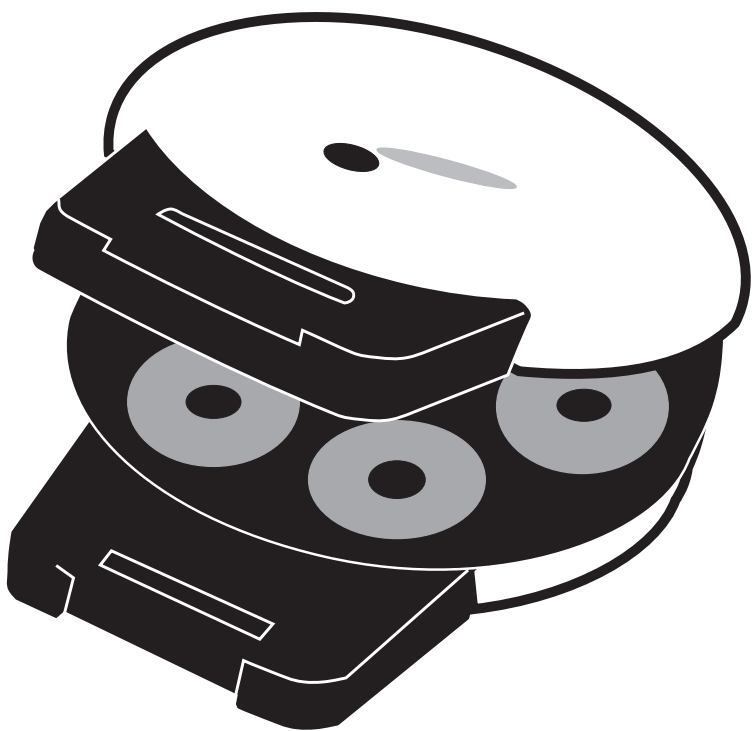


MAXIM[®]



DONUT

Biter

Owner's Manual

Model DN20220V

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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.
3. To protect against electrical shock, do not immerse any part of the 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.
7. The use of accessory attachments not recommended by the manufacturer may cause hazards.
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, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Consumer Safety Information

This appliance is equipped with a grounded type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug.

This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

Short Cord Instructions

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

Longer detachable extension cords are available and may be used if care is exercised in their use.

If a longer detachable extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) 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.

Instructions For Use

1. Before using your **Donut Bites™** for the first time, open the unit by lifting upwards on the Handle. The top section will rest in a vertical position. The Hinge is designed to be loose. This allows the donuts to rise evenly and for steam to escape.
2. Clean the cooking surface thoroughly by wiping with a sponge or cloth dampened with hot water. When cleaning, **do not immerse the unit** and do not run water directly onto cooking surfaces. Dry surfaces with a cloth or paper towel.
3. Plug the cord into a 220V AC electrical outlet.
4. Always preheat the **Donut Bites™** for 5 minutes before baking. When the unit has reached the proper temperature, the Red Indicator Light will go off. Use this time to make the batter.
5. Fill each donut hole with a heaping Tablespoon of batter. If the batter is thick, use a heaping Tablespoon. If the batter is thin or runny, just use a level Tablespoon.
Do not double the recipe quantity. Prepare the amounts given, then make fresh batter for the second batch. This is because **the batter must be fresh** and it can be thinned by sitting out too long.
6. Fill donut holes without spilling batter onto mold surface for round, even donuts.
7. Close the unit and lock into place. Follow suggested baking times in each recipe.
8. When removing cooked donuts from the machine, **BE CAREFUL AS THEY WILL BE HOT.**
9. The **Donut Bites™** has a non-stick surface for even baking and easy clean-up. A small amount of oil can be added to the unit for additional flavor, if desired. *Cooking spray is not recommended as it may harm the non-stick surface.*
10. The recipes in this book will make small batches (except when noted) so that donuts can be eaten while hot and fresh. To store remaining donuts, place in a plastic bag and seal tightly. Keep at room temperature or in the refrigerator.
11. Donuts can be reheated in the microwave. Place donuts on a paper towel. Microwave for a few seconds only. Times will vary if donuts have been at room temperature or if they are cold.

Instructions For Use *(Continued)*

12. Donuts can be baked ahead of time for snacks and lunches. Prepare according to recipe, cool on a rack for 10 minutes. Place in plastic bag and seal tightly.
13. Donuts can also be frosted after cooling. Frost with your favorite flavor and decorate with sprinkles or colored sugar. (See Recipe Section for more details.)

