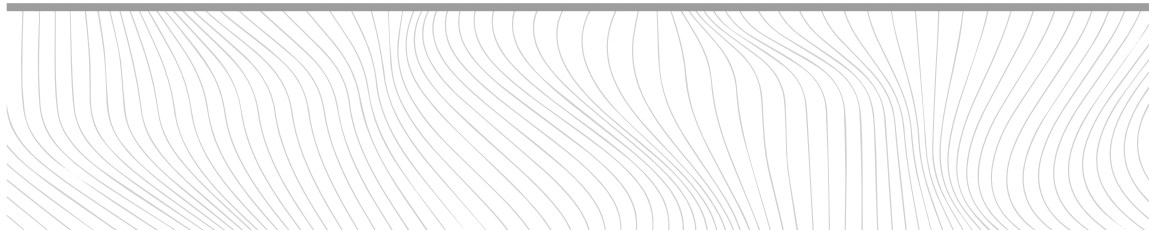
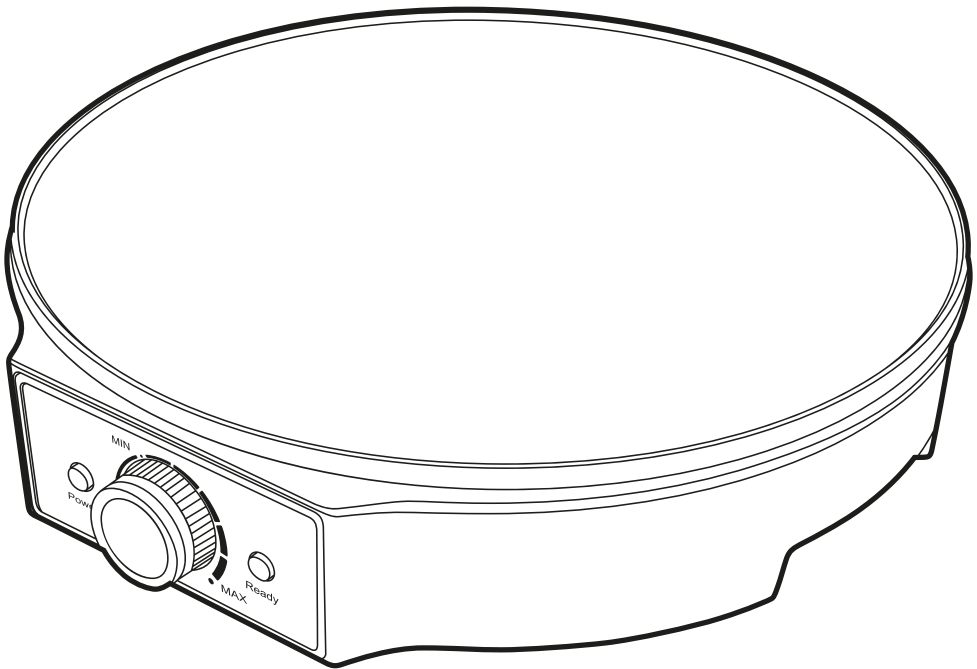


