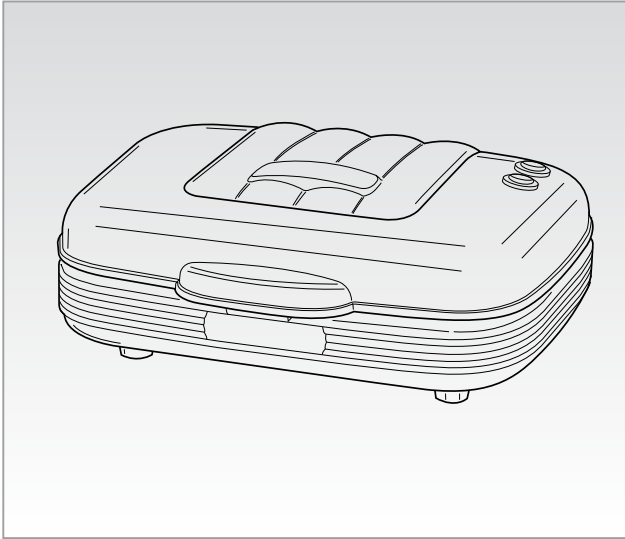


# ***Ariete***



***Sandwich/muffin/donut maker***

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**CE**

**1972**

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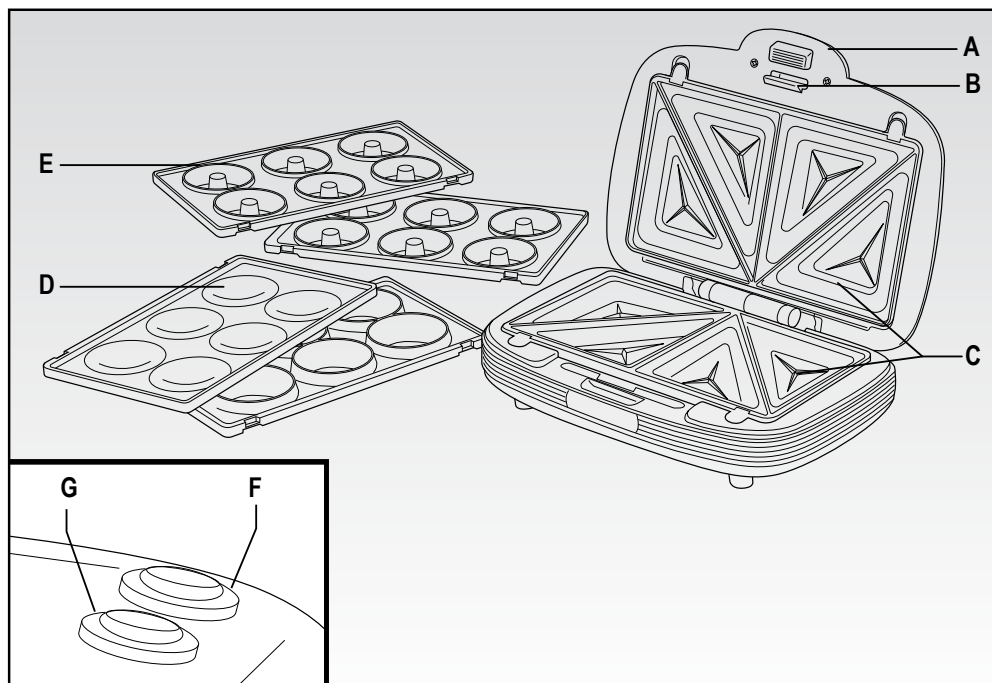


