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› Baker's Friend Breakfast Sandwich Maker, Nonstick Electric Griddle & Grill Combo, 3 in 1 Breakfast Station, Make Egg Muffin Sandwiches Burgers Hot dogs & Pancakes, Includes Burger Press, Tong & Brush Breakfast Sandwich Maker (Aqua)

Baker's Friend BF-BSM01

Baker's Friend 3-in-1 Breakfast Station Instruction Manual

Model: BF-BSM01

PRODUCT OVERVIEW

The Baker's Friend 3-in-1 Breakfast Station is a versatile electric griddle and grill combo designed to simplify meal preparation. It allows for simultaneous cooking of various breakfast and meal items, reducing the need for multiple cooking appliances and minimizing cleanup.



This image displays the Baker's Friend 3-in-1 Breakfast Station in its open position, showcasing the griddle and grill plates. Alongside the main unit, the included burger press, cleaning brush, and silicone tongs are visible.

SETUP

Initial Setup

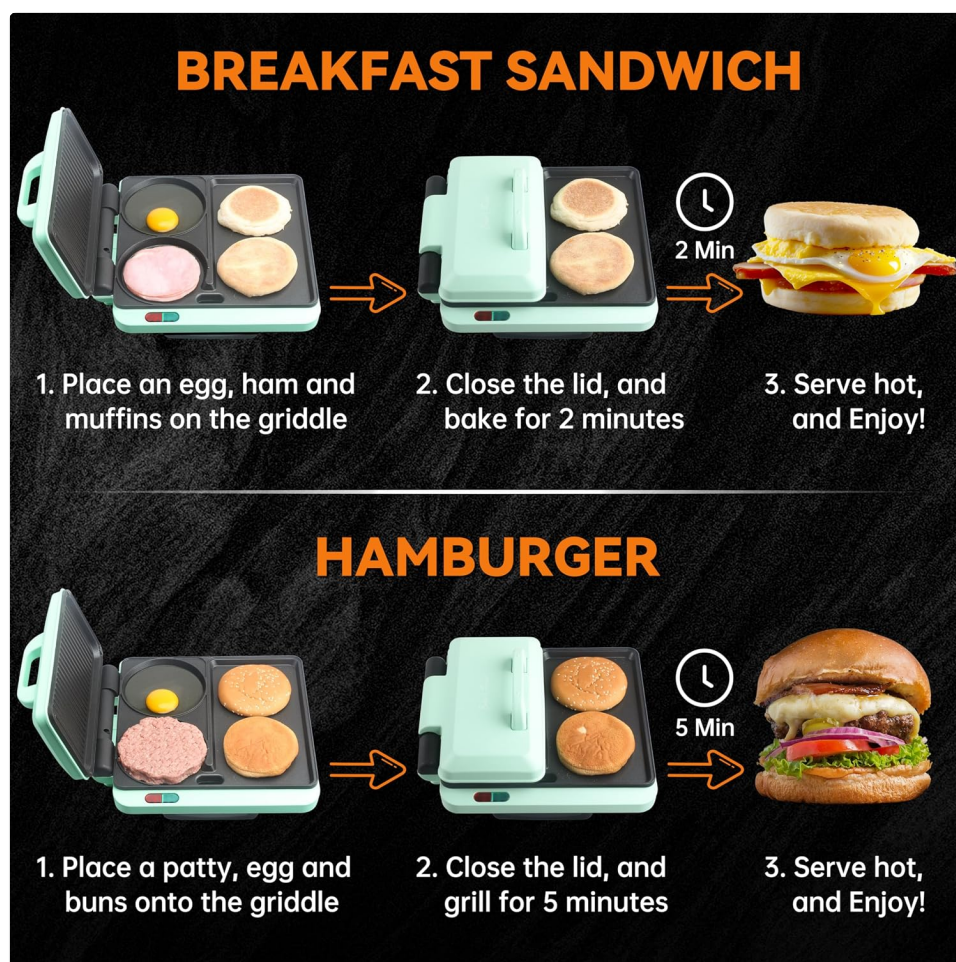
1. Unpack all components: the main unit, burger press, silicone tongs, oil tray, and cleaning brush.
2. Place the appliance on a stable, heat-resistant surface. Ensure adequate ventilation around the unit.
3. Before first use, wipe down the non-stick cooking surfaces with a damp cloth.
4. Insert the oil tray into its designated slot at the front of the unit to collect excess grease during cooking.
5. Plug the appliance into a standard 120V electrical outlet. The red power indicator light will illuminate, indicating the unit is heating up.
6. Wait for the green indicator light to illuminate, signaling that the appliance has reached its optimal cooking temperature.

OPERATING INSTRUCTIONS

The Baker's Friend 3-in-1 Breakfast Station offers multiple cooking configurations for various meals.

Configuration 1: Closed Position (Breakfast Sandwiches, Hamburgers)

In the closed position, the appliance functions as a sandwich maker or burger press, cooking items simultaneously on both the bottom and top plates.



This diagram illustrates the process for making a breakfast sandwich and a hamburger. For a breakfast sandwich, place

an egg and ham on the round griddle sections and muffins on the flat griddle. Close the lid and cook for approximately 2 minutes. For a hamburger, place a patty and buns on the griddle, close the lid, and grill for about 5 minutes.

