



Crêpe Maker Instruction Manual

Product Code: K283

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully before use and keep in a safe place for future reference.



INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

TECHNICAL SPECIFICATIONS

Model:	Crêpe Maker K283
Rated voltage / Frequency:	220-240V - 50-60Hz
Power:	1300W – Maximum 1400W
Plate Diameter:	30cm

PRODUCT SAFETY

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years old.

Always allow adequate air space above and on all sides for air circulation. Never use the appliance under cupboards or curtains or other flammable materials.

Never operate the appliance by means of an external timer or separate remote-control system.

Do not touch the metal parts of the appliance during use as they may become very hot.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Always use the appliance on a stable, secure, dry and level surface. Care is required when using the appliance on surfaces that may be damaged by heat.
- The use of an insulated pad is recommended.
- This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- Do not use the appliance if it has been dropped or if there are any visible signs of damage. Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- Always allow the appliance to cool before cleaning or storing.
- Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- Never leave the appliance unattended when in use.

BEFORE FIRST USE

Always use your crêpe maker on a stable, secure, dry and level surface.

Allow adequate space above and on all sides for air circulation. Do not allow your crêpe maker to touch any flammable material during use (such as curtains or wall coverings).

Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.

- Unpack your crêpe maker and remove all packaging, promotional materials and stickers. Remove all printed documents. You may wish to store the packaging for future use.
- Wash the spreader in warm soapy water and allow it to dry thoroughly .
- Wipe the appliance with a soft, damp cloth.

Features

1. Temperature control: Allows you to vary the temperature of your crêpe maker.
2. Ready-to-cook light (green): Comes on when you switch on your crêpe maker. Goes out when your crêpe maker reaches the temperature selected using the temperature control.
3. On light (red): Comes on when you switch on your crêpe maker.
4. Non-stick cooking surface.
5. Spreader Used to spread the batter evenly over the cooking surface of your crêpe maker. Also known as a rateau (rake) in French.
6. Wooden spatula.



Using your crêpe maker

Your crêpe maker gets very hot during use. Do not touch the cooking surface or attempt to move the appliance while it is in use or while it is still hot.

When you first use your crêpe maker, there may be a slight odour as the heating element warms up for the first time. This is quite normal and not a cause for concern. The odour will disappear after a short time.

1. Before cooking your first crêpe, and between cooking each crêpe, grease the cooking surface with a piece of kitchen paper and some butter or oil. This will also improve the flavour and colour of the crêpe.
2. Plug your crêpe maker into a supply outlet. Route the mains cable underneath your crêpe maker as shown.
3. Switch the electrical supply on. The on light (red) and the ready-to-cook light (green) will both come on.
4. Set the temperature control to a high heat setting depending on how well cooked you like your crêpes. It's probably best to start at the lower setting and increase it if necessary.
5. When the green ready-to-cook light goes out, use a ladle to pour about 60-70 millilitres of the batter onto the cooking surface.
6. Immediately start to spread out the batter as uniformly as possible using the spreader as shown. Use the spreader to pull the batter around the surface. Don't go over areas that have already been spread or your crêpe may rip. Don't worry if you don't get it right first time because it will take a little practice before you can do this like a professional crêpière!
7. Allow the crêpe to cook for about 60 to 90 seconds and then carefully use a plastic/wooden spatula to flip the crêpe over. Allow to cook for a further 60 seconds.
8. Stack the cooked crêpes on top of each other on a warmed plate.

Tips

- Always spread the batter in a clockwise direction using a slight downwards pressure.
- Always ensure that your batter is as lump free as possible. Strain the batter if necessary.
- To reheat a previously cooked crêpe, set the temperature control to a medium heat.
- Only use plastic or wooden accessories on the surface of your crêpe maker.

Cleaning

Always unplug this appliance and allow it to cool completely before cleaning it.

**NEVER immerse this appliance, or its plug or cable in water or any other liquid.
Do not hold under a running tap.**

Never use harsh abrasive cleaning products or solvents.

