



**SINCE 1968**

**3 IN 1 MINI  
BITES MAKER**

**INSTRUCTION  
MANUAL**

Please retain instructions for future reference.

## **Safety Instructions**

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

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.

Do not immerse the electrical components of the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot during use, as this may cause injury.

Do not use the appliance near or below flammable materials, such as curtains, wall cupboards or shelves.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always unplug the appliance after use and ensure it has cooled fully before performing any cleaning, user maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



**CAUTION:** Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

**WARNING:** Keep the appliance away from flammable materials.

## Care and Maintenance

**STEP 1:** Before attempting any cleaning or maintenance, unplug the mini maker from the mains power supply and check that it has fully cooled.

**STEP 2:** Wipe the mini maker housing with a soft, damp cloth and dry thoroughly.

**STEP 3:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

**STEP 4:** Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel or nonabrasive scourer.

Do not immerse the mini maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the mini maker, or its accessories, as this could damage the surface.

**NOTE:** The mini maker should be cleaned after each use.

## Description of Parts



- |                                    |                    |
|------------------------------------|--------------------|
| 1. 3 in 1 Mini Bites Maker Housing | 5. Pancake plates  |
| 2. Indicator light                 | 6. Doughnut plates |
| 3. Cool-touch handles              | 7. Waffle plates   |
| 4. Plate release buttons           |                    |

## Instructions for Use

### Before First Use

**STEP 1:** Switch off and unplug the mini maker from the mains power supply.

**STEP 2:** Wipe the mini maker housing with a soft, damp cloth and dry thoroughly. Clean the cooking plates in warm, soapy water, then rinse and dry thoroughly. Do not immerse the mini maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the mini maker, as this could cause damage.

**NOTE:** When using the mini maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the mini maker.

### Installing or Changing the Cooking Plates

**STEP 1:** Open the mini maker by lifting the lid.

**STEP 2:** Select the required cooking plates, checking that both plates match.

**STEP 3:** Position the lower cooking plate inside the mini maker and align with the heating element. Press gently until it clicks into position. Repeat for the upper cooking plate.

**NOTE:** The non-stick plates will only fit one way into the mini maker.

### Using the 3 in 1 Mini Bites Maker

**STEP 1:** Before each use, carefully apply a thin coat of cooking oil to the cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop food from sticking.

**STEP 2:** Prepare the ingredients to be cooked.

**STEP 3:** Install the required cooking plates, following the instructions in the section entitled 'Installing or Changing the Cooking Plates'.

**STEP 4:** Plug in and switch on the mini maker at the mains power supply and preheat for approx. 5 minutes. The indicator light will illuminate to indicate that the mini maker is preheating. The indicator light will switch off once the required temperature has been reached and the mini maker is ready to use.

**STEP 5:** Using heat-resistant gloves, carefully open the lid.

Add the prepared ingredients to the lower cooking plate and then carefully close the lid.

**STEP 6:** Cook for the required time; check periodically by carefully opening the lid.

**STEP 7:** Once cooking is complete, use heat-resistant gloves to carefully open the lid and then remove the treats with a heat-resistant plastic or wooden spatula.

**STEP 8:** Switch off and unplug the mini maker from the mains power supply.

**STEP 9:** Leave the lid open and allow to cool.

**NOTE:** Always preheat the cooking plates before starting to cook.

Allow plenty of time for the mini maker to cool before installing the other cooking plates.

During use, the indicator light will cycle on and off to indicate that the mini maker is maintaining the temperature. Do not overfill the cooking plates; the ingredients may expand whilst cooking.

When baking multiple batches of treats, close the lid after removing each batch to maintain the heat.

**CAUTION:** Exercise caution during cooking; the mini maker will emit steam.

**WARNING:** The mini maker and cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

### Removing the Cooking Plates

**STEP 1:** Allow the mini maker to cool fully before attempting to remove the cooking plates.

**STEP 2:** Press the plate release buttons on the front of the mini maker; the cooking plates will pop up slightly, making it easier for them to be lifted off.

**STEP 3:** Remove each plate by holding it firmly with two hands, then slide and lift out of the mini maker.

**CAUTION:** Always allow the cooking plates to cool fully before attempting to remove them from the mini maker; failure to do so will cause injury.

## Using the Pancake Plates

**STEP 1:** Once the mini maker has preheated, pour the prepared batter into the centre of each mould on the lower pancake plate. Spread it out using a heatproof plastic or wooden spatula and close the lid.

**STEP 2:** Cook for approx. 4 minutes or until the pancakes are golden brown and soft to touch. Check the cooking progress periodically by carefully opening the lid.

**STEP 3:** Once cooking is complete, switch off and unplug the mini maker from the mains power supply. Leave the lid open and allow to cool.

**STEP 4:** Carefully remove the pancakes by gently loosening the edges from the pancake plate with a heatproof plastic or wooden spatula.

