

Ooh La La!
Crepe Maker

**giles &
posner[®]**

INSTRUCTION MANUAL

Please read all of the instructions carefully and retain 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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, 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.

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.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

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

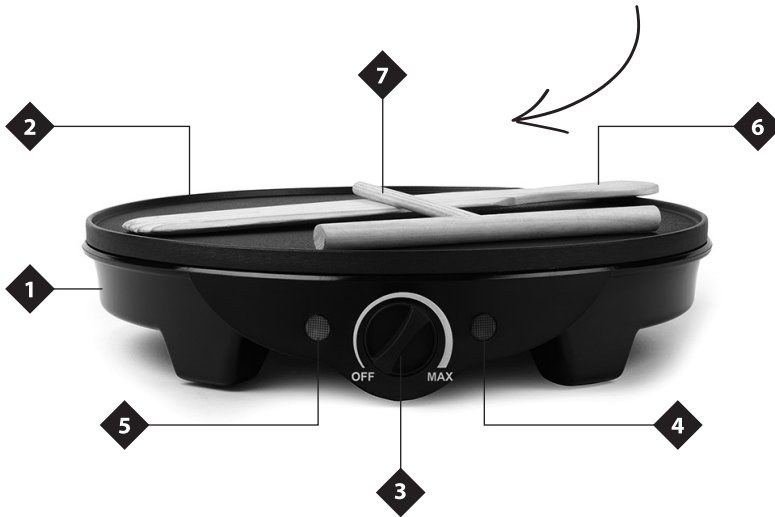
STEP 1: Wipe the Crepe Maker with a soft, damp cloth and dry thoroughly.

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 Crepe Maker, as this could damage the surface.

Note: The Crepe Maker should be cleaned after each use.

Description of Parts



- | | |
|-------------------------------|--------------------|
| 1. Crepe Maker | 5. Indicator Light |
| 2. Non-stick Cooking Plate | 6. Wooden Spatula |
| 3. Temperature Selection Dial | 7. Batter Spreader |
| 4. On/Off Light | |

Instructions for Use

Before First Use

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

Note: When using the Crepe 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 Crepe Maker.

Making Crepes

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

STEP 1: Place the Crepe 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 Crepe Maker at the mains power supply, the on/off indicator light will illuminate.

STEP 3: Turn on the Crepe Maker and select the desired cooking temperature by using the temperature selection dial; the indicator light will illuminate.

STEP 4: Preheat the Crepe Maker for approx. 3 minutes. The indicator light will switch off once the required temperature has been reached.

STEP 5: Pour approx. 60 ml of crepe 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 crepe for approx. 4 minutes or until the bottom has lightly browned.

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

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

STEP 10: Carefully slide the crepe from the Crepe Maker onto a plate.

Note: During use the indicator light will cycle on and off to indicate that the Crepe Maker is maintaining the temperature. If the crepes begin to stick, use a paper towel to wipe a little oil over the non-stick plate.

Storage

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

Specifications

Product Code: EK2510G

Input: 220–240 V ~ 50/60 Hz

Output: 1300 W



Recipes

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

Caution: Keep face and hair away from the flames. Do not leave the pan unattended.

Plain Crepe

Ingredients

125 g plain flour
25 g butter, melted

2 eggs
120 ml milk

120 ml water
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 Crepe Maker by turning the dial about three-quarters of the way towards the max. signal. Once the indicator light illuminates, pour or scoop the batter onto the Crepe Maker, using approx. 60 ml for each crepe. Turn the crepe with the wooden spatula in order to coat the surface evenly with the batter.

Cook the crepe for about 4 minutes, until browned. Loosen with the wooden spatula and fry the flipside for a further 4 minutes. Serve hot with a filling of your choice.

Crepes Suzette

Ingredients

For the Crêpes

125 g plain flour
50 g unsalted butter
5 g melted butter
1 free-range egg
300 ml milk

For the Sauce

2 oranges, juice only
1 orange, zest and juice
1 lemon, zest and juice
3 tbsp caster sugar

2 tbsp orange liqueur
2 tbsp brandy

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 Crepe Maker by turning the dial about three-quarters of the way towards the max. signal. Once the indicator light illuminates, pour or scoop the batter onto the Crepe Maker, using approx. 60 ml for each crepe. Turn the crepe with the wooden spatula in order to coat the surface evenly with the batter.

Slide the crêpe from the pan and place on greaseproof paper. Repeat with the remaining batter, layering the crêpes with greaseproof paper as you go. The crêpes can be chilled or frozen at this point and used later.

For the sauce, heat a frying pan until hot, add the butter, orange zest and juice, lemon zest and juice and the caster sugar.

Cook for a few minutes until just thickened and bubbling, then remove the pan from the heat.

Fold the crêpes into quarters and carefully lay into the hot sauce. Return the pan to the heat then add the orange liqueur and brandy and flame to burn off the alcohol.

