



Russell Hobbs



RHTM2_IB_FA_100718
Part no. T22-9000709

TREAT MAKER

2 YEAR WARRANTY

RHTM2

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

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

1. To protect against electrical hazards do not immerse the power cord, plug or appliance in water or any other liquid.
2. Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
3. Do not use outdoors.
4. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
5. Do not touch the hot cooking surfaces.
6. 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.
7. Always turn off and unplug from the power outlet when not in use and before cleaning the appliance.
8. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer service for replacement, examination, repair or adjustment.
9. There are no serviceable parts. If the power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
10. Do not use on an inclined plane or unstable surface.
11. Do not move the appliance when in use.
12. Do not cover the appliance when in use.
14. Take care when opening the lid of the appliance, there may be some steam.
15. Always take care when removing food after cooking as it is hot.
16. Food may burn. Always monitor when using this appliance.
17. Do not use the appliance near or below any curtains or other combustible materials.
18. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with disabilities.
19. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
20. Do not cook food wrapped in plastic film or polythene bags or aluminium foil. It will cause a fire hazard.
21. Always clean the appliance after use.
22. Do not place on or near any heat sources.
23. Do not leave the appliance unattended when in use.
24. Follow the instructions when cleaning this appliance.
25. Do not use appliance for other than its intended purpose.
26. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.



27. This appliance is not intended to be operated by means of an external timer or separate remote control system.
28. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.

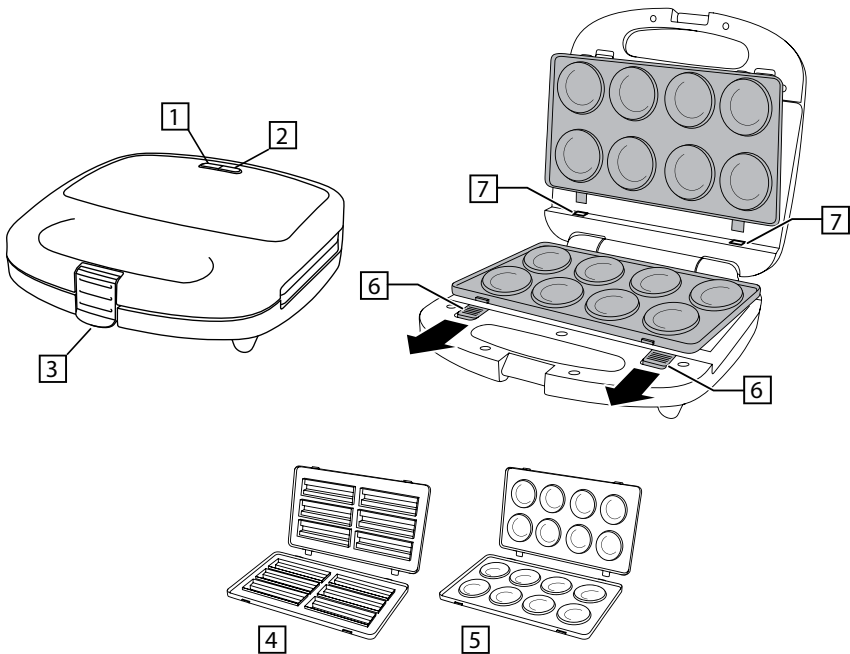
SAVE THESE INSTRUCTIONS.

Congratulations on the purchase of your Russell Hobbs Treat Maker. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

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



CAUTION: The surfaces of the appliance will get hot.



- 1. Power light (red)
- 2. Ready light (green)
- 3. Lid lock
- 4. Churros plates

- 5. Cake pop / Donut hole plates
- 6. Release buttons
- 7. Tabs

BEFORE FIRST USE

NOTE: When using the Treat Maker for the first time the unit will emit a fine smoke smell. This is normal.

Please follow the steps below to prepare your Treat Maker.

- Remove the product from the box and remove all packaging surrounding the product.
- Wipe the surface of the cooking plates with a damp cloth and then dry the plates with a soft dry cloth.
- Place the product on an even surface in a well ventilated area.
- Select a set of plates and fit them into the unit. (See 'REMOVING/FITTING THE PLATES')
- Close the unit, and then plug the power cord into the wall socket and switch on the power.
- Leave for about 10 minutes with the lid closed.
- Switch unit off, open the lid and let the appliance cool down and then wipe clean.

REMOVING/FITTING THE PLATES

NOTE: Only remove the plates when the appliance is unplugged and cooled down.

- Remove and fit one plate at a time.
- Press the release buttons and lift the plate away from the element.
- Put the tabs of the plate you want to use into the slots on the hinge side of the appliance.
- Press the other edge of the plate into the handle side, to lock it in place.

HOW TO USE

- Select a set of plates and fit them into the unit.
- Wipe the cooking plates with cooking oil, butter or margarine.
- Plug the appliance into the wall socket and switch on the power.
- The red light indicates that the appliance is switched on and the light will stay on during the entire time of use.
- The green indicator light turns on, when the appliance has reached its maximum cooking temperature.

NOTE: Add the batter only when the green indicator light is on.

NOTE: You can wipe off the excess oil, butter or margarine with a kitchen towel – please take care though, as the cooking plates will now be hot.

- Fill the batter or dough into the plate to the maximum.
- Gently close the lid until you can lock the latch into position.