**STEP 5:** Once cool, the pancake plates can be removed and washed in warm, soapy water and dried thoroughly.

**NOTE:** Do not overfill the wells as the pancake batter will expand during cooking. Fill each well to approx.  $\frac{2}{3}$  of its capacity.

**WARNING:** Exercise caution when using the mini maker to avoid contact with escaping heat and steam.

## Using the Doughnut Plates

**STEP 1:** Once the mini maker has preheated, pour the prepared batter into the centre of each well on the lower doughnut plate and then close the lid.

**STEP 2:** Cook for approx. 8 minutes or until the doughnuts are golden brown and soft to touch. Check the cooking progress periodically by carefully opening the lid.

**STEP 3:** Once cooking is complete, switch off and unplug the mini maker from the mains power supply. Leave the lid open and allow to cool.

**STEP 4:** Carefully remove the doughnuts by gently loosening the edges from the doughnut plate with a heatproof plastic or wooden spatula.

**STEP 5:** Once cool, the doughnut plates can be removed and washed in warm, soapy water and dried thoroughly.

**NOTE:** Do not overfill the wells as the doughnut batter will expand during cooking. Fill each well to approx.  $\frac{2}{3}$  of its capacity.

**WARNING:** Exercise caution when using the mini maker to avoid contact with escaping heat and steam.

## Using the Waffle Plates

**STEP 1:** Once the mini maker has preheated, pour the prepared batter into the centre of each mould on the lower waffle plate. Spread it out using a heatproof plastic or wooden spatula and close the lid.

**STEP 2:** Cook for approx. 6 minutes or until the waffles are golden brown and soft to touch. Check the cooking progress periodically by carefully opening the lid.

**STEP 3:** Once cooking is complete, switch off and unplug the mini maker from the mains power supply. Leave the lid open and allow to cool.

**STEP 4:** Carefully remove the waffles by gently loosening the edges from the waffle plate using a heatproof plastic or wooden spatula.

**STEP 5:** Once cool, the waffle plates can be removed, washed in warm, soapy water and dried thoroughly.

**NOTE:** Do not overfill the moulds as the waffle batter will expand during cooking. Fill each mould to approx.  $\frac{2}{3}$  of its capacity.

**WARNING:** Exercise caution when using the mini maker to avoid contact with escaping heat and steam.

## Hints and Tips

1. Be careful not to over-mix the pancake, doughnut or waffle batter as this can affect the texture of the treats.
2. Sieving dry ingredients, such as flour, will help to guarantee a smooth consistency and avoid any lumps.
3. Always use butter or cooking spray to precondition the non-stick plates. This will help to protect the non-stick coating and make it easier to remove the finished snacks.
4. Wait for the batter to distribute evenly to avoid the risk of overfilling.
5. Avoid opening the mini maker during the first few minutes of cooking, as it will allow heat to escape.
6. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
7. To save time when using the mini maker, prepare the ingredients and mixtures well in advance.
8. If coating doughnuts in sugar, it is best to do so whilst they are still warm.

## Storage

Before storing in a cool, dry place, check that the mini maker is cool, clean and dry. Never wrap the cord tightly around the mini maker; wrap it loosely to avoid causing damage.

## Troubleshooting

Symptom	Possible Cause	Corrective Action
The cooking plates will not fit into the mini maker.	The cooking plates have not been aligned properly.	Make sure that the cooking plates are aligned and locked into position.  Check that the cooking plates are sufficiently cool, as heat can cause certain materials to expand.

## Specifications

Product code: PT5535

Input: 220-240 V~ 50-60 Hz

Output: 400 W

## Recipes

### Mini Doughnuts

#### Ingredients

225 g plain flour  
112 g sugar  
1 egg  
225 ml milk  
4 tbsp cooking oil  
1 tbsp baking powder  
½ tsp vanilla essence

#### Method

Place the flour, sugar and baking powder together into a mixing bowl.

Create a well in the centre of the ingredients and add the milk, egg, vanilla and oil.

Using a mixer, mix the ingredients thoroughly to produce a smooth batter.

Preheat the mini maker and then carefully fill each well with batter. Ensure that each well is filled by  $\frac{2}{3}$ . Close the mini maker and bake for approx. 6–8 minutes or until golden brown.

Test the mini doughnut with a toothpick; if the toothpick comes out clean, the mini doughnuts are ready.

Carefully remove the mini doughnuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.



## **Creamy glaze**

### **Ingredients**

220 g icing sugar  
40 g butter  
2 tbsp hot water  
2 tsp vanilla sugar

### **Method**

Heat the butter in a saucepan until melted, then remove from the heat. Stir in the icing and vanilla sugar until the mixture is smooth. Add the water, 1 tbsp at a time until the desired consistency is achieved. Dip the mini doughnuts into the creamy glaze, top with sprinkles (optional) and place on a wire rack to set.

