

GRIDDLE & CREPE MAKER #1448



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. Do not touch hot surfaces, instead use the handles.
3. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
4. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
5. Do not use outdoors
6. Close supervision is necessary when any appliance is being used by or near children.
7. Avoid contact with moving parts
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
10. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any

manner. Return appliance to manufacturer or its service agent for examination, repair or electrical or mechanical adjustment.

11. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
12. Do not use the appliance for other than intended use.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, remove the plug from the wall outlet.
15. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS - HOUSEHOLD USE ONLY

Longer extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. Arrange the longer cord so that it will not drape over the counter top or tabletop where it can be pulled on by children.

HOW TO USE YOUR ELECTRICAL CREPE MAKER

Place the unit on a level surface, never against a wall or in a corner or against curtains. It should be free-standing and kept away from any flammable material.

The cooking surface can become extremely hot while the appliance is in use. Make sure that no one touches the hot parts of the unit during use and the cooling down period. Allow the unit to cool down before cleaning, transporting or storing.

Never cut the crepes on the baking plate! Use only heatproof plastic or wooden utensils so as not to scratch the non-stick coating on the baking plate.

FIRST USE

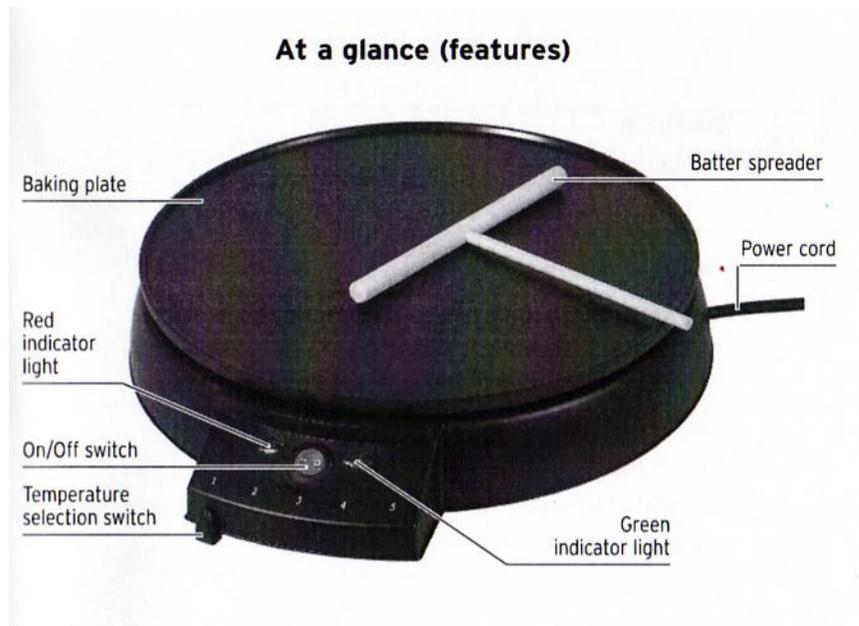
Remove the unit from box and properly dispose of packing materials.

Wipe the unit with a damp cloth and let dry well.

Insert the plug into a wall outlet. Move the temperature selection switch fully to the right to level 5 and switch the crepe maker on using the On/Off switch. The red light lights up and the unit starts to heat.

Pre-heat the unit for 4 minutes (until the green indicator light comes on) at the highest temperature (5) and then turn it off and let it cool.

The first time the unit is used, a slight odor may develop. This is entirely harmless. Please make sure that there is adequate ventilation.



COOKING

Set up the crepe maker as above and once it reaches cooking temperature (green light comes on) pour some crepe batter onto the baking plate, spreading it with a circular movement using the batter spreader. Moisten the batter spreader before use. This prevents the batter from sticking to it.

When you pour the batter onto the hot baking plate, you might hear some slight crackling noises caused by differences in temperature and voltage. This does not damage the appliance.

The green light will go on and off repeatedly during use. This indicates when the unit is heating up in order to maintain the required temperature.

