

MODEL DTS-300

PANCAKE MAKER

Distributed by Select Brands, Inc. Lenexa, KS 66219

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Parts become hot during use.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not leave appliance unattended while in use.
6. To disconnect remove plug from wall outlet.
7. Unplug from outlet when not in use and before cleaning. Allow to cool completely before moving, putting on or taking off parts, or before cleaning.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
9. Extreme caution must be used when moving an appliance containing hot oil, food, water or other hot liquids.
10. The use of accessory attachments not recommended by the appliance manufacturer may result in injury.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Do not use the appliance for other than its intended use.
15. FOR HOUSEHOLD USE ONLY.

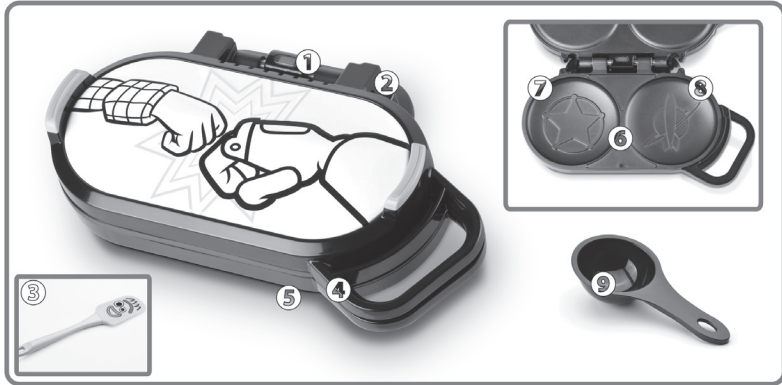
SAVE THESE INSTRUCTIONS



OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

PANCAKE MAKER FEATURES



1 Power Light

4 Easy-Grip Handle

7 Sheriff Badge Pancake

2 Rotating Hinge

5 Non-Skid Rubber Feet

8 Spaceship Pancake

3 Spatula/Removal Tool

6 Non-Stick Cooking Surface

9 Measuring Scoop

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

BEFORE USING

1. Carefully unpack the pancake maker. Remove all packaging materials, including those which may be inside the product.
2. Clean the interior and exterior surfaces of the pancake maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSER THE PANCAKE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. Position the pancake maker on a dry, level, heat-resistant surface.
4. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

HOW TO USE

1. Position the pancake maker on a dry, level, heat-resistant surface.
2. Lightly glaze both cooking plates with a small amount of vegetable oil or a non-stick spray. Wipe off any excess oil.
3. Plug the power cord into a 120V outlet. A separate outlet is recommended to prevent the circuit from being overloaded.
4. Lower the lid to the closed position and allow the pancake maker to preheat for a minimum of 4-5 minutes. The red POWER light will be illuminated.
TIP: Prepare ingredients before the pancake maker is preheated.
5. Open the pancake maker using a pot holder to avoid making contact with hot surfaces.
CAUTION: Surfaces of the pancake maker are hot. To avoid accidental burns or contact with the hot surfaces or steam being released while cooking, always open and close the lid of the pancake maker using an oven mitt or pot holder.
6. Use the plastic scoop provided to slowly pour batter into the dished cooking plate.
CAUTION: Do not overfill the cooking plate.
7. Before closing the pancake maker, allow the batter to begin to bubble. This will vary based on the recipe. By allowing the batter to bubble, you can be sure that the pancake has begun to solidify and batter will not leak onto the counter or tabletop.
8. Close the lid. Holding both sides of the handle, rotate the pancake maker around the hinged base.
9. Open the pancake maker and allow the pancakes to finish cooking on the raised

cooking plate while you pour batter for the next pancakes into the dished cooking plate.

10. Remove the pancakes from the heating plate with a plastic or nylon utensil. DO NOT use metal utensils, as they will scratch the nonstick coating.
11. Allow pancakes to cool before enjoying.
12. Repeat steps 5 through 9 until you have the desired number of pancakes.
13. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

CLEANING AND STORAGE

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

1. Unplug the pancake maker and allow it to cool before cleaning.
2. Clean the interior and exterior surfaces of the pancake maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE PANCAKE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. To remove batter baked onto the cooking surface, pour a small amount of cooking oil onto the hardened batter. After 5 minutes, wipe with a paper towel or dry cloth.
4. **NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE PANCAKE MAKER, AS THOSE MAY DAMAGE THE SURFACES.**

TO STORE: Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

TO CLEAN SCOOP: The plastic batter scoop can be cleaned by hand with water and mild soap and then towel dried. The scoop can also be cleaned in a dishwasher TOP RACK ONLY.

