

## DESCRIPTION G10098

1 Functioning light  
4 Housing  
7 Wooden tool

2 Thermostat knob  
5 Cooking plate  
8 Shovel

3 Temperature light  
6 Base with cord storage

## OPERATING THE UNIT

This unit helps you to make different types of crepes and pancakes in a simple and fast way.

- Remove any packing material and any stickers attached to the product.
- Clean the cooking plate (5) with a soft, slightly damp sponge and dry with a napkin.
- Choose a suitable place to use the equipment, leaving enough space around the product to prevent heat damage the walls or other nearby objects.
- Connect the electric plug to a suitable power outlet.
- Switch on the appliance by turning the knob (2) to MAX: the indicators (1 and 3) will light and the plate will begin to heat up. When the green light (3) turns off, the plate is ready for cooking.

**CAUTION:** After use, turn off the appliance by turning the knob (2) to "0" and wait for the plate (5) to completely cool before storing the unit.

The crepe maker can be stocked in vertical position to save space in the kitchen.



Vertical stockage

## HINTS FOR USE

Mix the flour and the egg, add water slowly, beat the mixture with a whisk, making sure that the consistency of the batter is creamy.

Pre-heat the crepe maker. Pour the mixture on the plate and spread it with the wooden tool (7). Wait about 30 seconds and turn it with the shovel (8).

After other 20-30 seconds remove it with the shovel (8). Garnish as desired.

*Note:* cooking time may differ according to the ingredients.

### RECIPE - Egg crêpes

Ingredients: 250g of flour, 3 eggs, ½ Lt of milk, 1/4 teaspoon of salt, 60g of sugar, 40g of melted butter. Place the ingredients in a container and mix for 30 seconds; place the batter at the center of the container and continue to stir the mixture for about 30-60 seconds until it becomes smooth.

## CLEANING

**CAUTION:** Unplug the unit from the electrical outlet and let the appliance cool down completely before starting cleaning operations.

Do not immerse the unit in water or leave it under the jet of tap water. In any case, prevent water or other liquids to flow on the surface. Do not use abrasive or metal sponges for cleaning. Clean the cooking plate (5) and body by using a slightly damp sponge and dry them thoroughly. To clean the bowl, use dishwashing detergents.

## TECHNICAL FEATURES

- Power supply: AC 220-240V~50/60Hz - Power: 1200W
- Plate diameter: 30cm