



Model#DAN-1 Instruction Manual

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.
3. To protect against electrical shock, do not place control probe, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of 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. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
12. Always attach the temperature control to the appliance first, then plug the cord into the wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
13. Use only with Control Probe Model TP-3 by SELECT BRANDS, INC.
14. Do not use appliance for other than intended use.
15. When plugged into an outlet this appliance should not be left unattended.

SAVE THESE INSTRUCTIONS

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.

CORD 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.

SHORT CORD INSTRUCTIONS

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or 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.**

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 undo 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

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a trivet under heat generating sources such as Griddles.
 - Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the countertop surface.
1. Carefully unpack the griddle and all parts. Remove all packaging materials, including any stickers or labels.
 2. Wash the griddle in dishwasher or in warm soapy water. The removable drip tray may also be washed in the dishwasher, but should be placed on the TOP RACK ONLY. Rinse and dry parts thoroughly. **DO NOT IMMERSE THE TEMPERATURE CONTROL UNIT OR ALLOW IT TO COME IN CONTACT WITH ANY LIQUID. DO NOT PLACE THE TEMPERATURE CONTROL UNIT IN THE DISHWASHER.**
 3. Position the griddle on a dry, level, heat-resistant surface. Different countertop finishes and surfaces are effected differently by heat. Use care not to place griddle on any surface where heat may cause a problem. Do not operate the griddle on a finished wood countertop or table.
 4. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

REMOVABLE TEMPERATURE CONTROL PROBE

NOTE: Use Removable Temperature Control Probe Model# TP-3 ONLY. Do not use any other attachment plug or control.

Connecting the Removable Temperature Control Probe:

1. Ensure that the temperature control probe is unplugged from a wall outlet and on the OFF setting before attaching to the griddle. Align the temperature control probe with the terminal post of the griddle.
2. Gently slide the temperature control probe forward until it meets the pan.
3. Before using, ensure the temperature control probe is securely in place and makes contact with the griddle. If the temperature control probe is loose it is not assembled correctly and the griddle will not properly heat.
4. Ensure the dial is in the OFF position.
5. Plug into the wall outlet and then set dial to desired heat level.
6. The griddle is now ready for use.

Disconnecting the Removable Temperature Control Probe:

1. Turn the dial to the OFF setting and unplug the cord from the wall outlet.
2. Allow griddle to cool before disconnecting temperature control probe.
3. Grasp the Temperature Control Probe with thumb on the Easy Release Lever. Press Lever and gently pull temperature control probe straight out to avoid any damage to the temperature control probe or the terminal post of the griddle.

HOW TO USE

Note the following items included before operation:



Spatula



Griddle and Temperature Control Probe



Batter Pens and Fill Bottle

1. Position the griddle on a dry, level, heat-resistant surface. Different countertop finishes and surfaces are effected differently by heat. Use care not to place griddle on any surface where heat may cause a problem. Do not operate the griddle on a finished wood countertop or table.
2. Make sure the drip tray is properly in place. **DO NOT OPERATE GRIDDLE WITHOUT DRIP TRAY IN PLACE.**
3. Connect the temperature control probe to the griddle according to the instruction in REMOVABLE TEMPERATURE CONTROL PROBE section.

4. Insert plug into wall outlet and rotate the dial to desired temperature setting. Refer to the Dial Graphic below.



It is recommended to use the lowest setting of DRAW to avoid pancake artwork peeling and possible injury.

Allow griddle to preheat approximately 6 to 10 minutes. When griddle reaches selected temperature, the power light will go out.

NOTE: The power light will cycle on and off during cooking process as the thermostat maintains the selected cooking temperature.

5. Begin drawing pancake art. After artwork is finished, rotate the temperature dial to COOK. Follow recipe instruction.
6. When finished cooking, rotate dial to OFF position, unplug from wall outlet and allow griddle to cool before moving, cleaning, storing, taking off or putting on parts.

NOTE: When flipping pancake use a non-metal heat resistant utensil. NEVER cut foods on the griddle surface. NEVER use metal utensils on griddle surface.

