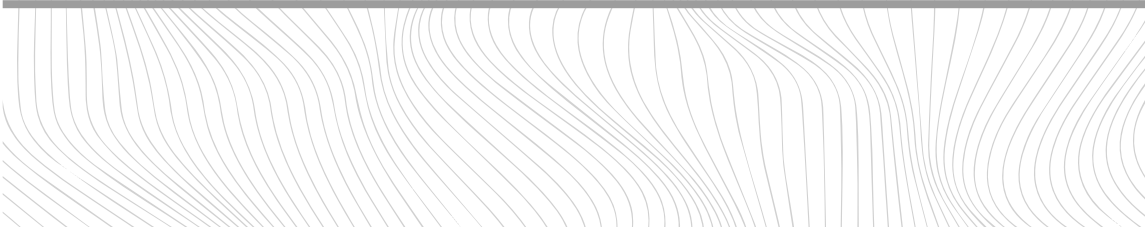
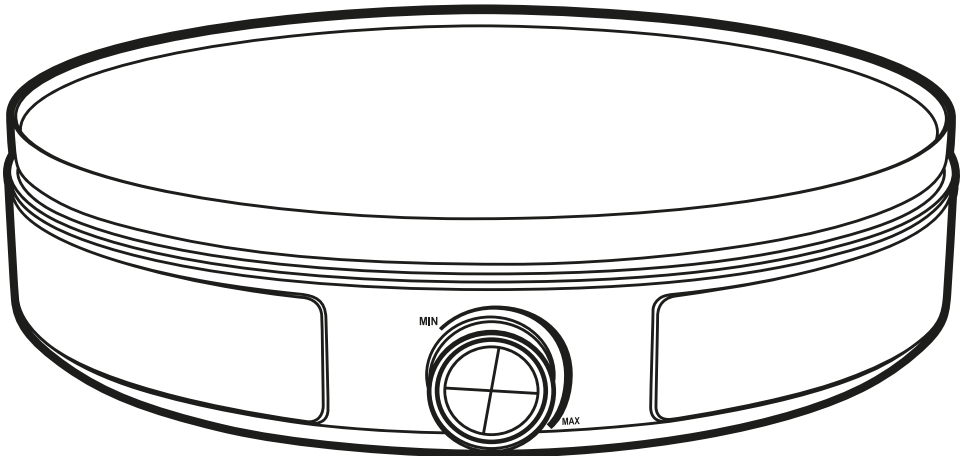
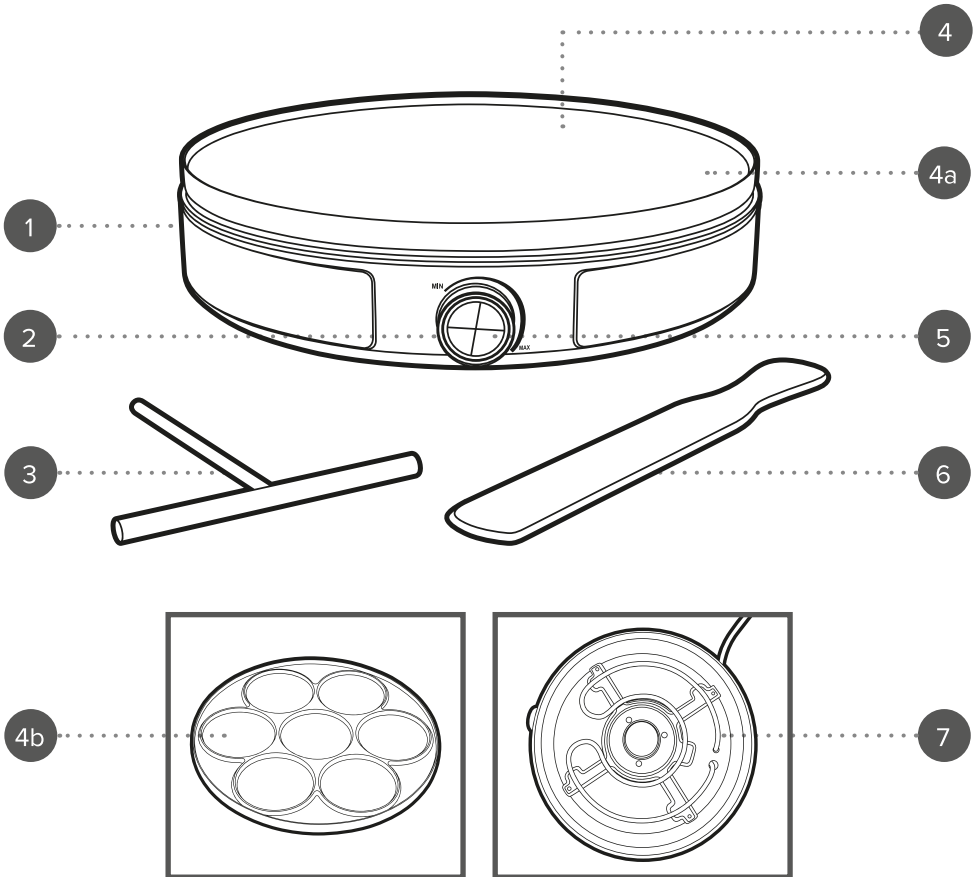


User manual

Crêpe maker



Description of parts



1. Crêpe maker main unit
2. Indicator light
3. Wooden crêpe tool
4. Reversible non-stick cooking plate

- 4a. Crêpe mould
- 4b. 7 piece pancake mould
5. Temperature dial
6. Wooden spatula
7. Heating element

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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- 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 allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- 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.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not use broken, damaged, or loose attachments.
- Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.
- Always unplug the appliance after use and ensure it has cooled fully before performing any cleaning, user maintenance or storing away.
- This appliance should not be operated by means of an external timer or separate remote-control system.
- Use of an extension cord with the appliance is not recommended.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



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 and wooden accessories with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick cooking plate 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 and accessories should be cleaned after each use.

