

the Quick Stack™

Instruction Book - LPC140SIL



Breville®



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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operation and save for future reference.
- Remove any packaging material and promotional stickers 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 appliance.
- 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.
- 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.
- Do not touch hot surfaces. Use the handle to lift and open the top plate.
- Do not leave the pancake maker unattended when in use.
- Do not place anything on top of the pancake maker when the lid is closed, when in use and when stored.
- 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.
- Always switch the pancake maker off at the power outlet, then unplug the power cord and allow to cool, if the appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling 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.
- Always remove the food from the pancake maker with a heatproof plastic spatula or tongs. Never use your hands.
- Do not use sharp objects or utensils inside the pancake maker as they may scratch or damage the interior surface of the hot cooking plate.
- The pancake maker is not intended to be operated by means of an external timer or separate remote control system.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book (Page 10).



WARNING

Fully unwind power cord from cord storage facility before use.

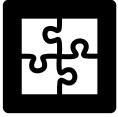
IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- 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 any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville 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.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



Components



- A. Cool-touch handle
- B. START/CANCEL button
- C. 'Power' & 'Ready' indicator lights
- D. Timer Increase/Decrease buttons
- E. LED Display with count-down timer
- F. PFOA-free non-stick coating
For quick and easy cleaning.
- G. Four large pancake wells
- H. A Bit More™ button
Press to automatically add additional time to get your pancakes just right without having to reset the timer.
- I. Non-slip feet
For stability.

Not Shown

- Auto off
Heating turns off after timer counts down to zero and the pancake maker will enter Standby mode..
- Cord storage integrated into base



Functions

OPERATING YOUR BREVILLE PRODUCT

Before first use, remove and safely discard any packing material, promotional labels and tape from the pancake maker.




WARNING

Fully unwind power cord from cord storage facility before use.

BEFORE FIRST USE

Check that cooking plates are clean and free of dust. Wipe over with a damp cloth. Place the pancake maker on a flat, level surface with the lid in the closed position.

Ensure there is a minimum distance of 20cm of space on all sides of the pancake maker. Ensure there are no items on top of the pancake maker.

1. Insert power plug into a 230/240V power outlet and turn the power on. The unit will be in standby mode and the screen will display 2 dashes.
2. Press the  button to start pre-heating. The 'POWER' light will illuminate red and the screen will show a rotating loop '⌚' whilst pre-heating.
3. Once the pancake maker has finished pre-heating, the 'POWER' light will remain lit and the 'READY' light will illuminate green, the unit will beep 3 times to alert that the pre-heat has finished and '⌚' will continuously flash on the screen.



NOTE

If you don't attend to the unit within 30 seconds after the initial pre-heat, the unit will continue pre-heating for an additional 20 minutes with the screen continuing to show the rotating loop. The 'Power' light will remain on and the 'READY' light will cycle on and off.


If after 20 minutes you still have not attended to the unit to set your cooking time, the unit will go into auto off, the unit will sound 5 beeps, stop heating and 2 dashes '- -' will be displayed on the screen and both the 'POWER' and 'READY' lights will no longer be illuminated indicating heating has stopped.

4. Open the lid and 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 ▲ decrease ▼ buttons. Select a time between 1 to 15 minutes.
6. Press  button to commence cooking. The time will stop flashing to indicate that the timer is counting down.
7. During this time the 'POWER' light will remain lit, while the 'READY' light will illuminate green.



NOTE

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

8. The timer will countdown by 1 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.
9. When the cooking time has elapsed, the pancake maker will beep 5 times and go into standby mode. The LED screen will continuously flash displaying ‘--’ on the screen. Both the ‘POWER’ and ‘READY’ light will no longer illuminate indicating heating has stopped.

A BIT MORE™

After the initial cooking time has elapsed, you may want to cook your pancakes just ‘a bit more’.

Press the A BIT MORE™ button to quickly and conveniently add an additional 30 seconds to a cooking cycle.

A BIT MORE™ can be used immediately after the initial cooking cycle has finished; an additional 30 seconds will display on the screen. ‘POWER’ and ‘READY’ light will illuminate.