CLEANING AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

1. Before cleaning, turn the switch to the OFF position, unplug from outlet and allow to cool. After the appliance has cooled, disconnect the temperature control probe.
2. Before initial use and following each subsequent use, wash the griddle in dishwasher or in warm soapy water. **THE TERMINAL POST ON THE GRIDDLE MUST ALWAYS BE DRY BEFORE USE.** The removable drip tray may also be washed in the dishwasher, but should be placed on the TOP RACK ONLY. Rinse and dry parts thoroughly. **DO NOT IMMERSE THE TEMPERATURE CONTROL UNIT OR ALLOW IT TO COME IN CONTACT WITH ANY LIQUID. DO NOT PLACE THE TEMPERATURE CONTROL UNIT IN THE DISHWASHER.**
3. Clean the non-stick surface with a non-metal cleaning pad. If necessary, firm pressure may be applied. **NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE GRIDDLE, AS THOSE MAY DAMAGE THE SURFACES.**

To store, be sure all parts are clean and dry. 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. Use care so that temperature control probe and terminal post on griddle are not damaged during use or when stored.

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 year. For non-mechanical defects including nonstick coatings, a warranty of 90 days is provided. 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.

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PANCAKE ART KIT

HANDBOOK FOR ARTISTS

ADDITIONAL TUTORIALS AVAILABLE AT [YOUTUBE.COM/DRDANCAKE](https://www.youtube.com/DRDANCAKE)





“MISTAKES ARE DELICIOUS”

Congratulations on taking home the Dancakes Pancake Art Kit; the world’s finest pancake artist tools made by the world’s first professional pancake artists! In this guidebook, we’ll walk you through the process of becoming a true pancake artist, from the equipment you’ll need, to delicious batter recipes (with vegan and gluten-free variations), and step-by-step walk-throughs of fun, accessible designs that will start you on your journey.

This handbook contains three simple pancake art design guides, and each is built to teach you a different method for creating and coloring your pancake art. We recommend that you read through these guides before you try them out, just to make sure that you have everything you need before you get started.

Our Dancakes Basic Pancake Art Batter recipe works well with all 3 guides, but we hope you’ll experiment with flavors, textures, and colors that fit your own taste and style.

At Dancakes we believe that everyone has the power to accomplish amazing things – and our secret ingredient, believe it or not, is the mistakes we make along the way. Just look at our motto: “**Mistakes are Delicious!**” We hope that, whoever you are, wherever you’re from, and no matter how artistic you consider yourself, you’ll dive into this exciting new art medium with us, safe in the knowledge that pancake artists make the most delicious mistakes.

Let’s get started!



YOUR DANCAKES PANCAKE ART KIT

- ① The Dancakes Pancake Art Griddle; An electric griddle designed for pancake artists, featuring an even heating element (so there's no 'cold spot'), a draw/cook temperature gauge, side handles for easy mobility, and a high quality nonstick coating, making for smooth, beautiful pancakes like none other!
- ② The Dancakes Spatula: A handy, melt-resistant spatula modeled after restaurant-style turners, offering artists a wider and deeper surface area for flipping their pancake creations, with a finely beveled edge to make carving and adjusting pancake designs easy.
- ③ Dancakes Batter Pens; Specially designed batter bottles with melt-resistant tips, made to fit comfortably in your hands to give artists a more natural drawing experience.
- ④ A Dancakes Fill Bottle; for storing a batch of plain pancake batter so you can refill your batter pens on the fly.
- ⑤ This Handbook!

If any of the above items are missing from your Dancakes Pancake Art Kit, please contact us at info@selectbrands.com. For help with pancake art questions, send your inquiries to help@dancakes.com or contact us on social media so that we can help make your experience the best it can be.

PANCAKE BATTER RECIPE

You can't make pancake art if you don't have any pancake batter! Here, we explain the best way to prepare a just-add-water pancake mix. We've provided some basic pancake batter recipes (including Vegan and Gluten Free options) that we've used to make great-tasting and great-looking pancake art. These recipes are for plain pancake batter but some of the design guides later will explain how you can add colors to any batter. If you have your own recipe feel free to experiment. Remember to mix your batter to an even, smooth consistency – you will probably want to mix it more thoroughly than you may be used to. Pancake Art Batter needs to be a little bit thinner than your average pancake batter, so don't worry about over-mixing.

JUST-ADD-WATER PANCAKE MIX:

Just add water pancake mix is the simplest and fastest way to make pancake batter so you can get to making pancake art. We recommend using Krusteaz® Buttermilk Complete Pancake Mix, but you can use just about any pancake mix in stores. Try to steer clear of any mix that is too fluffy or too grainy.

