

PANCAKES MAKER FOR 6 MINI CREPES

Instruction manual

TCP-65



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Dear consumer, Please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide.

If you pass the device on to a third party, these Operating Instructions must also be handed over.

Please keep them for future references.

IMPORTANT SAFEGUARDS

- ❑ Please read these instructions carefully before use.
- ❑ Keep present instructions for future references.
- ❑ Check that your mains voltage corresponds to that stated on the appliance.
- ❑ Only use the appliance for domestic purposes and household or similar applications such as:
 - staff kitchen areas, in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Environment type like :
 - Farm Houses • Bed and Breakfast.
- ❑ Only use the appliance in the way indicated in these instructions.
- ❑ Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- ❑ Never use this apparatus near water projections.
- ❑ Never use this apparatus with the wet hands.
- ❑ If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- ❑ Inform potential users of these instructions.
- ❑ Never leave the appliance unsupervised when in use.
- ❑ The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- ❑ Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
- ❑ 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.
- ❑ In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- ❑ Caution ! Do not allow small children to play with the foil :
THERE IS A DANGER OF SUFFOCATION !
- ❑ From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- ❑ Never immerse the appliance in water or any other liquid for any reason whatsoever.
- ❑ Never place it into the dishwasher.
- ❑ Never use the appliance near hot surfaces.
- ❑ Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- ❑ If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- ❑ Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- ❑ Never use the appliance outside and always place it in a dry environment.
- ❑ Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- ❑ Never use any other connector than the one provided.

- ❑ Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- ❑ Never wind the cord around the appliance and do not bend it
- ❑ Ensure that the power cord does not come into contact with hot parts of this unit.
- ❑ Make sure the appliance has cooled down before cleaning and storing it.
- ❑ The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- ❑ Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- ❑ Before cleaning, always unplug the appliance from the power supply and let it cool down.
- ❑ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ❑ Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- ❑ Always remove the plug from the wall socket when the appliance is not in use.
- ❑ When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- ❑ Incorrect operation and improper use can damage the appliance and cause injury to the user.
- ❑ This device, designed for home use, complies with standards relating to this type of product.
- ❑ The appliance must be used and rested on a table or flat & stable surface.
- ❑ The item must not be left unattended when it is connected to main supply.

- The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- Regarding the instructions for cleaning, thanks to refer to the below paragraph of the manual.
- This appliance is only intended for household use.

(*) **Competent qualified person** : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

SPECIAL WARNING FOR TOASTER BBQ GRILL & RACLETTE

- Charcoal or similar fuels must not be used with this unit.

GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the



The symbol "HOT WALL" warns the user that the walls of the unit can become very hot, and to take precautions as required.



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.



The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



For more information : <http://www.quefairedemesdechets.fr>

CAUTION: RISK OF BURN.

- During operation, the surface temperature of the unit may be hot.
- The heating elements remain warm for a long time after the appliance is switched off.
- The "HOT SURFACE" symbol warns the user that the walls of the appliance may become very hot and to take the necessary precautions.



FIRST USE

Before first use, remove the unit and all accessories carefully and paying attention to the sharp accessories.

Clean with soap and water, bowls and all accessories. Rinse and dry thoroughly. Clean the outside and inside of the machine cabinet with a damp cloth and wipe dry.

Your appliance is fitted with a fixed non-stick coated cooking plate.

Before using the appliance for the first time, spread a teaspoon of vegetable oil over the plate with a soft cloth or piece of soft kitchen roll. Wipe off any excess oil. No need to re-coat the hotplate with oil each time a pancake is cooked, but before each use. Re-oiling is recommended to ensure continued non-stick performance. To remove any food debris on the hotplate during a meal, use a spatula to loosen the particles and carefully clean off with soft kitchen roll.

USE

- Unroll the power cord completely.
- Check that the tension in force in the country where you are corresponds to that indicated on the apparatus.
- Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never modify the appliance in anyway.

PREHEATING

Insert the flexible into the base of the Appliance.

Plug into the wall socket.

IMPORTANT: Ensure the flex is firmly inserted into the appliance before connecting to the mains.

If an extension lead is necessary it must have an earth incorporated.

Leave to pre-heat for 5 to 8 minutes. It will then be automatically maintained at the ideal cooking temperature.

Note: During first use, the appliance may give off a slight odour and smoke. This is normal and comes from grease protective.

COOKING YOUR MINI-PAN-CAKES

Use the measuring ladle to obtain the required amount of batter for the recipe chosen.

-Up to the lower level for Crepes. - Full for pancakes and blinis.

Spread the batter with the back of the ladle in a circular movement.

Hint : To make this operation easier, wipe the ladle after each pancake and place in a jug of water.

Turn the pancakes over half way through cooking (after about 30 seconds - 1 minute)

Using the spatula supplied for this purpose.

Leave to cook for about a further 30 second and serve on a plate.

NOTE: THICKER PANCAKES, BLINIS AND WHOLE-WHEAT PANCAKES MAY REQUIRE A LONGER COOKING TIME.

