

ELECTRIC CREPE MAKER

USER GUIDE



PKCYM15

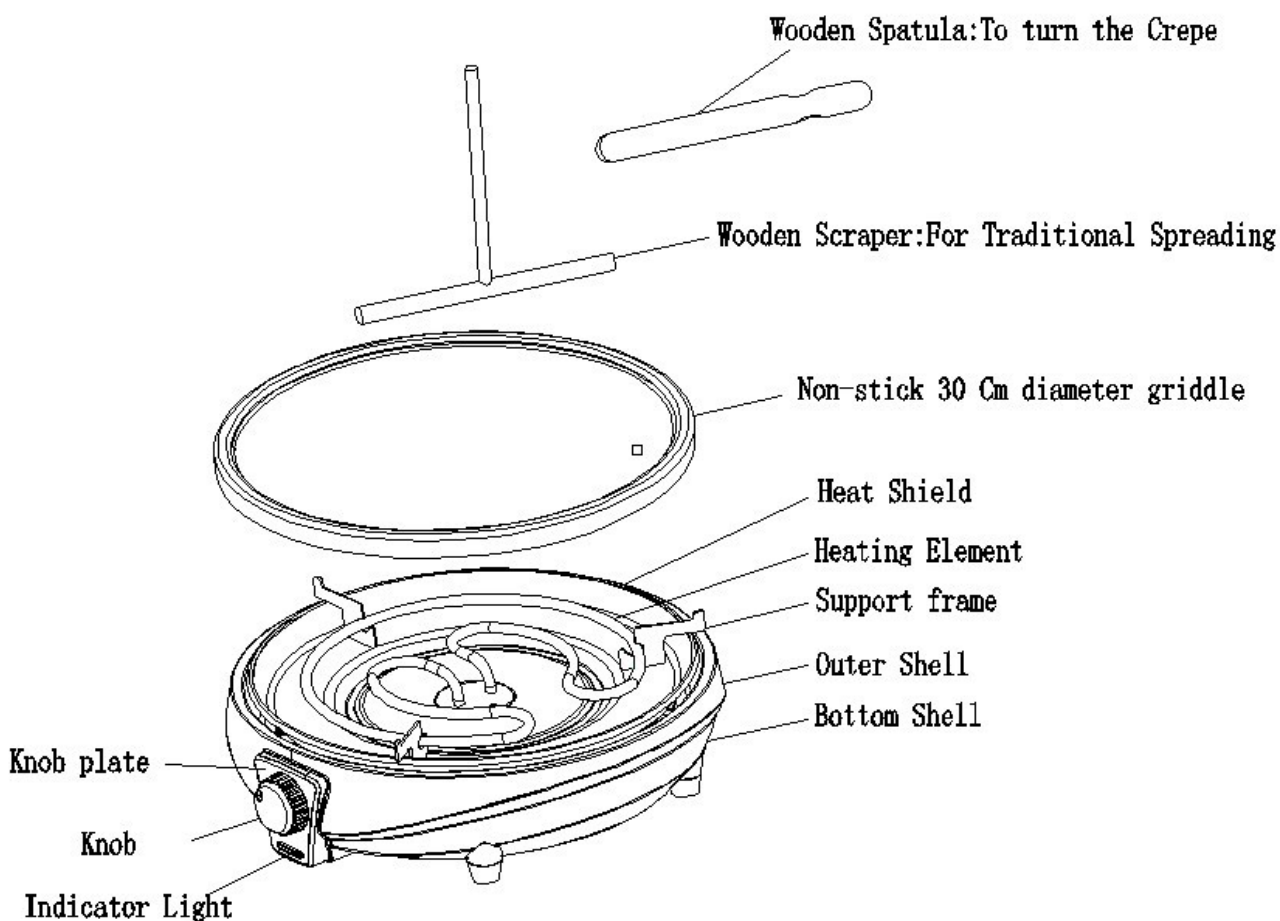
FOREWORD

Thank you for buying an electric crepe maker. Thanks to this new appliance, you can now make those perfect crepes you have long dreamed of. The appliance's performance and regular heat supply will enable you to cook crepes rapidly and immediately.

The spreading system we have perfected will allow each individual to make his/her own crepe in no time at all.

Although use of this appliance is simple, we advise you to read this manual carefully before first use and particularly the safeguards on the following page.