DIRECTIONS

1. (Fig.1) Add 4 cups of dry pancake mix in a large mixing bowl, and then add 2½ cups of water.
2. (Fig.2) Start mixing the powder and water either with a whisk or electric mixer. Don't worry about over-mixing! With pancake art, you want your batter to be smooth and even so that it flows out of your Batter Pens with ease; that usually means 'mixing the heck out of it'.
3. (Fig.3) Once your ingredients are smoothly mixed, open your Dancakes Fill Bottle and pour the batter in. Then screw the top back on, and get ready to make some pancake art!

DANCAKES BASIC PANCAKE ART BATTER RECIPE:

You will need: • Dancakes Fill Bottle • Mixer or Whisk • Small and Large Mixing bowl

INGREDIENTS

- | | |
|--------------------------------|------------------------------------|
| 1. Flour | 5. 1 Egg |
| 2. Sugar - 1 tablespoon | 6. Butter - 3 tablespoons (melted) |
| 3. Salt - 1 teaspoon | 7. Milk |
| 4. Baking Powder - 2 teaspoons | |

VEGAN SUBSTITUTIONS

- ⅓ cup Coconut Oil for butter
1¾ cups Almond Milk for milk

GLUTEN FREE

- 1½ cups Gluten Free Flour for flour

DIRECTIONS

1. (Fig.4) Add dry ingredients (flour, salt, baking powder, sugar) together in a mixing bowl, and stir them together until they are evenly blended.
2. Slowly add the wet ingredients into the dry mix, and mix as you go, until all ingredients are thoroughly blended. Again, don't worry about if you're over-mixing, it's fine.
3. Pour into your Dancakes Fill bottle.

DANCAKES VEGAN PANCAKE ART BATTER

(Fig.5) Substitute the butter, milk and eggs in the above recipe with 1¾ cups Almond Milk, and ⅓ cup Coconut Oil. There are other vegan substitutes you may wish to try, such as mashed bananas or applesauce. The banana and applesauce substitutes work great with Dancakes Smiley Stacks, but the consistency can be a little harder to use with the Dancakes Batter Pens.

DANCAKES GLUTEN FREE PANCAKE ART BATTER

Substitute the flour for a Gluten Free flour alternative, and you're good to go!

Krusteaz® is a registered trademark of Continental Mills, Inc.

NOTE

(Fig.6)
Keep in mind
with each recipe
comes a different
tone in color and a
different delicious taste.

Feel free to try different
recipes and always remember
"Mistakes Are Delicious"!



DESIGN 1 - SMILEY STACKS

When Dr. Dan – the Dan of Dancakes – first started making pancake art, he didn't use colors, he didn't use fancy layering techniques, he didn't even use the heat of the griddle to add contrast to his art. In fact, the very first piece of pancake art Dan ever made - and the pancake that changed his whole life - was a simple smiley face, made by drawing the smile and the eyes separately on a restaurant griddle (he was a fry cook at the time) and stacking the features on the plate. That pancake got him a huge tip and started him down the path of becoming a true professional! With the simplest recipe, and the story behind it, there's no better place for an aspiring pancake artist to start, than here with Dancakes Smiley Stacks!

(Fig.1) So you've mixed up your pancake batter, and you're ready to make some art. Perfect! Before you get ahead of yourself, make sure that you have your Dancakes Griddle plugged in safely, your Dancakes Spatula handy, and a plate that you'll be able to put your pancake art onto when your creation is finished cooking.

SAFETY FIRST! Whenever you make pancake art, there will be a time when your Dancakes Griddle gets **HOT!** It's important to make sure that you never touch the surface of the griddle so that you don't burn yourself. The Batter Pens and Fill Bottles are designed to take a little heat, but you are **NOT**. So, please be careful.

1. (Fig.2) Make sure that your Dancakes Griddle is set to 'DRAW'.

2. (Fig.3) Pour a wide, round pancake directly on to the surface of your Dancakes Griddle. If you hold your bottle in one space, and gently squeeze, the batter will naturally fill into a mostly round shape. Make sure to leave enough space around this pancake that you can draw something else next to it. If it's not perfect, that's okay; remember, Mistakes Are Delicious!

