



PERFECT PANCAKE MAKER User Guide

Item: 710213

*Recipes
Inside!*



Ginnys.com • 800-544-1590

 *Facebook.com/GinnysBrand*

 *Pinterest.com/GinnysBrand*

 *Ginnys.com/Blog*

“Life is happening.

We’ll help you live it...one moment at a time.”



Thank you for purchasing a Ginny’s Brand Perfect Pancake Maker! With two nonstick pancake plates, and green and red ready lights, you’ll be turning out perfectly round, deliciously golden pancakes—every time. The pancake lovers in your life won’t be able to hold back all of the “ooh’s” and “aah’s” that you deserve. Enjoy!

Ginny
President, Ginny’s

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Appliance	5
How to Operate	6-7
Cleaning & Care	7
Recipes	8-11
Warranty	12

IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- Wipe the nonstick plates with a damp cloth and mild soap before first use. Wipe again with only water to rinse. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause damage to the cord.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

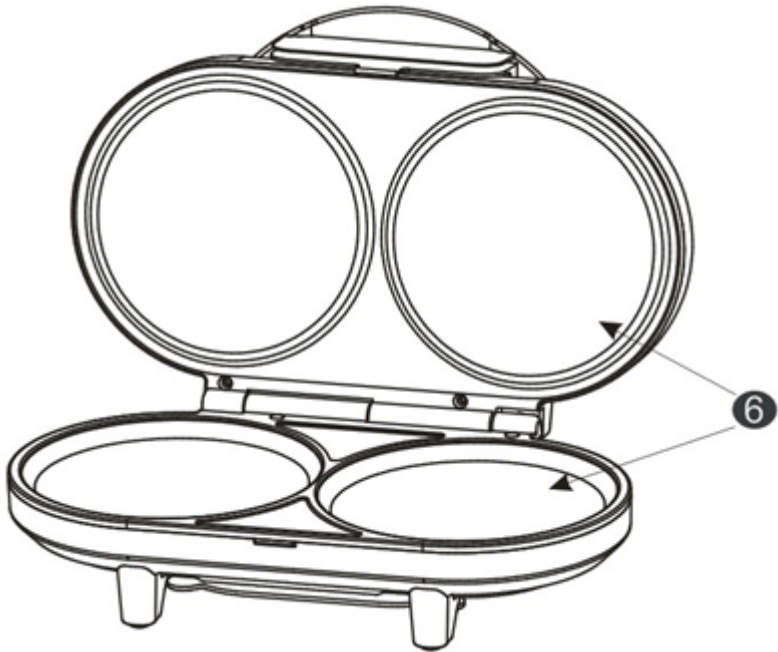
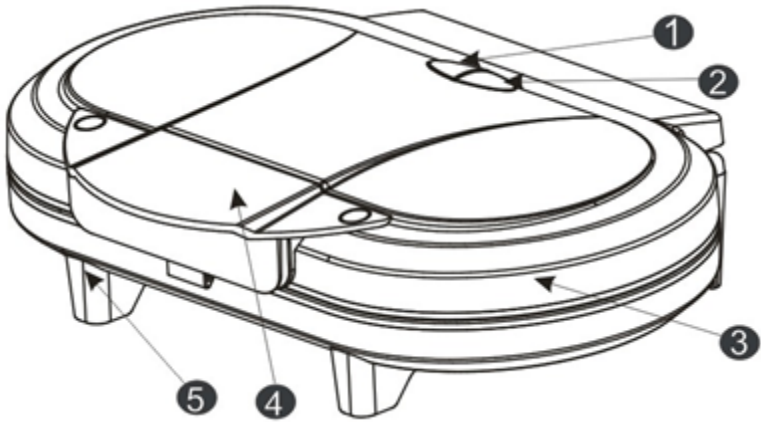
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 1200 W
PANCAKE SIZE	5" diameter
CORD LENGTH	36"
DIMENSIONS	11.5" x 7.75" x 3.75"
MODEL	TWX-9817A

GET TO KNOW YOUR APPLIANCE



1. Green (Ready) Indicator Light
2. Red (Power) Indicator Light
3. Housing
4. Handle
5. Leg
6. Nonstick Aluminum Plates

HOW TO OPERATE

Note: The first time you use your pancake maker, it may have a slight odor and may smoke a bit. This is normal and common to appliances with a nonstick surface.

MAKING PANCAKES

1. Apply a little vegetable oil to the plates (top & bottom) with a paper towel or pastry brush. You may want to repeat this process before each use.
2. Preheat the pancake maker: close the lid and plug the cord into an outlet. The red (POWER) light will come on. Allow the pancake maker to preheat about 2 minutes until the green (READY) light comes on.
3. When the green light comes on, open the lid and pour about 1/3 cup of pancake batter onto the center of each of the bottom plates. Close the lid.
Do not cook pancakes with the lid open.

