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# Electric Crepe Maker

## USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** electric crepe maker. Before using this product, please read the user care and instruction manual carefully.



## **IMPORTANT SAFEGUARDS**

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

### **READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.**

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: DO NOT use metal utensils with this appliance. Use the spreader and spatula included with the appliance to spread the batter, flip the crepe and remove it from the cooking surface.
- ::: **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping and causing burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or appliance in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Always unplug appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

### **SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY**

## **NOTES ON THE PLUG**

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For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

## **NOTES ON THE CORD**

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A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

### **IF AN EXTENSION CORD IS USED:**

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

## **ELECTRIC POWER**

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

## **TECHNICAL DATA**

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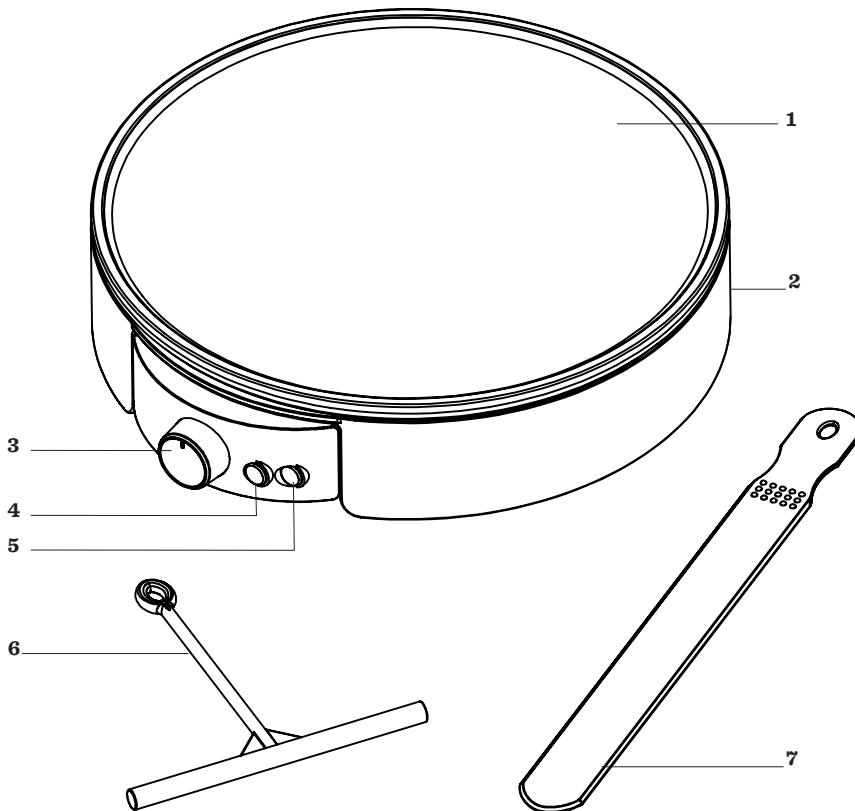
Main voltage: 120 V / Frequency: 60 Hz / Power consumption: 1300 watts

## **PARTS IDENTIFICATION**

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Product may vary slightly from diagram.

- 1.** non-stick cooking surface
- 2.** base
- 3.** temperature control knob
- 4.** power light (red)
- 5.** preheating indicator light (green)
- 6.** batter spreader
- 7.** spatula



## **BEFORE FIRST USE**

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- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash the batter spreader and spatula in hot soapy water or in the dishwasher and dry thoroughly.
- 6- Wipe the appliance with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord, or the power plug in water or any liquid.

**NOTE:** Do not use abrasive cleaners or scouring pads or any other object that could scratch.

## **USING THE ELECTRIC CREPE MAKER**

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During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

**CAUTION:** Do not touch hot surfaces. Use protective oven mitts or gloves to avoid burns or serious personal injury.

- 1- Place the appliance on a stable, flat, heat-resistant surface.
- 2- Plug the power cord into a standard 120-volt AC electrical outlet. The red power light will illuminate.
- 3- Turn the knob clockwise to maximum. The green preheat light will illuminate.
- 4- When the appliance has reached cooking temperature, the green light will extinguish. For optimal results, lightly coat the cooking surface with butter using a basting brush.
- 5- Pour 1/3 cup (75 ml) of batter in the center of the cooking surface.

**NOTE:** Do not pour too much batter as it could spill over the edge.

- 6- Spread the batter in a circular motion using the included batter spreader.
- 7- Let it cook until the edges start lifting slightly and the underneath is cooked.

**NOTE:** The green preheat light may cycle on and off during cooking. This is normal and it indicates that the appliance is maintaining the cooking temperature.

- 8- Using the spatula, flip the crepe over and cook until done.

**NOTE:** If desired, add your favorite fruit or filling directly onto the crepe while it is still on the hot cooking surface, before folding or rolling.