PANCAKE MAKER HINTS AND SUGGESTIONS

- Do not overfill the cooking plate. Approximately 1 scoop is the recommended amount of pancake batter.
- Any leftover batter should store for several days in the refrigerator. If it gets a little thick, revive it with some milk and ½ teaspoon baking powder for each cup of batter. Don't over stir. Remember, a few lumps in the batter is better.
- Cold batter may require a longer cooking time to reach the desired doneness.
- Serve pancakes on a warm plate. Keep extra pancakes warm in the oven.
- Add 1 or 2 tablespoons of milk or water to the egg mixture to get fluffier omelets.
- To reduce fat and cholesterol, prepare omelets using egg whites only. Fresh eggs work best, as the egg white and yolk will separate easier. Two egg whites are equivalent to one whole egg.
- Eggs come in different sizes, but most recipes assume large eggs are being used.

RECIPES

BUTTERMILK PANCAKES

Ingredients:

- 2 cups all-purpose pancake mix
- 1 cup milk
- 2 eggs

1. Allow the pancake maker to preheat.
2. Mix ingredients until well blended.
3. Spray the surfaces of the pancake maker with a small amount of non-stick spray.
4. Pour the mixed batter into the pancake maker.
5. Cook with the pancake maker open until edges begin to dry (about 3 minutes).
6. Close the lid and flip the pancake maker.
7. Continue to cook closed for 30 more seconds.
8. Open the pancake maker and finish cooking until golden brown.
9. As those pancakes finish browning, start your next batch.

Makes 12-16 pancakes

BLUEBERRY BUTTERMILK PANCAKES

Ingredients:

- 2 cups all-purpose pancake mix
- 1 cup milk
- 2 eggs
- 1 cup fresh blueberries

1. Allow the pancake maker to preheat.
2. Mix ingredients until well blended.
3. Fold in the blueberries.
4. Spray the surfaces of the pancake maker with a small amount of non-stick spray.
5. Pour the mixed batter into the pancake maker.
6. Cook with the pancake maker open until edges begin to dry (about 3 minutes).
7. Close the lid and flip the pancake maker.
8. Continue to cook closed for 30 more seconds.
9. Open the pancake maker and finish cooking until golden brown.
10. As those pancakes finish browning, start your next batch.

NOTE: Fruit tends to extend the cooking time.

Makes 12-16 pancakes

SOUR CREAM BLINTZES

Ingredients:

- 4 eggs
 - 1½ cups sour cream
 - ½ cup flour
 - ¼ teaspoon baking soda
 - ½ teaspoon salt
 - 1 tablespoon sugar
 - 1 can of your favorite fruit pie filling (blueberry, raspberry, cherry, etc.)
1. Allow the pancake maker to preheat.
 2. Whisk eggs and sour cream
 3. Add dry ingredients and mix thoroughly.
 4. Spray the surfaces of the pancake maker with a small amount of non-stick spray.
 5. Pour the mixed batter into the pancake maker.
 6. Cook with the pancake maker for about 3 minutes.
 7. Close lid, but DO NOT FLIP.
 8. Allow to cook closed for another 30-40 seconds.
 9. Flip the pancake maker. Continue to cook closed for 15-20 more seconds.
 10. Open the pancake maker and finish cooking until light brown.
 11. As those pancakes finish, start the next batch.
- NOTE: These pancakes may have a “low spot” in the middle when finished (perfect for fruit filling).
12. Top with fruit pie filling and sprinkle with powdered sugar.

Makes 8-10 pancakes

APPLE CIDER SPICE CAKES

Ingredients:

- ¼ cup pecan pieces
 - 2 packets instant APPLE-CINNAMON oatmeal
 - 1 cup all-purpose pancake mix
 - ½ teaspoon cinnamon
 - 2 eggs
 - 1 cup milk
 - 1½ teaspoon vanilla
1. Allow the pancake maker to preheat.
 2. Brown pecan pieces in a little butter and set aside.
 3. Mix oatmeal, cinnamon, eggs, milk and vanilla.
 4. Let mixture sit for about 30 minutes, uncovered.
 5. Add in pancake mix and pecans.
 6. Spray the surfaces of the pancake maker with a small amount of non-stick spray.
 7. Pour the mixed batter into the pancake maker.
 8. Cook with the pancake maker open until edges begin to brown (3-4 minutes).
 9. Close the lid and flip the pancake maker.
 10. Open the pancake maker and finish cooking (about 90 seconds)
 11. As those pancakes finish browning, start the next batch.

Makes 6 pancakes

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. This warranty does not apply to product sold by third party resellers. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

Made in China
101519