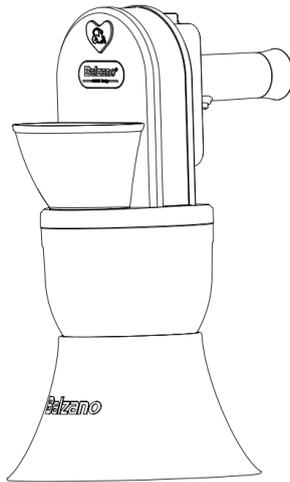


Balzano®

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SWEET BALL MAKER

Instruction Manual



MODEL: BSB-700

DC12V / 10W

Please read this manual carefully before use and keep this manual in a safe place for future reference

IMPORTANT SAFEGUARDS

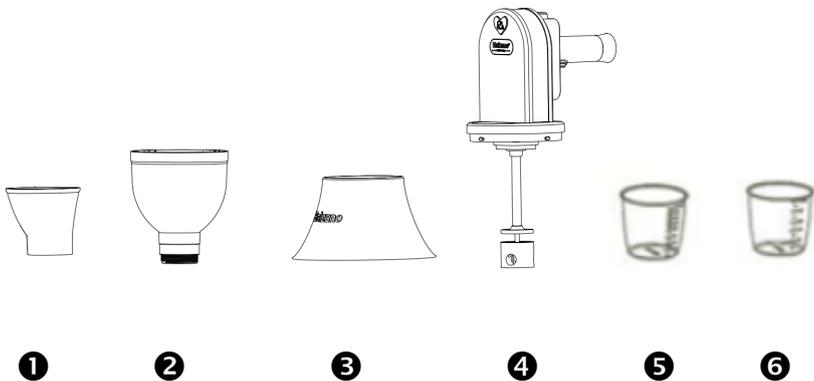
When using electrical appliances, basic safety precautions should always be followed, which include the following:

1. **READ ALL INSTRUCTIONS**
2. Check that your house's main voltage is the same as stated on the rating plate of the appliance before using the appliance.
3. Do not touch hot surfaces. Use the handles and control panel.
4. To protect against electrical shock do not immerse cord, plug, or the appliance in water or other liquid.
5. Close supervision is necessary when the appliance is used near children. This appliance shall not be used by children.
6. Please keep out of reach of children and pets. This product is not intended for use by children, or by persons with reduced physical, sensory or mental capabilities, or by persons lacking experience with the product or knowledge of the product's use, unless they have been given supervision or instruction concerning the use of the product, by a person responsible for their safety. Extra caution is always necessary when using this product.
7. Unplug from outlet when not in use and before cleaning. Never put water to cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
9. Always use the product on a clean, flat, hard, dry surface. There should be no material such as a tablecloth or plastic between the unit and surface.
10. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
11. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
12. The appliance shall not be operated using a separate timer or separate remote device.
13. The appliance shall not be operated using an extension cord.
14. Do not place the appliance on or near hot surface such as fireplaces, ovens and others.
15. This device is for domestic use only and not for the purpose of its experiments.

16. The use of accessories not recommended by the manufacturer may cause fire, electric shock or other personal injury.
17. If there are signs of damage or something like this, never use the device for your safety, just visit the nearest authorized service center.
18. Do not remove the plug from the socket during operation.
19. Violation of these operating instructions may result in the warranty not being effective.

PART NAME

1. Hopper
2. Cup
3. Holder
4. Machine
5. Water measuring cup (ml)
6. Wheat flour cup (g)

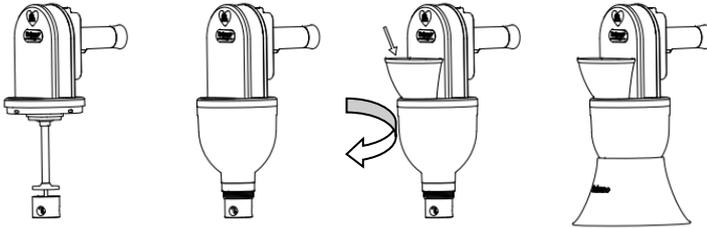


■ HOW TO USE THIS PRODUCT

1. Remove all the protective packing, before using for the first time, clean the surface of the product according to the “CLEANING” section.