- 9- Remove the crepe from the appliance using the spatula. Place it on a plate. Cover with aluminum foil and keep warm to prevent drying.

**NOTE:** Adjust the temperature as needed after the first crepe is done.

10- Repeat steps 5-9 for additional batches. Lightly grease the cooking surface if needed between crepes.

11- When baking is complete, unplug the appliance and let cool.

## **CLEANING AND MAINTENANCE**

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**IMPORTANT:** Unplug the appliance and let it cool down completely before handling or attempting to clean.

::: DO NOT IMMERSE the unit, the power cord or the power plug in water or any liquid.

::: Use a soft, damp cloth to gently wipe the cooking surface. Dry thoroughly.

::: Wash the accessories (batter spreader and spatula) in hot soapy water or in the dishwasher and dry thoroughly.

::: If needed, wipe the exterior surface of unit with a soft, damp cloth. Dry thoroughly.

**NOTE:** Do not use abrasive cleaners or scouring pads or any other object that could scratch.

## **STORAGE**

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Ensure appliance is clean and dry before storing. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

## **2-YEAR LIMITED WARRANTY**

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This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains or discolouration of the base may occur after use but will not affect the appliance's performance and are not covered by this warranty.

**For assistance or general information regarding this product and the warranty, please contact our customer service:**

::: by e-mail: [kitchenproducts@ricardocuisine.com](mailto:kitchenproducts@ricardocuisine.com)

::: by phone: 1-866-226-9222



## crepes with berries and chocolate sauce

**PREPARATION** 15 minutes

**COOKING** 30 minutes

**SERVING** 4

### *crepe batter*

- 1 cup (150 g) unbleached all-purpose flour
- 2 tbsp sugar
- 1 pinch salt
- 2 eggs
- 1 ½ cups (375 ml) milk
- ½ tsp (2.5 ml) vanilla
- 1 tbsp unsalted butter, melted
- softened butter, for cooking
- 2 cups (300 g) fresh berries (such as blueberries, strawberries, raspberries, blackberries)

### *chocolate sauce*

- 5 oz (140 g) milk chocolate, chopped
- ½ cup (75 ml) milk



### *crepe batter*

- 1** In a bowl, combine the flour, sugar and salt. Add the eggs, ½ cup (125 ml) of the milk and the vanilla. Whisk until smooth. Gradually whisk in the remaining milk. Stir in the melted butter.
- 2** Preheat the crepe maker on max heat until the green indicator light turns off (indicating that the correct temperature has been reached). Once the cooking surface of the crepe maker is hot, brush with butter.
- 3** For each crepe, pour about ½ cup (75 ml) of the batter over the centre of the cooking surface. Using the batter spreader, spread the batter out evenly to cover the entire surface. Once the edge of the crepe easily detaches from the cooking surface, flip over using the spatula.

- 4** Cook for another 30 seconds to brown slightly and remove from the crepe maker. Set aside on a plate. Cover the crepes with foil to prevent from drying out and to keep warm.

### *chocolate sauce*

- 5** In a glass bowl, melt the chocolate with the milk in the microwave oven. Whisk until smooth.
- 6** Roll up the crepes and divide among four plates. Drizzle with the chocolate sauce and top with the berries.

## buckwheat crepes with sparkling water

**PREPARATION** 15 minutes

**COOKING** 30 minutes

**SERVING** 4

### *crepe batter*

- 1 cup** (150 g) buckwheat flour
- ½ cup** (75 g) unbleached all-purpose flour
- ¼ tsp** salt
- 2** eggs
- 2 cups** (500 ml) sparkling water
- 2 tbsp** butter, melted
- softened butter, for cooking
- 2 tbsp** (30 ml) maple syrup, plus more for serving

### *caramelized apples (optional)*

- 3** Empire apples, cored and cut into rounds ½ inch (1 cm) thick
- 3 tbsp** (45 ml) maple syrup
- 1 tbsp** butter

### *crepe batter*

- 1** In a bowl, combine both flours with the salt. Add the eggs, 1 cup (250 ml) of the sparkling water and the melted butter. Whisk until smooth. Whisk in the remaining sparkling water and the maple syrup.
- 2** Preheat the crepe maker on max heat until the green indicator light turns off (indicating that the correct temperature has been reached). Once the cooking surface of the crepe maker is hot, brush with butter.
- 3** For each crepe, pour about ⅓ cup (75 ml) of the batter over the centre of the cooking surface. Using the batter spreader, spread the batter out evenly to cover the entire surface. Once the edge of the crepe easily detaches from the cooking surface, flip over using the spatula.

- 4** Cook for another 30 seconds to brown slightly and remove from the crepe maker. Set aside on a plate. Cover the crepes with foil to prevent from drying out and to keep warm.

