

KAMBROOK®



INSTRUCTION BOOKLET

Suits all KPC220 models

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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 or www.kambrook.co.nz

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.
- Always ensure the pancake maker is properly assembled before use. Follow the instructions provided in this book.
- 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 it is not in use, before cleaning, before attempting to move and when storing.
- 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.



WARNING:
Hot surfaces Do not Touch

Warning! This appliance is marked with a hot surface symbol, the lid and outer surface will be hot when the appliance is operating and for some time after use.

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.
- During electrical storms, the appliance should be disconnected from the power source out the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry.
- 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 Perfect Pancake Press

1. 1300 watt cooking elements
2. Cool-touch handle
3. 'Power' & 'Ready' indicator lights
4. Timer increase/decrease buttons
5. LED display with count-down timer
6. PFOA-free non-stick coating for quick and easy cleaning
7. Two large pancake wells

Not Shown

- Storage integrated into base
- Stores away conveniently on its side
- Non-slip feet for stability.



Before First Use

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

Season the plates before use as per the instructions in the Care, Cleaning & Storage section of this book.

Operating Your Pancake Maker

1. Insert the power plug into a 230/240V power outlet and turn the power on.
2. The 'POWER' light will illuminate red and the screen will show a rotating loop 'E3' and start pre-heating.
3. Once the pancake maker has finished pre-heating the 'READY' light will illuminate green, the unit will beep 3 times to alert that the pre-heat has finished and '00' will display on the screen.
4. Press the lid release button and open the lid using the handle. Pour/place your batter/ingredients evenly into the centre of each well. The total volume of batter/ingredients should not exceed the rim of the bottom cooking well.

NOTE: Do not overfill the cooking wells. 1/3 cup is the maximum amount of pancake batter per cooking well.

5. Set your required cooking time using the timer increase or decrease buttons. Select a time between 30 seconds and 10 minutes. Setting the timer is represented in half minute increments as 0.5, 1.0, 1.5, 2.0 minutes etc.

6. When the time selected stops flashing, the pancake maker will start the countdown.

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

7. The timer will countdown by 0.5 minute intervals, displaying the remaining cooking time on the LED screen. Once it reaches 1 minute it will then count down by seconds until cooking time has elapsed.
8. When the cooking time has elapsed, the timer will beep 5 times and the LED screen will display '00' on the screen.

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

9. Open the lid when cooking time is complete and remove the pancakes with a heat proof silicone spatula.
10. To cook another batch, close the lid and wait for the 'Ready' light to illuminate, then repeat steps 4 to 9 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.

NOTE: Making standard pancakes should take approximately two minutes. Exact cooking time will depend on the type of filling used. To maintain even heat, keep the lid closed until you are ready to add your next batch.



WARNING: Steam will be ejected from between the cooking plates when the lid is closed. Be careful not to make contact with the steam as it may cause burns.



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

Care, Cleaning and Storage

Care and Cleaning

Before cleaning, ensure the power is switched off and then remove the power plug from the power outlet.

Allow your pancake maker to cool before cleaning however, the pancake maker is easier to clean when still slightly warm.

Always clean your pancake maker after each use to prevent a build-up of baked-on foods. Wipe cooking plates with a soft, damp cloth to remove food residue.



WARNING: Do not immerse any part of the Kambrook Pancake maker or the power cord in water or any other liquid.

PFOA-Free Non-Stick Coating

Cooking on a non-stick surface minimises the need for oil as food does not stick and cleaning is easier. Any discolouration that may occur will only detract from the appearance of the pancake maker and will not affect the cooking performance. When cleaning the non-stick coating, do not use metal (or other abrasive) scourers. Wash with warm soapy water and dry thoroughly. Remove stubborn residue using a damp cloth.

Season the Plates

Season the plates occasionally to prevent sticking and to make cleaning easier. To season, brush the cooking plates with a little vegetable oil and rub off the excess with absorbent paper. Do this after preheating the unit.

Do not use cleaning spray on non-stick coatings as this will affect the performance of the non-stick surface on the cooking plates.

NOTE: The cooking plates, hinges and overflow moat are coated with a non-stick surface, do not use abrasives.

Storage

To store your pancake maker:

1. Ensure the power is off and then unplug power cord from the power outlet.
2. Allow the pancake maker to fully cool and clean as per instructions. Close the lid.
3. Wrap the power cord in the cord wrap area below the pancake maker.
4. Store on a flat, dry level surface. Do not place anything on top of the pancake maker on the cooking plates. The pancake maker can be stored on its side for space saving.



WARNING: The handle is designed for opening and closing the pancake maker during cooking. It should not be used for moving or carrying the pancake maker. When moving the pancake maker, allow the unit to fully cool down and carry the unit via the base.

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 tbspcaster 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 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 tbspcaster sugar
¼ tsp salt
1 egg
1 cup buttermilk
2 tbspc 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 minutes or until golden.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

Blueberry Pancakes

Makes approximately 6 pancakes

1 ½ cups self-raising flour
Pinch bi-carbonate soda
3 tbspcaster 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 ½ 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 batter.

Banana Pancakes with Butterscotch sauce

Makes approximately 6 pancakes

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

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 in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ½ cup of prepared batter into each recessed cooking well. 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.

Recipes Continued...

Potato Pancakes

Makes approximately 12 pancakes

1 cup plain flour
1¼ tsp baking powder
1 tsp salt
1 egg
1 cup milk
1 tbs 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 tbs 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.

Creamed Eggs With Smoked Salmon and Parsley

Serves 2

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

1. Whisk eggs and cream until combined, then add the pepper, salt and 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 for 2 minutes or until the omelettes have set.
4. Remove the omelettes and serve immediately.

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