2. Sweet ball installation and disassembly instruction

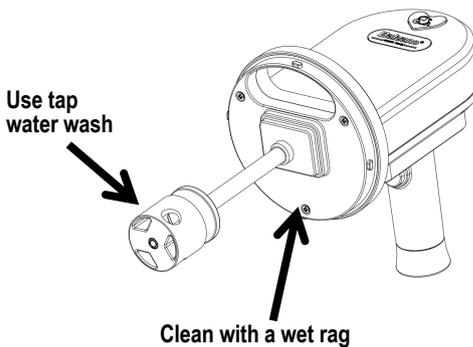
Assembly steps:



- ❶ Lock the cup
- ❷ Put the hopper
- ❸ Put on the holder

Disassembly and CLEAN steps:

- ❶ Unplug from the power strip after finished
- ❷ Take out the hopper and release the cup from the machine.
- ❸ Use tap wash the hopper and cup directly.
- ❹ The machine cover needs to separate clean by wet rag as the photo show:

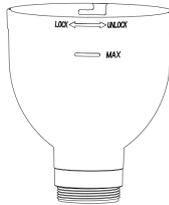


Caution: Please disassemble and clean the machine after each time use!

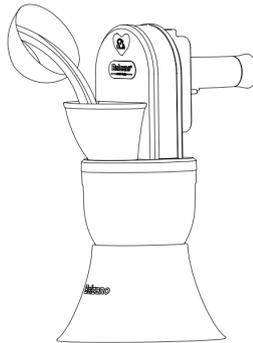
3. Make sure you give the dough enough time to ferment well, to get the best result.
4. Spray some edible oil on the dough cup sides before put the dough into the cup.



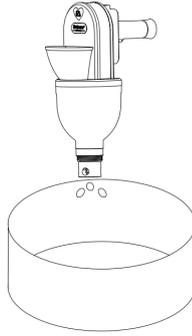
5. Put the dough on cup no more than the level, the more dough balls are round and the size is consistent (this is the optimal mode for dough balls).



6. Keep the sweet ball maker on a flat table to put dough into the cup.



7. The temperature ranges from 190 to 215 degrees, with a thermostat working to maintain temperature stability.
8. Use two hands to catch the machine handle, leave about 6cm from the oil to the machine to start make sweet balls.



9. **DOUBLE** press the switch to start making your sweet ball.

■ **How to make your sweet ball:**

1. Sweet ball Recipe:

2 ½ cups of flour
½ a cup of corn flour
1 teaspoon of yeast
1 teaspoon of sugar
½ teaspoon of salt
1 teaspoon of saffron
2 cups of warm water

➤ **1 cup = 250ml**

2. Direction to use:

Add all flour, yeast, sugar, salt and saffron with the dumpling mix in bowl. Completely stir with warm water. Then cover the dough with cloth and let it ferment in a draught proof warm place for about 45 minutes before use.

3. Serve hot with date syrup.

■ **OPERATING OF IMPORTANT INFORMATION:**

NOTE: BE CAREFUL! IF KEEP MORE THAN 5 MINUTES NOT USE THE MACHINE, THE FLOUR WILL DRY AND STICK ON THE SWEET BALL MOULD AND GUIDE BUSHING, PLEASE USE STUPE TO CLEAN FROM THE GUIDE BUSHING BOTTOM, AFTER CLEAN THEN CONTINUE USE. PLEASE CLEAN THE MACHINE AFTER EACH TIME FINISHED USE FOR NEXT TIME USE.

■ **NOT to stick balls tips**

1. After each pressure, drop three balls in the oil and then float one after the other pressure to ensure that the balls do not stick.
2. Always move the balls after they descend in the oil to prevent adhesion and to obtain a perfect fried result.
3. Always leave the place of the balls of the machine in the oil empty to ensure that the balls do not stick.
4. **Note:** Do not allow the machine to run out of the balls, except after heating the oil very well.

■ **DO NOT IMMERSE THE APPLIANCE IN WATER!**

1. The machine is not suitable to be installed in an area that can be used where water spray.
2. Do not clean the machine by spraying water.
3. In event of any malfunction or damage in one of the parts. Do not repair yourself, please visit the nearest certified service center or specialized experts.

Noticeable:

Must be taken into consideration when changing any part of the product parts that you want to change the pieces are originals. **Children** shall not play with the appliance.

ENVIRONMENT FRIENDLY DISPOSAL



Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

BALZANO products are intended for household use only

BALZANO has policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its model at any time.

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