

Breville®

Turn **on** your creativity™



traditional
crêpe maker

product safety

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 old.

Always allow adequate air space above and on all sides for air circulation. Never use the appliance under cupboards or curtains or other flammable materials.

Never operate the appliance by means of an external timer or separate remote-control system.

Do not touch the metal parts of the appliance during use as they may become very hot.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never leave the appliance unattended when in use.

▲ Always use your crêpe maker on a stable, secure, dry and level surface.

Allow adequate space above and on all sides for air circulation.

Do not allow your crêpe maker to touch any flammable material during use (such as curtains or wall coverings).

Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.

- Unpack your crêpe maker and remove all packaging, promotional materials and stickers. Remove all printed documents. You may wish to store the packaging for future use.
- Wash the spreader in warm soapy water and allow it to dry thoroughly .
- Wipe the appliance with a soft, damp cloth.

features

1 Temperature control

Allows you to vary the temperature of your crêpe maker.

2 Ready-to-cook light (green)

Comes on when you switch on your crêpe maker. Goes out when your crêpe maker reaches the temperature selected using the temperature control.

3 On/off button

4 On light (red)

Comes on when you switch on your crêpe maker

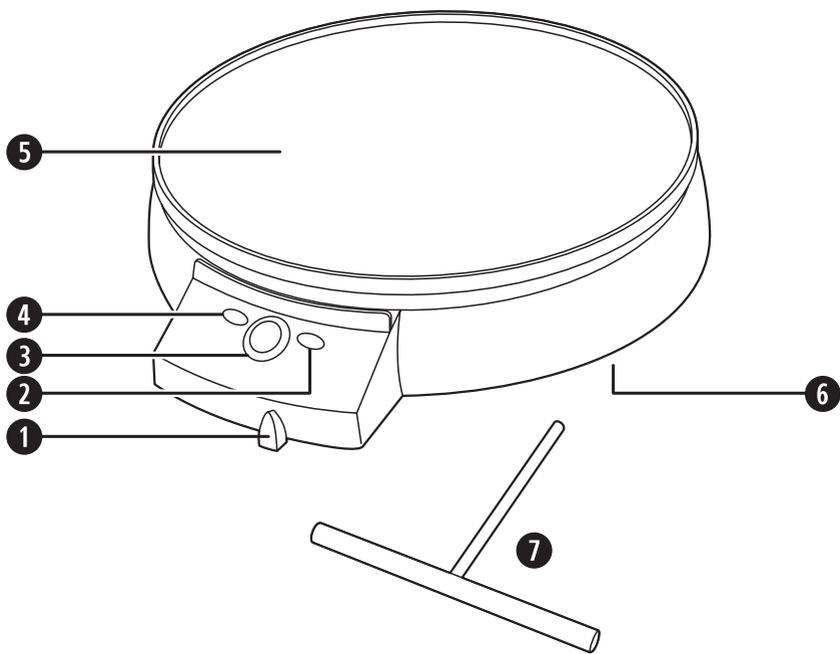
5 Non-stick cooking surface

6 Cord storage

Wrap the mains cord around these three hooks underneath your crêpe maker when not in use or storing.

7 Spreader

Used to spread the batter evenly over the cooking surface of your crêpe maker. Also known as a rateau (rake) in French.



