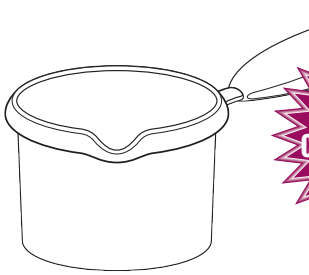
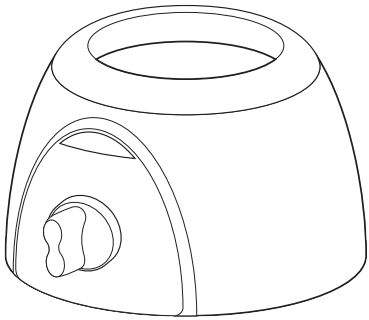
cook's essentials®

HIGH PERFORMANCE KITCHENWARE

Teflon®
QUALITY TESTED NON-STICK
DUPONT
Classic
CONVENIENCE





CHOCOLATE TREAT MAKER

MODELS: CECM1R2, CECM1B2, CECM1P2

OWNER'S MANUAL

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or Heating Body (appliance) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn the Dial to OFF, then remove the plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never plug in the Chocolate Treat Maker without first placing the Melting Pot inside the Base Unit.
9. To avoid burns wait for the Chocolate Treat Maker to cool down completely before touching or cleaning.
10. Never use the Chocolate Treat Maker on a gas or electric cooktop or on an open flame.
11. Do not leave the plastic Dipping Forks in the Melting Pot while the Chocolate Treat Maker is ON and in use.
12. The Chocolate Treat Maker is designed solely for melting chocolate. It is absolutely not for sterilization or cooking.
13. Heat chocolate only in Melting Pot.
14. Do not attempt to heat up in Base Unit alone. Cook only in Melting Pot provided.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from 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.

INTRODUCTION

Congratulations on your purchase of the cook's essentials® Chocolate Treat Maker. Fun and easy for all the family to enjoy, now you can custom create your own fantastic desserts for special parties, holidays, rainy days...your Treat Maker is a wonderful way to enjoy time with friends, children and family. The Molds included will allow you to create professional-looking results. Create beautiful and unique gifts to sweeten any occasion! Try the simple and fun recipes included in this manual for ideas on how to decorate cakes, ice cream and all desserts; dip cookies, fruits, nuts and wafers; create chocolate fondues; prepare ice cream toppings, icings and chocolate fillings. Your Chocolate Treat Maker comes with 2 non-stick DuPont® Teflon® coated Melting Pots. Cleaning up baked-on candy is effortless!