Allow the crepe to cook until the surface is no longer liquid and the crepe can be moved slightly.

Insert a spatula under a third of the crepe, lift the crepe and turn it over.

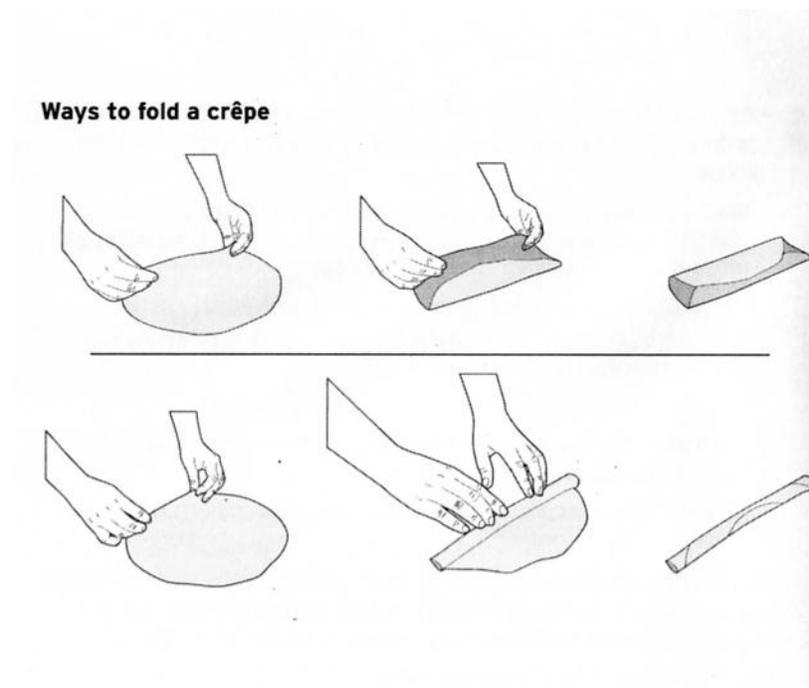
Leave the crepe to cook briefly until done. Lift it slightly with the spatula to check. The crepe should be visibly cooked through but not yet brown. Cooked this way, it can be easily folded or rolled.

Remove the crepe from baking plate.

If you wish to cook another crepe and the last crepe was too dark, move the temperature selection switch down slightly.

When finished, remove the plug from the wall outlet and let the appliance cool.

Spread or fill the crepe according to taste and fold it or roll it.



CLEANING

Remove the plug from the wall socket and allow the crepe baker to cool. Take a damp cloth and clean the surface, and edges.

The batter spreader can be washed, but do not allow it to soak in water.

Once dry, store in a safe place.

RECIPES

BASIC CREPE BATTER

Yields about 22 six inch crepes

- 4 Large eggs
- 1 ½ Cups milk; more as needed
- 1 ½ Cups all-purpose flour
- 1/4th Teaspoon salt
- 2-3 Tablespoons butter, for basting the crepe maker cooking surface

Combine the eggs and milk in a bowl, add the flour and salt and whisk until smooth.

Separately, combine the flour and salt in a large bowl. Push the flour aside to make a well in the center. Break the eggs into the center and pour in ¾ Cup of the milk mixture. Whisking constantly, gradually draw the flour until you have a thick mixture. Add another ¾ Cup of the milk mixture. Whisk until the mixture forms a smooth batter.

Strain the batter, to remove any lumps, into a quart size measuring cup with a spout and let the batter rest at room temperature for 30 minutes.

Melt the butter and use a pastry brush to put a coating to the cooking plate before pouring and cooking. Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between sheets of waxed paper.

KEEPING CREPES WARM

If you want to serve crepes, warm without baking, broiling or frying them, cover the stack of crepes as they are made using a cover made of foil.

FREEZE OR REFERIGERATE YOUR CREPES

Crepes will keep up to a month in the freezer, a week in the refrigerator. Stack a batch on a sheet or foil or waxed paper, then insert into a large plastic food storage bag and twist and fasten opening, pressing out as much air as possible. To use the crepes, allow the crepes to warm up to room temperature. They will peel apart with a gentle pull. If you are in a hurry, the stack can be warmed by covering them with foil in a flat pan in a low oven.

