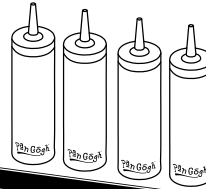


PRESTO®

Pan Gogh™



Share your pancake creations!
Tag us on Facebook and
Instagram.
#PanGoghArt

Pancake Art Griddle

Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



www.GoPresto.com
www.PrestoPanGogh.com

IMPORTANT: This product is intended for use by persons 13 years of age or older.

INSTRUCTIONS

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Form 4021-032B

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use the handles or knobs.
3. To protect against electrical shock, do not immerse the heat control, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. This appliance is intended for use by persons 13 years of age or older.
5. Unplug the appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or in the event appliance malfunctions or has been damaged in any manner. Return it to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory and replacement parts.
8. Do not use outdoors.
9. Do not let the cord hang over edge of the table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is not recommended that the appliance be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
12. Always attach the heat control to the appliance first, then plug the cord into the wall outlet. To disconnect, turn the control to OFF, and then remove the plug from the wall outlet.
13. Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

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. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Connect the power supply cord to a 120VAC electrical outlet only.

A short, detachable power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use. If used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the table or counter where it can be pulled on by children or tripped over unintentionally.

Getting Acquainted

Pancake art is a great way to add a splash of color, a little fun, or a special pop to breakfast. Write messages, create favorite animals, or celebrate special days with crazy colors and fun designs. Use the included template to get started, or challenge yourself by using your own design. Additional templates are available. Order information can be found on page 5.

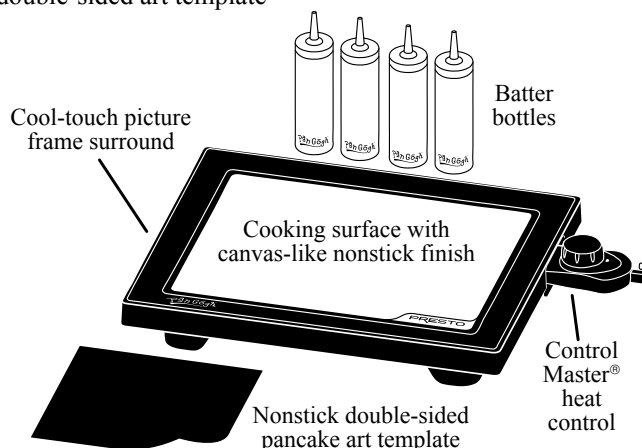
Included with the griddle:

- 2 fine tip batter bottles
- 2 thick tip batter bottles

Additional items needed:

- Pancake recipe (below) or store-bought mix with the required ingredients
- Food coloring
- Mixing containers with pour spout (one per color)
- Batter bottles (one per color)
- Funnel (optional)
- Mixing tool, such as a fork or whisk
- Small kitchen tongs, or similar kitchen utensil
- Pancake turner

- 1 double-sided art template



NOTICE: This griddle is not intended to be used as a warming tray, hot plate, or for heating any cookware. If you use this griddle for any purpose not specified in this instruction manual, you may cause damage to the appliance. Any misuse of the appliance will void the warranty.

Preparing Batter for Pancake Art

- Most nationally recognized store-bought mixes work well for pancake art.
- When making batter from scratch, keep the following in mind:
 1. Use vegetable oil rather than melted butter or shortening. If you use melted butter or shortening, allow it to cool to room temperature. Allow the cold ingredients, such as milk and egg, to warm to room temperature. Then mix them together.
 2. Use any finely ground flour. Avoid using whole wheat flour or flours with visible bran. Bran may clog the fine tip.
- Sift the dry ingredients before adding the liquid ingredients. This may help you get a smoother batter. If you don't have a sifter, you can use a fine mesh strainer.
- Prepare the batter according to the recipe or package directions. Thoroughly mix the batter until smooth. There should be no lumps.
- You may need to add more liquid so the batter flows more easily from the tips. If you need to thin the batter, add 1 tablespoon of liquid at a time until the batter is the right consistency.
- Test the batter before adding color. The batter should flow from the bottle tip. Pour a small amount of batter into one of the bottles. Put the fine tip on the bottle. If the batter does not flow easily, add additional liquid as described above. If the tip clogs, mix the batter more.