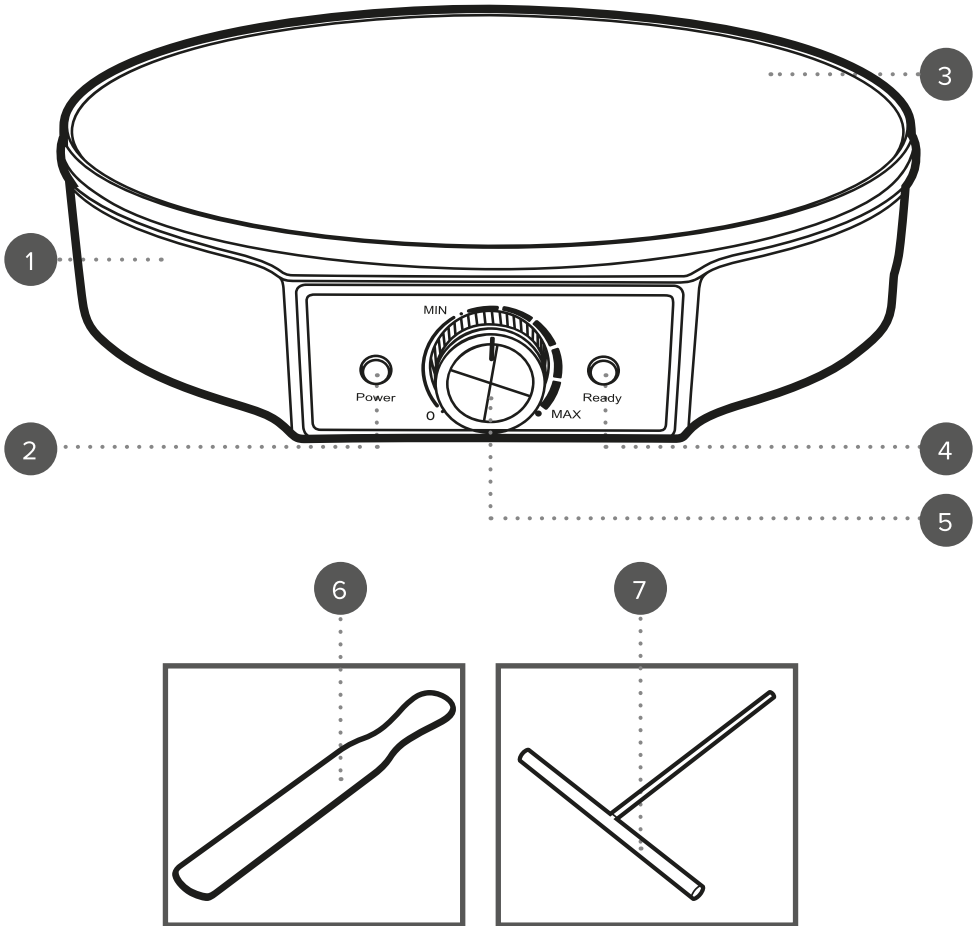
# User manual

Crêpe maker

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## Description of parts



1. Crêpe maker main unit
2. Power indicator light
3. Non-stick cooking plate
4. Ready indicator light

5. Temperature selection dial
6. Wooden spatula
7. Batter spreader

Please retain instructions for future reference.

## **SAFETY INSTRUCTIONS**

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to make sure that they do not play with the appliance.
- Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs.
- Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not immerse the appliance in water or any other liquid.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
- The heating element retains heat after use. Never pour water on the

heating element.

- Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
- Always unplug the appliance after use and before any cleaning or user maintenance.
- Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
- Use of an extension cord with the appliance is not recommended.
- This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.
- The outer surface of the appliance may get hot during operation.



**CAUTION:** Hot surface – do not touch the hot section or heating components of the appliance.



**WARNING:** Keep the appliance away from flammable materials.

## Care and maintenance

Before attempting any cleaning or maintenance, unplug the crêpe maker from the mains power supply and check that it has fully cooled.

**STEP 1:** Wipe the crêpe maker with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the crêpe maker, as this could damage the surface.



**NOTE:** The crêpe maker should be cleaned after each use.

## Instructions for use

### Before first use

Before connecting the crêpe maker to the mains power supply, wipe it with a soft, damp cloth and dry thoroughly.



**NOTE:** When using the crêpe maker for the first time, smoke and a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the crêpe maker.

## Making crêpes

Check that the crêpe maker is clean, dry and switched off and unplugged from the mains power supply.

**STEP 1:** Place the crêpe maker onto a flat, stable heat resistant surface, at a height that is comfortable for the user.

**STEP 2:** Plug in and switch on the crêpe maker at the mains power supply.

**STEP 3:** Turn on the crêpe maker and select the desired cooking temperature using the temperature selection dial. The power indicator light will illuminate.

**STEP 4:** Preheat the crêpe maker for approx. 3 minutes on max. temperature. The indicator light will switch off once the required temperature has been reached.

**STEP 5:** Pour approx. 100 ml of crêpe batter into the centre of the non-stick cooking plate. Using too much batter may hinder the cooking process.

**STEP 6:** Using the batter spreader, spread the batter in a circular motion until it is evenly distributed across the non-stick cooking plate.

**STEP 7:** Cook the crêpe for approx. 2 minutes or until the bottom has lightly browned.

**STEP 8:** When the crêpe starts to bubble, loosen the edges with a spatula, flip the crêpe over and allow to finish cooking.

**STEP 9:** Once cooking is complete, turn off the crêpe maker using the on/off switch and unplug it from the mains power supply.

