

THE PANCAKE FACTORY



Model: PM-2

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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 or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or 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, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Salton 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 liquids.
12. Prior to connecting or disconnecting plug from wall outlet, turn any control to "Off".
13. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
14. Do not leave unit unattended while in use.

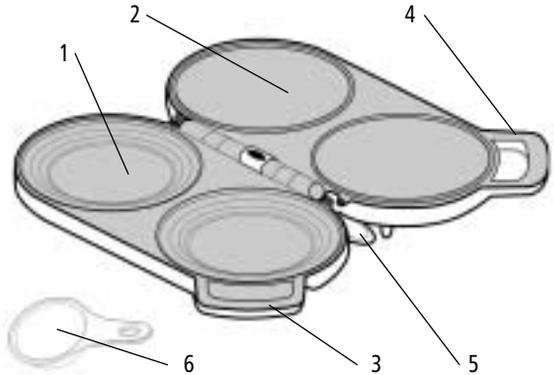
SAVE THESE INSTRUCTIONS

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

DESCRIPTION OF PARTS

1. Curved Cooking Plate (Bottom)
2. Raised Cooking Plate (Top)
3. Bottom Handle
4. Top Handle
5. Hinged Base
6. Batter Scoop

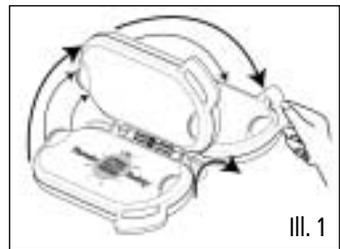


BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Clean the cooking surface by wiping with a sponge or cloth dampened in warm water. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.**
4. Dry with a cloth or paper towel.

HOW TO USE

1. Prepare the pancake batter. Use one of the recipes at the end of this booklet or use one of your own favourite recipes.
2. Lightly coat both heating plates with a small amount of vegetable oil or a non-stick cooking spray.
3. Plug unit into a 120 volt A.C. wall outlet. NOTE: The red indicator light will glow as long as the unit is plugged in.
4. Close the Pancake Factory to allow the unit to heat up for about 3 – 4 minutes.
5. Lift the Top Handle and open the Pancake Factory. CAUTION: Cooking surface is hot; handle with care.
6. Fill the Batter Scoop with batter and pour batter into the Curved Cooking Plate. NOTE: Do not overfill. 1 – 1½ scoops is the recommended amount of pancake batter.
7. Before closing the Pancake Factory, allow the batter to begin to bubble. This should only take a minute or so and will allow the pancake to begin to solidify.
8. Close the Top using the handle.
9. Hold both the Top and Bottom Handle together and rotate the Pancake Factory around the Hinged Base. (see Ill. 1)
10. Open the Pancake Factory and allow the pancakes to finish cooking on the Raised Cooking Plate.
11. As the batch finishes browning, pour more batter into the Curved Cooking Plate for the next batch.
12. Remove the pancakes from the Raised Cooking Plate with a plastic or nylon utensil. NOTE: Do not use metal utensils. They will scratch the non-stick coating.
13. Repeat steps 7 through 11 until you have cooked the desired number of pancakes.
14. Unplug the Pancake Factory and allow the unit to cool before cleaning and storing.



The Pancake Factory can also be used to prepare eggs, omelets and other foods by following the directions in the recipes below.

CARE AND CLEANING

1. Unplug the Pancake Factory and allow it to cool.
2. Wipe the cooking plates and the exterior with a soft cloth dampened with hot soapy water. Rinse by wiping with a clean dampened cloth. Dry with paper towels or a cloth. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.**
3. Store with the cord loosely coiled. Never wrap it tightly around the unit.
4. NOTE: The non-stick cooking surface is not covered by the warranty. Care must be taken not to scratch or damage the finish with sharp utensils, scouring pads or abrasive cleaners. Save box for storing The Pancake Factory.

RECIPES

Quick Buttermilk Pancakes

- 2 cups (500 ml) Bisquick mix
- 1 cup (250 ml) buttermilk
- 2 eggs

Mix all ingredients. Follow steps in the 'How to Use' section to cook pancakes.

Makes 12 – 14 pancakes.

Whole Grain Pancakes

- 1 1/4 cups (310 ml) boiling water
- 1/4 cup (60 ml) cornmeal
- 2 tbsp. (30 ml) wheat bran
- 1/2 cup (125 ml) quick-cooking oats
- 1 egg
- 3/4 cup (180 ml) milk
- 1 cup (250 ml) flour
- 2 1/2 tsp (13 ml) baking powder

Mix cornmeal, wheat bran and oats in a bowl. Add the boiling water and stir. Cover and leave standing for 25 minutes. Add egg and milk and stir until smooth. Fold in flour and baking powder. Follow steps in the 'How to Use' section to cook pancakes.

Makes 6 – 8 pancakes.

Sunrise Orange Pancakes

1 egg
1 cup (250 ml) orange juice
3 tbsp. (45 ml) butter, melted
1 cup (250 ml) flour
1/2 tsp. (3ml) salt
1 tsp. (5 ml) baking soda
2 tbsp. (30 ml) sugar

Mix dry ingredients. In a separate bowl, beat eggs then mix in orange juice and butter. Add to dry ingredients. Follow steps in the 'How to Use' section to cook pancakes.