## **Classic Waffles**

### **Ingredients**

120 g plain flour  
1 egg  
235 ml milk  
2 tbsp melted butter  
1 tbsp sugar  
2 tsp baking powder  
Pinch of salt

### **Method**

Sift the flour and baking powder into a large bowl, then stir in the sugar and salt. In a separate bowl, mix together the egg, milk and melted butter and then pour the mixture into the centre of the dry ingredients. Mix well to form a smooth, thick batter. Lightly grease the non-stick plates and preheat the mini maker. Carefully pour the batter into the mini maker; fill each well by  $\frac{2}{3}$ . Close the mini maker and cook until golden. Carefully remove the waffle using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack. Repeat with the remaining batter.

## Red Velvet Waffles

### Ingredients

120 g plain flour  
25 g cocoa powder  
1 egg  
235 ml milk  
2 tbsp melted butter  
1 tbsp sugar  
2 tsp baking powder  
1 tsp vanilla extract  
4 drops red food colouring  
Pinch of salt

### Method

Sift the flour and baking powder into a large bowl, then stir in the sugar, cocoa powder and salt.

In a separate bowl, mix together the egg, milk, vanilla extract, food colouring and melted butter and then pour the mixture into the centre of the dry ingredients. Mix well to form a smooth, thick batter.

Lightly grease the non-stick plates and preheat the mini maker.

Carefully pour the batter into the mini maker; fill each well by  $\frac{2}{3}$ . Close the mini maker and cook until golden.

Carefully remove the waffle using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.

Repeat with the remaining batter.

## Vegan Waffles

### Ingredients

100 g plain flour  
100 g wholemeal flour  
250 ml almond milk  
4 tbsp softened vegan butter  
3 tbsp golden caster sugar  
2 tbsp baking powder  
1 tsp vanilla paste  
Pinch of salt

### Method

Sift the plain flour, wholemeal flour and baking powder into a large bowl, then stir in the sugar and salt.

In a separate bowl, mix together the almond milk, vegan butter and vanilla paste and then pour the mixture into the centre of the dry ingredients. Mix well to form a smooth, thick batter.

Lightly grease the non-stick plates and preheat the mini maker.

Carefully pour the batter into the mini maker; fill each well by  $\frac{2}{3}$ . Close the mini maker and cook until golden.

Carefully remove the waffle using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.

Repeat with the remaining batter.



### **Vegan Topping Ideas**

- Melted vegan chocolate and strawberries
- Melted vegan chocolate and vegan marshmallows
- Almond butter and vegan chocolate chips
- Cinnamon powder
- Icing sugar and berries
- Peanut butter and jam
- Dairy-free yoghurt and berries
- Banana and vegan chocolate chips
- Dairy-free ice cream and berries

## Rainbow Pancakes

### Ingredients (Makes 8 pancakes)

120 g flour  
1 egg  
240 ml milk  
2 tbsp melted butter or vegetable oil  
1 tbsp sugar  
2 tsp baking powder  
¼ tsp salt  
Food colouring

### Topping Suggestions

Melted chocolate  
Mixed berries  
Sprinkles  
Lime and sugar  
Whipped cream  
Ice cream  
Maple syrup

### Method

Preheat the mini maker.  
Sift the flour, baking powder into a large bowl, then stir in the salt and sugar. In a separate bowl, whisk the egg, milk and butter or vegetable oil. Add the wet ingredients to the dry ingredients. Mix well to form a smooth, thick batter. Add a few drops of food colouring to the batter and stir.  
Lightly grease the mini maker with butter or coat with a layer of cooking spray. Pour the batter into the mini maker and cook until golden; do not overfill the well. Carefully remove the pancake using a heat-resistant utensil and leave to cool on a wire rack.  
Repeat with the remaining batter.  
Serve with a variety of toppings as preferred.

## Chocolate Brownie Cookie

### Ingredients

400 g caster sugar  
250 g plain flour  
85 g cocoa powder  
4 eggs  
125 ml vegetable oil  
2 tsp vanilla extract  
2 tsp salt  
Vanilla ice cream, to serve

### Method

In a large bowl, combine the cocoa powder, caster sugar and vegetable oil. Beat in the eggs one at a time and mix well. Stir in vanilla extract  
Sift the flour, baking powder and salt into the cocoa mixture.  
Mix together until the cookie dough is formed.  
Leave the dough to chill for at least four hours.  
Preheat the mini maker. Grease the non-stick coated cooking plates with butter or lightly coat with cooking spray.  
Carefully place a ping-pong sized dollop of dough on the lower cooking plate and close the lid.  
Cook for approx. 5-10 mins. Longer cooking times produce crispier cookies.  
Carefully remove the cookies from the mini maker and place onto a wire cooling rack.  
Repeat with the remaining batter.  
Serve warm, topped with ice cream or repeat the above recipe to create an ice cream cookie sandwich!

## **Ice Cream Sandwich**

### **Chocolate brownie cookie recipe**

Ice cream, flavour as desired

#### **Method**

Make two chocolate brownie cookies and add the desired flavour of ice cream in between to create a delicious ice cream sandwich.

**Notes**

**Notes**

## Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal.

**It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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