Cook for a couple of minutes until the crêpes are heated through

To serve, spoon the crêpes onto serving plates and drizzle the sauce over the top.

Crepes with Strawberries and Cream

Ingredients

110 g plain flour, sifted	75 ml water	Pinch of salt
25 g butter, melted	2 tbsp double cream, whipped	Icing sugar, for dusting
2 free-range eggs, beaten	1 tbsp vegetable oil, for frying	
200 ml milk	1 tbsp strawberry jam	

Method

Sift the flour and salt into a large bowl and make a well in the middle of the flour. Pour the eggs into the well and whisk gently. Gradually add the milk and water until the batter is smooth. Stir in the melted butter and leave to rest for a few minutes.

Preheat the Crepe Maker by turning the dial about three-quarters of the way towards the max. signal, wait for the ready indicator light to come on. Add 60 ml of the crepe batter swirl the batter around the pan with the wooden spatula until there is an even layer covering the base of the pan. Fry for 3–4 minutes, turn over with the wooden spatula and fry for a further 2–3 minutes on the other side.

Remove the crêpe from the pan and repeat with the rest of batter.

Lay the crêpes on a plate, spread with jam, top with the whipped cream and fold into triangles. Serve immediately, dusted with icing sugar.

Coconut Crepes with Raspberry Sauce

Ingredients

For the Raspberry Sauce

200 g raspberries
2 tsp cornflour
2 tsp maple syrup
Maple syrup

For the Coconut Crêpes
140 g plain flour
2 large eggs

Coconut milk in a glass, with
half a coconut
300 ml coconut milk
2 tbsp toasted
desiccated coconut

Method

Set aside 6 of the raspberries. Mix the cornflour with 1 tbsp water until smooth.

Measure 300 ml water in a pan, and stir in the cornflour paste. Heat, stirring, until thickened. Add the remaining raspberries and cook gently, mashing the berries to a pulp.

Strain the mixture through a sieve into a bowl to remove the seeds, pushing through as much of the mixture as you can. Quarter the reserved raspberries and add to the sauce, along with the maple syrup.

To make the crêpes, tip the flour and a pinch of salt into a large jug, then beat in the eggs, coconut milk, 200 ml water and 1 ½ tbsp toasted coconut to make a batter the consistency of double cream. Thin with a little more water if it is too thick.

Preheat the Crepe Maker by turning the dial about three-quarters of the way towards the max signal, wait for the ready indicator light to come on. Add 60 ml of the crepe batter, then swirl the batter around the pan with the wooden spatula until there is an even layer covering the base of the pan. Cook the crepe for about 4 minutes, until browned. Loosen with the wooden spatula and fry the flipside for a further 2–3 minutes.

Then serve and drizzle the sauce over the crepes.

Limoncello Crepes

Ingredients

250 g sifted plain flour	3 eggs	1 tbsp lemon juice
40 g caster sugar	500 ml milk	Pinch of salt
25 g butter, melted	2 tbsp Limoncello	Icing sugar to serve

Method

Add the flour and salt to a bowl and make a well in the centre and add the eggs. Stir with a wooden spoon until smooth. Gradually add milk, melted butter, lemon juice and lemon liqueur. Mix well. Set aside for a few minutes.

Pre-heat the Crepe Maker by turning the dial about three-quarters of the way towards the max signal, wait for the ready indicator light to come on then add 60 ml of the crepe batter. Spread with the wooden spatula to evenly coat the pan. Cook for approx. 3–4 minutes until browned. Loosen with the wooden spatula and fry the flipside for a further 2–3 minutes. Repeat until you no longer have any batter left. Fold the crepes into quarters or roll them and sprinkle with icing sugar.

Chocolate Banana Crepes

Ingredients

250 g sifted flour	3 eggs	1 tsp vanilla, divided
25 g butter, melted	2 bananas, sliced into ¼" coins	Pinch salt
25 g granulated sugar	1 tbsp melted chocolate	

Method

In a blender, combine milk, flour, sugar, salt, 1 teaspoon vanilla, eggs and melted butter. Blend until mixture is smooth and foamy. If possible, let batter sit for 15 minutes at room temperature. Preheat the Crepe Maker by turning the dial about three-quarters of the way towards the max signal, wait for the ready indicator light to come on and add 60 ml of the crepe batter. Spread with the wooden spatula to evenly coat the pan. Cook for approx. 3–4 minutes until browned. Loosen with the wooden spatula and fry the flipside for a further 2–3 minutes. Repeat with remaining batter, adding more butter or oil to the pan as necessary. Fold crepes into quarters. Drizzle with melted chocolate and top with sliced banana.

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at www.gilesandposner.com

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Giles and Posner will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



Manufactured by:
UP Global Sourcing UK Ltd.,
Victoria Street, Manchester
OL9 0DD, UK.
Made in China.

Please retain all instructions for future reference.

Made in China.

CD140820/MD000000/V1