NOTE *Our Dancakes surface is designed so that you won't need to use butter, oil, or non-stick spray when you make your pancake art, so it's okay to pour your pancake batter directly on the griddle!*

3. (Fig.4) Draw a simple curved line onto the griddle, by itself, like shown. This will be your smiley stack's smile!

4. (Fig.5) Draw two round dollops next to the smile, about the size of a tangerine. Then, draw two slightly smaller dollops next to these, about the size of small coins. These will be your smiley stack's eyes and pupils!

5. (Fig.6) When all of your features are drawn, turn your Draw/Cook gauge to 'COOK' - at about 300 degrees. This will make sure your pieces cook thoroughly, release from the surface, and taste delicious.

REMEMBER *The griddle surface gets hot, so be careful!*

6. (Fig.7) Wait for the pancake batter to cook solid! As this happens, you'll see bubbles start to form on the backs of each bit of pancake. This is good! That means that the water in the batter is evaporating, and what's left will be mostly solid.

7. (Fig.8) When most of the bubbles have popped and the pancake doesn't look shiny or wet anymore, grab your Dancakes Spatula and flip each piece – the big pancake, the smile, and the eyes – until they've all landed on their other side. Don't worry about being perfect! Just make sure that your pancakes flip so they can be cooked all the way through.

8. (Fig.9) When your pancakes are flipped and finished, use your Dancakes Spatula to slide all of the pieces onto your nearby plate.

9. (Fig.10) Now, the fun part! Once your cakes have cooled off a little bit, you can take all these pieces and build whatever face you want to. When you're happy with your face, it's time to take a picture, get some syrup or other toppings, and enjoy the delicious, beautiful pancake art that you just crafted from scratch!

REMEMBER!

When you're finished cooking pancakes on your Dancakes Griddle, make sure to turn it down again, to 'DRAW' or all the way to 'OFF'! Don't get burned!



DR. DAN



FIG. 1



FIG. 2



FIG. 3

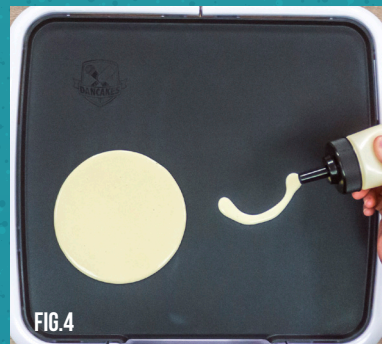


FIG. 4



FIG. 5



FIG. 6



FIG. 7



FIG. 8



FIG. 9



FIG. 10



TRY IT OUT! Now that you've got the idea for Smiley Stacks, try some other faces with it! You can make eyebrows, moustaches, hairbows and hair, ears, noses, anything you can dream of, and it'll be simple and fun every time. The only limit is your imagination!

DESIGN 2 - COCOA CATS AND DOGS

Pancakes are a versatile food, so it's no surprise that Pancake Art is a versatile art medium - and pancake artists are versatile people! There are a lot of different ways to create beautiful and delicious pancake art that tastes just as good as it looks. Just watch Dancakes artist Ben – AKA Mr. Incredible – as he crafts this sweet and adorable puppy and kitten pancake art, using chocolatey cocoa to achieve browns and tans. When Ben joined Dancakes, he wasn't a trained artist - he was a telecom technician by day, a rockstar by night, and he crossed paths with Dan in the underground music scene in St. Louis. But when the opportunity to be a pancake artist arose, Ben believed in himself, practiced like crazy, and he now travels the world with the Dancakes team making some of the best pancake art in the world. Be like Ben! Keep practicing and embrace your mistakes and someday you'll be a great pancake artist too.

LET'S ADD COLOR! For this design guide, Ben uses three different tones of pancake batter – PLAIN, TAN, and BROWN. To get the Tan and Brown colors, he adds a little bit of cocoa powder to his already-mixed batter, giving them rich contrast, and a slight chocolate flavor. If you've already got some plain pancake batter mixed, here's a quick guide to help you get the other two colors added. **NOTE** *You don't have to use cocoa to get these colors; you can make colors just like these by using Gel Paste Colors – but we'll explain those more in the Colorful Unicorns section!*

To mix your Tan and Brown pancake batter, pour about 4 cups of already mixed plain batter into a mixing bowl.