WARNINGS

- Do not touch the non-stick coating plate once it's hot.
- Never rest plastic or wooden utensils such as a spatula or ladle on the hot- plate to avoid damaging them.
- The spatula is only suitable for use with the mini-crepes maker. Do not rest them in food while it is being cooked.

If the flex is damaged and/or if the appliance fell down, they must be checked by the service agent or a similarly qualified person.

PANCAKES

(Makes about 28-30 pancakes)

In a bowl, add 250g of sieved plain flour plus 1 pinch of salt, and make a well in the center. Break in 3 eggs.

Measure 600mL of milk and add half the milk. With a whisk or wooden spoon, gradually stir the flour into the egg and liquid.

Add more liquid as you stir in more flour until the consistency is of single cream. When all the liquid is added, beat or whisk hard to remove any lumps.

VARIATIONS

Economical Batter : Replace all the milk with water. This also lightens the texture.

HANDY HINTS : A combination of milk, water or beer can be used if desired.

If the batter becomes too thick on standing, add a little water and mix again.

For savoury pancakes, double the quantity of salt.

In a bowl, add 200g of sieved plain flour plus 1 pinch of salt, and make a well in the centre. Break in 2 eggs.

Measure out 600mL of milk (or half milk and water).

Pour in half the liquid. With a whisk or wooden spoon, gradually stir the flour into the egg and liquid. Add more liquid as you stir in more flour until the consistency is of single cream.

When all the liquid is added, beat or whisk hard to remove any lumps.

WHOLEMEAL PANCAKES

In a bowl, sieve together 150g of wholemeal flour, 30g plain flour and 5ml of salt. Make a well in the centre.

Break in 2 eggs. Measure 300ml of milk and 300ml of water.

Pour in half the liquid. With a whisk or wooden spoon, gradually stir the flour into the egg and liquid.

Add more liquid as you stir in more flour until the consistency is of single cream.

When all the liquid is added, beat or whisk hard to remove any lumps.

SERVING SUGGESTIONS

STARTERS

- Smoked salmon cut into fine strips and sprinkled with lemon juice.
- Crab, prawns or tuna flakes mixed with mayonnaise or mustard sauce.
- Asparagus tips in mayonnaise
- Sliced avocados seasoned with vinaigrette or Tartar sauce.
- Mushrooms à la Grecque.

MAIN COURSE

- Minced chicken in a mild curry sauce
- Seafood In a creamy, white sauce or thousand island dressing
- Vegetables such as spinach, carrot, turnip or pumpkin in a mousseline sauce.

CHEESE

- Grated cheddar, gruyere, or parmesan,
At the end of cooking, add the cheese and after turning over leave to melt.
- Roquefort, Stilton or petit suisse.
Crumble or spread over the cooked pancake.

DESSERTS

For sweet pancakes there are numerous possible fillings to choose from.

- Chocolate sauce with chopped almonds, walnuts or hazelnuts, Fresh lemon juice and sugar.
- Jam, honey or maple syrup
- Ice-cream or sorbet
- Sliced banana and chocolate sauce
- Fresh fruit such as strawberries, raspberries, apple puree, etc.
- Chestnut puree

SPECIALITY PANCAKES-BLINIS

These small yeast pancakes are a Russian speciality which are traditionally made with Buckwheat flour. The classic topping is caviar and soured cream.

TRADITIONAL BUCKWHEAT BLINIS

200g buckwheat flour, 100g plain flour, 300mL milk, 3 eggs, separated yeast-pinch of salt

Cooking time: about 2 mins on each side

Blend the yeast with 75mL of lukewarm water. Leave to stand for 10 mins, In a bowl, mix the two flours together.

Make a hollow in the centre and mix in the milk, egg yolks, yeast and pinch of salt. Leave to stand in a warm place for about 1 hour.

Just before cooking, beat the egg whites until stiff and fold into the batter.

Serve the blinis with caviar and soured cream, smoked salmon, halibut, bream or eel.

CAUCASUS BLINIS

(Makes about 20 pcs)

300gr plain flour - 10g fresh yeast - 500mL milk - 2 eggs, separated - a knob of butter (melted) - 2.5mL salt

Cooking time: about 2,5 mins on each side.

Blend the yeast with 75mL of lukewarm milk and leave to stand for 10 mins.

Place the flour in a bowl and make a hollow in the centre.

A little at a time. Mix in the remaining milk. Add the yeast, egg yolks, melted butter, and salt. Leave to stand in a warm place for about 1 hour.

Just before cooking the blinis, beat the egg whites until stiff and fold into the batter.

Serve the blinis with caviar.

Variation:

For sweet pancakes add 15mL of sugar to the batter and serve with jam, fresh fruit, etc.

BLINIS WITH SMOKED HERRINGS

Basic Caucasus or Buckwheat blini batter - 2 smoked herrings - 2 small onions - 1 natural yoghurt – 100mL soured cream - parsley (chopped) -15mL cumin seeds - 250mL of milk.

Cooking time: about 2,5 mins on each side.

To remove the salt from the herrings, place in a dish and leave to soak in the milk.

Remove from the milk, dry with kitchen paper and place on a chopping board.

