

# KAMBROOK

THE SMARTER CHOICE



INSTRUCTION BOOKLET

Suits all KPC120 models

# Important

## Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at [www.kambrook.com.au](http://www.kambrook.com.au) or [www.kambrook.co.nz](http://www.kambrook.co.nz)

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## Kambrook Recommends Safety First

# IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

## Important Safeguards For Your Kambrook Golden Pancake Perfection Pancake Maker

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material or promotional labels before using the pancake maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this pancake maker.
- Do not place the pancake maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not use on a sink drain board.
- Always operate the pancake maker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Keep the pancake maker clear of walls, curtains and other heat or steam sensitive materials.
- Do not place the pancake maker on or near a hot gas or electric burner, or where it could touch a heated oven. Use the pancake maker well away from walls.
- Provide adequate space above and on all sides for air circulation around the pancake maker.
- Do not place the pancake maker on any surface that may be affected by heat. The use of a heat resistant mat is recommended on these surfaces.
- The pancake maker is not intended to be operated by means of an external timer or separate remote control system.
- Do not touch hot surfaces. Use the handle to lift and open the top plate.
- Always remove the pancakes from the pancake maker with a heat proof plastic spatula. Never use your hands.
- Do not use sharp objects or utensils inside the pancake maker as they scratch or damage the interior surface of the hot cooking plate.
- Do not leave the pancake maker unattended when in use.
- When operating the pancake maker, ensure the power cord is kept away from any heat source including the surface of the pancake maker. Ensure the power cord does not become trapped between the upper and lower hot plates of the pancake maker during use and storage.
- Do not place anything on top of the pancake maker when the lid is closed, when in use and when stored.
- Always switch the pancake maker off at the power outlet, then unplug and allow to cool if appliance is not in use, before cleaning, before attempting to move the appliance and when storing the appliance.
- Do not use chemicals, steel wool, metal scouring pad, or abrasive cleaners to clean the pancake maker as these can damage the housing or the coating of the cooking plates.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book (page 8).

# Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.



**WARNING:** Do not immerse the appliance, power cord or plug in water or any other liquid.



**WARNING:** Fully unwind the power cord from the cord storage facility before use.

## Your Golden Pancake Perfection

1. 1300 watt cooking elements
2. Pancake maker housing
3. Easy locking lid
4. Non-stick cooking surface for easy cleaning
5. Sturdy non-slip feet

### Not Shown

- 'POWER' and 'READY' indicator lights
- Stores away conveniently on its side
- Cord wrap for convenient storage



# Using Your Pancake Maker

## Before First Use

Remove any promotional labels and wipe the wells and plates with a damp cloth, then dry thoroughly.

## Operating your Pancake Maker

Lightly brush the cooking wells and plates with cooking oil and close the pancake maker.

Plug the pancake maker into a 230V or 240V power outlet and switch the power on. The 'POWER' Light will illuminate. The 'READY' indicator light will illuminate when the pancake maker is at the correct temperature and is ready to use.

**NOTE:** The 'READY' indicator light will continue to cycle on and off to indicate the pancake maker is maintaining the correct temperature.



When the 'READY' indicator Light illuminates, open the pancake maker and pour  $\frac{1}{4}$  cup of pancake mixture into each cooking well (Fig.1) and close lid for 3-4 minutes or until cooked to a golden brown colour.

**NOTE:** Do not overfill the cooking wells.  $\frac{1}{4}$  cup is the maximum amount of pancake batter per cooking well.

**NOTE:** Do not use metal utensils as they will scratch the non-stick cooking surface.

Open the lid when cooking time is complete and remove the pancakes with a heat proof silicone spatula. You can repeat the steps above until you have the desired number of golden brown pancakes.

**NOTE:** The lid must be locked closed at all times when cooking. When using the pancake maker for the first time you may notice a fine smoke haze. This is caused by the initial heating of some of the components. There is no need for concern.



**WARNING:** The temperature of accessible surfaces may be high when the pancake maker is operating.

# Care, Cleaning and Storage

## Care and Cleaning

Before cleaning, turn the power off at the power outlet and then remove the plug. Allow your pancake maker to cool down slightly before cleaning. The pancake maker is easier to clean when slightly warm.

Always clean the pancake maker after each use to prevent a build up of baked-on foods.

Wipe cooking plates and heating wells with a damp cloth. If baked on foods cannot be removed by this method, brush with a little oil or melted butter. Allow to stand for five minutes and then wipe with a damp cloth.

If residue build-up occurs, lightly brush with lemon juice and wipe with a damp cloth.

## Storage

Switch the pancake maker off at the power point and unplug the power cord from the power outlet.

Follow cleaning instructions and ensure the pancake maker is completely dry. Allow to cool completely.

Close the pancake maker and lock the top and bottom cooking plates together. Wrap the power cord around the cord storage area underneath the pancake maker.

Store the pancake maker on a flat, dry level surface. Do not place anything on top of the pancake maker.

**NOTE:** The cooking wells and heating plates are coated with a non-stick surface. Do not use abrasives or metal scourer as they will scratch the non-stick plates and the exterior surface.

