

Instructions

Prepare the ingredients required depending on the type of crepe you want to make.

Place the appliance 20 cm away from any wall or any element sensitive to heat.

Unwind the power cord and to connect the cable: firstly to the socket of the appliance and then to the mains socket. The indicator light will then go on.

Adjust the cooking temperature using the slider in accordance with the instructions given in the recipe book (for instance, for crepes and Breton crepes: position 5).

The light goes off when the appliance is ready to use (wait approximately 6 or 7 min.).

Take a cotton cloth (or paper towel) lightly greased in oil.

Before the first crepe and in between every crepe, clean the hot plate with this cloth (without adding oil) and wipe the guide groove.

Important

The temperatures and setting positions are given for information purposes only. You can change them to suit your requirements.

In between each crepe, clean the spreader or rake with the brush provided and leave these accessories soak in the tray of water.

The minimum adjustment of the thermostat will not stop the appliance from heating.

At this adjustment, the hot plate is regulated at around 155°C. The appliance is only completely stopped when disconnected from the socket.

The spreader is only used between positions 1 and 6. Never leave it permanently on the hot plate (risk of damage).

The wooden rake must be used to spread the batter between positions 7 and 8.

Using

RECIPES

WHEAT PANCAKES

For 20 crepes – Put 1 teaspoon of buckwheat flour (optional), 100 to 125 g of sugar, 1 teaspoon of salt, 2 eggs, 25 g of melted unsalted butter or 1 tablespoon canola, 1 teaspoon vanilla extract and 10 cl of water in a bowl. Stir it all and add gradually 250 g of wheat flour and 12 cl low-fat milk until to obtain a fully smooth without lumps. Gradually add a further half litre of milk stirring all the time. Add progressively 38 cl of milk.

For 20 crepes – Put 1 tablespoon of buckwheat flour (optional), approximately 1/2 cup of sugar, 1 teaspoon of salt, 2 eggs, 2 tablespoon of melted unsalted butter or 1 tablespoon canola, 1 teaspoon vanilla extract and 1/2 cup of water in a bowl. Stir it all and add gradually 2 cup of wheat flour and 1/2 cup low-fat milk until to obtain a fully smooth without lumps. Add progressively 3/2 cup of milk.

BUCKWHEAT CREPES

For 15 crepes - Put 250 g of buckwheat flour, 1 dessert spoon of wheat flour, 1 teaspoon of coarse salt, 1 egg and 12 cl of water. Stir to form a compact ball. Add 12 cl of semi-skimmed milk, stir in then beat for approximately 5 min to obtain a fully smooth batter. Gradually add 36 cl of milk.

For 15 crepes -Put 2 cup of buckwheat flour, 1 tablespoon of wheat flour, 1 teaspoon of coarse salt, 1 egg and 1/2 cup of water (12 cl) into a bowl. Stir to form a compact ball. Add 1/2 cup of semi-skimmed milk, stir in then beat for approximately 5 min to obtain a fully smooth batter. Gradually add 3/2 cup of milk.

COOKING

USING THE SPREADER

1. Connect your crepe maker and position the thermostat slider at the desired temperature. Wait for the light to go out (the thermostat automatically controls the heat throughout the use), then lightly grease the hot plate and its guide groove with a cotton cloth dipped in oil. Check the spreader is clean and let it soak in the water tray.
2. With one hand, fill the ladle right to the top. With the other, place the spreader facing towards you in the groove of the hot plate.
3. Pour the whole ladle of batter into the spreader in one go without trying to spread it out inside it and immediately turn it clockwise. The first turn must be made in 2/3 seconds. Continue to rotate gently until the remaining batter in the spreader is spread out then put it back in the tray of water. You can also spread out this remaining batter with the wooden rake.
4. Leave the crepe to cook for approximately 10 to 15 seconds before turning it over. To do this, slide the crepe turner gently under the edge of the crepe, turn your wrist and lift up the crepe confidently, then turn it over onto the other side. For crepes to be eaten cold, cook

the other side only slightly. For crepes to the filled, follow the instructions in the recipe book. Wipe the hot plate and guide groove with the cloth, clean the spreader with the brush and put it in the tray of water.

TIPS

Always spread out the batter in a clockwise direction, never going backwards.

If required, apply gentle pressure with the spreader on the hot plate when rotating it.

Always make sure the batter has no lumps, sieve it if required.

To reheat crepes, use thermostat positions under 3.

Certain ready-made batters are not designed to be spread out with the spreader.

To ensure the coating of the hot plate has a long life expectancy, do not overgrease it and only use wooden or plastic accessories.

You are advised to keep the original packaging to store the appliance and its accessories.

Maintenance and Cleaning

The non-stick hot plate does not require any specific maintenance. Simply wipe it with a dry cloth.

Don't use chemical and aggressive cleaning products and abrasive sponges on the non-stick hot plate.

The frame and base can be cleaned with a damp sponge.

Attention: Never immerse this appliance in water. Disconnect it prior to cleaning it.

If you have to replace the power supply cord, replace it with a cord of the same type HPN 16 AWG x 3 conductor 13 A minimum, fitted with a plug suitable for "hot conditions", the hot plate socket end.