

prima

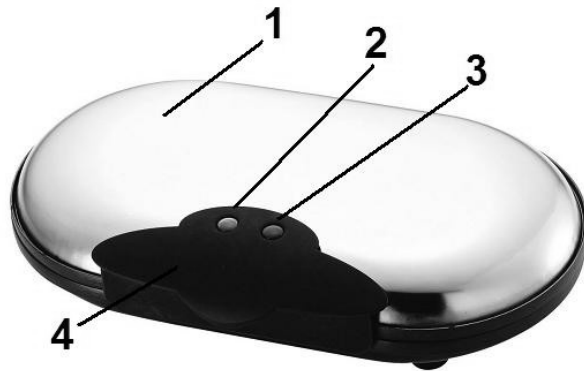
Pancake Maker



MODEL: PWM001pp

Instruction Book
Visit our web site at:
www.buyprima.com

Parts and Assembly



1. Stainless Steel Housing
2. Green Indicator Light
3. Red Indicator Light



4. Handle
5. Non-Stick Coated Baking Plates

GENERAL SAFETY INSTRUCTIONS

- Please read this Instruction Manual carefully before use.
- Keep these instructions; the guarantee certificate; the sales receipt; and if possible the gift box with the inner packaging.
- Switch off the Pancake Maker and remove the plug from the mains supply whenever the Pancake Maker is not in use.
- Under no circumstances must the Pancake Maker be placed in water or other liquids.
- Test the Pancake Maker and the cable regularly for damage. If there is damage of any kind, the Pancake Maker should not be used.
- In case of any repairs, replacement of cord or plug, or adjustment, please consult a qualified technician, or take the Pancake Maker to an authorised service facility.
- Keep these instructions in a safe place for future reference.

USING THE DOUBLE WAFFLE MAKER

- Before using the Pancake Maker for the first time peel off any adhesive labels.
- Pour a teaspoon of vegetable oil onto the Baking Plates. Spread over with an absorbent kitchen towel and wipe off any excess oil.

1. CONNECTING TO THE MAINS SUPPLY / PREHEATING

- Connect the mains plug to the mains supply.
- The Red Indicator Light will illuminate. As soon as the Green Indicator Light illuminates (after about 4-5 minutes), the preheating time is complete and baking may commence.
- The Pancake Maker may give off a slight odour and smoky haze when used for the first time. This is normal and will soon disappear.

2. COOKING

- Prepare the mixture as directed in the recipe.
- Stir mixture until large lumps disappear. Do not over-mix.
- Pour over the Baking Plates.
- Lower the Upper Housing and gradually press the Handle down carefully.
- Do not open the Pancake Maker during the first 90 seconds of baking.
- Bake for approx. 3 to 6 minutes or until golden brown to suit individual taste.
- It is normal for the indicator lights to switch on and off during use this is just the thermostat keeping the Pancake Maker at the correct temperature.

HINTS FOR GOOD RESULTS

- Do not open the Pancake Maker during the first 90 seconds of baking.
- Do not attempt to remove Pancake from the Pancake maker until they are completely baked.
- Open The Pancake Maker and leave the Pancake on the opened Baking Plates for approximately 10 seconds.
- To make lighter Pancakes :
 - 1) Beat the egg yolks.
 - 2) Blend the beaten egg yolks with flour and other ingredients.
 - 3) Fold the beaten egg whites in to the mixture.
 - 4) Pour the mixture over the Baking Plates.

CARE AND CLEANING

- NEVER IMMERSE THE PANCAKE MAKER IN WATER.
1. Switch off and remove the mains plug from the mains supply.
 2. Leave to cool with the Upper Housing open.
 3. Wipe the Baking Plates with a cloth rinsed in hot water and washing-up liquid.
- Never use hard abrasive powders, wire wool or hard abrasive scourers.
 - Sponge scourers sold for use on non-stick pans, called non-stick sponge scourers, can safely be used.
4. Wipe dry with a clean cloth and an absorbent kitchen towel.

RECIPES

AMERICAN STYLE PANCAKES

2 eggs	1 3/4 cups milk
1/4 cup oil	1 3/4 cups flour
2 tablespoons sugar	4 teaspoons baking powder
1 teaspoon salt	

Beat egg yolks, stir in milk and oil. Add flour, sugar, baking powder and salt. Stir only until large lumps disappear. Beat egg whites until stiff and gently pour over the Baking Plates. Bake and serve with syrup, and cream.

