

nutrichef



PKCRM08

Electric Griddle

Crepe Maker Hot Plate Cooktop

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USER MANUAL

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs or appliance 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 before putting on or taking off parts, and before cleaning the appliance.
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 cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surface.
10. Do not place on or near a hot gas to electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use this appliance for other than intended use.
The appliance is only to be operated in the closed position.

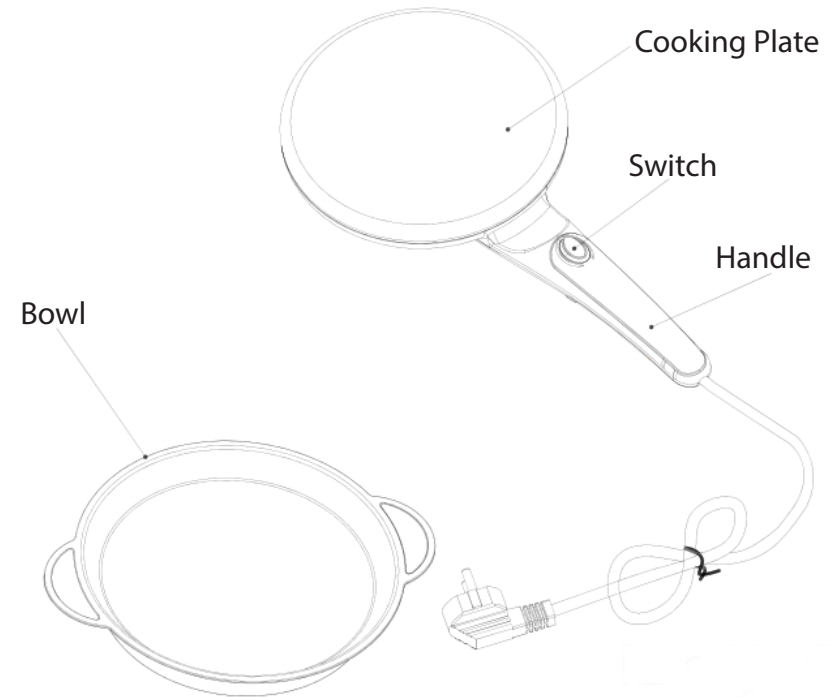
SAVE THESE INSTRUCTIONS.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Please read this instruction carefully before using the crepe maker.

BRIEF INTRODUCTION

This crepe maker is an assistant for kitchen, it has smart appearance, simple mechanism, it will help you make different kinds of crepe like roast duck roll, egg roll, pancake etc. quick and simply. It takes small appliances and little time to do the cooking and the pancake come out in similar size. It not only leaves out the traditional procedure, but also enables you enjoys the fun of tasty food.



MAIN SPECIFICATION

ITEM NO.	POWER	VOLTAGE	RATED FREQUENCY
PKCRM08	800W	120V	60Hz

HOW TO USE

This product is for household use only.

Getting started

1. Remove all packing material and any stickers.
2. Wipe grill plates with a damp cloth or sponge to remove any dust. Wipe dry with a soft cloth or paper towels.
3. Select location where unit is to be used, leaving enough space between back of unit and wall to allow heat to flow without damage to cabinets and walls.
4. Plug cord into a standard electrical outlet, and then switch on the power.
5. After 3 mins about ,the products is preheated and ready to cook pancake .

6. Turn over the pan to touch butter with full bake pan surface and turn pan up one round pancake will stick on the surface .



7. After use, unplug unit from the electrical outlet and allow it to cool to room temperature before cleaning.

IMPORTANT NOTICE:

WARNING:

1. After opening the product package, throw the plastic bag into dustbin immediately to prevent children from playing and choking.
2. Do not immerse the unit into water or any other liquid, to avoid risk of leakage and short-circuit. Do not plug and use if the unit is wet!

POWER CORD

If power line is damaged, to avoid danger ask manufacturer or maintenance department for replacement.

CORRECT PLACEMENT

Place it on flat table, do not place near fire or fire goods.

CORRECT USE

When heating, don't touch the hot pan to avoid scalding. Do not use metal or rough materials to avoid damage to the non-stick coating. Do not wash the unit with water which may cause damage. Use a clean damp cloth.

UNUSUAL CONDITION

When in use, the spare parts may have click sound due to the temperature change, it is a normal phenomenon. You may notice smoke and a slight odor when using the unit for the first time as with any new appliance, it is also normal.

IMPROVEMENT:

Product may vary slightly from instruction if the product that you purchase has been improved, but it will not change the performance and use, feel safe to use.

MAKING METHODS

For the first time of use, wipe the crepe maker clean with a damp cloth, and wipe the hot pan surface with a paper towel that was dipped with edible oil or butter.