Making a Breakfast Sandwich

1. Preheat the appliance until the green indicator light turns on.
2. Place a slice of ham or bacon on the lower grill section.
3. Crack an egg directly onto the round griddle section.
4. Place an English muffin half or bread slice on the flat griddle section.
5. Close the lid. Cook for approximately 2-3 minutes, or until desired doneness.
6. Carefully remove the cooked items using the silicone tongs and assemble your sandwich.

Making Hamburgers

1. Preheat the appliance until the green indicator light turns on.
2. Use the included burger press to form patties for uniform cooking.
3. Place a hamburger patty on the lower grill section.
4. Place hamburger buns on the flat griddle section.
5. Close the lid. Cook for approximately 5-7 minutes, or until desired doneness.
6. Carefully remove the cooked items using the silicone tongs and assemble your burger.

Configuration 2: Open Position (Hot Dogs, Pancakes, Bacon & Eggs, Grilled Cheese)

The upper grill plate can be rotated 180 degrees to flatten, providing an additional grill surface for larger items or simultaneous cooking of different foods.



This diagram illustrates how to prepare hot dogs and other snacks. For hot dogs, place the bun on the griddle, flatten the upper grill, and grill the hot dog on it for about 4 minutes. Other examples include patty melts, grilled cheese, bacon & eggs, and pancakes, all cooked on the open griddle surfaces.

Preparing Hot Dogs

1. Preheat the appliance.
2. Rotate the upper grill plate 180 degrees to lay flat, creating an extended grilling surface.
3. Place hot dogs on the grill sections and hot dog buns on the flat griddle.
4. Cook for approximately 4 minutes, turning as needed, until heated through and lightly grilled.

Cooking Pancakes

1. Preheat the appliance in the closed position.
2. Pour pancake batter onto the round griddle sections.
3. Close the lid and cook until golden brown and cooked through.

Cooking Bacon & Eggs

1. Preheat the appliance in the open, flattened position.
2. Place bacon strips on the grill plate and crack eggs onto the round griddle sections.
3. Cook until desired doneness, using the oil tray to collect excess grease.

Making Grilled Cheese

1. Preheat the appliance in the closed position.
2. Place buttered bread slices with cheese in between on the flat griddle section.
3. Close the lid and cook until the bread is golden brown and the cheese is melted.

Product Demonstration Video

Your browser does not support the video tag.

This video provides a comprehensive demonstration of the Baker's Friend 3-in-1 Breakfast Station, showcasing its various functions and how to prepare different meals, including breakfast sandwiches. It highlights the ease of use and the versatility of the appliance.

MAINTENANCE AND CLEANING

Care and Cleaning

The non-stick cooking surfaces (PFOA-free) ensure easy cleanup. Always allow the appliance to cool completely before cleaning.



This image displays the functional tools included with the appliance: a patty press for easy preparation, silicone tongs for handling food, and a brush for easy cleaning of the griddle plates.

1. **Disconnect Power:** Unplug the appliance from the electrical outlet.
2. **Cool Down:** Allow the unit to cool completely before handling or cleaning.
3. **Empty Oil Tray:** Remove and empty the oil tray. Wash it with warm, soapy water.
4. **Clean Cooking Surfaces:** Use the included cleaning brush to remove any food scraps from the non-stick plates. Wipe the surfaces with a damp cloth or sponge. For stubborn residue, a small amount of mild dish soap can be used.
5. **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or metal utensils on the non-stick surfaces, as this can damage the coating.
6. **Exterior Cleaning:** Wipe the exterior of the appliance with a damp cloth. Do not immerse the unit in water or any other liquid.
7. **Accessory Cleaning:** The burger press and silicone tongs can be washed with warm, soapy water or placed in the dishwasher.
8. **Storage:** Once clean and dry, store the appliance in a cool, dry place.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working 120V outlet. Check the circuit breaker.
Food sticks to the plates.	Insufficient preheating; damaged non-stick coating.	Allow the appliance to fully preheat until the green indicator light illuminates. Ensure the non-stick coating is not scratched or damaged. Use a small amount of cooking oil if necessary.
Uneven cooking.	Appliance not fully preheated; uneven food placement.	Ensure the appliance is fully preheated. Distribute food evenly across the cooking surfaces.
Smoke or unusual odor during use.	Initial use residue; food residue on plates; excessive oil.	A small amount of smoke/odor is normal during first use. Ensure plates are clean before use. Use minimal oil. If smoke persists, unplug and contact support.

SPECIFICATIONS

Product Specifications

- **Brand:** Baker's Friend
- **Model Number:** BF-BSM01
- **Color:** Aqua
- **Material:** Metal, Plastic (BPA Free, PFOA Free, PTFE Free)
- **Product Dimensions:** 10"D x 10"W x 4"H
- **Item Weight:** 3.9 Pounds
- **Wattage:** 1000 watts
- **Voltage:** 120 Volts
- **Special Features:** Cool Touch, Lightweight, Non Stick Coating
- **Included Components:** Brush, Burger Press, Oil Tray, Recipe Booklet, Silicone Tong
- **Number of Settings:** 3

WARRANTY AND SUPPORT

This Baker's Friend appliance comes with a Limited Warranty. For specific details regarding the warranty period and coverage, please refer to the warranty card included in your product packaging.

For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Baker's Friend customer support.

You may also visit the official Baker's Friend website for additional resources and frequently asked questions.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question