Makes 6 pancakes.

Peach Blossom Pancakes

1 egg
1/2 cup (125 ml) peach yogurt
1 tbsp. (15 ml) canola oil
1/4 cup (60 ml) milk
1/2 cup (125 ml) flour
2 tsp. (10 ml) sugar
1/2 tsp. (3 ml) baking powder
1/4 tsp. (1.5 ml) baking soda
1/4 tsp (1.5 ml) cinnamon
1/2 cup (125 ml) chopped fresh or canned peaches

Chop and drain the peaches. Mix yogurt, egg, sugar, oil and milk. In a separate bowl, mix dry ingredients (not peaches). Add liquid mixture to the dry ingredients and stir. Fold in peaches. Follow steps in the 'How to Use' section to cook pancakes.

Makes 8 – 10 pancakes.

Amaretto Pancakes

2 eggs

1 cup (250 ml) milk

1 tbsp. (15 ml) lemon juice

1 tbsp. (15 ml) almond extract

2 tbsp. (30 ml) baking powder

2 cups (500 ml) Bisquick mix

1 tbsp. (15 ml) sugar

Mix all ingredients together

Follow steps in the 'How to Use' section to cook pancakes.

Makes 6 – 8 pancakes.

Sour Cream Blintzes

4 eggs

1 1/2 cups (375 ml) sour cream

1/2 cup (125 ml) flour

1/4 tsp. (1.5 ml) baking soda

1/2 tsp. (3 ml) salt

1 tbsp. (15 ml) sugar

1 can of fruit pie filling

powdered sugar

Whisk eggs and sour cream. Add dry ingredients and mix thoroughly. Follow steps # 2 – 6 in the How to Use section. Cook for 3 minutes with the Top open. Close Top but DO NOT FLIP and cook for another 30 – 40 seconds. Flip the Pancake Factory and cook for another 15 – 20 seconds. Open the Pancake Factory and finish cooking until light brown. As this batch finishes cooking, start the next batch. Remove the finished blintzes and fill the center with fruit filling. Sprinkle with powdered sugar.

Makes 8 – 10 blintzes.

Apple Cinnamon Spice Cakes

- 1/4 cup (60 ml) pecan pieces
- 1 tsp. (5 ml) butter
- 2 packets instant apple-cinnamon oatmeal
- 1 cup (125 ml) Bisquick mix
- 1/2 tsp. (3 ml) cinnamon
- 2 eggs
- 1 cup (250 ml) milk
- 1 1/2 tsp. (8 ml) vanilla

In a separate pan, brown the pecan pieces in butter and set aside. Mix oatmeal, cinnamon, eggs, milk and vanilla. Let mixture sit uncovered for about 30 minutes. Add Bisquick and pecans. Follow steps in the 'How to Use' section to cook pancakes.

Makes 6 pancakes.

Ham and Cheese Omelet

- 2 eggs
- 2 tbsp. (30 ml) milk
- 2 – 4 large spoons of diced ham
- Shredded cheese

Lightly coat both heating plates with a small amount of vegetable oil or a non-stick cooking spray then preheat the Pancake Factory. Beat eggs and milk together. Pour 1/2 of the egg mixture into each side of the Curved Cooking Plate. Add diced ham and top with shredded cheese. Close the Top and allow eggs to cook for 2 1/2 to 3 1/2 minutes. Flip the Pancake Factory quickly and allow the eggs to cook another 20 – 30 seconds. Open the Pancake Factory and serve.

Makes 2 omelets

Stuffed Egg White Omelet

2 – 3 egg whites

1/3 cup (85 ml) mushrooms, sliced

1/3 cup tomato cubes

1 oz. (28 g) feta cheese, crumbled

1 tsp. (5 ml) olive oil

Lightly coat both heating plates with a small amount of vegetable oil or a non-stick cooking spray then preheat the Pancake Factory. In a separate pan, lightly cook mushrooms and tomato cubes in olive oil. In a small bowl, break up egg whites by beating with a fork for a few seconds. Pour half the eggs into each side of the Curved Cooking Plate. Close the Top and allow eggs to cook for 2-1/2 to 3-1/2 minutes. Flip the Pancake Factory quickly and allow the eggs to cook another 20 – 30 seconds. Open the Pancake Factory and remove the omelets. Cover each with 1/2 the cooked vegetables and feta cheese. Fold in half and serve.

Makes 2 omelets.

Eggs Over Easy

Lightly coat both heating plates with a small amount of vegetable oil or a non-stick cooking spray then preheat the Pancake Factory. Crack one egg into each side of the Curved Cooking Plate and close the Top. Allow the eggs to cook for 1-1/2 minutes. Flip the Pancake Factory quickly and cook for another 15 – 20 seconds. Return the Pancake Factory to the original position, open the Top and serve.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be of the grounding-type 3-wire cord. The extension 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.

LIMITED WARRANTY

SALTON warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During that period these defects will be repaired or the product will be replaced at SALTON's option without charge. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use, or improper maintenance.

TO RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

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SALTON CANADA

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