

# Funtastic

by  **Mórgan®**

## USER MANUAL



### TRINITY

Dessert Maker

**MDM-A283 TRINITY**

 **Mórgan®**

Market Expansion  
Services by  
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## RECIPES

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

## WHITE or YELLOW CAKE POPS or DONUT HOLES

Makes: 32 – 34 white or yellow cake pops or donut holes  
1 pkg. (19 to 21 oz.) white (or yellow) cake mix  
(13 x 9-inch pan size)  
Water, vegetable oil and egg called for on cake mix box

Preheat Cake Pop & Donut Hole Maker.

Prepare cake mix according to package directions.

Bake cake pops/donut holes following the instructions outlined in this instruction manual.

Cool thoroughly before adding sticks for pops or decorating.

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

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 DESSERT MAKER

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

1. Carefully unpack the Dessert Maker and remove all packaging and materials.
2. Before using your Dessert 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 Dessert Maker closed until use.

**WARNING: DO NOT IMMERSE THE PRODUCT IN WATER**

### RED VELVET CAKE POPS or DONUT HOLES

**Makes: 32 – 34 red velvet pops or donut holes**

1 pkg. (19 to 21 oz.) red velvet cake mix (13x9-inch pan size)

Water, vegetable oil and egg called for on cake mix box

Prepare cake mix according to package directions.

Bake cake pops/donut holes following the instructions outlined this instruction manual.

Cool thoroughly before adding sticks for pops or decorating.

### BLONDIES CAKE POPS or DONUT HOLES

**Makes: 21 – 23 blondie pops or donut holes**

1 cup sifted all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

1/2 cup chopped cashews

1/4 cup semisweet chocolate chips

1/4 cup butterscotch chips

6 tablespoons unsalted butter

1 cup packed brown sugar

1 egg

2 teaspoons vanilla extract

Place flour, baking powder, baking soda, and salt in a medium bowl. Sift together. Add chopped nuts and chips. Mix dry ingredients well and set aside. Melt butter. Add 1 cup firmly packed brown sugar and mix well. Allow to cool slightly. Beat egg in small bowl and add to wet ingredients. Add vanilla and mix until well blended. Add dry ingredients slowly to the wet ingredients, mixing well. Batter will be thick. **IMPORTANT:** Apply a generous coating of oil to both the upper and lower cooking plates before adding batter. Bake cake pops/donut holes following the instructions outlined this instruction manual. Cool thoroughly before adding sticks for pops or decorating.

## EZ SCRATCH CHOCOLATE CAKE POPS or DONUT HOLES

**Makes: 24 – 26 chocolate cake pops or donut holes**

1/2 cup unsalted butter,  
softened  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
1/2 teaspoon cream of tartar  
1/4 cup unsweetened cocoa powder

In a large bowl, using a hand mixer, cream together the butter and brown sugar.

Beat in the eggs, one at a time, then stir in vanilla.

In a separate bowl, combine the flour, cream of tartar and cocoa powder;  
stir into the egg mixture until well blended.

Bake cake pops/donut holes following the instructions outlined in this instruction manual.

Cool thoroughly before adding sticks for pops or decorating.

## CHOCOLATE BROWNIE MIX CAKE POPS or DONUT HOLES

**Makes: 60 – 64 chocolate pops or donut holes**

1 pkg. (19 to 21 oz.) brownie mix  
(13x9-inch pan size) Water,  
vegetable oil and egg called for on brownie mix box  
1 cup sour cream

Prepare brownie mix according to package directions.

Fold in sour cream. Bake cake pops/donut holes following the instructions outlined this instruction manual. Cool thoroughly before adding sticks for pops or decorating.

