

LAKELAND

INSTRUCTION BOOKLET

PANCAKE AND CRÊPE MAKER



Model: 63489

PANCAKE AND CRÊPE MAKER

Thank you for choosing the Pancake and Crêpe Maker.

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

The Pancake and Crêpe Maker cooks delicious perfect pancakes and crêpes everytime, for all the family and your friends to enjoy. A large cooking plate for thin crêpes and a moulded plate to create 7 mini pancakes.

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.

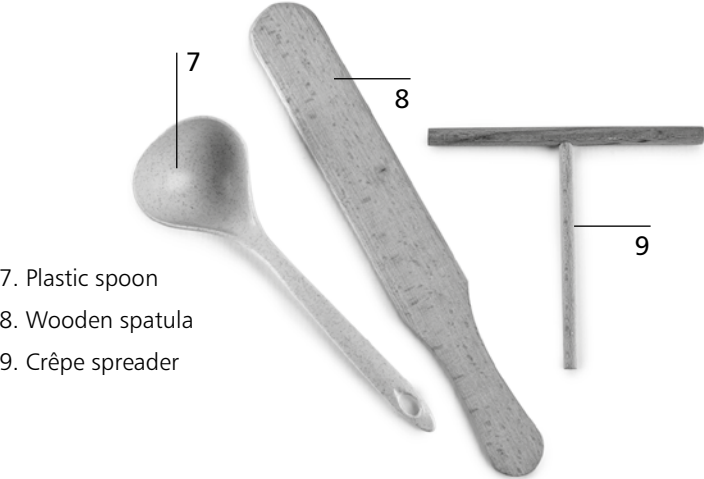
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES

- 1. Non-stick pancake plate
- 2. Non-stick crêpe plate
- 3. Base unit
- 4. Heating light
- 5. Control knob
- 6. Cord and plug



- 7. Plastic spoon
- 8. Wooden spatula
- 9. Crêpe spreader

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. 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 surface.



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.

Wear oven gloves when using the Pancake and Crêpe Maker.



USING YOUR PANCAKE AND CRÊPE MAKER FOR THE FIRST TIME

- Unpack the Pancake and Crêpe Maker, remove all the packaging materials.
- Wash the hotplates, crêpe spreader, wooden spatula and plastic spoon in warm, soapy water and dry thoroughly.
- We recommend placing the Pancake and Crêpe Maker on a heatproof board or surface.
- Place the base unit on the surface.
- Then select which hotplate you wish to use, either the crêpe plate (A) or the pancake plate (B).

(A)



(B)



- Place on top of the base unit with the lid of the hotplate going over the three locating upright stands on the base unit.
- The Pancake and Crêpe Maker is ready to use with your desired hotplate in position.

USING THE CRÊPE SPREADER



- The wooden crêpe spreader is traditionally used to spread the crêpes or galettes batter.
- For right-handed people: hold the spreader in the right hand between the thumb and the forefinger, the handle is supported by the other fingers.

INSTRUCTIONS FOR USE

1. Plug into the socket and switch on.
2. When ready to use, turn the variable control knob in a clockwise direction towards the MAX.
3. The heating light will come on to show the Pancake and Crêpe Maker is switched on and heating up.
4. When you switch on the Pancake and Crêpe 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.
5. After a few minutes, the heating light will go out, the Pancake and Crêpe Maker is ready to use.
6. Before cooking your first crêpe and between cooking each crêpe, grease the hotplate with a cotton cloth lightly moistened with vegetable oil or spray the hotplate with a little spray oil. You can also brush the hotplate with oil before or after switching on the Pancake and Crêpe Maker. If brushing oil onto the heated plates, use a heat resistant silicone basting or pastry brush.
7. Take care, the hotplates are hot and oil may spit.
8. The temperature settings between MIN and MAX can be changed according to your needs.

MAKING CRÊPES

1. Ensure that you have the crêpe hotplate on the base unit before switching on at the socket and turning on to heat.



2. Once at the correct temperature, holding the crêpe spreader in your right hand, pour the batter in one go on the left-hand side of the hotplate.
3. Place the spreader behind the batter.
4. You must pull the batter with the spreader, **DO NOT** push the batter.
5. Spread the batter by turning and pulling the spreader in a clockwise direction.
6. Each movement of spreader must spread batter, do not go over areas that have been spread or the crêpe may rip.
7. Continue to spread the batter until you have made a perfectly round crêpe.
8. Loosen the crêpe with the wooden spatula and flip over to cook the other side. Cooking times will vary depending on the foods you are cooking.
9. Release from the hotplate with the wooden spatula. Do not use metal utensils as these will damage non-stick coatings, use either wooden, plastic or a silicone spatula. **WARNING:** the hotplate will be hot.
10. Remove from the hotplate and place on a serving plate, fold the crêpe into four or to your desired shape for seasoning and serving.
11. Repeat for the number of crêpes you require.
12. Switch off and unplug the Pancake and Crêpe Maker, allow it to cool completely before cleaning and storing.