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

using your crêpe maker

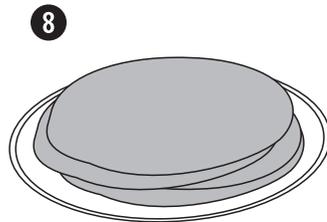
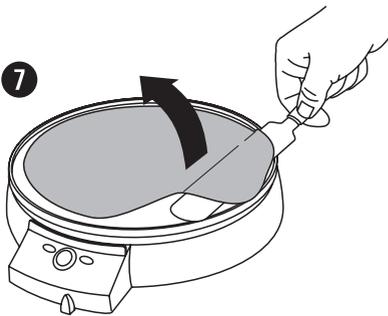
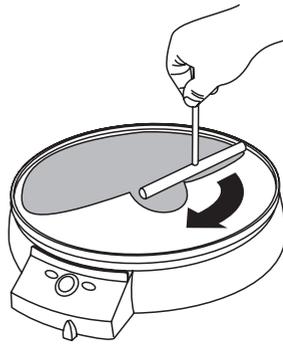
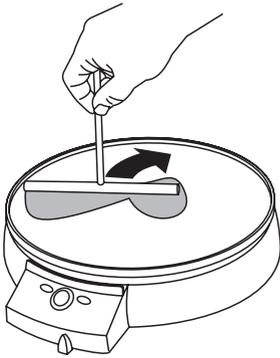
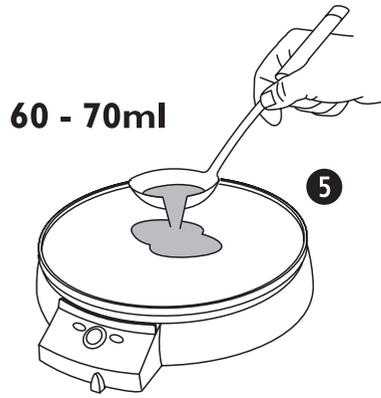
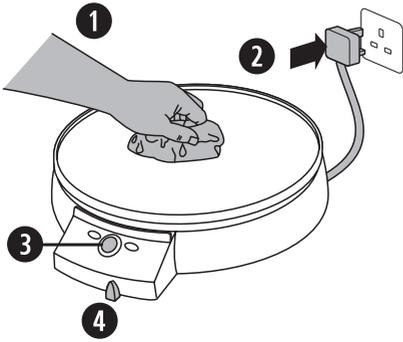
▲ Your crêpe maker gets very hot during use. Do not touch the cooking surface or attempt to move the appliance while it is in use or while it is still hot.

When you first use your crêpe maker, there may be a slight odour as the heating element warms up for the first time. This is quite normal and not a cause for concern. The odour will disappear after a short time.

1. Before cooking your first crêpe, and between cooking each crêpe, grease the cooking surface with a piece of kitchen paper and some butter or oil. This will also improve the flavour and colour of the crêpe.
2. Plug your crêpe maker into a supply outlet. Route the mains cable underneath your crêpe maker as shown.
3. Set the on/off switch to the on position. The on light (red) and the ready-to-cook light (green) will both come on.
4. Set the temperature control to a high heat setting (4 or 5) depending on how well cooked you like your crêpes. It's probably best to start at the lower setting and increase it if necessary.
5. When the green ready-to-cook light goes out, use a ladle to pour about 60-70 millilitres of the batter onto the cooking surface.
6. Immediately start to spread out the batter as uniformly as possible using the spreader as shown. Use the spreader to pull the batter around the surface. Don't go over areas that have already been spread or your crêpe may rip. Don't worry if you don't get it right first time because it will take a little practice before you can do this like a professional crêpière!
7. Allow the crêpe to cook for about 60 to 90 seconds and then carefully use a plastic/ wooden spatula to flip the crêpe over. Allow to cook for a further 60 seconds.
8. Stack the cooked crêpes on top of each other on a warmed plate.

Tips

- Always spread the batter in a clockwise direction using a slight downwards pressure.
- Always ensure that your batter is as lump free as possible. Strain the batter if necessary.
- To reheat a previously cooked crêpe, set the temperature control to about 2 or 3.
- Only use plastic or wooden accessories on the surface of your crêpe maker.



INDIAN CHICKPEA PANCAKES - serves 4

150g of gram flour	1 thumb sized piece of ginger (peeled and chopped)
260ml of water	½ tsp of ground coriander
½ tsp of salt	2 tablespoons of fresh coriander (finely chopped)
½ tsp of cayenne pepper	Vegetable oil
½ tsp of caraway seeds	
1 small red onion (finely chopped)	
3 small garlic cloves (finely chopped)	

1. Add the flour to a bowl and then carefully stir in the water to make a smooth batter. Then add the remaining ingredients, stir and then leave to rest for approximately 20 minutes.
2. Lightly grease the cooking surface with oil and heat to setting 4. Ladle the same amount of mixture you would if you were making a crêpe. Spread it out and then leave it to cook slowly for 3-4 minutes until the underside is reddish-brown. Drizzle a little oil around the pancake and then turn it over and cook for another minute or so.
3. Transfer to a warmed plate and repeat the process.
4. Serve as a tasty alternative to bread with your favourite curry dish or a Raita.