Note: Both the top and bottom nonstick plates heat in order to cook both sides of the pancake at the same time. Be careful not to touch them when the pancake maker is plugged in.

4. Begin timing your pancakes when the green light comes back on. Check after 2 minutes to see if the pancakes are done. Give them more time if you desire a darker color.
5. When the pancakes are done, gently remove them by loosening the edges with a plastic spatula. **Never use a metal utensil, as it may damage the nonstick coating.**
6. Disconnect the plug from the outlet when you are finished cooking pancakes.

HOW TO OPERATE

Tip: Store leftover pancakes wrapped in a plastic bag in the refrigerator or freezer. Use wax paper to keep pancakes separated. Reheat in a microwave oven, toaster or toaster oven when ready to reheat.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Brush crumbs from grooves and absorb any excess cooking oil by wiping with a dry cloth or paper towel.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on pancake batter.
6. Wipe the exterior with a damp cloth and dry.
7. Do not immerse any electrical appliance, its cord or plug, into water.
8. Ensure all parts are dried thoroughly before using.
9. When storing the pancake maker, close the lid and wrap the cord under the base.

RECIPES

Basic Pancakes

2 c. flour	1/2 t. salt
2 T. sugar	1 3/4 c. milk
1/2 t. baking soda	6 T. vegetable oil
1 T. baking powder	2 eggs

1. Place ingredients in a large mixing bowl and combine until well blended. A few lumps are okay. Let batter rest 5 minutes before using.
2. Preheat the pancake maker.
3. Pour 1/3 cup of pancake batter onto the center of each bottom plate.
4. Close the lid. Check for doneness after 2-3 minutes.
5. When done, carefully remove the pancakes and repeat these steps with remaining pancake batter.

Makes about 10 pancakes.

Tip: For banana pancakes, add 1/2 cup mashed banana to the batter. Cooking time may take a bit longer.

Chocolate Chip Pancakes

2 c. flour	1/2 c. mini chocolate chips
2 T. sugar	1 3/4 c. milk
1/2 t. baking soda	6 T. vegetable oil
1 T. baking powder	2 eggs
1/2 t. salt	

1. Place ingredients in a large mixing bowl and combine until well blended. A few lumps are okay. Let batter rest 5 minutes before using.
2. Preheat the pancake maker.
3. Pour 1/3 cup of pancake batter onto the center of each bottom plate.
4. Close the lid. Check for doneness after 2-3 minutes.
5. When done, carefully remove the pancakes and repeat these steps with remaining pancake batter.

Makes about 10 pancakes.

RECIPES

Nutty Wheat Pancakes

Wholesome wheat flavor combines with crunchy nuts for a delicious breakfast, brunch or snack. Top with warm syrup or fruit.

1 1/2 c. flour	1/2 c. finely chopped nuts
1/2 c. whole wheat flour	6 T. vegetable oil
2 T. sugar	2 c. milk
1 T. baking powder	2 eggs
1/2 t. salt	

1. Place ingredients in a large mixing bowl and combine until well blended. A few lumps are okay. Let batter rest 5 minutes before using.
2. Preheat the pancake maker.
3. Pour 1/3 cup of pancake batter onto the center of each bottom plate.
4. Close the lid. Check for doneness after 2-3 minutes.
5. When done, carefully remove the pancakes and repeat these steps with remaining pancake batter.

Makes about 10 pancakes.

RECIPES

Cornmeal Pancakes

These pancakes taste like cornbread. Serve them as a traditional breakfast food, or serve them hot alongside chili, soup or stew.

1 1/4 c. flour	1/2 t. salt
1 c. cornmeal (yellow or white)	6 T. vegetable oil
2 T. sugar	1 3/4 c. milk
1 T. baking powder	2 eggs

1. Place ingredients in a large mixing bowl and combine until well blended. A few lumps are okay. Let batter rest 5 minutes before using.
2. Preheat the pancake maker.
3. Pour 1/3 cup of pancake batter onto the center of each bottom plate.
4. Close the lid. Check for doneness after 2-3 minutes.
5. When done, carefully remove the pancakes and repeat these steps with remaining pancake batter.

Makes about 10 pancakes.

Tip: Add 1/2 t. of your favorite herb (rosemary, dill, basil, etc.) or minced garlic to this recipe for a more savory flavor!

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



Ginny's, Inc.
1112 7th Avenue
Monroe, WI 53566

Customer Service: 800-544-1590
8:00 a.m. to Midnight CST, Monday through Friday