1. (Fig.1) Add 4 tablespoons of cocoa powder and mix well. The batter in the bowl should be visibly tan, and evenly colored/mixed. You may need to add water after mixing the cocoa powder in to keep the consistency needed for pancake art.

2. (Fig.2) Pour the dark batter into your fill bottle, then take your first batter pen and fill it with dark brown batter.

3. (Fig.3) Take your second Dancakes Batter Pen and fill it approximately $\frac{1}{3}$ of the way with dark brown and the rest of the way with plain batter. Shake to mix.

4. (Fig.4) Once you've got your 3 tones of pancake batter mixed up and poured into your Dancakes Batter Pens, make sure that your griddle is plugged in safely, that your spatula is handy, and that you've got a plate or two nearby, so that you have somewhere to put your finished pancakes.

Ben

REMEMBER TO BE SAFE!

When you make pancake art, you're using hot surfaces, and you never want to put your bare hands on the metal surface of the Dancakes Griddle. Again, while your Batter Pens are designed to be burn-resistant, people are not! We want everyone to be safe so they can get the most enjoyment out of their pancake art experience.



FIG.1



FIG.2



FIG.3



FIG.4



FIG. 1



FIG. 2



FIG. 3



FIG. 4



FIG. 5



FIG. 6



FIG. 7



FIG. 8



FIG. 9

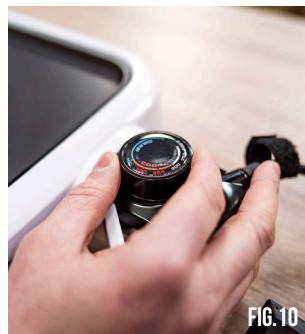


FIG. 10



FIG. 11

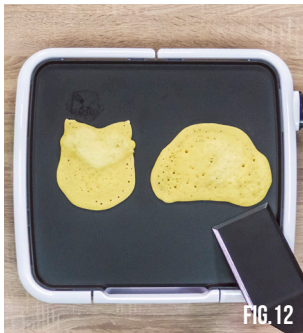


FIG. 12



FIG. 13

TRY IT OUT

There are lots of different ways that you can put some of your own creativity into these simple designs. Here's a couple ideas; we hope you'll try out some of them, and come up with your own as well!



HOW TO MAKE COCOA CATS AND DOGS WITH BEN

1. (Fig.1) Make sure that your Dancakes Griddle is set to 'DRAW'.
 2. (Fig.2) Using the dark brown batter draw an empty circle, about the size of a big cookie (or 5 inches in diameter).
 3. (Fig.3) Let's add two circles, just above the middle of your circle. Then draw a half "U" in the middle of your circles and fill them in with dark brown batter. These are going to be the eyes for your cat or your dog.
 4. (Fig.4) Now things get interesting! Decide if you want this pancake to be a cat or a dog. For a cat, draw a small upside-down triangle in the middle of your pancake. For a dog, simply draw a larger upside down triangle. This is the nose!
 5. (Fig.5) If you're drawing a cat, go ahead and add some whiskers! Just add a few straight lines to the left and right of the nose.
 6. (Fig.6) Now for the mouth! Simply draw two "U"s that meet in the middle of the cat or dogs nose. If you're drawing a cat make them the size of the tip of your pinky, for the dog about the size of the tip of your thumb.
 7. (Fig.7) Now let's give our dog a wagging tongue! From the middle of the "U"s you drew for the mouth draw another "U" that almost reaches the bottom of your big circle. Now draw short straight line starting from the middle of your mouth, stopping halfway down. For the cat simply make a half "U" right below your mouth.
 8. (Fig.8) Time for the ears! For our cat we'll simply draw two triangles on top of both sides of our circle, then we draw another triangle inside that and fill it in with our dark brown. For our dog we draw two straight diagonal lines from the left and right side, and then two half "U"s to connect them to our big circle.
 9. (Fig.9) Now, set down your dark brown batter pen, and pick up your light brown. We're going to fill the nose of our cat or the nose and tongue of our dog with the light brown. We're almost there!
 10. (Fig.10) Now that we've filled in all of our details we can turn our griddle to the "Cook" setting, around 250 degrees and get ready to fill it in! Remember to be careful to not touch the surface as our griddle will be heating up at this point.
 11. (Fig.11) Take your fill bottle and start to fill in the rest of your pancake. Don't worry about covering any of your details up as they'll be on the other side when you flip it!
 12. (Fig.12) When the last layer of plain pancake batter no longer looks wet or shiny on the back, your pancake is ready to flip. Grab your Dancakes Spatula, and using its beveled edges, ease your way underneath your pancake design a little bit at a time, to loosen it from the surface. When the pancake slides around easily, flip it over all at once. If you make a mistake on the flip, sometimes you can still fix it! Even if not, remember, mistakes are delicious – and you can try again as much as you like.
 13. (Fig.13) When your pancake is flipped over you can admire your handiwork! Take a picture, place it on your plate, and enjoy! The cocoa powder offers a light touch of chocolate flavoring, and these designs are great for breakfast and dessert!
- NOTE** *Don't forget to turn off your Dancakes Griddle when you are finished creating!*