ITALIAN STYLE DOUBLE FILLED PANCAKES - serves 4

300ml of milk	Olive oil
1 medium egg	200g cherry tomatoes, halved
15g melted butter	Handful of fresh Basil leaves
100g plain flour, sifted	200g Goats cheese, sliced
150g of spinach leaves	Extra Virgin Olive Oil
Salt and pepper	Green salad leaves

1. Beat the egg and the flour together and then gradually add the milk to make a smooth batter. Then stir in the melted butter and the spinach leaves. Season the batter and leave it to rest.
2. Pre-heat your crêpe maker on setting 3 with some olive oil on the plate and make 4 large pancakes, slightly thicker than crêpes, setting them aside each time to keep warm.
3. When the final crêpe is cooked and removed turn the heat down to setting 2 and place one pancake on the plate.
4. Fill it with goat's cheese, basil, tomato and a drizzle of olive oil and then fold it in half. Leave it to heat slowly until the cheese melts. Remove it and then keep it warm whilst you cook the others.
5. Serve with salad leaves

BUCKWHEAT BLINIS - makes approximately 20

Butter for cooking	5g of easy-blend dried yeast
40g of buckwheat flour	150ml of crème fraiche
125g of strong white plain flour	175ml of whole milk
¾ teaspoon of salt	2 medium eggs separated

These blinis are perfect with smoked salmon and crème fraiche.

1. Sift both the flours together with the salt, and then sprinkle in the yeast.
2. In a pan, gently heat the milk and the crème fraiche so it is just warm but not hot
3. Remove it from the heat and then whisk in the egg yolk.
4. Whisk the mixture into the flour until you have a thick batter. Cover the batter with a cloth and leave it for an hour.
5. The mixture will now be sponge-like. Whisk the egg whites until they form stiff peaks and then gently fold them into the batter. Cover and leave it for another hour.
6. Brush the crêpe maker with melted butter and then heat it to setting 4.
7. Spoon 1 tablespoon of batter onto the plate and then top with another ½ tablespoon. The mixture won't spread out much so this amount of mixture will produce a blini that is about 10cm (4 inches) in diameter.
8. After about 40 seconds flip it over and cook for approximately 30 seconds.
9. Transfer it to a cooling rack and then repeat the process, covering the plate in melted butter each time before spooning on the batter.
10. The mixture should make approximately 20 blinis.
11. Wrap the blinis in foil and then place them in a pre-heated oven for 10 minutes at 140°C (gas mark 1).
12. Serve them on warm plates topped with crème fraiche and smoked salmon.

QUESADILLAS

Originating in Mexico, a quesadillas is a soft tortilla filled with cheese and a variety of vegetables, chicken or meat. They are often baked or fried to crisp the tortilla. Quesadillas can be adapted to include lots of your favourite ingredients. We have included some quesadillas recipes but feel free to put together your own favourite.

Tortillas (often called wraps) can be made using the recipe on page 15 or bought ready-made. Larger supermarkets sell a variety of tortillas including whole-wheat, soft brown and seeded.

EASY QUESADILLAS - serves 1-2

2 tortilla wraps	¼ yellow pepper, finely diced
2 handfuls of grated cheese of your choice (cheddar often works well)	¼ red onion, finely diced
½ red pepper, finely diced	¼ red chilli finely diced or a pinch of chilli flakes, optional
¼ green pepper, finely diced	

The secret to the delicious flavour in these quesadillas is to cut the peppers and onions into a really fine dice.