Pancake Art Batter

1¼ cups all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
½ teaspoon salt, optional

1 cup plus 2 tablespoons milk
1 egg, beaten
2 tablespoons vegetable oil

Sift together flour, sugar, baking powder, and salt in a medium bowl. Mix milk, egg, and oil in small bowl. Add milk mixture to dry ingredients. Stir or whisk until all lumps are gone. If desired, use a blender to mix the batter and then pour it into the mixing containers.

Creating Pancake Art

Use only heat-resistant nylon, plastic, wooden, or rubber utensils. Do not use metal utensils or cut foods on the cooking surface of the griddle. Metal utensils, including cutting utensils, may scratch the nonstick finish on the cooking surface. Depending on the mix or recipe, you may need to add more liquid to the batter; see “Preparing Batter” for more information.

1. Prepare the pancake batter according to the directions on the package or in the recipe. Mix the batter thoroughly to break up any lumps. **Note:** Thinner batter without lumps comes out of the bottle tip more easily.
2. Divide the batter between the mixing containers. Mixing bowls or measuring cups with pour spouts work best. You will need one mixing container per color.
3. Add food coloring to the batter. For more vibrant colors, use liquid gel food coloring. Mix or whisk the batter just until the color is blended.
4. Place the griddle on a dry, level, heat-resistant surface. It should be away from walls, cabinets, and other objects.

NOTICE: Place a heat-resistant counter protector, such as aluminum foil, under the griddle. This will protect the counter from possible heat damage. Do not place the aluminum foil under the griddle’s feet. The feet need to be in contact with the counter to keep the griddle from moving.

5. Insert the probe of the heat control into the plug guard on the griddle. Push gently until the two pins on the griddle are inside the heat control. Plug the cord into a 120VAC electrical wall outlet only.
6. Pancake art cooks at a lower temperature than other pancakes. Turn the heat control to 225° or 250°. **Note:** It is normal to hear a pop or clicking sound while the griddle heats up and when it cools down. This is caused by the expansion and contraction of the metal.
7. Pour the colored batter from the mixing containers into the batter bottles. You can use a funnel if the containers do not have pour spouts.
8. Lightly oil the design you want to use. Use vegetable oil or no-stick cooking spray. Apply the oil and then wipe it across the surface of the template with a paper towel.
9. Place the template on the griddle with the oiled side up. Use the fine tip to draw the detail of the design. Use the thick tip to fill in the rest. The fill batter needs to touch the detail to make a solid pancake; the batter can overlap without affecting the design.
10. Once the design is filled in, cook the pancake until small bubbles begin to appear. Use a pancake turner to gently flip the template with the pancake. **Note:** You may need to hold one corner of the template with small kitchen tongs to slide the pancake turner under the template.

After flipping, wait a few seconds. Use the tongs to lift one corner of template and slowly peel it off. You may need to hold the pancake down with the pancake turner while peeling off the template.

Allow the pancake to cook another minute or two. Remove it from the griddle. It is normal to see the lines of the design on the finished pancake.

11. To reuse the template, wipe off any residue with a paper towel. After making two or three pancakes, you will need to reapply the oil or no-stick cooking spray.
12. Turn the heat control to OFF when you are done cooking. Unplug the heat control from the wall outlet. Allow the griddle to cool before removing the heat control and before cleaning.

You can use this griddle to prepare food other than pancake art. Refer to the table below for suggested foods and cooking times:

Food	Setting	Cooking Time
Eggs, fried	275°–300°	3–5 minutes
French toast	325°–350°	4–6 minutes
Pancakes (non-art)	350°–400°	2–3 minutes
Potatoes, cottage fried	300°–350°	10–12 minutes
Sandwich, grilled cheese	325°–350°	5–10 minutes

Helpful Hints

- Have all the necessary tools and ingredients ready before you start.
- Use liquid gel food coloring for more vibrant colors.
- Do not fill the bottles more than $\frac{2}{3}$ full. Some batters expand once they are in the bottle. If the bottle is too full, the batter may overflow from the tip.
- Outline the design first so the batter stays where you want it. Then fill in the empty areas. The fill batter needs to touch the detail to make a solid pancake. The batter can overlap without affecting the design.