Cut off the heads, carefully remove the skin (start by taking off a little with the point of a knife and then pull), remove the bones and cut the fillets into pieces about 2cm in size.

Peel the onions and cut into thin rings.

Mix with the herring pieces so they pick up the flavour while preparing the sauce.

In a bowl, add the yoghurt and soured cream.

Beat together until thoroughly mixed.

Add the parsley and cumin seeds.

Mix in the herring pieces and leave for 1 hour for the flavour to develop.

Serve with the hot blinis.

MATEFAIMS

This type of Russian pancake was prepared in times of hardship, and made as a treat for the menfolk.

MATEFAIM BATTER

(Makes about 20)

250g plain flour - 500mL milk - 2 eggs - 5ml cooking oil - a pinch of salt

Cooking time: about 2 mins on each side.

Place the flour in a bowl. Make a well in the centre. Break in the whole eggs.

Add the oil, salt and half the milk.

Beat hard with a wooden spoon until it is well mixed. Gradually add the remaining milk until the batter is smooth and the consistency of double cream.

Leave for 1 hour.

MATEFAIM CAROLINE

Basic matefaim batter - 3 banana - clear honey - rum

Cooking time : about 2,5 mins on each side.

Thinly slice the banana. Begin cooking the matefaim on the appliance. Before the top of the matefaim have set, place the banana slices on top.

Cover with some more batter, and continue cooking. Turn over and cook the other side. serve sprinkled with honey and rum.

MATEFAIM ADELINE

Basic matefaim batter - apple puree -Cooking time: about 2,5 mins on each side.

Begin cooking the matefaim on the appliance. Before the top of the matefaim have set, place the apple mixture on top.

Cover with some more batter, and continue cooking. Turn over and cook the other side.

ROSTI (POTATO PANCAKES)

Rosti are traditional Swiss crispy golden. brown potato cake made from grated, cooled potato. They are ideally served with meat or fish, or on their own with a green salad.

To make grating the potatoes easier, cook them the day before.

TRADITIONAL ROSTI

(Makes 6)

600g old potatoes - 1 onion (chopped) – 100g gruyere cheese (grated) - 1 egg, beaten

Cooking time: about 2,5 mins on each side.

Do not peel the potatoes. The day before, cook them whole in salted boiling water for 15 mins so that they are still firm.

The next day, peel and then grate them.

Mix the potatoes, onion, cheese and egg together. Cook spoonful of mixture on the appliance. Flatten so that they are thin.

Carefully turn with a spatula half way through cooking.

ONION ROSTI

(Makes 6)

600g old potatoes (unpeeled) - 2 onions (cut into thin rings) - 1 spoon of cream - 1 egg, beaten.

Cooking time: about 2,5 min on each side.

The day before, cook the whole potatoes in salted boiling water for 15 mins.

The next day peel and then grate them.

Fry the onion rings. Mix with the grated potato, beaten egg and cream.

Cook spoonful of mixture on the appliance.

Carefully turn with a spatula half way through cooking.

SUISSE ROSTI

(makes 6)

600g old potatoes (unpeeled) -1 egg, beaten - dried or fresh chopped rosemary

Cooking time: about 2,5 mins on each side.

The day before, cook the whole potatoes in salted boiling water for 15 mins.

The next day, peel and then grate them.

Mix in the potato and beaten egg. Add the rosemary.

Cook spoonful of mixture on the appliance.

Carefully turn with a spatula half way through cooking.

CLEANING AND MAINTENANCE

Before cleaning, always: switch off the appliance, disconnect the apparatus and let it cool.

Clean the outside of the apparatus with a sponge or slightly wet linen.

The parts (removable) in contact with food like plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher.

Never plunge the apparatus in water or all other liquid!

Do not use abrasive cleaners, gritting, or metal brush or another cutting object.

STORAGE

-Ensure the unit is completely cool and dry.

-Do not wrap the cord around the appliance, as this will cause damage.

-Keep the appliance in a cool, dry place and out of reach from children.

GUARANTEE

Before being delivered, all our products are subjected to a rigorous control.

This apparatus is guaranteed 24 months starting from the date of purchase by the consumer.

The documents in proof of guarantee are :

- The invoice and

- The filled and stamped warrantee plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee ! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase.

The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay !

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

SPECIFICATIONS

Power supply	220-240V~ 50-60Hz
Power	1500W
Norm	Class I

Made in P.R.C

The characteristics can change without prior notice

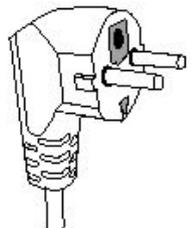
This device complies with EC directives, it was controlled according to all current European directives, applicable such as: electromagnetic compatibility (EMC) and low voltage (LVD).

This device has been designed and manufactured in compliance with the latest regulations and technical requirements for safety.

This unit is equipped with an electrical outlet with earth and must be earthed in an according plug.

Note : In the event of question concerning the earth or electric connection, please consult a qualified personnel.

In the event of short-circuit, earthing reduces the risk of electric shock while making possible the current to be evacuated by the wire of ground.



CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

**Produit importé par Sotech International
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