1. Heat your crêpe maker on setting 3 without any oil.
2. Place all the ingredients for the quesadillas into a bowl and combine well.
3. Place a tortilla wrap onto the hot crepe maker. Add a couple of handfuls of the cheese mixture as if you were making a pizza. Spread it out to within 1cm of the outer edge of the tortilla. Add the second tortilla on top of the first.
4. Cook for approx 2-3 minutes until the base turns golden and crispy and the filling begins to melt
5. Place your hand gently on top of the quesadillas (it won't be hot) and ease a spatula underneath. Flip the quesadillas over and cook for a few more minutes until crisp.
6. Serve hot cut into wedges. Delicious with a side serving of spicy salsa and avocado dip

CHICKEN, BRIE, ROCKET AND BASIL QUESADILLAS - serves 1-2

2 tortillas
1 large cooked chicken breast, sliced
125g approx. brie sliced
1 tbsp cranberry sauce (optional)
1 handful of Rocket leaves
6 basil leaves torn

1. Heat your crêpe maker on setting 3 without any oil.
2. Once your crêpe is at the right temperature, add one of the tortillas.
3. Scatter over the brie and the chicken breast, top with the rocket and torn basil leaves.
4. Spread the cranberry sauce over the remaining tortilla and place it on top of the first one.
5. Cook for approx 2-3 minutes until the cheese starts to melt and the base of the tortilla turns golden and crisp.
6. Place your hand gently on top of the quesadillas (it won't be hot) and ease a spatula underneath. Flip the quesadillas over and cook for a few more minutes until crisp.
7. Serve cut into wedges.

CURED HAM AND CHEESE QUESADILLAS - serves 1-2

2 tortillas
2 handfuls of grated cheese of your choice
1 large spring onion, finely sliced
30g thinly sliced cured ham

1. Heat your crêpe maker on setting 3 without any oil.
2. Place all the cheese and onion into a bowl and combine well.
3. Place a tortilla wrap onto the hot crepe maker, add the sliced ham and a couple of handfuls of the cheese mixture as if you were making a pizza. Spread this out to within 1cm of the outer edge. Add the second tortilla on top of the first.
4. Cook for approx 2-3 minutes until the base turns golden and crispy and the filling begins to melt
5. Place your hand gently on top of the quesadillas (it won't be hot) and ease a spatula underneath. Flip the quesadillas over and cook for a few more minutes until crisp.
6. Serve hot cut into wedges.
7. Try serving with some spicy salsa and salad leaves for a tasty lunch.

BASIC CRÊPES - makes approximately 5

125g plain flour, sifted

Pinch of salt

2 eggs, beaten

Butter for cooking

200ml of milk

1. Sift the flour and salt into a bowl. Make a well in centre of the flour and then tip in the eggs. Using an electric whisk or by hand, mix the eggs with the flour. Then pour in the milk gradually, as you mix, until you have a smooth batter.
2. Leave the batter to rest for up to an hour in the fridge, this makes the gluten (protein) relax and creates a lighter crêpe.
3. Cook the crêpe for approximately 60 to 90 seconds until you can insert a spatula under the crêpe. The underneath should have started to turn golden. Carefully flip the crêpe over and cook the other side for about 60 seconds.
4. Lift off the crêpe and put it on a warm plate.

CRÊPE SUZETTE - serves 4-5

1 portion of basic crêpe batter

1 orange, zested

1 tablespoon of caster sugar

1 lemon, juiced and zested

½ an orange, zested

3 tablespoons of Cointreau, Grand Marnier or Brandy

For the orange Sauce

20g of sugar

50g of butter for cooking

3 oranges, juiced (about 150ml of juice)

1. Mix the additional sugar and the orange zest with the basic batter and leave it to rest.
2. Make the crêpes as normal but try to achieve the thinnest crêpe you can. Remove the crêpes and transfer them to a warm plate to keep them warm.
3. Turn the temperature control down to setting 3.
4. Mix all the ingredients for the orange sauce, except for the butter.
5. Heat the sauce gently in a saucepan until it is warm.
6. Wipe the plate with some butter and place each crêpe flat on it. Pour a little orange sauce into the middle of the crêpe. Then using a spatula and fold the crêpe in half and then again to make a triangle shape.
7. Place each crêpe somewhere to keep warm. Repeat the process until all the crêpes are warmed and glazed in the sauce.
8. Serve the crêpes with any remaining sauce poured over them.