- If you do not thoroughly mix the batter, a lump in the batter may clog the fine tip. You will need to clear it before making more pancake art:
 1. You can unscrew the bottle top, insert a toothpick into the tip, and break up the lump.
 2. You can insert the tine of a fork into the tip from the outside to break up the lump.
 3. You can squeeze the bottle firmly, but briefly, into the mixing container to force the lump out.
- Lightly oil the template before use. You can use vegetable oil or no-stick cooking spray. Gently wipe the oil across the template with a paper towel. You should oil the template again after making three or four pancakes.
- Start with simple designs until you get used to drawing on the griddle. Smaller designs are easier to flip than larger designs. Pancake art improves with practice.
- If using letters in your design, write the letters backwards when you start. You will be able to read them once you flip the pancake.

Care and Cleaning

Before first use, wash the griddle in warm, soapy water, rinse, and dry it completely.

After each use, allow the griddle to cool completely. Then remove the heat control and clean the griddle with warm, soapy water. Rinse and dry completely before using the griddle again.

Do not immerse the Control Master® heat control in water or let it come in contact with any liquid.

NOTICE: The griddle can be washed in the dishwasher. However, the bottom of the griddle may discolor because of the harshness of the dishwasher detergent. A gray residue may also form and transfer to towels or to skin.

You do not need to soak the griddle to remove food residue. If you want to soak it, do not soak it more than two hours. Soaking the griddle more than two hours may damage the nonstick finish.

Clean the underside of the griddle and the cooking surface with a non-metal cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge or Scotch-Brite® Dobie® Cleaning Pad. Firm pressure can be applied, if necessary. **Do not use steel wool or abrasive kitchen cleaners.**

Wash the bottles, bottle tips, and templates with warm, soapy water. Rinse and dry. Use a soft-bristle brush to clean any batter from the bottles and tips. The bottles are top rack dishwasher safe.

The nonstick finish over the heating element may discolor or darken over time. This happens when food residue builds up on the cooking surface. Follow these steps to remove the discoloration:

1. Make a cleaning solution. Add one tablespoon of powdered dishwasher detergent to one cup of hot water. Stir until the powder dissolves.
2. Place the griddle on a level, heat-resistant surface. Plug the griddle into a 120VAC outlet only. Turn the heat control to 225°.
3. Put on rubber gloves. Dip a non-metal cleaning pad into the solution and rub over the cooking surface. Repeat until the cleaning solution is gone. Be careful not to get the cleaning solution on the griddle frame.
4. Turn the heat control to OFF and allow the griddle to cool completely.
5. Wash the griddle in warm, soapy water; rinse and dry.
6. Lightly wipe the cooking surface with vegetable oil before using again.

IMPORTANT: The Control Master® heat control may be damaged by rough handling. Handle it carefully when using and storing it to maintain its accuracy.

*Scotch-Brite and Dobie are trademarks of 3M Company. Presto is not affiliated with 3M Company.

Consumer Service Information

If you have any questions about how your Presto® appliance works or if you need parts for your appliance, contact us by:

- Calling us at 1-800-877-0441 weekdays 8:00 a.m. to 4:00 p.m. (Central Time)
- Emailing us through our website at www.GoPresto.com/contact
- Writing to: National Presto Industries, Inc., Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Questions will be answered promptly by telephone, email, or letter. If you email or write, please also include your daytime phone number. You will need to know the model and series numbers of your griddle when you contact the Consumer Service Department. The model number is found on the bottom of the plug guard. The series number is found on the bottom of the griddle. Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances.

Presto can only guarantee the quality and performance of genuine Presto® replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Product Registration

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt is misplaced or lost. Registration will not affect warranty coverage, but may expedite processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires. To register your product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, please call the Consumer Service Department at 1-800-877-0441.



***Pancake art for every season!
Summer Fun, Spooky Characters,
Happy Holidays & more!
Additional double-sided
templates available.***



To order, visit us at www.PrestoPanGogh.com, call 1-800-877-0441, or scan the QR code.

Choose from the following additional designs:

Sun*/Watermelon
4th of July*/Firework

Tulips/Easter Bunny
Hearts/Pot of Gold

Pumpkin*/Ghosts
Leaves/Turkey

Snowman/Christmas Tree*
Reindeer/Santa

* Template design pictured above.

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance, as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance. Please read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc., Eau Claire, WI 54703-3703