MAKING PANCAKES

1. Ensure that you have the pancake hotplate on the base unit before switching on at the socket and turning on to heat.



2. Once at the correct temperature, ladle a spoon of batter into each of the indented pancake holes.
 3. Loosen the pancake with the wooden spatula and flip over to cook the other side. Cooking times will vary depending on the foods you are cooking.
 4. Release from the hotplate with the wooden spatula. Do not use metal utensils as these will damage non-stick coatings, use either wooden, plastic or a silicone spatula.
WARNING: the hotplate will be hot.
 5. Remove from the hotplate and place on a serving plate, favour to your liking and serve.
6. Repeat for the number of pancakes you require.
 7. Switch off and unplug the Pancake and Crêpe Maker, allow it to cool completely before cleaning and storing.

HINTS AND TIPS

- The best way to learn how to make crêpes is to make crêpes! If you've never made them before, whip up a batch just to practice.
- Finding the perfect temperature for making crêpes is necessary for success. Start with heat control knob in the middle or just a little lower and adjust from there. It is common practice to count the first crêpe or two as a throwaway, so don't worry if you need to make a few until you find the correct temperature. In general, lower temperature is better than higher, which will cook the batter before you have finished spreading it onto the hotplate.
- Cooking times will vary depending on the foods you are cooking.
- After each crêpe or pancake has been cooked, simply wipe it with a cotton cloth. Cotton is less abrasive than some kitchen papers.
- Once you've tried some of the recipes in this booklet, you may wish to adapt them, using our suggestions as a guide.
- The product should not be used for cooking or defrosting frozen food.
- The difference between crêpes and galettes, is that crêpes are usually made with plain flour and served with a sweet filling, while galettes are made with buckwheat flour and are filled with a savoury filling.

RECIPE

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 HOME-MADE PANCAKES AND CRÊPES – Makes 10 Pancakes and 4 Crêpes

Ingredients	Quantity
Plain flour	100g
Salt	¼ tsp
Eggs	2
Milk	300ml
Vegetable oil	1tbsp
Extra oil for greasing	

WHAT YOU DO

In a medium bowl, sift flour, and salt.

In a separate bowl, whisk together the egg, milk and oil.

Combine the wet ingredients with the dry and whisk for a short time until mixed.

Cover and leave to chill for an hour.

Brush or spray a little oil onto the hotplates.

Heat up the hotplate until ready and the heating light goes out.

Pour a small amount of the mixture on to the hotplate.

Cook about 5 minutes until golden brown, flipping over as required.

Repeat with remaining batter.

SERVING SUGGESTIONS FOR SWEET CRÊPES OR SAVOURY BUCKWHEAT GAULETTES

SWEET CRÊPES

- **Butter and sugar:** release the crêpe and butter it according to your taste, while on the hotplate. Fold into four and transfer to plate. Sprinkle with sugar and enjoy.
- **Jam:** release the crêpe and lightly butter it on the hotplate. Fold in four and transfer to plate. Spread with a spoonful of jam.
- **Chocolate:** use chocolate spread or dark chocolate melted with a little milk. Transfer the buttered, folded crêpe to plate. Delicately spread the chocolate.
- **Lemon:** transfer the buttered, folded crêpe to plate. Pour over juice of half a lemon and sprinkle with sugar.

SAVOURY GAULETTES

- **Gruyère cheese:** butter then sprinkle the galette with grated cheese. Fold in four on the hotplate and leave to cook slightly. Transfer to plate and serve.
- **Egg and ham:** lightly butter the galette. Break an egg in the middle of the galette. Using the spatula, spread the white so that it cooks. Leave the yolk whole or break it, as you wish. Spread small bits of ham over the galette. Fold in four and serve.
- **Sausage:** lightly butter the galette then spread a few slices of sausage over it. Fold in four and serve.
- **Salmon:** lightly butter the galette then fold in four. Add a few pieces of smoked salmon. Decorate with sour cream and a slice of lemon.

FREQUENTLY ASKED QUESTIONS

Question: Why does the heating light on the Pancake and Crêpe 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 Pancake and Crêpe Maker heated and ready to use?

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

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

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

CARE AND CLEANING

1. Unplug the Pancake and Crêpe 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. Wash the hotplates, crêpe spreader, wooden spatula and plastic spoon in warm, soapy water and dry thoroughly.
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 wash in warm, soapy water and dry thoroughly. Repeat if necessary. This is normal, especially when cooking with sugar.
10. Store the Pancake and Crêpe Maker with the power cable loosely coiled. Never wrap it tightly around the product.

TECHNICAL INFORMATION

- Power: 1350W.
- Voltage: 230V.
- Frequency: ~ 50-60Hz.

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.



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