CAUTION: THE OUTSIDE OF THE MACHINE GETS HOT DURING COOKING AND PREHEATING.

Only touch the Handles while in use.

User Maintenance Instructions

1. Be sure the unit is unplugged and cooled completely before cleaning.
2. Clean the cooking surface thoroughly by wiping with a damp sponge or cloth. When cleaning, **do not immerse the unit** and do not run water directly onto cooking surface. Dry with a cloth or paper towel.
3. Do not use steel wool pads or other abrasive cleaners on cooking surfaces as they may damage the non-stick surface.
4. To remove cooked-on food, use a plastic bristle brush, polyester, or nylon mesh pad.
5. To avoid discoloration, clean the outside surface after each use by wiping with a damp sudsy sponge or cloth. Dry thoroughly with a soft cloth. Do not use harsh or abrasive cleaners that may scratch or mar the exterior surface.
6. Never spray or apply cleaners directly to the **Donut Bites™**. Instead, apply the cleaner to the cloth and rub on.

Recipes

The following recipes have a variety of tastes and textures. They are for each individual to try and test and adjust to their own personal preference. The **Donut Bites™** is a fun machine for trying new recipe combinations. Get the whole family involved!

Traditional Donuts

If you are looking for a basic donut recipe with a cake-like texture, this is the recipe for you. ***As an extra bonus, these are also FAT-FREE and CHOLESTEROL-FREE!***

2 cups all purpose flour
1/3 cup sugar
1-1/2 teaspoons baking powder
1 Tablespoon shortening substitute
1 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup egg substitute
1-1/2 cup skim milk

- Preheat **Donut Bites™** for 5 minutes.
- While it is preheating, mix all dry ingredients together. Add and mix wet ingredients with dry ingredients.
- Mix until smooth.
- Lightly oil the surface of the **Donut Bites™** (optional).
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 24 donuts.

For Chocolate Flavored Donuts:

Add 2 Tablespoons unsweetened cocoa and adjust sugar to taste.

Healthwise Donuts

1/2 cup all-purpose flour
2 Tablespoons honey
2 teaspoons baking powder
3 Tablespoons skim or 1% milk
2 egg whites or egg substitute (1/4 cup = 1 large egg)
1 Tablespoon canola oil
1/2 teaspoon vanilla extract

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add milk, honey, egg whites, oil and vanilla. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 18 donuts.

*If donuts become too light during baking, add 1 to 2 Tablespoons additional flour.

NOTE: You can use shortening substitute in place of canola oil in any or all recipes. Follow directions for correct measurements.

Old Fashioned Donuts

3/4 cup milk, warmed to 110°F
1-1/2 teaspoons active quick-rise dry yeast granules
1 teaspoon sugar
1-3/4 cups all-purpose flour
2 Tablespoons sugar
1/2 teaspoon salt
2 large eggs
2 Tablespoons oil

- Combine warmed milk, yeast and 1 teaspoon sugar in small bowl. Let stand 5 minutes to allow yeast to bubble.
- Combine flour, sugar and salt in medium mixing bowl. Add yeast mixture, eggs and oil; stir until well mixed. Cover bowl; let batter stand 30 minutes until light and spongy.
- Preheat **Donut Bites™** for 5 minutes.
- Lightly oil the surface of the **Donut Bites™** (optional).
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 24 donuts.

Chocolate Chip Donuts

1/2 cup all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon nutmeg
1/4 cup milk*
1 large egg
2 Tablespoons vegetable oil
1/4 cup mini chocolate pieces

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Add chocolate pieces.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

***Variation:** For Coffee Chocolate Chip Donuts, use half coffee and half milk.

Makes approximately 16 donuts.

Nutty Maple Donuts

1 cup all-purpose flour
1/4 cup finely chopped nuts
1 Tablespoon sugar
1 Tablespoon baking powder
1/4 cup maple syrup
1/4 cup milk
2 large eggs
2 Tablespoons vegetable oil

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add maple syrup, milk, eggs and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 24 donuts.

Peanut Butter and Honey Donuts

1/2 cup all-purpose flour
3 Tablespoons sugar
2 teaspoons baking powder
1/4 cup creamy peanut butter
2-1/2 Tablespoons milk
2 Tablespoons honey*
1 large egg
1 Tablespoon vegetable oil

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add peanut butter, milk, honey, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

* Substitute fruit jelly for honey.