NOTE: DO NOT force lid closed.

- Depending on the recipe, cooking time is approximately 3-5 minutes. You can check the cooking progress by unlocking the latch and lifting the lid. If your food requires more cooking simply close the lid and lock the latch.
- In case of overflow, please wait until the appliance has cooled and then remove with plastic spatula.

NOTE: DO NOT use pointed, sharp or metal objects such as knives as this will scratch the non-stick surface.

TIP: Use a piping bag to add the batter into the moulds.

CLEANING AND MAINTENANCE

- After use, wait for the unit to cool properly before cleaning and storage.
- Wipe the inside and edges of the heating plate with a slightly damp paper towel or a soft cloth.
- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning.
- The body of the appliance should be cleaned with a damp cloth. Do not let water enter the appliance.
- Do not use bleach or other abrasive substances or solvents to clean your appliance as it can be damaging to the finish.
- Use a paper towel with a dab of cooking oil to remove stubborn stains.
- At the places where the top and bottom plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the Treat Maker.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Use the base cord wrap for neat storage.
- The unit can be stored vertically. Ensure the lid lock is securely closed before standing vertically.

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years (**Warranty Period**) from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



Russell Hobbs



RECIPE BOOK

TREAT MAKER

RHTM2

FILLED DONUT HOLES

Makes: approx. 25

Preparation time: 5-10 minutes

Cooking time: 3-4 minutes per batch

INGREDIENTS:

150g plain flour

100g caster sugar

1½ tsp baking powder

½ tsp salt

125ml whole milk

45g unsalted butter, melted

1 large egg at room temperature

CINNAMON SUGAR:

1/3 cup caster sugar

2 tsp ground cinnamon

1/3 cup jam or chocolate hazelnut spread

METHOD:

1. Sift the flour, sugar, baking powder and salt into a bowl.
2. Combine the milk, butter and egg. Add to the dry ingredients in the bowl and mix until smooth.
3. Fit the donut plates and pre-heat your treat maker.
4. Lightly grease the moulds in the plates using cooking spray and fill the bottom moulds until they are completely full. Close the lid and cook for 3-4 minutes.
5. Carefully remove the donuts using rubber tongs and roll it in the caster sugar and ground cinnamon while hot. Leave to cool slightly on a wire rack.
6. Fit a piping bag with a fine piping tip, and fill the bag with jam or chocolate spread. Carefully pipe into each donut hole.
7. Repeat until all the mixture is used up.

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CLASSIC CHURROS

Makes: approx. 25

Preparation time: 15-20 minutes

Cooking time: 7-9 minutes per batch

INGREDIENTS:

220ml water

120g unsalted butter

¼ tsp salt

30g light brown sugar

150g plain flour

1 tsp baking powder

3 medium eggs

CINNAMON SUGAR:

1/3 cup caster sugar

2 tsp ground cinnamon

METHOD:

1. Bring the water and butter to the boil. Stir in the vanilla, salt and sugar. Stir in the flour and baking powder and cook for 1-2 minutes stirring until mixture forms a smooth ball. Remove from the heat and allow the mixture to cool slightly.
2. Beat in the eggs one at a time, beating well until the dough comes together again.
3. Transfer the mixture to a piping bag.
4. Fit the churros plates and pre-heat your treat maker.
5. Lightly grease each mould using cooking spray and carefully pipe enough mixture into the lower moulds to fill each one. Close the lid and cook for 7-9 minutes until golden brown.
6. Carefully remove each churros using rubber tongs and roll it in caster sugar and ground cinnamon while hot.
7. Repeat until all the mixture is used up.

Serve with chocolate dipping sauce.

CHOCOLATE CAKE POPS (MINI CAKES ON STICKS)

Makes: approx. 25

Preparation time: 5-10 minutes

Cooking time: 3-4 minutes per batch

Cake pops are delicious little bite-sized cakes on sticks that are easy to make and great for birthdays and other party occasions.

INGREDIENTS:

175g butter

175g golden caster sugar

3 medium eggs at room temperature

100g plain flour

50g cocoa powder

1 tsp baking powder

1-2 tsp milk

METHOD:

1. Beat the sugar and butter with electric beaters until pale and creamy. Add the eggs one at a time, beating well between each addition.
2. Sift the flour, cocoa powder and baking powder. Fold into the sugar and butter mix. Add the milk and combine well.
3. Fit the cake pop plates and pre-heat your treat maker.
4. Lightly grease the moulds with cooking spray and carefully fill the lower moulds until they are completely full. Close the lid and cook for 3-4 minutes.
5. Once cooked, remove the cakes and allow them to cool on a wire rack. Carefully wipe out the moulds with kitchen paper.
6. Repeat until all the mixture is used up.

DECORATING IDEAS

25 lolly or popsicle sticks

250g chocolate melts

50g cophera

Sprinkles, chopped nuts or desiccated coconut, for decorating

METHOD:

1. Insert the sticks halfway into each cooled cake, then freeze the cake pops.
2. Melt the chocolate and cophera in a heatproof bowl.
3. Working quickly, dip the frozen cake pops into the melted chocolate, tapping gently to remove any excess chocolate.
4. Add your favourite decorations while the chocolate is still wet. Then leave to set.