DESIGN 3 - COLORFUL UNICORNS

Art is about experimenting; about trying new things, and seeing what happens. That's how Dancakes Artist Dana got into Pancake Art; she saw videos of it on the internet and decided to try it out on her own, never expecting to end up meeting celebrities and making pancakes internationally. An illustrator by trade, Dana's traditional art background leads her to play with color in new and interesting ways every time she sits down at the griddle. In this design guide, she'll show you how to make your very own colorful enchanted unicorn pancake art – one of Dana's specialties!

GEL PASTE COLORS (Fig.1) For this design guide, Dana uses a different, more versatile coloring method in her pancake art: Gel Paste Coloring! Also called Baking Gels or Icing Gels, these are a very dense and potent type of food coloring, usually made from vegetable sources and used most often by professional bakers and cake decorators to make their creations pop with color. In this design guide, Dana will use four different tones of batter – RED, YELLOW, and BLUE in her Dancakes Batter Pens, and PLAIN in her Dancakes Fill Bottle. Here's a quick guide for adding Gel Paste colors to your plain pancake art batter. **NOTE** You can make this design with any colors you like, even the cocoa colors used in the previous guide. The colors you use are not as important as achieving contrast; Make sure that your colors stand apart from one another.

1. (Fig.2) To mix Red, Yellow, and Blue pancake batter, grab your three batter pens, and use your fill bottle to fill them about $\frac{3}{4}$ full.

2. (Fig.3) In the first batter pen, add 2 drops of Red Gel Paste coloring and screw on the tip. In a moment you'll shake this bottle thoroughly, covering the tip of the batter pen with the tip cover and keeping that in place with your finger...but it helps a lot if you swirl the batter around first, so that your drops of color don't end up getting stuck in the tip! Shake until the batter in this batter pen is a soft red color all the way through.

3. (Fig.4) In the second batter pen, add 2 drops of Yellow Gel Paste coloring, screw on the tip, swirl, and shake thoroughly, covering the tip of the batter pen with the tip cover and keeping that in place with your finger. Shake until the batter in this batter pen is a golden yellow color all the way through.

4. (Fig.5) In the third batter pen, add 2 drops of Blue Gel Paste coloring, screw on the tip, swirl, and shake thoroughly, covering the tip of the batter pen with the tip cover, and keeping that in place with your finger. Shake until the batter in this batter pen is a rich, royal blue color all the way through.

5. Once these colors are mixed, remove the tip covers from your tips.

6. (Fig.6) Make sure that you have enough plain pancake batter in your Dancakes Fill Bottle left over! You'll probably need about $\frac{1}{2}$ the bottle, depending upon how big you make your design.

(Fig.1 next page) Once you've got 4 tones of batter – Red, Yellow, and Blue in your batter pens, and Plain in your fill bottle – make sure that your Dancakes Griddle is safely plugged in, that you've got your Dancakes Spatula ready, and that you've got a plate or two nearby, so your finished pancake can be plated promptly.

SAFETY FIRST!

In this design guide, you'll mostly be drawing while the griddle is on at a low temperature; but it can still get very **HOT**! Never touch the metal surface of the Dancakes Griddle with your bare hands. Your tools are designed touch the surface, but it's too hot for us humans. Please be careful while you draw.