BANOFFEE CRÊPES WITH CHOCOLATE SAUCE - serves 4

1 portion of basic crêpe batter	4 tablespoons chocolate spread
2 large bananas	2 tablespoons double cream
2 tablespoons of butter	Vanilla ice cream
2 tablespoons soft brown sugar	

1. Make the crêpes and leave them somewhere to keep warm. Turn the temperature control down to setting 3.
2. Peel and slice the bananas diagonally.
3. Mix together the sugar and butter and spoon it into the middle of the crêpe maker. Add the sliced bananas and stir occasionally in the sugared butter for 1 minute.
4. Put the chocolate spread and cream into a small saucepan.
5. Stir the chocolate spread and cream until heated through.
6. Place two crêpes on each plate folded in half.
7. Top each one with the banoffee mixture, then add a scoop of ice cream. Finally drizzle with the chocolate sauce.

Why not try...

White Chocolate Sauce: Melt 150g of white chocolate with 200g of double cream

CHOCOLATE CHIP PANCAKES WITH BLUEBERRIES - serves 4

1 portion of basic crêpe batter	150g of chocolate chips
1 teaspoon of sugar	200g of blueberries
25g cocoa powder, sifted	2 tablespoons of golden syrup

1. Mix the basic crêpe batter with the sugar, cocoa powder and the chocolate chips. Leave it to rest.
2. When you cook the crêpes, turn your crêpe maker down to setting 3, because a higher heat will burn the chocolate.
3. Unlike making normal crêpes you will not be able to use the spreader, so pour the batter gradually over the cooking plate until it is covered. Cook as normal
4. Heat the blueberries with the syrup in a pan on a low heat for 5 minutes until they have broken down and softened.
5. Pour the hot blueberry sauce over the chocolate crêpes.

RICOTTA PANCAKES WITH YOGHURT AND BERRIES - makes 12

325g ricotta cheese	2 tbsp vegetable oil or melted butter
175ml semi-skimmed milk	<i>For the honeyed yoghurt and berries</i>
1 tbsp runny honey	200g Greek yoghurt
4 free range eggs, separated	1 tsp ground cinnamon (optional)
225g plain flour	3 tbsp runny honey
1 tsp baking powder	325g mixed berries (Raspberries, cut strawberries and blueberries)
2 tbsp caster sugar	

1. For the griddle cakes, place the ricotta cheese, semi-skimmed milk, runny honey and egg yolks into a bowl.
2. Using a hand whisk or an electric mixer, mix the ingredients together.
3. Sift the flour and the baking powder into a large bowl. Add it to the ricotta mixture a tablespoon at a time as you whisk until you achieve a smooth batter.
4. In another bowl whisk the egg whites to soft peaks then add the caster sugar and whisk until stiff and glossy.
5. Add a spoonful of the egg whites to the ricotta mixture to slacken it and then fold in the remainder of the whisked egg whites using a whisk or hand mixer.
6. Heat the crêpe maker to setting 3.
7. Butter the crêpe maker plate well and spoon 2 tablespoons of the ricotta batter onto the plate for each griddle cake.
8. Cook for about 2 minutes before flipping them over and repeating until golden.
9. Keep cooking the griddle cakes and then keeping them warm
10. Meanwhile, combine the yoghurt with the cinnamon and 2 tablespoon of honey.
11. Spoon the yoghurt over the cakes, top with the berries and drizzle with the remaining honey.

BUTTERMILK PANCAKES - serves 4

100g of plain flour	125ml of buttermilk mixed with 50ml of water
1 tsp of baking powder	
2 eggs, beaten + 2 egg whites	

1. Sift the self raising flour and baking powder into a large mixing bowl and make a well in the middle.
2. Pour the 2 beaten eggs and mix with the flour using a whisk. Gradually add the buttermilk and water mixture, continuously whisking until it is smooth.
3. Separately whisk the egg whites until they are stiff and then fold them in to the mixture.
4. These make smaller pancakes. Spoon 1 ladle of the mixture into the middle of the pre-heated plate (setting 4) and flip after 2 minutes or when it is golden.