Fig. 1

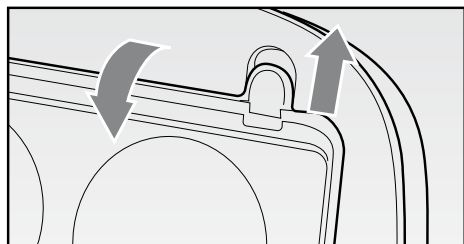


Fig. 2

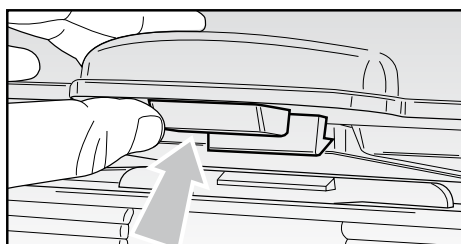


Fig. 3

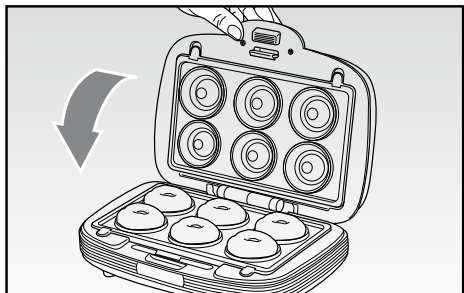


Fig. 4

# IMPORTANT SAFEGUARDS

## READ THESE INSTRUCTIONS BEFORE USE

The necessary precautions must be taken when using electrical appliances, and these include the following:

1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
3. Never place the appliance on or close to sources of heat.
4. Always place the appliance on a flat, level surface during use.
5. Never leave the appliance exposed to the elements (rain, sun, etc....).
6. Make sure that the power cord does not come into contact with hot surfaces.
7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Do not allow children to play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised.
8. Children under age 8 should not be allowed to handle appliance and its power cord which must be kept out of their reach.
9. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
10. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.
11. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
12. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
13. Do not use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; all repairs, including substitution of power cord, must be carried out exclusively by an Ariete assistance centre or by authorized Ariete technicians in order to avoid all risks.
14. In case of using extension leads, these must be suitable for the appliance power to avoid danger to the operator and for the safety of the environment in which the

appliance is being used. Extension leads, if not suitable, can cause operating anomalies.

15. Never allow the cord to dangle in places where it may be grabbed by a child.
16. Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
17. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
18. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
19. Packaging must never be left within the reach of children since it is potentially dangerous.
20. During use, the appliance must be handled with care and without touching its hot surfaces.



21. **WARNING:** Hot surface.

22. Handle the appliance with care, above all when opening or closing the plates; there is a risk of accidental harm to hands or damage to other objects.
23. Use the appliance well away from flammable liquids; do not use up against walls or close to parts in plastic that do not resist heat.
24. Only clean the appliance by wiping with a damp cloth, after first unplugging it from the mains power and waiting for it to cool completely.
25. After use, wait for the appliance to cool completely before storing it.
26. External timers or separate remote controls to operate the appliance are not permitted.

## **DO NOT THROW AWAY THESE INSTRUCTIONS**

### **DESCRIPTION OF THE PARTS (Fig. 1)**

- A Appliance body
- B Closing lever
- C Non-stick plates for triangular sandwiches
- D Non-stick plates for muffins
- E Non-stick plates for donuts
- F Ready light
- G On light

This appliance is for HOME USE ONLY and must be used for commercial or industrial purposes. This appliance conforms to the 2014/35/EU and EMC 2014/30/EU directives, and to regulation (EC) No. 1935/2004 of 27/10/2004 concerning materials in contact with foods.

## FIRST TIME USE

The appliance may give off a small amount of smoke the first time it is used; this is not a defect and the smoke will cease within a few minutes. When using for the first time, grease the appliance hotplate with oil or butter. This operation will not need to be repeated in the future.

## INSTRUCTIONS FOR USE

- Fit the plates suitable for food to be cooked; lift the apposite top and bottom levers and remove the previous plates (Fig. 2). Insert the selected plated so that they lock in place.
- Plug the appliance into the mains power socket.
- The light (G) will switch on to show that the appliance is connected to the mains and the light (F) will switch on to show that the appliance is heating up.
- When the appliance has reached the correct temperature (after about 3 minutes) and it is ready to use, the light (F) will switch off.

**Note:** The light (F) will switch on again if the cooking temperature should fall below this level.

- Open the appliance completely, releasing it by pushing the apposite lever (B) upwards (Fig. 3) and place the sandwiches or pour the batter mix (previously prepared) with a suitable ladle, on the bottom hot plate. When pouring in the mix, make sure that all of the compartments are full, without exceeding to prevent the mix from overflowing while cooking.
- Close the top plate over the bottom one, pushing down gently until the lever (B) clicks into place (Fig. 4).
- For cooking times, it is advisable to follow the recipes below.
- To remove food from the appliance, if necessary, only use a wooden or plastic spatula.