GETTING TO KNOW YOUR cook's essentials® CHOCOLATE TREAT MAKER

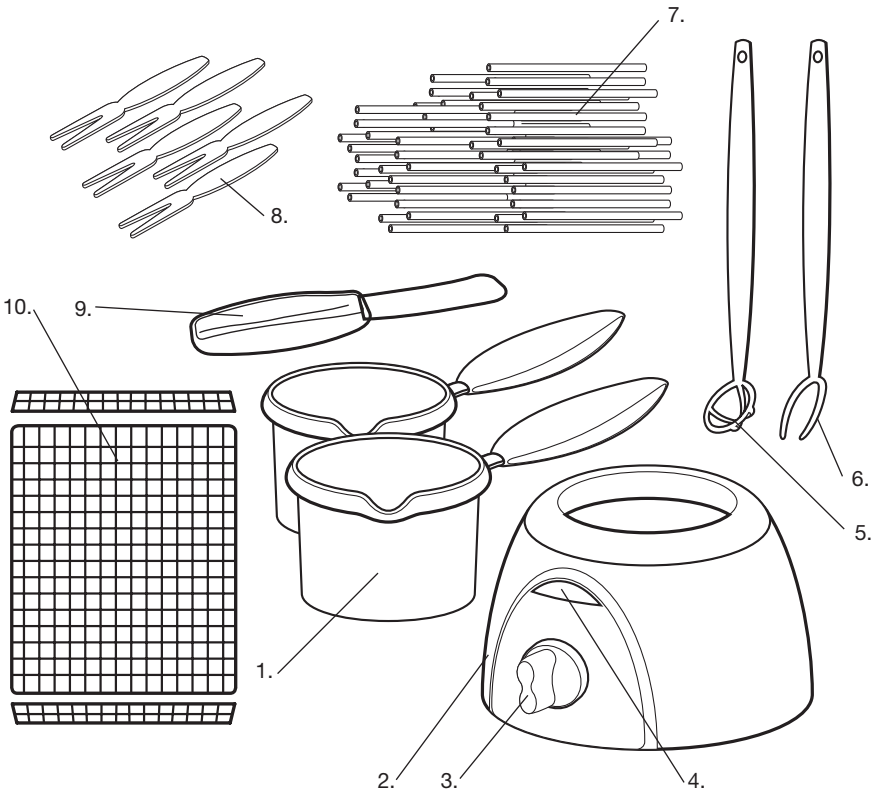


Figure 1

1. 2 DuPont® Teflon® coated Melting Pots (P/N 22601SG, 1 replacement Melting Pot)
2. Base Unit
3. OFF/LO/HI Dial
4. Power Indicator Light
5. Dipping Spoon (P/N 22604)
6. Dipping Fork (P/N 22605)
7. 100 Lollipop Sticks (50 shown) (P/N 22603CE)
8. 10 Small Dipping Forks (5 shown) (P/N 22606)
9. Spatula (P/N 22607)
10. Draining Rack (P/N 22608)

NOTE: All replacement parts are black in color.

10 TREAT MAKER MOLDS

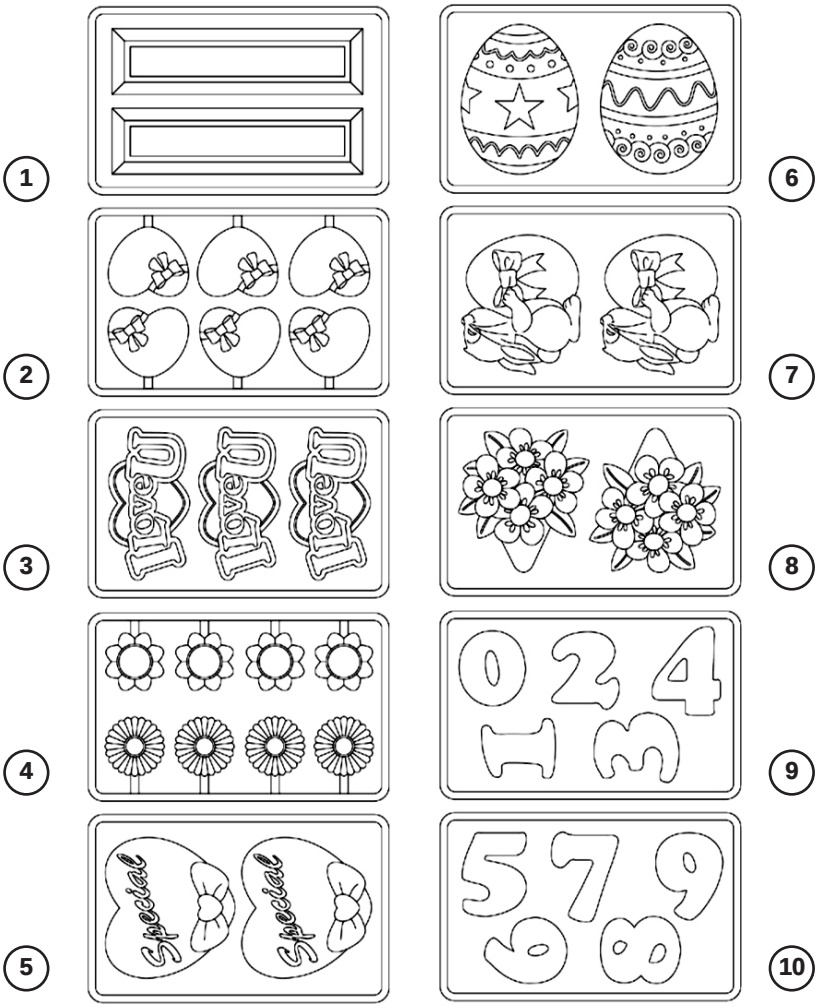


Figure 2

1. Bar Mold (P/N 22602BR)
2. Hearts with Bows Mold (P/N 22602HB)
3. I Love You Mold (P/N 22602LV)
4. Flowers Mold (P/N 22602FL)
5. Special Hearts Mold (P/N 22602SH)
6. Easter Egg Mold (P/N 22602EE)
7. Bunny with Eggs Figurine Mold (P/N 22602BE)
8. Flower Bouquet Mold (P/N 22602FB)
9. Numbers 0 thru 4 Mold (P/N 22602N04)
10. Numbers 5 thru 9 Mold (P/N 22602N59)

BEFORE USING FOR THE FIRST TIME

Clean the Chocolate Treat Maker following the Cleaning Instructions described in this Manual.