10. Open the lid and carefully remove your pancakes with the help of a silicone spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.
11. Alternatively, if you just want to add more batter/ingredients to cook a new batch. Repeat steps 4 to 6.
12. Once you are finished cooking, press the START/CANCEL button, switch the unit off at the power outlet and remove the power plug from the power outlet.



NOTE

Making standard pancakes should take approximately two to three 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.



NOTE

At all times the lid must be locked closed. When using the pancake maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.



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.



Care & 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 Breville 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 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.
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.



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.



Recipes





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.

Creamed eggs with smoked salmon

 Makes 4

 Preparation time 5 minutes


 Cooking time 5 minutes


4 eggs
 ½ cup fresh cream
 Salt and pepper
 1 tbsp. chopped chives
 200g smoked salmon, sliced

1. Pre-heat the pancake maker until the READY light is illuminated.
2. Whisk the eggs, cream, salt and pepper together. Add the chopped chives.
3. Open the lid and divide the egg mixture between the 4 wells and gently stir the eggs with a heat proof silicon spatula until they have set.
4. Place the eggs onto a serving plate and divide the smoked salmon between the serves and place on top of the eggs.

Lemon ricotta pancake

 Makes 10

 Preparation time 8 minutes

 Cooking time 15 minutes

Lemon syrup
 4 tbsp lemon juice
 4 tbsp caster sugar
 2 tsp honey

Pancakes
 6 eggs, separated
 3tbsp. caster sugar
 1 ½ cup ricotta
 ½ cup plain flour
 2 tsp lemon zest
 Pinch salt
 60g butter, melted

Extra ricotta for serving

For the syrup


Place ingredients into a small saucepan and bring to the boil. Put aside until pancake are ready.


Pancakes

1. Pre heat the pancake maker until the READY light is illuminated.
2. Using an electric mixer, beat the egg whites to a soft peak, add the sugar and continue to beat until the egg whites are glossy and firm peaks form.
3. In a separate bowl whisk the egg yolks until pale and then add the ricotta, flour, zest and salt. Add the melted butter to the yolk mixture and stir until combined.
4. Fold through ¼ of the egg whites to bring the egg yolk mixture and egg white mixture to similar consistencies, and then fold through the remaining egg whites.
5. Lightly spray the pancake wells with canola spray and place ⅓ cup of prepared pancake batter into each recessed pancake cooking well.
6. Close and lock the lid and adjust the timer to 4 minutes. Remove using a silicon spatula and continue until the remaining batter is depleted.
7. Serve with extra ricotta and lemon syrup.

Potato rosti

 Makes 10

 Preparation time 10 minutes


 Cooking time 10 minutes


5 medium potatoes, peeled and grated
30g butter, melted
3 sprigs thyme, leaves picked and chopped
Salt and pepper

1. Mix the ingredients together.
2. Pre-heat the pancake maker until the green READY light illuminates.
3. Place 80g of grated potato mix into each well and close the lid.
4. Adjust the timer to 10 minutes.
5. When ready remove using a silicon spatula and continue until the mix is depleted.
6. Serve.

Rhubarb and custard pancakes

 Makes 8 pancakes

 Preparation time 10 minutes

 Cooking time 25 minutes

1 bunch rhubarb, cleaned and cut into 10cm lengths
1 tbsp. brown sugar
2 tbsp. caster sugar
20g butter, cut into cubes
¼ cup white wine
Pinch cinnamon
1 tsp. vanilla essence


Pancake batter


1 ½ cups self-raising flour
¼ tsp. bi carbonate soda
2 tbsp. caster sugar
1 cup milk
2 eggs
40g butter, melted
1 tsp. lemon juice
½ cup store bought thick custard
½ cup maple syrup

1. To cook the rhubarb – Pre-heat oven to 180°C. Lay the rhubarb lengths neatly onto a tray lined with baking paper. Sprinkle the brown sugar and caster sugar evenly over the rhubarb, then drizzle the white wine and vanilla essence over the rhubarb and evenly place the butter cubes on the rhubarb. Place in the oven for 20 minutes. Remove and set aside to cool.
2. For the pancake batter - Place the flour, bi-carbonate soda and caster sugar into a large bowl. Add the milk, eggs and lemon juice and stir to combine. Let rest for 10 minutes.
3. Pre-heat the pancake maker until the READY light is illuminated.
4. Lightly spray the pancake maker and place ¼ cup of pancake batter into each well, 1 tbsp. of custard and 3-5 lengths of rhubarb. Place a little square of baking paper on the top of the pancake so that the rhubarb does not stick to the top and close the lid. Adjust the timer to 2 minutes.
5. Remove using a silicon spatula and continue until the remaining batter is depleted.
6. Serve with maple syrup and remaining rhubarb.