DIAGRAM



*** HOUSEHOLD USE ONLY**-Please read instructions

THE EQUIPMENT

- 1) Non-stick 30CM diameter griddle
- 2) Cursor to regulate the thermostat
- 3) Indicator light to signal heating period
- 4) Wooden spatula: to turn the crepe
- 5) Wooden scraper for traditional spreading

IMPORTANT SAFEGUARDS

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

1. Read all the instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or the frame of the appliance in water or other liquid. Do not handle these parts with wet hands.
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 or to your point of sale 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 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 the appliance.
12. Always attach plug to appliance first, then plug in the wall outlet. To disconnect: push the cursor to minimum, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Place the appliance more than 8" away from any surface and every article which is sensitive to heat.
15. Place the appliance on a stable and dry surface, a little held aloof from the edge.
16. When using this machine for the first time , there may be a smell of smoke coming from the surface of the heating element , This is normal because of the oil protective coating in production.
17. SAVE THESE INSTRUCTIONS.

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- a. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
 - b. Extension cords are available and may be used if care is exercised in their use.
 - c. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the counter or table top where it could be pulled on by children over unintentionally.

SETTING UP

- Install the crepe maker and its accessories .
- Undo the lead and firmly plug in, first to the appliance and then to electrical socket.
- Control cooking temperature with the thermostat .
For example: position Middle for sweet and savory Brittany (France) crepes. The indicator will light up. When it goes off after 6 to 7 minutes, the appliance is ready for use.
- Before cooking your first crepe and between cooking each crepe, grease the griddle with a cotton cloth lightly moistened with cooking oil .
- Temperature settings are given for information only. You can change them according to your needs.
- When setting Max, spread the batter using the wooden scraper.

USING THE WOODEN SCRAPER

- The wooden scraper is traditionally used to spread the crepes or galettes batter. You must pull the batter with the scraper but don't push it back.
- For right-handed persons: hold the scraper in the right hand between the thumb and the forefinger, the handle is supported by the other fingers.
- Pour the batter in one go on the left part of the griddle.
- Place the scraper behind the batter.
- Spread the batter with the scraper while turning and pulling by small jerks in clockwise directions.
- Each movement of scraper must spread batter, do not go over areas that have been spread or the crepe may rip.
- Continue to spread the batter until you have made a perfectly round crepe or a galette.

MAINTENANCE

The non-stick griddle does not require any special maintenance. After each crepe has been cooked, simply wipe it with a cotton cloth. Cotton is less abrasive than some kitchen papers.

- Avoid using chemical cleansing products and abrasive sponges on the non-stick griddle.
- Clean the coated frame and base with a damp sponge.
- Caution: never immerse this appliance in water-unplug it before cleaning.
- If you need to replace the lead, do so with a lead of the same type and ensure it has a <<hot conditions>> connecting plug for the side of the appliance.

METHOD TO PREPARE SWEET CREPES AND SAVOURY BUCKWHEAT GAULETTES

Detach the crepe and leave it on the griddle without turning it over

Turning the butter in the center and spread it around with the wooden spatula

Fold into four to form a square

Transfer the crepe to plate and serve

To prepare sweet crepes

- Butter and sugar: detach the crepe and butter it according to your taste, while on the griddle. Fold and transfer to plate. Sprinkle with sugar.
- Jam: detach the crepe and lightly butter it on the griddle. Fold in four and transfer to plate. Spread with a spoonful of jam.
- Chocolate: use chocolate spread or dark chocolate melted with a little milk. Transfer the buttered, folded crepe to plate. Delicately spread the chocolate.
- Lemon: transfer the buttered, folded crepe to plate. Pour over juice of half a lemon and sprinkle with sugar.

To prepare savoury buckwheat galettes

- Gruyere cheese: butter then sprinkle the galette with grated cheese. Fold in four on the griddle and leave to cook slightly. Transfer to plate and serve.
- Egg-ham: lightly butter the galette. Break an egg in the middle of the galette. Using the spatula , spread the white so that it cooks. Leave the yolk whole or break it, as you wish. Spread small bits of ham over the galette. Fold in four and serve.
- Sausage: lightly butter the galette then spread a few slices of sausage over it. Fold in four and serve.
- Salmon: lightly butter the galette then fold in four. Add a few pieces of smoked salmon. Decorate with sour cream and a slice of lemon.

GUARANTEE-AFTER SALES SERVICE

We take every care to ensure that each of our appliances reaches our users in perfect working order. If, at time of unpacking, you notice a defect, inform the retailer within 48 hours of purchase.


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