HAM AND CHEESE OMELETTE - serves 2

30g of butter	2 tablespoons of crème fraîche
2 large handfuls of mushrooms, sliced thinly	4 spring onions, chopped finely
4 large eggs	90g of grated cheddar cheese
6 slices of ham, chopped	Salt and pepper

1. Pre-heat the crêpe maker to setting 5 and then add the butter. Place the sliced mushrooms onto your crêpe maker and cook for 3 minutes, stirring.
2. Lightly beat the eggs (don't overbeat them) and then mix in the remaining ingredients except the cheese.
3. Dot some butter around the mushrooms and let it melt.
4. Pour the egg mixture onto the plate, making sure that it spreads out evenly. Then using a spatula, draw some of the mixture back in to the middle as it cooks. Let some of the mixture run back into the spaces. This will make the omelette nice and fluffy.
5. Leave it to cook for 2 to 3 minutes until it is nearly cooked on top and golden underneath. Sprinkle it with the cheese and then fold it over.
6. Leave it to cook for another minute and then serve with a green salad.

FLOUR TORTILLAS - makes 12

225g of strong plain flour	½ teaspoon of salt
50g of lard cubed and softened	125ml of warm water

1. Sift the flour into the bowl rubbing in the fat until it resembles breadcrumbs. Dissolve the salt in the warm water and then add it gradually to the flour mixture, stirring until you have a soft dough. You may not need all the water.
2. Turn the dough out onto a floured surface and knead until it is smooth and elastic. Divide them into about 12 balls and put them on a lightly greased tray, and cover it with cling film and rest for 1 hour at room temperature.
3. Heat the crêpe maker on setting 3 with no oil.
4. Roll out each ball to into a circle that is about 20 cm across. Lay one on the plate and cook for 1 minute until it starts to pull off. Then flip it over and cook it on the other side. It should still be soft.

cleaning

⚠ Always unplug this appliance and allow it to cool completely before cleaning it.

NEVER immerse this appliance, or its plug or cable in water or any other liquid. Do not hold under a running tap.

Never use harsh abrasive cleaning products or solvents.

- Always make sure that your crêpe maker appliance is disconnected from the mains supply and has cooled down before you attempt to clean it.
- The non-stick cooking surface does not require any special cleaning method. After each use, simply wipe with a clean cotton cloth.
- Clean the rest of your crêpe maker with a damp cloth.
- Do not use abrasive cleaning agents or sharp objects to clean/remove food deposits.
- Clean the spreader in hot soapy water. Dry thoroughly before using.

connection to the mains supply

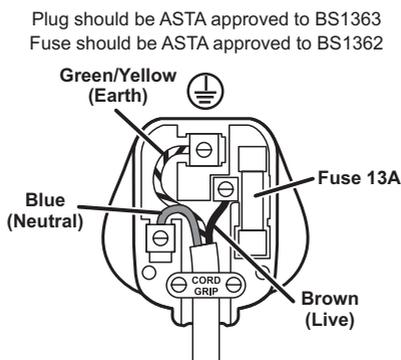
⚠ This appliance must be earthed.

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.



Ensure that the outer sheath of the cable is firmly held by the cord grip

after sales service

These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department
Jarden Consumer Solutions (Europe) Limited
Middleton Road, Royton, Oldham OL2 5LN, UK.
Telephone: 0161 621 6900 Fax: 0161 626 0391
e-mail: enquiriesEurope@jardencs.com

Replacement parts

For additional or replacement parts, please visit www.breville.co.uk or call us on **0161 621 6900**.

Troubleshooting

For troubleshooting and FAQs visit www.breville.co.uk/faqs

Turn on your Creativity™

Let the Breville® team help you turn on your creativity with a gateway to a world of food and drinks without limits. You don't have to travel far—just to your computer, tablet or mobile—where you will discover our FREE website with top tips and recipes to inspire your imagination. Join us now at www.turnonyourcreativity.com

Turn  your creativity™

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited (“JCS (Europe)”) has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

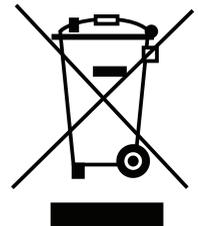
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardencs.com for further recycling and WEEE information.

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Telephone: 0161 621 6900

For Customer Service details, please see the website.

www.breville.co.uk

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