DO NOT IMMERSE THE BASE UNIT OR CORD OF THE CHOCOLATE TREAT MAKER IN WATER OR ANY OTHER LIQUID!

IMPORTANT INFORMATION

READ BEFORE USING YOUR cook's essentials® CHOCOLATE TREAT MAKER FOR THE FIRST TIME.

- Read all instructions.
- Your Chocolate Treat Maker is only designed to keep chocolate warm in the LO position, or to melt down approximately 8 ounces of finely chopped dark, milk or white chocolate in the HI position. **It is not designed for cooking.**
- Never fill the Melting Pot past the MAX fill line.
- If the melted chocolate is to be further processed, always use another vessel and allow the chocolate to cool down slightly.
- The Chocolate Treat Maker, Molds and the chocolate must be completely dry and be at room temperature.
- Never add water to the chocolate. If the mass is too thick, reheat it in the Chocolate Treat Maker and add 1/2 teaspoon vegetable shortening and stir well. If it is too thin (runny) or too hot, add a little more of the finely chopped chocolate.
- To obtain a nice shine on chocolate icing, add 1/2 teaspoon cocoa butter or coconut butter to the mass.
- Some recipes call for the addition of sugar or honey. Use sparingly.
- Never wash any removable parts of the Chocolate Treat Maker in the dishwasher.
- Using plastic or wooden utensils is recommended to keep your Teflon® non-stick Melting Pots looking new. Do not use sharp utensils, (i.e. knives, forks, etc.) This could damage the non-stick surface.
- Save these instructions and refer to them often.

OPERATING INSTRUCTIONS

1. Place the appliance on an even surface, in a stable position, and lower the Melting Pot into the recess of the Base Unit.
2. Plug the power cord into a 120V AC outlet.
3. Fill the Melting Pot to the MAX fill line with chocolate pieces, approximately 8 ounces. Turn the Dial to HI.

IMPORTANT! Do not use finished chocolate candy! Only baking chocolate, candy melts, almond bark, chocolate chips and chocolate couverture (high-quality chocolate) will melt properly in this machine.

4. The chocolate should be finely chopped to shorten the melting time. Stir occasionally during the melting process with a plastic or wooden stirrer.
5. Once the chocolate is melted, turn the Dial to LO to keep the melted chocolate warm for dipping.
6. Turn the Dial to OFF after using the unit. Unplug the power cord from the 120V AC outlet.

INSTRUCTIONS FOR DIPPING

(See recipe for Chocolate Fondue/Dip for Fruits & Nuts on page 11 and Chocolate Coated Fruit or Wafers on page 12.)

1. Place the Draining Rack next to the Melting Pot ; gently place dipped foods onto the Draining Rack to set or cool in the refrigerator

   Dipping Suggestions: Cookies, fresh or dried fruits, nuts, wafers, marshmallows, pretzels, rum balls, rice crispie treats...the possibilities are endless!
2. Or, gather the family or friends around the Melting Pot and enjoy as a fresh chocolate fondue!

INSTRUCTIONS FOR USING THE FIGURINE MOLDS

1. The Mold must be dry and at room temperature. Melt the chopped chocolate or chocolate couverture in the Chocolate Treat Maker's Teflon® coated Melting Pot according to the Instructions in this manual.
2. Stir until the mixture is completely melted and pour the chocolate mass as precisely as possible into the Molds.
3. You may also spoon the chocolate into the Molds for greater control of the chocolate's flow.

OPERATING INSTRUCTIONS (CONTINUED)

4. Spread the chocolate around the Mold with the spatula or a decorating brush and remove excess chocolate. Lightly tap Mold on the counter several times to eliminate air bubbles. Use the Hearts with Bows Mold (2) or the Flowers Mold (4) to turn your finished treat into a snack on a stick. Insert a Lollipop Stick into the groove on the Mold and make sure it is covered by a layer of chocolate.

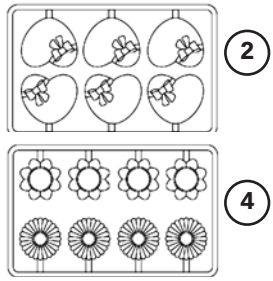


Figure 3
Lollipop Molds

5. Allow to dry and cool in the refrigerator (several hours) or freezer (15 to 60 minutes) or until the chocolate is very hard.
6. There should be no dark areas on the bottom of the Mold. The Mold should have a frosted appearance when the chocolate is ready.
7. Gently press the chocolate shapes out of the Mold.