SCANDINAVIAN PANCAKES

4 eggs	1 tablespoon vanilla
1 cup milk	1 cup sour cream
2 3/4 teaspoons baking powder	3/4 teaspoon bicarbonate of soda
2 cups flour	3/4 cup melted butter or margarine
3/4 teaspoon salt	

Beat yolks until light, blend in milk, melted butter and sour cream. Stir only until large lumps disappear. In a separate bowl, combine and sift together flour, baking powder, bicarbonate of soda and sugar. Add to the liquid mixture and beat well. Beat egg whites until stiff and pour over the Baking Plates.

3

HEALTH PANCAKES

1 egg separated	3/4 cup whole wheat flour
1/4 cup wheat bran	Pinch of salt
1 teaspoon baking powder	1 tablespoon honey
3/4 cup milk	2 tablespoons melted butter

Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk, honey and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten

3

egg white until just mixed. Then pour over the Baking Plates.

FARMHOUSE PANCAKES

1 egg separated	1 1/2 cups oats
1 teaspoon baking powder	1 tablespoon brown sugar
3/4 cup milk	4 tablespoons melted butter

Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg while until just mixed. Then pour over the Baking Plates.

6 EXTRA WAYS WITH PANCAKES

- Serve poached or fried eggs and bacon on pancakes for a breakfast blitz.
- Puree fruit of your choice and drizzle over pancakes. Serve with a shaking of icing sugar.
- Give pancakes a Mexican twist. Top them with chili mince, mashed avocado, grated cheese, chopped tomato and a dollop of cream.
- Pile stewed fruit and yogurt on pancakes.
- Smother warm pancakes with chocolate spread and top with vanilla ice cream.

SPECIFICATIONS

TYPE	RS0813890
RATED VOLTAGE	AC 230 V
RATED FREQUENCY	50Hz
RATED POWER	1400 W

CONNECTION TO THE MAINS SUPPLY

The wires in the mains lead are coloured in accordance with the following code:

BLUE - **NEUTRAL (N)**
BROWN - **LIVE (L)**
GREEN/YELLOW - **EARTH (E)**

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

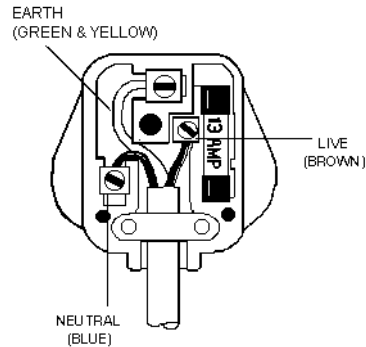
- The BLUE wire is the NEUTRAL and must be connected to the terminal which is marked with the letter N or coloured BLACK
- The BROWN wire is the LIVE and must be connected to the terminal which is marked with the letter L or coloured RED.
- The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked E or coloured GREEN or GREEN/YELLOW.

Always ensure that the cord grip is positioned and securely fastened.

WARNING: THIS APPLIANCE MUST BE EARTHED.

If a 13A (BS1363) fused plug is used it must be fitted with a 13A fuse. If in doubt consult a qualified electrician.

WIRING FOR A 13AMP PLUG



PRIMA CONTACT DETAILS

For advice on Prima products call our Customer Services Department on 0844 581 5000. Please do not call us regarding warranties - your warranty exists with the retailer from which you purchased the product. If the product malfunctions during its warranty period it must be returned to the retailer from which it was purchased for replacement. If you bought this product via mail order, please keep all the documentation that came when the unit was delivered.

~~~~~ **Warranty** ~~~~~

This product is guaranteed for 1 year from the date of purchase when the appliance is used solely for domestic purposes. For commercial use the product is guaranteed for 90 days from the date of purchase.

The guarantee is valid against mechanical or electrical defects if the product is used in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled, interfered with or damaged in any way.

**IMPORTANT, PLEASE RETAIN THIS WARRANTY**

**Please ask your retailer to either stamp this warranty or simply attach your store receipt. Keep this warranty somewhere safe. DO NOT SEND TO PRIMA.**

**This guarantee in no way affects your rights under statutory law.**

**IF THE PRODUCT MALFUNCTIONS DURING ITS WARRANTY PERIOD IT MUST BE RETURNED TO THE RETAILER FROM WHOM IT WAS PURCHASED FOR REPLACEMENT. IF YOU BOUGHT THIS PRODUCT VIA MAIL ORDER, PLEASE KEEP ALL THE DOCUMENTATION THAT CAME WHEN THE UNIT WAS DELIVERED.**

**NAME** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

**PURCHASED FROM** \_\_\_\_\_

**DATE OF PURCHASE** \_\_\_\_\_ **MODEL** \_\_\_\_\_

Prima House, Unit 15 (2) D, Springfield Commercial Centre, Bagley Lane, Leeds LS28 5LY. Tel: 0844 581 5000  
[www.buyprima.com](http://www.buyprima.com)

© Copyright 2006 Nu-World UK Ltd. All rights reserved.