HOW TO MAKE COLORFUL UNICORNS WITH DANA

1. (Fig.2) Make sure that your Dancakes Griddle is set to 'DRAW'.
2. (Fig.3) Grab your red Batter Pen; this is what we're going to draw our outlines with. Start by drawing a small arch. This will be your unicorn's (closed) eye. Above that, draw a curved line. This will be your unicorn's eyebrow.
3. (Fig.4) Now, slightly above and to the right of your unicorn's eye, we're going to draw an ear. Draw a pair of connecting arch lines, like in the picture. Then draw a third curved line between them to define the ear.
4. (Fig.5) Now, a little to the left of your unicorn's ear, we're going to draw a horn! Every unicorn needs a horn. The easiest way to do this is to draw a long, open triangle, or two long lines meeting at a point. Then draw some stripes across it at an angle.
5. (Fig.6) Now we're going to outline our unicorn's face. This next part will be a little more complex, but keep in mind, none of this has to be perfect! Starting at the base of your unicorn's horn, draw a curved line that goes down to a little left of the unicorn's eye, to form a little bump for the forehead. From there, draw a long diagonal line down and to the left to where you want the snout to be; this will form the bridge of your unicorn's nose. From the tip of the snout, draw a bowl-shaped line to the right to make the unicorn's chin. Draw a diagonal line towards where the unicorn's neck will be, and add one more bowl-shaped curve to give our unicorn a cheek. Congrats, you've made the head! For the neck, just draw a diagonal line down and right from the jaw, and another diagonal line down and right from the ear. Draw one more line to connect them, and you're done!
6. (Fig.7) Now you can give your unicorn a curved line for a smile, and a circle for a nostril, to complete its face.
7. (Fig.8) For our last bit of outlining, we can give our unicorn a luxurious mane. You can make this look however you'd like (though for beginners, I recommend keeping it simple)! For my unicorn, I drew some wavy lines down from the top of my unicorn's head, towards the snout. Feel free to add locks of hair wherever you see fit, like between the horn and the ear, from the sides of the head, and down along its neck, to give it a gorgeous head of hair! Once you've finished with your linework, you can set your red Batter Pen down.
8. (Fig.9) Now you can add some splashes of color to make this unicorn really pop. First, let's grab our yellow Batter Pen. Fill in your unicorn's horn and snout with some yellow batter. **NOTE** *While filling in any colors, be careful to not touch the linework with the tip of your Batter Pen! Just let the batter flow up against the linework, and be careful to stay within the lines. The linework will be solid enough to not move when it does so and to hold those colors in place.*
9. (Fig.10) Once we're done applying splashes of yellow, we can switch to our blue Batter Pen. I simply filled the mane in blue this time, but you can do whatever you wish! Red polka dotted hair? Yellow stripes? Be creative if you want!
10. (Fig.11) Once you're done using blue, we only have Plain batter left to add. But before we do that, make sure your Dancakes griddle is set to 'COOK' - around 250 degrees. This will speed up the cooking process and make sure that your pancake cooks and releases easily. For your safety, be very careful not to touch the surface of the Dancakes Griddle after this point with anything but your tools, or you might get burned!
11. (Fig.12) Take your Fill Bottle, with Plain batter, and fill up the rest of the pancake so that it's all one continuous pancake. Remember, you don't have to worry about covering your art up; when we flip it, it will all be revealed.
12. (Fig.13) As it cooks, the liquid batter will bubble, and steam, and begin to look less and less wet or shiny on the back. When all of the batter in your pancake looks like it's pretty solid - when you don't see much wetness or shiny batter on the back- it's just about ready to flip! Grab your Dancakes Spatula, and, using the beveled edge, gently ease it underneath your pancake design. When the whole pancake is no longer clinging to the griddle, it's ready to flip! Flip it over to reveal your lovely art. If you make a mistake here, that's okay! Just try again, and you'll get it!
13. (Fig.14) Now that your unicorn pancake art has been revealed to the world at last, you can admire it while the reverse side cooks for a moment. Take a picture, slide your magical unicorn pancake art onto a plate, and enjoy!
NOTE *Remember to turn your Dancakes Griddle off when you're finished creating!*



FIG. 1



FIG. 2



FIG. 3



FIG. 4



FIG. 5



FIG. 6



FIG. 7



FIG. 8



FIG. 9



FIG. 10



FIG. 11



FIG. 12



FIG. 13



FIG. 14

TRY IT OUT This design guide relied on simple shapes so that it would be easy for a new pancake artist to follow along, but as you can see by these examples, there's so much more you can do when you let your creativity cut loose. Give some of these examples a try; Don't be afraid to experiment, make mistakes, and learn new tricks all on your own!