INSTRUCTIONS FOR USING LARGE SHAPED MOLDS

1. The Mold must be dry and at room temperature. Melt the chopped chocolate or chocolate couverture in the Teflon® coated Melting Pot according to the Instructions in this manual. Stir until the mixture is completely melted.
2. To ensure that the consistency of the melted chocolate is thick, add some of the chopped chocolate later, stirring continually and then pour into the Large Shaped Mold. You may also spoon the chocolate into the Mold for greater control of the chocolate's flow.
3. The entire Large Shaped Mold should be thickly coated. Use a nylon tipped decorating brush, a pastry brush, a spatula or the back of a teaspoon to spread the chocolate around in the Mold, smoothing the surface until the chocolate begins to set. Allow to cool in the refrigerator (several hours) or in the freezer (1 to 2 hours) until the chocolate shell is very hard.
4. Press gently to release the chocolate treat from the Mold.

INSTRUCTIONS FOR MAKING TREATS WITH TASTY FILLINGS

1. The Mold must be dry and at room temperature. Melt the chopped chocolate or chocolate couverture in the Chocolate Treat Maker's Teflon® coated Melting Pot according to the Instructions in this manual. Stir until the mixture is completely melted.
2. Turn the Dial to LO.
3. Using a nylon tipped decorating brush (not included), paint the chocolate mixture into the Mold. Paint enough chocolate into the Molds so that you cannot see through the chocolate when you hold up to the light.
4. Place Mold in refrigerator until hard. Remove Mold from refrigerator and fill with the desired filling (see filling recipes listed in the Recipe Section of this manual) then return to refrigerator until filling is firm.
5. Remove Mold from refrigerator and brush on a final layer of melted chocolate. Smooth off excess chocolate with the spatula and lightly tap Mold on counter several times to eliminate air bubbles.
6. Refrigerate until hard.
7. Press gently to release the filled chocolates from the Mold.

RECIPES

FILLINGS

BUTTERCREAM FILLING

1/2 cup butter

1/3 cup white corn syrup

1 teaspoon vanilla

3 cups confectioners sugar

Mix well until all the ingredients are combined.
Refrigerate until ready to use.

FILLING VARIATIONS

COCONUT BUTTERCREAM FILLING

Add three tablespoons of grated desiccated coconut to the Buttercream Filling.

COFFEE BUTTERCREAM FILLING

Add one tablespoons of instant coffee powder to the Buttercream Filling.

RUM BUTTERCREAM FILLING

Add two tablespoons of rum or rum extract to the Buttercream Filling.

MINT BUTTERCREAM FILLING

Add 1/2 teaspoon of mint flavor extract to the Buttercream Filling.

PEANUT BUTTER FILLING

Use smooth peanut butter to fill bittersweet, semi-sweet, milk or white chocolates.

CHOCOLATE TREATS

CHOCOLATE FONDUE/DIP FOR FRUITS & NUTS

8 ounces cooking/melting milk or white chocolate

The following fruits can be used for dipping:

grapes, strawberries, blueberries, blackberries, raspberries, gooseberries, banana slices, pieces of apple or pear, dried fruits like dates, figs, apricots, prunes, cranberries, raisins, and nuts.

NOTE: Fruit to be dipped should be at room temperature.

1. Melt the chopped milk or white chocolate in the Melting Pot on HI. Stir until fully melted.
2. Once the chocolate has melted to the desired consistency, turn the Dial to LO.
3. The fruit must always be ripe, clean and dry.
4. Spear the individual pieces of fruit onto the Small Forks, then dip into the chocolate.
5. Place each piece of fruit onto the Draining Rack and refrigerate until the chocolate is hard or if you are having a Fondue Party, eat and enjoy.
6. Use the Dipping Spoon to dip the nuts into the chocolate. Place onto wax paper, refrigerate to set.

NOUGAT CREAM (use as topping for fruit or ice-cream)

8 ounces cooking/melting milk or white chocolate
2 tablespoons soft butter
1 cup + 1 tablespoon Hazelnut Fat-Free Creamer
1 teaspoon of honey (optional)

1. Turn the Dial to HI and melt the chopped milk or white chocolate in the Chocolate Treat Maker.
2. When ready, turn the Dial to OFF and pour the melted chocolate into a ceramic bowl.
3. Add the hazelnut cream and soft butter to the melted chocolate and mix well until the mixture takes on the consistency of cream.
4. Add a little honey if necessary.
5. Pour the mixture into a clean jar, close the lid and store in the refrigerator.