Product may vary slightly from illustration

FIGURE 1

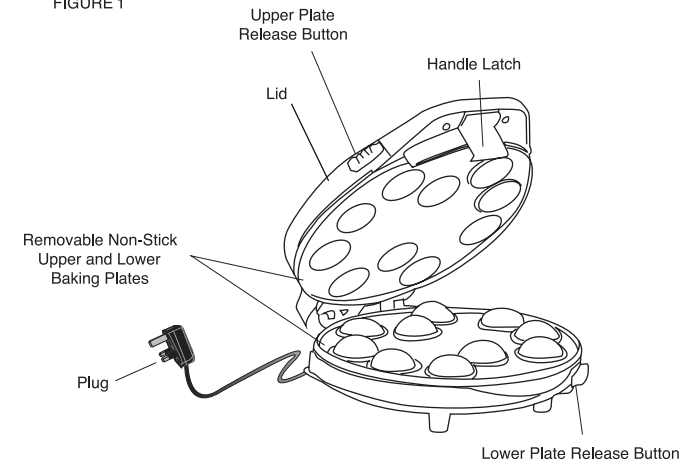


FIGURE 1B

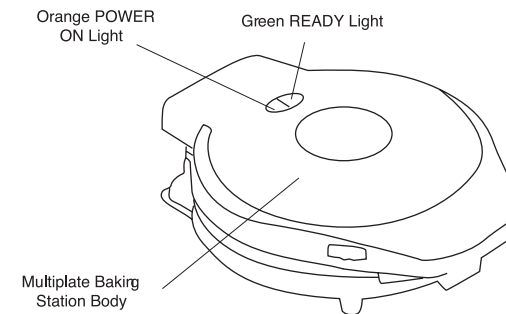


FIGURE 1A

Removable Non-Stick Baking Plates (6)



Heart Shaped Waffle Plate (2)



Heart Shaped Cake Pops (2)



Mini Donut Plate (2)

## SPECIFICATIONS

<b>Model</b>	MDM-A283 TRINITY
<b>Rated Voltage / Frequency</b>	220-240V ~ 50/60Hz
<b>Rated Wattage</b>	920-1100W



1. Firmly press the handle's latch lock and lift the top lid to the open position.
2. Before baking the first dessert of the day, pour a teaspoon of vegetable oil to both the top and bottom dessert 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 Dessert 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 desserts prepared in the Dessert Maker, it is recommended that these be discarded.
4. While preheating, prepare the dessert 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 desserts 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 dessert 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 dessert 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 desserts 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 desserts use a small amount of batter, and the Dessert Maker plates are very hot, the cooking time is generally shorter rather than longer. Be careful not to burn the desserts.
13. Wearing oven mitts, remove desserts from the cooking plate using a non-metallic utensil. A plastic spatula or spoon will help to remove the desserts.  
**NOTE:** If additional desserts are to be baked, keep the Dessert Maker closed to retain heat. Always wait until the green READY light turns on before baking more desserts.  
**NOTE:** Desserts 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 desserts 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 Dessert Maker body does not disassemble for cleaning.
2. Remove baking plates. Allow unit and plates to cool fully. Place one hand directly below the top baking plate. Use the other hand to firmly press the upper plate release button. As the plate is released, simply slide it out from the hinge and remove carefully as it drops down and out of the upper body.
3. Remove the lower baking plate by pressing the lower plate release button while sliding the lower plate out from the hinge and up from the lower body.
4. Never immerse appliance in water or other liquids. Never place the Dessert Maker in dishwasher.
5. Brush baking plates with a clean, soft pastry brush or cloth.
6. To condition plates: Brush a generous coat of vegetable oil onto each of the lower and upper cooking plate cake cavities. Spread oil with an absorbent kitchen towel and wipe off any excess oil.
7. Carefully follow suggested cleaning procedures below. After a time, if baked treats show signs of sticking, recondition as needed.
8. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
9. To remove any batter baked onto the baking 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 cavities. 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.
10. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.
11. Make sure 2 matching upper and lower baking plates are properly assembled and locked into position. See "Before Using for the First Time" section in this Instruction Manual for a complete description.

## STORING INSTRUCTION

1. Make sure unit is unplugged and fully cooled.
2. Always store the Dessert Maker with 2 MATCHING upper and lower baking plates properly assembled and locked into position.
3. Fold the handle latch over the handle to lock the Dessert Maker closed.
4. Use the cord wrap on the bottom of the Dessert Maker to store the cord. (See Figure 2.)
5. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
6. Store Dessert Maker in its box or stand unit on its end for easy and compact storage. (See Figure 2.)

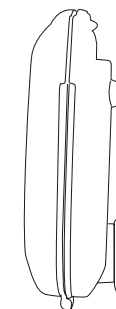


Figure 2