### *caramelized apples*

- 5** In a large skillet over high heat, brown half of the apple slices at a time on both sides in the maple syrup and butter.
- 6** Serve the crepes with the caramelized apples or berries. Add more maple syrup, if desired.





## pancakes (the best)

**PREPARATION** 10 minutes

**COOKING** 16 minutes

**SERVING** 8

2 cups (300 g) unbleached all-purpose flour  
 ¼ cup (55 g) sugar  
 2 tsp baking powder  
 1 tsp baking soda  
 ¼ tsp salt  
 2 cups (500 ml) buttermilk (see note)  
 2 eggs  
 ¼ cup (55 g) unsalted butter, melted and cooled  
 1 tsp (5 ml) vanilla  
 softened butter, for cooking

**[ NOTE ]** The buttermilk can be replaced with 2 cups (500 ml) milk mixed with 2 tbsp (30 ml) white vinegar or lemon juice. Let sit for 5 to 10 minutes. Stir before adding to the recipe. You could also use 1 ¼ cups (310 ml) plain yogurt mixed with ¾ cup (180 ml) milk.

Don't worry if there are some lumps in the pancake batter. It's best not to overmix the batter to retain as much of the air created by the baking powder and baking soda as possible. If mixed too vigorously, the mixture will also develop too much gluten and the pancakes will be less fluffy.

- 1** In a large bowl, combine the flour, sugar, baking powder, baking soda and salt.
- 2** In another bowl, combine the buttermilk, eggs, melted butter and vanilla.
- 3** Add the buttermilk mixture to the bowl of dry ingredients. Mix with a spatula just until the dry ingredients are moistened. Do not overmix the batter. A few clumps of flour should remain (see note).
- 4** Preheat the crepe maker on max heat until the green indicator light turns off (indicating that the correct temperature has been reached). Once the cooking surface of the crepe maker is hot, brush with butter.
- 5** Cook 2 pancakes at a time, using ½ cup (125 ml) of batter for each one. Using the back of a spoon, spread the batter out slightly.
- 6** Cook the pancakes for 2 minutes on each side. They are ready to flip over when bubbles start to form at the centre or when the edges are starting to cook. Adjust the heat of the crepe maker as needed to allow the pancakes time to cook before browning too quickly.
- 7** Keep the pancakes warm in an oven preheated to 200°F (95°C) while you cook the remaining batter or serve them as you go.

## mushroom and cheese crepes

**PREPARATION** 25 minutes

**COOKING** 40 minutes

**SERVING** 4

### *crepe batter*

1 cup (150 g) unbleached all-purpose flour

2 tbsp sugar

1 pinch salt

2 eggs

1 ½ cups (375 ml) milk

½ tsp (2.5 ml) vanilla

1 tbsp unsalted butter, melted  
softened butter, for cooking

### *bechamel*

2 tbsp butter

2 tbsp unbleached all-purpose flour

1 ½ cups (375 ml) milk

6 oz (170 g) firm ripened cheese or  
Gruyère cheese, grated

### *filling*

1 lb (450 g) white mushrooms, thinly sliced

2 tbsp butter

2 tsp (10 ml) Worcestershire sauce

2 tbsp chives, finely chopped

### *crepe batter*

**1** In a bowl, combine the flour, sugar and salt. Add the eggs and ½ cup (125 ml) of the milk. Whisk until smooth. Gradually whisk in the remaining milk. Stir in the melted butter.

**2** Preheat the crepe maker on max heat until the green indicator light turns off (indicating that the correct temperature has been reached). Once the cooking surface of the crepe maker is hot, brush with butter.

**3** For each crepe, pour about ⅓ cup (75 ml) of the batter over the centre of the cooking surface. Using the batter spreader, spread the batter out evenly to cover the entire surface. Once the edge of the crepe easily detaches from the cooking surface, flip over using the spatula.



**4** Cook for another 30 seconds to brown slightly and remove from the crepe maker. Set aside on a plate. Cover the crepes with foil to prevent from drying out and to keep warm.

***béchamel***

**5** In a pot over medium heat, melt the butter. Add the flour and cook for 1 minute while whisking. Add the milk. Bring to a boil while whisking constantly. Cook for 2 minutes or until the mixture thickens.

**6** Stir ½ cup (50 g) of the grated cheese into the sauce. Season with salt and pepper. Cover and keep warm.

***filling***

**7** Meanwhile, in a large skillet over high heat, brown the mushrooms in the butter for 5 minutes without stirring. Add the Worcestershire sauce and cook for 1 minute while stirring. Add the chives. Adjust the seasoning.

**8** For each crepe, spread about ¼ cup (60 ml) of the béchamel sauce over the upper third of the crepe. Top with one-eighth of the mushrooms and one-eighth of the remaining cheese. Fold the lower part of the crepe over the filling, then fold the crepe in half. Serve immediately.