Instructions for use

Before first use

Before using the crêpe maker for the first time, clean it following the instructions in the section entitled '**Care and maintenance**'.



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.

Using the crêpe maker

Check that the crêpe maker is clean, dry, 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 the temperature dial to select the desired cooking temperature; the indicator light will begin to flash. The indicator light will remain illuminated once the required temperature has been reached.

To make crêpes

Pour approx. 125 ml of crêpe batter into the centre of the non-stick cooking plate. Using too much batter may hinder the cooking process.

Using the wooden crêpe tool, spread the batter in a circular motion until it is evenly distributed. Cook the crêpe approx. 2 minutes and 20 seconds or until the bottom has lightly browned.

To make American pancakes

Pour approx. 40 ml of pancake batter into each of the 7 moulds. Using too much batter may hinder the cooking process.

Cook for approx. 3 minutes and 30 seconds or until the bottom has lightly browned.

STEP 6: When the crêpe or pancakes start to bubble, loosen the edges with the wooden spatula, flip and finish cooking for approx. 2 minutes and 20 seconds for crêpes and approx. 2 minutes and 30 seconds pancakes.

STEP 7: Once cooking is complete, turn off the crêpe maker by turning the temperature dial to '0' and unplug it from the mains power supply.

STEP 8: Carefully slide the crêpe or pancakes 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 crêpe or pancakes begin to stick, use a paper towel to wipe a small amount of oil over the non-stick cooking plate before cooking. Approx. cooking times are based on the crêpe maker being used at the maximum temperature setting for crêpes and $\frac{4}{5}$ of the maximum temperature for American pancakes.

Storage

Check that the crêpe maker is fully 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: PT6225

Input: 220–240 V ~ 50–60 Hz

Output: 1500 W



RECIPES

Plain crêpe

Ingredients

120 g plain flour
220 ml milk
85 ml water
2 eggs
2 tbsp butter, melted
Pinch of salt

Method

In a large mixing bowl, whisk together the plain 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 dial to max. Once the indicator light remains illuminated, grease the non-stick cooking plate with some butter.

Pour or scoop the batter onto the crêpe maker, using approx. 125 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 approx. 2 minutes and 20 seconds, until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes and 20 seconds.

Serve hot with toppings as desired.

Topping suggestions

Lemon and sugar
Berry compote and yoghurt
Melted chocolate

Lemon crêpes

Ingredients

75 g plain flour
75 g yoghurt
2 eggs, separated
1 lemon, zested
3 tbsp sugar
2 tbsp lemon juice
2 tbsp butter, melted plus extra for greasing
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, stirring to combine.

In a clean bowl, whisk the egg whites into soft peaks. Fold into the batter.

Using the larger crêpe plate, preheat the crêpe maker by turning the temperature dial to max. Once the indicator light remains illuminated, grease the non-stick cooking plate with some butter.

Pour or scoop the batter onto the crêpe maker, using approx. 125 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 approx. 2 minutes and 20 seconds, until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes and 20 seconds.

Serve dusted with icing sugar.

Vegan crêpes

Ingredients

200 ml plant-based milk

150 g self-raising flour

1 tsp baking powder

1 tsp sugar

Pinch of salt

Oil, for greasing

Method

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

Using the larger crêpe plate, preheat the crêpe maker by turning the temperature dial to max. Once the indicator light remains illuminated, grease the non-stick cooking plate with some oil. Pour or scoop the batter onto the crêpe maker, using approx. 125 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 approx. 2 minutes and 20 seconds, until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes and 20 seconds.

Serve hot with toppings as desired.

American buttermilk pancakes

Ingredients

150 ml buttermilk

120 g plain flour

1 egg

2 tbsp butter, melted plus extra for greasing

1 tbsp sugar

1 tsp baking soda

1 tsp salt

Method

In a large mixing bowl, whisk together the plain flour, baking soda, sugar and salt.

In a separate bowl, whisk together the buttermilk, egg and melted butter. Gradually add the dry ingredients, stirring to combine.

Using the 7 piece cooking plate, preheat the crêpe maker by turning the dial $\frac{4}{5}$ of the way to max.

Once the indicator light remains illuminated, grease the non-stick cooking plate with some butter.

Pour or scoop the batter onto the crêpe maker, using approx. 40 ml for each pancake.

Cook the pancakes for approx. 3 minutes and 30 seconds, until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes and 30 seconds.

Serve with toppings as desired.

Scotch pancakes

Ingredients

300 ml milk

200 g plain flour

1 egg

2 tbsp butter, melted plus extra for greasing

1 tbsp baking powder

1 tbsp sugar

1 tsp cinnamon

Pinch of salt

Method

In a large mixing bowl, whisk together the plain flour, baking powder, sugar, cinnamon and salt.

In a separate bowl whisk the egg, milk and melted butter. Gradually add the dry ingredients, stirring to combine.

Using the 7 piece cooking plate, preheat the crêpe maker by turning the dial $\frac{4}{5}$ of the way to max.

Once the indicator light remains illuminated, grease the non-stick cooking plate with some butter.

Pour or scoop the batter onto the crêpe maker, using approx. 40 ml for each pancake.

Cook the pancakes for approx. 3 minutes and 30 seconds, until browned. Loosen with the wooden spatula and fry the flipside for a further 2 minutes and 30 seconds.

Serve with toppings 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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CD180324/MD000000/V1