**NOTE:** Do not use spray on non-stick coatings as this will affect the performance of the non-stick surface.



**WARNING:** Do not immerse the appliance, power cord or plug in water or any other liquid.

**NOTE:** For convenience, the pancake maker may be stored standing upright on its side in a vertical position.

**NOTE:** Pancake cooking times noted are specific to the recipes within this booklet.

If using store-bought pancake mix, please follow the manufacturer's instructions provided on the packaging.

Store-bought pancake mix cooking times will vary from one brand to another and cooking results may also vary.

## Recipes

### Pancakes

**Makes approximately 8 pancakes**

1 ½ cups self-raising flour  
Pinch bi-carbonate soda  
2 tbsp caster sugar  
1 cup milk  
1 egg  
1 ½ tsp vanilla paste  
20g butter, melted

1. Combine all ingredients in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ¼ cup of prepared batter into each recessed cooking well.
3. Close the lid of the pancake maker and cook for 2-3 minutes or until golden.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

### Buttermilk Pancakes

**Makes approximately 6 pancakes**

1 cup plain flour  
1¼ tsp baking powder  
1 tbsp castor sugar  
¼ tsp salt  
1 egg  
1 cup buttermilk  
2 tbsp butter, melted

1. Combine all ingredients in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ¼ cup of prepared batter into each recessed cooking well.
3. Close the lid of the pancake maker and cook for 2-3 minutes or until golden.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

## Recipes Continued...

### Blueberry Pancakes

Makes approximately 6 pancakes

- 1 ½ cups self-raising flour
- Pinch bi-carbonate soda
- 2 tbsp caster sugar
- 1 cup milk
- 1 egg
- 1 ½ tsp vanilla paste
- 20g butter, melted
- 1 punnet blueberries

1. Combine all ingredients except blueberries in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ¼ cup of prepared batter into each recessed cooking well. Add a scattering of berries onto each pancake.
3. Close the lid of the pancake maker, ensuring that it is locked into place and cook for 2-3 minutes or until golden.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

### Banana Pancakes with Butterscotch sauce

Makes approximately 6 pancakes

- 1 ½ cups self-raising flour
- Pinch bi-carbonate soda
- 2 tbsp caster sugar
- 1 cup milk
- 1 egg
- 1 ½ tsp vanilla paste
- 20g butter, melted
- 2 bananas, sliced

#### Butterscotch sauce

- 1 cup fresh cream
- ½ cup brown sugar
- 20g butter

1. Place the cream, butter and brown sugar into a small saucepan and bring to the boil and then turn it to a low heat and let simmer for 2 minutes.
2. Set aside to cool slightly until the pancakes are ready.

#### Pancakes

1. Combine all ingredients except the bananas in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, place ¼ of the sliced banana onto each recessed cooking well, followed by a ¼ cup of prepared pancake batter.
3. Close the lid of the pancake maker, ensuring that it is locked into place and cook for 2-3 minutes or until golden.
4. Carefully remove the pancakes using a silicone spatula and continue to cook the remaining pancake batter.
5. Drizzle with butterscotch sauce and serve.

## Potato Pancakes

Makes approximately 12 pancakes

- 1 cup plain flour
- 1¼ tsp baking powder
- 1 tsp salt
- 1 egg
- 1 cup milk
- 1 tbsp vegetable oil
- 2 cooked potatoes, grated

1. Combine all ingredients in a mixing bowl, mix until well combined.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ¼ cup of prepared batter into recessed each cooking well.
3. Close the lid of the pancake maker, ensuring that it is locked into place and cook for 6–8 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

## Corn and Coriander Pancakes

Makes approximately 10 pancakes

- 1 cup plain flour
- 2 tsp baking powder
- 1 egg
- ½ cup milk
- 1 x 310g can creamed corn
- ¼ cup chopped coriander
- 1 tbsp vegetable oil
- ½ tsp salt
- ¼ tsp ground white pepper

1. Combine all ingredients in a mixing bowl, mix until well combined.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ¼ cup of prepared batter into each recessed cooking well.
3. Close the lid of the pancake maker, ensuring that it is locked into place and cook for 5–7 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

## Recipes Continued...

### Creamed Eggs With Smoked Salmon and Parsley

#### Serves 2

2 eggs  
¼ cup cream  
1 tbsp chopped parsley  
50g sliced smoked salmon  
freshly ground pepper  
¼ tsp salt

1. Whisk eggs and cream until combined, then add the parsley.
2. Heat pancake maker until the 'READY' indicator light illuminates, open the unit. Pour half the egg mixture into each cooking well and gently stir the eggs with a heat proof silicone spatula until they have set.
3. Place the eggs onto a serving plate and top with smoked salmon and pepper.

### Spanish Omelette

#### Serves 2

2 eggs  
¼ cup diced capsicum  
¼ cup diced cooked potato  
¼ cup diced red onion  
1 tsp diced black olives

1. Combine all ingredients, mix well.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour half of the mixture into each cooking well. Close lid of the pancake maker, ensuring that it is locked into place.
3. Cook until the omelettes have set.
4. Remove the omelettes and serve immediately.



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