

LAKELAND

INSTRUCTION BOOKLET

MINI PANCAKE MAKER



Model: 61399

MINI PANCAKE MAKER

Thank you for choosing the Mini Pancake Maker.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

The Mini Pancake Maker cooks delicious sweet and savoury treats to perfection in minutes. From fluffy pancakes, hash browns and breakfast muffins and even fried eggs. Small and easy to store, it's perfect for making snacks or cooking when space is tight.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

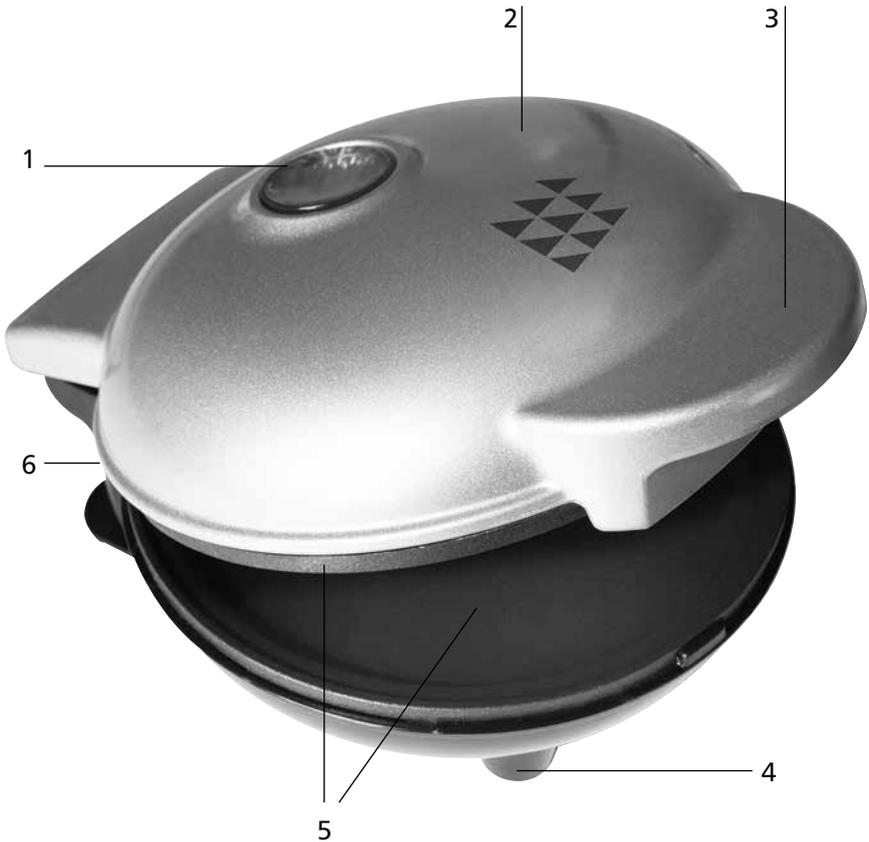
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES

1. Heating light
2. Lid
3. Lid handle
4. Non-slip feet
5. Hotplates
6. Cord and plug



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.

- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Do not use the appliance on or near a hot gas or electric burner, or in a heated oven.
- We recommend standing the appliance on a heatproof board or baking tray, to catch any juices which may come out during cooking.

USING YOUR MINI PANCAKE MAKER FOR THE FIRST TIME

- Unpack the Mini Pancake Maker, remove all the packaging materials. Wipe the hotplates with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly.
- When you switch on the Mini Pancake Maker for the first time there may be a slight burning smell. This is normal for a new product and will disappear after a few uses.



WARNING – HOT SURFACES



All surfaces marked with this symbol  will become hot during use. To prevent injury, **DO NOT TOUCH.** Let the product cool completely before touching these surfaces for cleaning and before storing.

Always lift the lid by the lid handle, when adding food to the Mini Pancake Maker. Take great care not to touch any other surfaces – they will be hot.

DO NOT lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

Use oven gloves when cooking with the Mini Pancake Maker. Take care when opening the lid as hot steam can escape from the hotplates and may cause injury.



INSTRUCTIONS FOR USE

We recommend placing the Mini Pancake Maker on a heatproof board or baking tray to catch any juices that may escape during cooking.



1. Plug into the socket and switch on. The heating light will come on to show the Mini Pancake Maker is switched on and heating up.

The Mini Pancake Maker has one temperature setting. After a few minutes, the heating light will go out, the Mini Pancake Maker is ready to use.



2. Lift the lid carefully by the lid handle and spray both the hotplates with a little spray oil. You can also brush the hotplates with oil before or after switching on the Mini Pancake Maker. If brushing oil onto the heated plates, use a heat resistant silicone basting or pastry brush.

Take care, the hotplates are hot and oil may spit.



3. Place your food or pour your batter onto the lower hotplate and close the lid to cook.



4. Once your food is cooked, remove it from the hotplate with a plastic, wooden or silicone spatula. Do not use metal utensils as these will damage non-stick coatings.

Switch off and unplug the Mini Pancake Maker, allow it to cool completely before cleaning and storing.

Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

HINTS AND TIPS

Once you've tried some of the recipes in this booklet, you may wish to adapt them, using our suggestions as a guide.

Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

Do not overfill the Mini Pancake Maker as the ingredients will not cook through properly and they may escape from the sides. Always wait for the heating light to go out before adding food.

Meats should always be pre-cooked before placing in the Mini Pancake Maker.

The product should not be used for cooking or defrosting frozen food.

Do not force the lid if the Mini Pancake Maker will not close completely. Simply remove some of your ingredients so it closes, or rest the lid on top of your food.

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

CLASSIC HOMEMADE PANCAKES – Makes 8

Ingredients	Quantity
Plain flour	130g
Sugar	1 tbsp
Baking powder	2 tsp
Salt	¼ tsp
Egg	1
Milk	240ml
Butter (melted) or vegetable oil	30g

WHAT YOU DO

1. In a medium bowl, sift flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together the egg, milk, and butter.
3. Combine the wet ingredients with the dry and whisk for a short time until mixed.
4. Brush or spray a little oil onto the hotplates.
5. Pour a small amount of the mixture onto the lower hotplate, so it is covered.
6. Close the lid and cook about 5 minutes until golden brown.
7. Repeat with remaining batter.

HASH BROWNS – Makes 6

Ingredients	Quantity
Medium potatoes	2 peeled and grated, with excess water drained
White onion	½ finely diced
Egg	1
Plain flour	30g
Salt and cracked black pepper to taste	

WHAT YOU DO

1. Combine all the ingredients in a large bowl, mix until well-combined.
2. Brush or spray a little oil onto the hotplates.
3. Scoop out a large tablespoon of the mixture and spread on the lower hotplate, so that the hash brown is around 1cm thick.
4. Cook for 15 to 20 minutes, or until golden and thoroughly cooked.
5. Repeat with remaining mixture.

FRIED EGG

Ingredients	Quantity
Large egg	1
Cooking spray or olive oil	

WHAT YOU DO

1. Brush or spray a little oil onto the hotplates.
2. Crack an egg onto the lower hotplate and close the lid.
3. Cook to your preference and serve immediately.

MINI HAM & CHEESE FRITTATA – Makes 1

Ingredients	Quantity
Egg, large	1
Milk	1 tbsp
Cheddar cheese	10g, grated
Thinly sliced ham	10g, chopped
Baby spinach leaves	A few, chopped
Salt and pepper to taste	

WHAT YOU DO

1. In a medium bowl, whisk the egg with the milk.
2. Add the cheese, ham, spinach, salt, and pepper to the mixture.
3. Brush or spray a little oil onto the hotplates.
4. Pour the mixture onto the lower hotplate and close the lid.
5. Cook for a few minutes until egg is set, and serve immediately.

FREQUENTLY ASKED QUESTIONS

Question: Why does the heating light on the Mini Pancake Maker keep going off?

Answer: This is normal. During cooking, the heating element will automatically turn on and off to regulate the temperature and ensure that the hotplates are not too hot or cold. This makes the heating light turn on and off.

Question: When is the Mini Pancake Maker heated and ready to use?

Answer: The heating light will turn off when your Mini Pancake Maker is heated and ready to use.

Question: Why are ingredients escaping through the sides of the Mini Pancake Maker?

Answer: The hotplates may not be fully heated, or the Mini Pancake Maker may be too full. Wait for the blue light to turn go out before adding food to the hotplates, and reduce the amount of ingredients.

Question: Why hasn't all the food warmed through?

Answer: There may be too many ingredients. Reduce the amount of food to let it cook more evenly. Never try to cook frozen food, and remember that chilled food may need longer cooking.

Question: Does the Mini Pancake Maker have an on/off switch?

Answer: There is no on/off switch, simply plug into a socket and switch on. When you have finished cooking, turn off the Mini Pancake Maker by switching off at the socket and unplugging.

Question: The cover of the Mini Pancake Maker gets very hot when cooking, is this normal?

Answer: Yes, the lid does get hot. Always lift and lower the lid by the lid handle. To prevent personal injury, **DO NOT** lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

Question: The heating light will not turn on and the hotplates is failing to heat?

Answer: Check that the Mini Pancake Maker is plugged in and switched on at the socket.

CARE AND CLEANING

1. Unplug the Mini Pancake Maker and let it cool completely before cleaning.
2. Clean thoroughly before using for the first time and after every use.
3. Check the parts for wear or damage after every few uses.
4. Do not use abrasive cleaners, or steel wool.
5. Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coatings.
6. Never immerse the base in water or any other liquid.
7. To clean the hotplates, wipe with a damp soapy cloth, then wipe with a clean damp cloth, and dry thoroughly before storing.
8. To clean the outer surfaces, wipe with a clean damp cloth and dry thoroughly before storing.
9. If there is a build up of burnt on food on the hotplates, pour on a little cooking oil and leave for 5 to 10 minutes. Clean the surface with a sponge or soft bristled brush to dislodge any food. Then clean with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly. Repeat if necessary. This is normal, especially when cooking with sugar.
10. Store the Mini Pancake Maker with the power cable loosely coiled. Never wrap it tightly around the product.

ELECTRICAL CONNECTIONS

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 13 AMP FUSE

Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



Lakeland

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