batter from the molds. For best results, use only products with directions stating they are safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.
7. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

STORING INSTRUCTION

1. Make sure unit is unplugged and fully cooled.
2. Secure the lid shut with the latch.
WARNING: Never store Donut Maker while it is hot or still plugged in.
3. Use the cord wrap on the bottom of the Donut Maker to store the cord. (See Figure 2.)
4. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
5. Store Donut Maker in its box or stand unit on its end for easy and compact storage

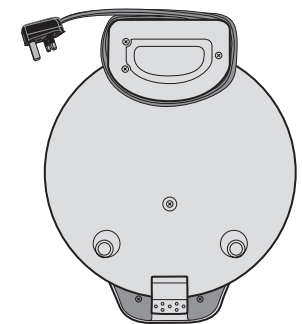


Figure 2