- Always make sure that your crêpe maker appliance is disconnected from the mains supply and has cooled down before you attempt to clean it.
 - The non-stick cooking surface does not require any special cleaning method. After each use, simply wipe with a clean cotton cloth.
 - Clean the rest of your crêpe maker with a damp cloth.
 - Do not use abrasive cleaning agents or sharp objects to clean/remove food deposits.
 - Clean the spreader in hot soapy water. Dry thoroughly before using.
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RECIPES

Classic Crêpes

Ingredients:

1 cup all-purpose flour
2 eggs
1/2 cup milk
1/2 cup water
1/4 teaspoon salt
2 tablespoons butter, melted

Directions:

- In a large bowl, whisk together flour and eggs.
- Gradually add milk and water, stirring until smooth.
- Mix in salt and melted butter.
- Heat crêpe maker over medium heat.
- Pour 1/4 cup batter onto the crêpe maker and swirl to coat.
- Cook for 2 minutes, flip and cook for another minute.



Chocolate Crêpes

Ingredients:

1 cup all-purpose flour
1/4 cup cocoa powder
2 eggs
1/2 cup milk
1/2 cup water
1/4 teaspoon salt
2 tablespoons butter, melted

Directions:

- In a large bowl, whisk together flour, cocoa powder, and eggs.
- Gradually add milk and water, stirring until smooth.
- Mix in salt and melted butter.
- Heat crêpe maker over medium heat.
- Pour 1/4 cup batter onto the crêpe maker and swirl to coat.
- Cook for 2 minutes, flip and cook for another minute.

Spinach and Feta Crêpes

Ingredients:

1 cup all-purpose flour
2 eggs
1/2 cup milk
1/2 cup water
1/4 teaspoon salt
2 tablespoons butter, melted
2 cups fresh spinach, chopped
1/2 cup crumbled feta cheese

Directions:

- In a large bowl, whisk together flour and eggs.
- Gradually add milk and water, stirring until smooth.
- Mix in salt and melted butter.
- Heat crêpe maker over medium heat.
- Pour 1/4 cup batter onto the crêpe maker and swirl to coat.
- Sprinkle spinach and feta cheese onto the crêpe.
- Cook for 2 minutes, flip and cook for another minute.

Ham and Cheese Crêpes

Ingredients:

1 cup all-purpose flour
2 eggs
1/2 cup milk
1/2 cup water
1/4 teaspoon salt
2 tablespoons butter, melted
1/2 cup ham, diced
1/2 cup shredded cheddar cheese

Directions:

In a large bowl, whisk together flour and eggs.
Gradually add milk and water, stirring until smooth.
Mix in salt and melted butter.
Heat crêpe maker over medium heat.
Pour 1/4 cup batter onto the crêpe maker and swirl to coat.
Sprinkle ham and cheese onto the crêpe.
Cook for 2 minutes, flip and cook for another minute.



PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

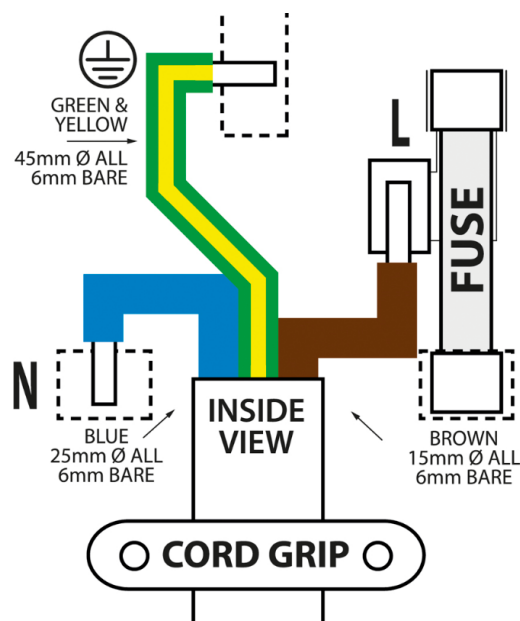
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: **care@cooksprofessional.co.uk**

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.





For more great products visit
cookspromotional.co.uk



Pizza Maker



Hot Water Dispenser



Sensor Recycling Bin



Mini Oven



3.5L Slow Cooker



Bamboo Chopping Boards



Ice Maker



Storage Tins



Electric Salt and Pepper Mills

Kitchen inspiration

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@cooksprofessional to be featured!



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We'd like to know what you think!

We'd be very grateful if you can spare a few minutes to leave us a review.
Please review on the retailer website where you placed your order.

Need help?

Our friendly customer care team work Monday to Friday.
Message us at:

care@cooksprofessional.co.uk



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