

= Pancake machine =

A pancake machine is an electrically @-@ powered machine that automatically produces cooked pancakes . It is believed that the earliest known pancake machine was invented in the United States in 1928 . Several types of pancake machines exist that perform in various manners , for both commercial and home use . Some are fully automatic in operation , while others are semi @-@ automatic . Some companies mass @-@ produce pancake machines , and some have been homemade . The Happy Egg Company constructed a novelty pancake machine in 2013 in commemoration of Pancake Day in the United Kingdom .

= = History = =

In 1928 , a man in Portland , Oregon , invented an electric pancake machine that operated by the process of batter being dropped onto a revolving heated flattop grill from a storage cylinder atop the grill . The grill was heated using electricity . The amount of batter dropped was controlled by using controlled amounts of compressed air , which pushed batter out of the storage cylinder . As the batter revolved on the hot grill , the pancake was flipped halfway through the cooking process by a shelf atop the grill . After being flipped , the completed pancake was ejected from the machine upon contact with a gate .

In 1955 in the United States , an automatic pancake machine was developed by Vendo , which used a specially formulated pancake batter mix that was manufactured by the Quaker Oats Company 's Aunt Jemima branch . The Vendo machine could produce pancakes " in less than three minutes . " It was a semi @-@ automatic machine that performed all of the cooking functions except for the pouring of the pancake batter .

In 1956 , four Racine , WI Engineers developed and fabricated two , 5 ' diameter gas burning pancake machines for the annual Pancake Day sponsored by the Kiwanis Club there in Racine .

= = Types and uses = =

Various types of pancake machines exist , such as those that run pancake batter through a heated conveyor inside of a box unit , and those that automatically drop pancake batter onto a flattop grill . Some pancake machines , such as one developed by Crepe @-@ Coer , cook both sides of a pancake simultaneously . Semi @-@ automatic pancake machines also exist , which require some human interaction to function , such as the pouring of batter . Commercial pancake machines may be used in the foodservice industry , in cafeterias and by restaurants , and can serve to reduce the waste of stale pancake batter . Some hotels have pancake machines that guests are allowed to operate . They are also used in other environments in a self @-@ service manner , such as in upscale airport lounges and hotels .

= = Homemade pancake machines = =

Homemade versions of pancake machines have been constructed . An example of a homemade pancake machine is one constructed in 1977 by Ken Whitsett of the Ocala Kiwanis Club in Ocala , Florida , which was used for the organization 's annual pancake day . The Kiwanis machine utilized a hopper filled with pancake batter that was manually dropped onto a revolving griddle . The pancakes were manually flipped and plated when cooking was completed . It required four people for its operation , and could produce between 750 ? 1000 pancakes per hour .

= = Companies and brands = =

Commercial and home @-@ consumer pancake machines are mass @-@ produced by some companies in contemporary times .

== Commercial products ==

Commercial pancake machines are typically used in the commercial foodservice and hospitality industries .

ChefStack is a pancake machine brand that can produce 200 pancakes per hour . Individual Pancakes are produced in seconds by this machine . The machine was designed for use in commercial establishments such as cafeterias and convenience stores .

Popcake is a U.S. company that produces Popcake @-@ brand pancake machines . The Popcake machine was invented by Marek Szymanski , and as of July 2014 approximately 7 @,@ 000 of them are used worldwide . This brand has features that allow users to adjust the size , quantity and doneness level of the pancakes produced . Plates of pancakes are produced in around two minutes time by the Popcake machine .

== Consumer products ==

Consumer versions of pancake machines for home use are simpler in operation compared to commercial machines , typically involving a basic griddle and a feature to adjust cooking temperature . Consumer machines are typically countertop @-@ sized small appliances . Brands include the Severin Crepe Maker , the Cuisinart Griddle and Grill , Swan 's Come Dine With Me Party Wok and Pancake Maker , the Roller Grill Single Plate Crepe Machine and the Andrew James Crepe Maker , among others . A review of various consumer machines published in The Daily Mail recommended various machines per situational uses . For example , the Roller Grill Single Plate Crepe Machine was recommended for use with large groups of people and the Severin Crepe Maker was recommended for " technophobes " who prefer a simple design The review recommended the Andrew James Crepe Maker as the overall best value .

In March 2015 in the U.S. , the PancakeBot pancake machine received over \$ 141 @,@ 000 on Kickstarter . Its target donation request on the website was \$ 50 @,@ 000 . PancakeBot can produce custom pancakes in various designs , which is performed by the use of pancake batter in a bottle that is moved by a programmable machine arm atop the griddle . The machine utilizes custom software to accomplish this .

== Novelty machines ==

In commemoration of Pancake Day in the United Kingdom , a novelty pancake machine was built by The Happy Egg Company in February 2013 that involved a complex series of steps to automatically produce pancakes from scratch . The machine involves the use of a freshly laid egg from a hen that rolls onto a turntable , which then moves the egg to an area where it is automatically cracked and mixed with other ingredients . After this point , the mixture is poured into a griddle , flipped to cook the other side , and then flipped onto a plate .