### IMPORTANT:

***Never touch the hot plates: risk of burns.***

***Do not force the lever (B) as it is possible to break it.***

***Only cook mixes with the plates closed.***

***Never use sharp objects (e.g., knife) as this could damage the plates.***

## CLEANING

***IMPORTANT: Only clean the appliance by wiping with a damp cloth, after first unplugging it from the mains power and waiting for it to cool completely.***

- The removable plates can be washed also under running water using a damp cloth.

## RECIPES

### Ham and cheese sandwich

Ingredients

White toast	4 slices
Cooked ham	100 g
Cheese	40 g

Cut the ham and the cheese in thin slices. Lay the ham and the cheese and cover with the two slices of bread. Insert the plates. When the appliance is ready, insert the sandwiches and close the cover. Cooking time: 3-6 minutes. Tip: use easily-melting cheese.

### Salmon sandwich

Sandwich bread (16 slices)

Smoked salmon 300 g

Lettuce core 8 leaves

Cucumber 1

Ripe tomato 1

Mayonnaise to taste

Fresh spreadable cheese 200 g

Fine salt

Pepper

Prepare lettuce, tomato, and cucumber cut in slices. Put the smoked salmon slices in a bowl with some lemon juice.

Warm the appliance up and toast just the bread on both sides. Prepare the club sandwich in layers: spread the first slice of toast with mayonnaise, add a slice of tomato and cover with the second toast spread with robiola on the tomato side. Sprinkle the mayonnaise on the top and add cucumber and lettuce. Cover with the third toast slice spread with mayonnaise on both sides and add the salmon. Add the last slice of bread and cut your sandwich in two triangles. Your salmon club sandwich is ready to be served.

### Donuts (basic recipe)

Ingredients:

5 g baking powder

90 ml lukewarm whole milk

20 g softened butter

200 g flour

25 g sugar

1 pinch salt

1 egg at ambient temperature

Put all the ingredients in a large bowl, mix well using a mixer and process until well blended and lump free. Switch the plate on and wait until the green ready light turns off; open then the plate and pour the mix below the edge of the plate using a tablespoon or a piping bag. Close again and allow to cook for about 5/6 minutes or until well leavened and cooked inside.

Decorate to taste with icing sugar, icing or ganache (see following recipes).

## Donuts (different versions)

Ingredients:

use the ingredients of the basic recipe with the following changes:

- chocolate version: add 50 g cocoa powder and reduce the flour to 170 g;
- coconut version: add 50 g grated coconut and reduce the flour to 150 g;
- hazelnut version: add 50 g chopped hazelnut;
- chocolate chip version: add 50 g chocolate chips.

## Butter tea biscuits

Ingredients:

110 g softened butter

100 g flour

30 g almond flour

15 g icing sugar

15 g egg white

1 pinch salt

Mix well the almond flour, salt, and sugar. Add the softened butter and mix well with the electric whisks. Add the egg white and the flour and continue mixing. Switch the plate on and wait until the green ready light turns off; open then the plate and pour the mix up to the edge of the plate using a tablespoon or a piping bag. Close again and allow to cook for about 5/6 minutes or until well cooked inside. Allow to cool down before enjoying them; they are perfect as an accompaniment to the tea ritual.

## Chocolate Muffins

Ingredients:

2 g baking soda

150 g softened butter

70 g unsweetened cocoa powder

100 g grated dark chocolate (or chocolate chips)

300 g flour

180 ml whole milk

6 g baking powder

1 pinch salt

4 eggs at ambient temperature

300 g sugar

Mix well the softened butter and the sugar in a bowl using a mixer; when the mixture is light and frothy, add an egg at a time by still mixing with the electric whisks. Mix the dry ingredients separately: flour, cocoa, baking powder, baking soda, and salt.

Alternate a part of the egg mixture with the dry ingredients and a part of milk in a larger bowl; continue stirring with a spatula without amalgamating too much. Then, add the chocolate chips.

Switch the plate on and wait until the green ready light turns off; open then the plate and pour the mix below the edge of the plate using a tablespoon or a piping bag. Close again and allow to cook for about 6/8 minutes or until well leavened and cooked inside.

Sprinkle with icing sugar or cocoa powder to taste.