CHOCOLATE COATED FRUIT OR WAFERS

8 ounces dark or white chocolate couverture

VARIATION: Dip fruit or wafers into melted almond bark.

The following fruits can be used for dipping:

grapes, strawberries, blueberries, blackberries, raspberries, gooseberries, banana slices, pieces of apple or pear, dried fruits like dates, figs, apricots, prunes, cranberries, raisins, and nuts.

NOTE: Fruit to be coated should be at room temperature.

The fruit must always be ripe, clean and absolutely dry otherwise the chocolate coating will not hold.

1. Melt the chopped chocolate couverture in Melting Pot on the HI setting then turn the Dial to LO and allow it to cool slightly.
2. After 10 minutes, turn the Dial to HI again and reheat the chocolate for 10 minutes. This process gives the chocolate coating a beautiful shine.
3. Dip the pieces of fruit or wafers halfway into the liquid chocolate couverture and allow them to dry well on the Draining Rack or cool in the refrigerator. Use up quickly!
4. Chocolate coated fruit is excellent as cake decoration, or as an add-in to home-made ice cream.

CHOCOLATE ICING AND FILLING

8 ounces cooking/melting milk or white chocolate
1/2 cup soft butter
2 cups confectioners sugar
1/4 cup whipping cream

1. Melt the chopped milk or white chocolate in the Chocolate Treat Maker.
2. In a separate vessel, mix the soft butter and whipping cream with the melted chocolate. Add the confectioners sugar slowly, mixing until thoroughly incorporated into the chocolate icing/filling batter.
3. Allow to cool down before icing your cake.

MOCHA-RUM TRUFFLES

8 ounces semi-sweet chocolate
1 tablespoon butter
2 cups confectioners sugar
2 tablespoons instant coffee powder
2 tablespoons rum
2 tablespoons mocha coffee liqueur
8 ounces German chocolate squares (for dipping truffles in)

1. Melt the chopped semi-sweet chocolate in the Chocolate Treat Maker.
2. In a separate bowl, cream the soft butter, instant coffee powder, rum, mocha coffee liqueur. Add the confectioners sugar slowly, mixing until well incorporated into the candy batter. Add the melted chocolate and combine thoroughly. Roll into 1-inch balls.
3. Refrigerate until firm enough to dip in warm chocolate.
4. Melt the German chocolate squares in the Chocolate Treat Maker. Turn the Dial to LO for dipping. Dip truffle balls in melted chocolate, coating thoroughly.
5. Place onto a baking sheet being sure to allow a little space between each truffle.
6. Refrigerate until chocolate is hard. Store in a cool place and use up quickly!

CLUSTERS

8 oz. semi sweet chocolate chips
1/4 cup mini marshmallows
1/4 cup flaked coconut
1/4 cup raisins
1/4 cup chopped walnuts.

1. Cover a baking sheet in wax paper.
2. Turn the Dial to HI and melt the chopped chocolate in the Melting Pot. Stir until fully melted. Turn the Dial to LO.
3. In a separate bowl mix the remainder of the ingredients. Add the melted chocolate and stir.
4. Using a tablespoon, drop a spoonful of the mixture onto the baking sheet making sure to allow a little space in between each cluster. Refrigerate until hard.

USER MAINTENANCE INSTRUCTIONS

This appliance contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CLEANING INSTRUCTIONS

1. This appliance should be cleaned after every use. Unplug the unit from the wall outlet. NEVER immerse Heating Body or power cord in water. Allow the unit to cool before cleaning.
2. Allow the Chocolate Treat Maker to cool completely. Wipe the Heating Body with a damp cloth. Clean the Melting Pots with warm, soapy water. Rinse the Melting Pots and the Molds with warm water. Wipe dry with a soft cloth.
3. The Teflon® coated Melting Pots and plastic Figurine Molds are NOT dishwasher safe!
4. Do not use soap or detergent on the Molds. They can cause the Mold to dry out and crack.
5. Do not use sharp instruments to clean the Teflon® coated Melting Pots. This could damage their non-stick surface. Do not use sharp instruments to clean the appliance or the Figurine Molds.

STORING INSTRUCTIONS

Unplug the unit from the wall outlet and clean all parts. Be sure all parts are dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot, wet or still plugged in. Never wrap power cord around the appliance.

To avoid damage to the Molds, place tissues between stacked Molds to prevent scratches.

LIMITED ONE YEAR WARRANTY

Warranty: This product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number CECM1 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include $8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:
ATTN: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:
Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1-800-233-9054
E-mail: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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P/N 61591

Made in China

07/04

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