Makes approximately 24 donuts.

Yogurt & Blueberry Donuts

3/4 cup all-purpose flour
2 Tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon pumpkin pie spice
1/2 cup lowfat flavored yogurt*
2 Tablespoons milk
1 large egg
2 Tablespoons vegetable oil
1/2 cup blueberries, rinsed

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add yogurt, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in blueberries.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

***Fruit Variations:** Mixed Berry, Blackberry, Lemon or Vanilla.

Makes approximately 24 donuts.

Yogurt & Honey Donuts

1/2 cup all-purpose flour
2 Tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon grated lemon peel
1/3 cup lowfat vanilla yogurt
1 Tablespoon milk
2 Tablespoons honey
1 large egg
1 Tablespoon vegetable oil
1 teaspoon vanilla extract

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add yogurt, milk, honey, egg, oil and vanilla. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 18 donuts.

Granola Yogurt Donuts

1/2 cup all-purpose flour
1/4 cup granola
1-1/2 Tablespoons sugar
2 teaspoons baking powder
1/4 cup lowfat plain yogurt
2 Tablespoons milk
1 large egg
1 Tablespoon vegetable oil

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add yogurt, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 18 donuts.

Banana Donuts

1/2 cup all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/2 teaspoon pumpkin pie spice
1/4 cup mashed ripe banana
2-1/2 Tablespoons milk
1 large egg
1 Tablespoon vegetable oil

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add banana, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Batter is thick.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 20 donuts.

Lemon Poppy Seed Donuts

1/2 cup all-purpose flour
2 Tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon grated lemon peel
1/3 cup lowfat plain yogurt
1 teaspoon fresh squeezed lemon juice
1 large egg
1 Tablespoon vegetable oil
1 teaspoon poppy seeds (optional)

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add yogurt, lemon juice, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in poppy seeds, if desired.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 18 donuts.

Orange Donuts

1/2 cup all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon grated lemon peel (optional)
1 cup frozen orange juice concentrate, thawed*
1/4 cup milk
1 large egg
2 Tablespoons vegetable oil

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add orange juice, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in grated lemon peel, if desired.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

* Substitute cranberry, grape, pineapple or your favorite frozen juice concentrate.

Makes approximately 15 donuts.

Pumpkin Donuts (makes a large batch)

1-1/2 cup all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon pumpkin pie spice
1 cup pumpkin
1/2 cup milk
2 large eggs
1/2 cup vegetable oil

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add pumpkin, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-3-1/2 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 36 donuts.

Spicy Apple Donuts

3/4 cup all-purpose flour
1/4 cup brown sugar, packed
1 Tablespoon baking powder
1/2 teaspoon cinnamon
1/3 cup applesauce
1 Tablespoon milk
1 large egg
1 Tablespoon vegetable oil

- Preheat **Donut Bites™** for 5 minutes.
- Combine dry ingredients in a medium mixing bowl. Make a well in the center; add applesauce, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping Tablespoon of batter.
- Close unit and lock into place.
- Bake for 3-1/2-4 minutes or until donuts are browned.
- Remove donuts from **Donut Bites™** and repeat with remaining batter.

Makes approximately 18 donuts.

Suggestions for Topping Your Mini Donuts

There are a variety of ways to decorate your Mini Donuts with delicious toppings.

Stewed Fruits: Pureed apples, blackberry, strawberry, any kind of pie filling.

Nuts: Finely chopped walnuts, hazelnuts, almonds, pistachios, just to name a few. These can be served on top alone or with other ingredients. For best results, sprinkle nuts on already frosted donuts.

Chocolate: Frosting, milk chocolate syrup, chocolate chips, white chocolate frosting.

Spices: Cinnamon, nutmeg, allspice, etc. Add 1 teaspoon of any spice you wish in the batter.

Sugar: Powdered, cinnamon sugar.

Decorative: Glace fruits, sprinkles, coconut, edible cake decorations, tubed frosting with attachments for different kinds of designs.

The Possibilities Are Endless!

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. 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 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 by Salton, Inc., 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.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and 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. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

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

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. 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 7:30 am and 6:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization. **Customs duty/brokerage fee (outside USA), if any, must be paid by the consumer.**

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. 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 unit: 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.

Return the appliance to: ATTN: Repair Department, Salton, Inc.
708 South Missouri St. Macon, MO 63552

For more information on Salton, Inc. products, visit our website:
<http://www.eSalton.com>, or email us at: maxim@saltonusa.com