### **Vanilla cupcakes (basic recipe)**

Ingredients:

170 g softened butter

320 g flour

120 ml whole milk

2 tsp baking powder

1 pinch salt

2 eggs at ambient temperature

300 g sugar

½ vanilla bean

Mix well the softened butter and the sugar in a bowl using a mixer; when the mixture is light and frothy, add an egg at a time by still mixing with the electric whisks. Then, add the milk slowly until the mix is liquid.

Mix the flour with the baking powder and the salt. In a larger bowl, alternate the liquid part and the dry one mixing well. Finally, add the vanilla seeds.

Switch the plate on and wait until the green ready light turns off; open then the plate and pour the mix below the edge of the plate using a tablespoon or a piping bag. Close again and allow to cook for about 6/8 minutes or until leavened and cooked inside.

Decorate to taste with the favourite frosting or butter cream.

### **Savoury muffins**

Ingredients:

250 g flour

200 ml milk

100 g diced cooked ham

100 g diced emmenthal

50 g melted butter

50 g grated parmesan cheese

2 eggs

1 sachet yeast for savoury pies

1 pinch salt

Mix well the milk, the eggs, and the melted butter in a bowl using a blender, stir the dry ingredients separately: the flour, the parmesan, and the yeast. When they are well combined, add also the ham and the cheese cut in cubes and pour the liquid mixture. Stir slightly all the ingredients with a wooden spoon and salt.

Switch the Party Time plate on and wait until the green ready light turns off; open then the plate and pour the mix below the edge of the plate using a tablespoon or a piping bag. Close again and allow to cook for about 6/8 minutes or until leavened and cooked inside. Serve warm.



### **Icing and Ganache**

Once having prepared your donuts, decorate them. In this way, they will be even more delicious. Here are some examples of icing:

- Coloured icing: 90 g icing sugar, 1 tbsp. milk, food colouring.
- Chocolate icing: 90 g icing sugar, 10 g sifted cocoa, 2 tbsp. milk.

Method: mix all the ingredients with the electric whisks very well to obtain a thick cream (add more milk to obtain the correct consistency, if necessary). Put the surface of the donuts into the icing to cover their top. Decorate with sprinkles, coconut flour or grain, according to your inspiration.

To add taste and personalization, you can prepare icing and ganache to cover the donuts and the muffins.



**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 19/2012/UE.**

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

## WARRANTY

**PLEASE AFFIX YOUR RECEIPT/PROOF OF PURCHASE HERE.  
IN THE EVENT OF A CLAIM UNDER THIS WARRANTY THE AFORESAID RECEIPT/PROOF OF  
PURCHASE MUST BE PRODUCED TOGETHER WITH THIS WARRANTY.**

Model number	(Lot number:       )
Product name	
Date of purchase	
Place of purchase	

1. The party selling the product ("the seller") to the original purchaser of this product ("the customer") hereby warrants that this product will be of good quality and, in good working order and, free of defects and suitable for its intended purpose under normal household use, for a period of 1 (one) year from the date of purchase ("warranty period") of this product.
2. In the event that the warranty period has not lapsed and the product is not of a good quality, or in good working order or, is defective or is not suitable for its intended purpose under normal household use, the customer may, subject to paragraph 3 below, return the product to the seller and have the following options available:
  - 2.1 Within the first 6 (six) months of the warranty: to receive a refund of the actual price paid or exchange the product for the same or similar product of the same purchased value;
  - 2.2 Within the second 6 (six) months of the warranty: to have the product exchanged for the same or similar product of the same purchased value.
3. The seller will not replace the product or refund the customer in terms of this warranty if the product:
  - 3.1 has been altered contrary to the instructions provided in the product manual;
  - 3.2 has been misused, abused or tampered with;
  - 3.3 is defective or not in working order due to ordinary wear and tear;
  - 3.4 is damaged resulting from the customer's gross negligence, recklessness, malicious behavior or criminal conduct;
  - 3.5 has been utilised for commercial use.

4. This warranty applies only to the product that has been purchased from the seller and not to any expendables attached to or installed on the product by the customer.
5. Any claim in terms of this warranty must be supported by the original proof of purchase.
6. Note that the exchange item will only carry the balance of the warranty period as from the original date of purchase.
7. Spares:  
Selected spares can be purchased from:

ServiceTec  
10 Saddle Drive  
Woodmead Office Park  
Woodmead

Email: spares.za@delonghigroup.com  
Tel: 0153 474 11 27+





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