Strawberry and white chocolate pancakes

 Makes 8 pancakes

 Preparation time 10 minutes

 Cooking time 4 minutes

1 ½ cups self-raising flour

¼ tsp. bi carbonate soda

2 tbsp. caster sugar

1 cup milk

2 eggs

40g butter, melted

1 tsp. lemon juice

40g white chocolate buds


250g strawberries, diced


4 balls vanilla ice-cream

1. Place the flour, bi-carbonate soda and caster sugar into a large bowl. Add the milk, eggs, melted butter and lemon juice and stir to combine. Let rest for 10 minutes.
2. Stir half of the strawberries and all of the white chocolate through the pancake batter.
3. Pre-heat the pancake maker until the READY light is illuminated.
4. Lightly spray the pancake maker and place ½ cup of pancake batter into each well, close the lid and adjust the timer to 2 minutes.
5. When complete, remove using a silicon spatula and continue until the remaining batter is depleted.
6. Serve with the remaining strawberries and vanilla ice-cream.

Banana and pecan crumble pancakes with butterscotch sauce

 Makes 6 x ⅓ cup

 Preparation time 20 minutes

 Cooking time 20 minutes

Butterscotch sauce

20g butter

½ cup brown sugar

¾ cup fresh cream

pinch ground cinnamon

Crumble mix

2 tbsp. plain flour

2 tbsp. brown sugar

2 tsp. caster sugar

20g roasted pecans, chopped

2 tbsp. cup rolled oats

20g butter, cubed

Pinch ground cinnamon

Pancake mixture

1 cup self-raising flour, sifted

½ tsp. baking powder

¼ cup milk

¼ tsp. apple cider vinegar

2 ripe bananas, mashed

2 eggs, separated

¼ cup brown sugar, sifted to remove lumps

To make the butterscotch sauce

1. Place the butter, brown sugar, fresh cream and cinnamon into a small saucepan and stir on a medium heat until ingredients melt and come together. Let simmer for 5 minutes. Take the sauce off the heat and set aside until required.

To make the crumble top


1. Use your fingertips to rub the ingredients together until a crumbly consistency is formed. Set aside.


To make the pancake mixture

2. Mix together the flour and baking powder. Add the milk, apple cider vinegar and mashed banana and stir to combine.
3. Using hand beaters, whisk the egg whites and brown sugar to stiff peaks. Fold through the batter.
4. Pre-heat the pancake maker until the READY light is illuminated. Pour a heaped ⅓ cup into each well and sprinkle the top with the crumble mixture. Close the lid and set the timer for 3 minutes.
5. When complete serve with sliced banana and butterscotch sauce.

Basic Pancake Batter

 Makes 6

 Preparation time 4 minutes

 Cooking time 4 minutes

1 ½ cups self-raising flour

pinch bi-carbonate soda

2 tbsp. caster sugar

1 cup milk

¼ tsp. lemon juice

1 egg

1 ½ tsp. vanilla paste

20g butter, melted

1. Place the flour, bi-carb and sugar in a bowl and stir to combine.
2. In a separate bowl, mix together the milk, lemon juice, egg and vanilla paste, whisk to combine.
3. Fold together the wet and dry ingredients, then stir through the melted butter until combined.
4. Lightly spray the pancake maker wells with canola spray and place ⅓ cup of mixture into each well.
5. Close and lock the lid.
6. Set the timer for 2 minutes. Remove using a silicon spatula.
7. Continue until the batter is depleted.



Notes

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com.au

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.co.nz

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Thought for food

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