Ariete 201

Ariete Electric Samosa Maker Model 201 Instruction Manual

Your guide to safe and efficient operation

1. Important Safety Instructions

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.

2. Product Overview and Components

The Ariete Electric Samosa Maker Model 201 is designed for preparing delicious samosas and can also function as a press for other grilled items. Familiarize yourself with its parts for optimal use.



Figure 2.1: The Ariete Samosa Maker Model 201 shown in an open position, revealing the non-stick cooking plates designed to create multiple samosa pockets. The red exterior and black interior plates are visible.



Figure 2.2: Top view of the Ariete Samosa Maker Model 201 in a closed position. The red casing features a white panel with the 'Samosa Maker' text, 'Party Time' logo, and 'Ariete' brand name. Two indicator lights (power and ready) are visible below the brand name.

Key Components:

- **Non-stick Cooking Plates:** Designed for easy food release and cleaning.
- **Handle:** For safe opening and closing of the appliance.
- **Power Indicator Light:** Illuminates when the appliance is plugged in and heating.
- **Ready Indicator Light:** Illuminates when the appliance has reached the optimal cooking temperature.
- **Latching Mechanism:** Secures the plates during cooking.

3. Setup and First Use

1. **Unpacking:** Carefully remove the samosa maker from its packaging. Retain packaging for storage or disposal.
2. **Initial Cleaning:** Before first use, wipe the cooking plates with a damp cloth or sponge. Dry thoroughly. Do not immerse the appliance in water.
3. **Placement:** Place the appliance on a flat, stable, heat-resistant surface, away from walls or other heat-sensitive objects. Ensure adequate ventilation.
4. **Preheating:** Close the appliance and plug it into a standard electrical outlet. The power indicator light will illuminate. Allow the appliance to preheat until the ready indicator light illuminates (approximately 5-10 minutes).
5. **Initial Burn-off (Optional):** During the first use, a slight odor or smoke may be emitted. This is normal and will dissipate. It is recommended to run the appliance empty for 10-15 minutes during first use to burn off any manufacturing residues.
6. **Cool Down:** Unplug the appliance and allow it to cool completely before proceeding with cooking.

4. Operating Instructions

Making Samosas:

1. **Prepare Dough and Filling:** Have your samosa dough (or pastry sheets) and filling ready.
2. **Preheat:** Plug in the samosa maker and allow it to preheat until the ready indicator light turns on.
3. **Lightly Grease (Optional):** For best results, lightly brush the cooking plates with a small amount of cooking oil or butter, especially for the first batch.
4. **Place Dough:** Carefully place a layer of samosa dough or pastry sheets over the bottom cooking plate, ensuring it covers the molds.
5. **Add Filling:** Spoon your prepared samosa filling into the indentations of the dough. Do not overfill.
6. **Cover with Dough:** Place another layer of dough or pastry sheets over the filling.
7. **Close and Cook:** Gently close the lid and latch it. The ready indicator light may turn off during cooking and then cycle on and off as the appliance maintains temperature.
8. **Cooking Time:** Cook for approximately 5-10 minutes, or until the samosas are golden brown and cooked through. Cooking time may vary based on dough thickness and filling.
9. **Remove Samosas:** Carefully open the lid. Use a heat-resistant plastic or wooden spatula to remove the cooked samosas. Avoid using metal utensils, which can damage the non-stick coating.
10. **Repeat:** Close the lid to allow the appliance to reheat between batches if necessary.

General Press Function:

This appliance can also be used as a general press for grilling small items or making panini-style sandwiches. Follow similar preheating and cooking steps, adjusting cooking times as needed for your specific food item.

5. Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your Ariete Samosa Maker.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Wipe Plates:** Use a damp cloth or non-abrasive sponge to wipe the non-stick cooking plates. For stubborn residue, a small amount of mild dish soap can be used. Avoid abrasive cleaners or scouring pads, which can damage the non-stick surface.
3. **Clean Exterior:** Wipe the exterior of the appliance with a soft, damp cloth.
4. **Do Not Immerse:** Never immerse the appliance, its cord, or plug in water or any other liquid.
5. **Storage:** Once clean and dry, store the samosa maker in a cool, dry place, preferably in its original packaging or a protective cover. The cord can be wrapped around the base for tidy storage.

6. Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue.	Ensure the appliance is securely plugged into a working power outlet. Check the circuit breaker.
Ready light does not illuminate.	Appliance still preheating; faulty sensor.	Allow more time for preheating. If it never illuminates after extended time, contact customer support.
Samosas stick to plates.	Plates not sufficiently greased; dough too sticky; plates not hot enough.	Lightly grease plates before each use. Ensure appliance is fully preheated. Adjust dough consistency.
Samosas are not evenly cooked.	Uneven dough thickness; appliance not fully preheated.	Ensure dough is evenly spread. Allow appliance to fully preheat until the ready light illuminates.

7. Specifications

- **Brand:** Ariete
- **Model:** 201
- **Color:** Red
- **Item Weight:** 1.5 kg
- **Type:** Electric Press (Samosa Maker, Panini Press)
- **Batteries Required:** No
- **Style:** Modern
- **Manufacturer:** Ariete
- **First Available Date:** July 7, 2021
- **External Product ID Type:** EAN-13

8. Warranty and Support

For warranty information, please refer to the warranty card included with your purchase or visit the official

Ariete website. Keep your proof of purchase for any warranty claims.

If you encounter any issues not covered in the troubleshooting section, or require further assistance, please contact Ariete customer support. Contact details can typically be found on the manufacturer's website or on the product packaging.

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