ADVANCED PANCAKE ART

If you've fallen in love with pancake art the way that we have, these simple designs and tools won't keep you satisfied for long! If you're a burgeoning pancake art virtuoso, or if you're just looking to get a little better, we've got you covered. We're committed to releasing free tutorials, follow-alongs, and explanations of advanced pancake art techniques through Dancakes.com and our social media channels (@drdancake on youtube, facebook, instagram, and twitter). In addition, we've made it easy to add more bottles, tips, colors and tools to your pancake artist kit via our online shop (shop.dancakes.com). We are committed to providing you with the most delightful, exciting, delicious culinary art experience we can.

SHOW US YOUR PANCAKE ART

If you're looking to connect with us, share your creations, ask us for advice and be a part of the wider pancake art community, you can share your photos, questions and comments with us using the hashtags #dancakes and #pancakeart on social media. We'd love to hear from you, to be a part of your story, to help you grow and to learn from you - and maybe even share some of your works through Dancakes. We hope you'll reach out!



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THE DANCAKES STORY



Dancakes – the World’s First Professional Pancake Artists – began by accident in St. Louis, Missouri, in early 2014. Dan Drake had been making pancake art as a fry cook, hoping to put smiles on peoples’ faces and make a little extra money in tips. One day, a photo of his process (and his ridiculous personality) went viral, and media outlets started contacting him out of the blue. When a national news program asked to fly him to New York City, he couldn’t refuse. He and his best friend, Hank, traveled there together, and after the broadcast, strangers began calling and e-mailing Dan to ask if he performed his strange craft at parties. Dan said yes, and the Dancakes story took root.

Hank Gustafson proved an excellent complement to Dan’s artistic flair; his business sense and training in videography allowed the duo to market their concept on social media in a big way. Dan focused on making beautiful art, and Hank helped him manage the nuts and bolts of small business. This combination proved so successful that soon they were fielding more events than they could handle. After some discussion (and a very achey wrist), they decided to start searching for others they could teach to become pancake artists.





Ben "Mr. Uncredible" Daniel knew Dan and Hank from their time in the St. Louis music scene, and occasionally sat in as the drummer of their rock band "Psych Squared". At one point, they'd even planned for their bands to tour together...but as it got closer to the date, many members of both groups couldn't make it. It came down to just Ben and Dan. They decided they could pull it off; load Dan's hybrid with amps and dry batter, and rock two-man music/pancake shenanigans all across the southeastern US. It was during these two weeks together that Ben first tried pancake art; and his willingness to work at the craft made him the first addition to the Dancakes roster.

Dana Baldus had just graduated high school and was taking a gap year before moving on to college, when she stumbled upon one of Dancakes' videos online. Dana, having a background in illustration, thought it looked fun and decided to give it a try. She did research and found all the supplies she thought she'd need, tried her hand at a few designs, and posted a leopard pancake with the hashtag #dancakes. The next day, she woke up to find that Dancakes had reposted her work, and sent her a private message asking if she'd ever consider doing pancake art professionally. With the (somewhat bewildering) support of her parents, Dana ended up moving to St. Louis and learning hands on from Dan, Hank, and Ben, and now tours with them as Dancakes' third full-time professional pancake artist.





At time of publication, Dancakes is in the process of training two new artists: Lee Goldberg, a tabletop RPG obsessed chef from Phoenix who stumbled into the craft to spread joy to the residents at the treatment facility he works at; and Jenny Harrison, a nerdy Los Angeles based illustrator and face-painter that picked the skill up to expand her creative repertoire and offer more services to her clients. We continue to grow, working with a diverse group of people to try and bring the joy of pancake art to the world, and are staying open and hopeful to future possibilities.

Our philosophy, through and through, is that Mistakes Are Delicious! None of us would be where we are if we hadn't learned to embrace our mistakes. If you're going through hard times, if you feel aimless, if you're unsure of yourself, just know that you are loved, you are appreciated, and you deserve all of the happiness in the world. Come find us sometime, and we'll let you eat your own face – and it's hard to be sad when you're eating your own face. Trust us. We know.





“MISTAKES ARE DELICIOUS”



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