1. Mix the flour and egg, add water slowly, beat the mixture till smooth with the whip, make sure the consistency of the batter is similar to thick cream, and then the batter is ready for use. If you set the batter for 1 or 2 hours, it will produce better effect.
2. Pour the batter into the plate, connect the crepe maker with power, the indicator light will flash on, it indicates that the crepe maker begins to heat, in about 3 minutes of pre-heating the indicator light would go off, then you can begin to make pancake.
3. Turn the preheated crepe maker over and dip it into the plate to paste the crepe maker with batter, time should not be too long while doing this, about 3 seconds also. Remove the crepe maker from the plate and turn it over quickly putting it upwards on table. In about 20 seconds when the batter change color and rim up warp slightly, the pancake is ready, then scoop up the rim of the pancake with the slice and pour it into the dish.
4. You may adopt different baking time according to different ingredients or personal preference.
5. To the end when the batter in the plate become too little, the crepe maker may touch the bottom of the plate, at this moment you may pour the remaining batter onto the hot pan.

FREEZING AND STORAGE OF PANCAKE

Pack the pancake with tin foil paper or food wrapper, squeeze the inside air out as much as possible, then put into a big plastic box for frozen storage. When to eat, take the pancake out, leaving it rising to room temperature, then tear the pancake apart and eat directly, or you may heat it in a pan before eating.

FREEZING AND STORAGE OF PANCAKE

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TAKING METHOD

You may choose different taking methods according to your needs, you can eat directly, or roll in onion or vegetable, add sauce and all kinds of delicious dish, or wrap on cold dessert like ice-cream or cream cheese can be eaten right away. Pancake can be made into different shapes, it can be cold, can be roasted, can be fried.

Eating pancake is suitable for many situations at different times, like in party, as dessert before or after meal, principal food, night snack, breakfast, snack to entertain guests. You can make different styles of food that highly welcomed by children and adults as long as you rock your mind. The proportion of tatter ingredient (egg, flour and water) can be mixed according to personal taste, If you add some edible oil, it will be even more delicious and easy to fall when baking the pancake while adding some sugar will make the pancake more crisp.

CARE AND CLEANING

CLEANING

IMPORTANT: Unplug and allow it to cool before cleaning. Never immerse the machine in water or any other liquid.

1. Wipe cooking plates with a damp cloth and a non-abrasive soap or dishwashing detergent. Wipe with a clean, soft, damp cloth and towel dry.

STORAGE

Store cleaned machine in a clean and dry place.

Important: Never store while it is still hot or still plugged in.

Important: Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause it to fray and break.

RECIPES

Egg pancake

150g flour, 3 eggs, 3/4 boiled water, 1/4 spoon of salt, 2 spoon of melted butter, put the ingredients into a container by order and stir 30 seconds, push the unhomogenized mixture to the middle continue to stir up the mixture for about 30-60 seconds till smooth, then you may add in some other ingredients, this amount makes 16 pcs of pancake.

CORN PANCAKE

1/2 corn flour, 1/2 boiled water, mix and stir up, after slight cooling, add 3 eggs, 5g salt, 2 spoon of butter mix up then add 3/4 cup of milk.

COARSE CEREAL PANCAKE

A cup of buckwheat flour and other cereal flour (or 2/3 cup of buckwheat flour +5g salt), 1 egg, 1 cup of milk, 3 spoons of butter. Or mix with common pancake, as the mixed patterns differs, you may have to add more milk.

COMMON PANCAKE

1 cup of flour, 2 eggs, 1/2 cup of milk, 1/2 cup of water, about 3g salt, 2 spoon of butter.



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Electric Griddle - Crepe Maker Hot Plate Cooktop

Features:

- Easy-Serve Pan Style Griddle Plate
- Compact, Quick & Convenient Cooktop
- Hassle-Free Plug-in Operation
- Non-Stick Coated Plate Surface
- High-Powered Heating Element
- Power ON/OFF Switch
- Stain Resistant & Easy-to-Clean
- Automatic Temperature Control
- Cool-Touch Handle for Safe Food Handling
- Great for Cooking Breakfast Eggs, Crepes, Pancakes
- Perfect for Any Countertop, Tabletop, Kitchen Top

What's in the Box:

- Crepe Griddle Plate
- Food Bowl
- Spatula

Technical Specs:

- Heating Element Power: 800 Watt
- Griddle Plate Size: 8" -inches
- Construction Materials: Die Cast Aluminum
- Power Cable Length: 2.5' Feet
- Power: 120V
- Dimensions (L x W x H): 15.3" x 7.9" x 2.3" -inches