**STEP 10:** Carefully slide the crêpe from the crêpe maker onto a plate.



**NOTE:** During use the indicator light will cycle on and off to indicate that the crêpe maker is maintaining the temperature. If the crêpes begin to stick, use a paper towel to wipe a little oil over the non-stick plate.

## Storage

Check that the crêpe maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the crêpe maker; wrap it loosely to avoid causing damage.

## Specifications

Product code: EK6223 / PT6223

Input: 220–240 V ~ 50–60 Hz

Output: 1000 W

# RECIPES



## Plain crêpe

Makes 4 crêpes

### Ingredients

110 g plain flour

200 ml milk

75 ml water

2 eggs

2 tbsp butter, melted

Pinch of salt

### Method

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.

Preheat the crêpe maker by turning the temperature selection dial to max. Once the indicator light switches off, pour or scoop the batter onto the crêpe maker, using approx. 100 ml for each crêpe. Turn the crêpe with the wooden spatula in order to coat the surface evenly with the batter.

Cook the crêpe for about 2 minutes, until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes. Serve hot with a filling of your choice.

Add chocolate chips to the mixture for a fun twist!

### Topping suggestions

Strawberries and cream

Berries

Chocolate spread

## Rainbow crêpes

Makes 4 crêpes

### Ingredients

4 eggs

220 g plain flour

400 ml milk

150 ml water

4 tbsp butter, melted

Food colouring, as desired

Pinch of salt

### Method

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.

Separate the mixture into four equal parts. Add a drop of food colouring into each part and mix well. Preheat the crêpe maker by turning the

temperature selection dial to max. Once the indicator light switches off, pour or scoop the batter onto the crêpe maker, using approx. 100 ml for each crêpe. Turn the crêpe with the wooden spatula in order to coat the surface evenly with the batter.

Cook the crêpe for about 2 minutes, until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes. Serve hot with a filling of your choice.

## Chocolate banana crêpes

Makes 4 crêpes

### Ingredients

2 bananas, 1 mashed and 1 sliced

2 eggs

110 g plain flour

200 ml milk

75 ml water

2 tbsp butter, melted

1 tbsp melted chocolate

Pinch of salt

### Method

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk, water and mashed banana, stirring to combine. Add the salt and butter; beat until smooth.

Preheat the crêpe maker by turning the temperature selection dial to max. Once the indicator light switches off, pour or scoop the batter onto the crêpe maker, using approx. 100 ml for each crêpe. Spread with the wooden spatula to evenly coat the crêpe maker. Cook for approx. 2 minutes until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes.

Repeat with remaining batter, adding more butter or oil to the crêpe maker as necessary.

Fold crêpes into quarters. Drizzle with melted chocolate and top with the sliced banana.

## Lemon crêpes

Makes 4 crêpes

### Ingredients

2 eggs, separated

1 lemon, zested

75 g yoghurt

75 g plain flour

3 tbsp sugar

2 tbsp lemon juice

2 tbsp butter, melted

¼ tsp baking soda

¼ tsp salt

Icing sugar, for dusting

### Method

In a large mixing bowl, whisk together the egg yolks, lemon zest, lemon juice, yoghurt, butter and sugar. Add the flour, baking soda and salt; beat until smooth. In a clean bowl, whisk the egg whites until soft peaks form. Fold into the batter. Preheat the crêpe maker by turning the temperature selection dial to max. Once the indicator light switches off, pour or scoop the batter onto the crêpe maker, using approx. 100 ml for each crêpe. Spread with the wooden spatula to evenly coat the crêpe maker. Cook for approx. 2 minutes until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes.

Repeat with remaining batter, adding more butter or oil to the crêpe maker as necessary.

Serve with dusted icing sugar.

## Vegan crêpes

Makes 4 crêpes

### Ingredients

150 g self-raising flour

200 ml plant-based milk

1 tsp baking powder

1 tsp sugar

Pinch salt

Oil, for greasing

### Method

In a large mixing bowl, whisk together the flour, sugar, baking powder and salt. Gradually add in the plant-based milk, stirring to combine; beat until smooth.

Preheat the crêpe maker by turning the temperature selection dial to max. Once the indicator light switches off, pour or scoop the batter onto the crêpe maker, using approx. 100 ml for each crêpe. Spread with the wooden spatula to evenly coat the crêpe maker. Cook for approx. 2 minutes until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes. Serve with fruit, syrup or any topping as desired.





**Disposal of Waste Batteries and Electrical and Electronic Equipment**



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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