FRESH MUSHROOM CREPES

- 1 Batch crepes (about 16)
- 1 Pound fresh mushrooms

¼ Cup butter
½ Teaspoon salt
¼ Teaspoon pepper
½ Teaspoon seasoned salt
2 Cubes beef bouillon
4 Tablespoons dry white wine
1 Cup sour cream
2 Tablespoons minced chives

Slice mushrooms and sauté in melted butter in a skillet for about 4 minutes. Add salt, pepper, seasoned salt, bouillon and wine. Cook over medium heat several minutes. Stir in sour cream and chives. Heat, but do not boil. Spoon about 4 tablespoons mushrooms and sauce onto center of crepes, browned side out and fold over.

BLUEBERRY BLINTZES

1 Batch crepes (about 10)
1 ½ Cups Ricotta cheese
4 Ounces cream cheese
3 Tablespoons confectioners' sugar
1 Lemon, zested or finely grated
1 Egg

Combine ricotta, cream cheese, confectioners' sugar, lemon zest and egg. Blend until smooth then chill filling to firm it up so that it doesn't squirt out of the crepes.

Spoon about ¼ cup of the cheese filling along the lower third of the crepe. Fold the bottom edge away from you to just cover the filling, then fold the 2 sides in towards the center. Roll the crepe away from you a couple of times finishing with the seam side down. Put on a plate seam side down until all your blintzes are done. Then in a skillet over medium heat, brush with melted butter and pan-fry the blintzes a few at a time until they brown and crisp quickly. Drain on paper towel and serve hot.

BLUEBERRY SAUCE

2 Tablespoons butter
2 Pints blueberries, cleaned
¾ Cups sugar
1 Teaspoon sugar
1 Teaspoon cornstarch
Juice of 1 lemon

Combine the butter, blueberries, sugar, cornstarch and lemon juice in a small pot over medium-high heat. Bring up to a low boil and stir gently until the berries break down and release their juice. The consistency should remain a bit chunky. As it cools down slightly, it will thicken up a bit.

STRAWBERRY SAUCE

3 Cups fresh strawberries
½ Cup sugar
¼ Cup water
1 Tablespoon cornstarch
Dash salt
1 Teaspoon butter

Wash and hull strawberries; crush 1 cup. Slice remainder and set aside. Combine crushed berries, sugar, water, cornstarch and salt. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add butter and fold in sliced berries.

I would also consider spreading on fruit jams and marmalades such as Apricot, Blackberry or Raspberry.

CREPE SERVING HINTS

Starting with a pile of flat crepes, you can use them in a number of ways, depending on whether you want a simple crepe or a fancy filled crepe. They can be served cold, warm or hot, baked, broiled or crisp-fried in oil.

Here are some ideas on handling crepes:

FOLD IN QUARTERS: When served plain (or spread with a thin filling) and served in sauce, or used hot off the pan for dipping in an appetizer dip.

ROLLED: When filled with a few spoonfuls of an entrée or dessert mixture and quickly baked or broiled, or filled with cold mousse, ice cream or whipped cream.

STACKED: To make a cake (gâteau) or in a casserole dish, with appropriate fillings and toppings, served hot or cold.

CREATE YOUR OWN FILLINGS

Crepes welcome many kinds of fillings. Try them hot off the griddle brushed with unsalted butter and jam, make up your own filling or try some of these suggestions.

Fill with hunks of cooked crabmeat and ripe avocado.
Line with a shaved piece of ham and sprinkle with grated cheese. Fold in half and heat until the cheese melts.

Spread with cream cheese mixed with dill & chives. Layer some thinly sliced smoked salmon. Roll and cut into slices.

CucinaPro

This product is warranted against defect in materials and manufacturing for one (1) year from the date of original purchase. If the product proves to be defective during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product or to damage incurred in transit.

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