

NutriChef PCRM12.5

NutriChef PCRM12.5 Electric Crepe Maker & Griddle Instruction Manual

Model: PCRM12.5

1. INTRODUCTION

Thank you for purchasing the NutriChef Electric Crepe Maker & Griddle. This appliance is designed for simple and efficient preparation of crepes, pancakes, roti, and other flatbreads. Please read this manual thoroughly before use to ensure safe and optimal operation.



Image 1.1: NutriChef Electric Crepe Maker with included spatula, batter spreader, and recipe book.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Read all instructions carefully before operating the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.

9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
13. Do not use appliance for other than intended household use.

3. PACKAGE CONTENTS

Your NutriChef Electric Crepe Maker & Griddle package includes:

- Electric Crepe Maker & Griddle Unit
- Wooden Spatula
- Wooden Batter Spreader



Image 3.1: The crepe maker in use, showing the batter, spreader, spatula, and finished crepes.

4. PRODUCT FEATURES

The NutriChef Electric Crepe Maker & Griddle offers several features for convenient and versatile cooking:

- **12-Inch Nonstick Aluminum Cooktop:** Ensures even heat distribution and easy food release.
- **Adjustable Temperature Control:** Rotary dial allows precise temperature settings for various recipes.
- **LED Indicator Lights:** 'Power' (red) indicates the unit is on, and 'Ready' (green) indicates the desired temperature has been reached.
- **Versatile Functionality:** Suitable for crepes, pancakes, blintzes, roti, eggs, bacon, and more.
- **Compact Design:** Safe for use on any countertop or tabletop.
- **High-Powered Heating Element:** 1000 Watt for quick heating.
- **Easy to Clean:** Nonstick surface simplifies cleanup.



Image 4.1: The 12-inch cooking surface of the NutriChef Electric Crepe Maker.

HIGH POWERED HEATING ELEMENTS

Temperature Adjustable Rotary Dial

LED Indicator Lights



Image 4.2: Illustration of the high-powered heating elements for even heat distribution.

5. SETUP

1. **Unpack:** Carefully remove the crepe maker and all accessories from the packaging.
2. **Initial Cleaning:** Before first use, wipe the cooking surface with a damp cloth and dry thoroughly. Do not immerse the unit in water.
3. **Placement:** Place the crepe maker on a stable, heat-resistant, and dry surface, away from flammable materials.
4. **Power Connection:** Ensure the temperature dial is set to 'Min' before plugging the power cord into a 120V AC electrical outlet. The red 'Power' indicator light will illuminate.

6. OPERATING INSTRUCTIONS

6.1. Preheating

1. Turn the temperature dial to your desired setting. For most crepes, a medium to high setting is recommended.

2. Allow the unit to preheat. The green 'Ready' indicator light will illuminate when the selected temperature is reached. This typically takes a few minutes.

6.2. Making Crepes

1. Once the 'Ready' light is on, lightly grease the nonstick cooking surface with a small amount of oil or butter, if desired.
2. Pour a small amount of crepe batter (approximately 1/4 cup for a thin crepe) onto the center of the hot plate.
3. Immediately use the wooden batter spreader to quickly spread the batter in a circular motion from the center outwards, creating a thin, even layer.
4. Cook for approximately 30-60 seconds, or until the edges begin to brown and the surface appears set.
5. Use the wooden spatula to gently lift the edge of the crepe and flip it over.
6. Cook the other side for another 15-30 seconds, or until lightly golden.
7. Remove the cooked crepe and place it on a plate. Repeat with remaining batter.



Image 6.1: Using the wooden spreader to create an even crepe and flipping with the spatula.

6.3. Cooking Other Foods

The NutriChef Crepe Maker can also be used as a griddle for various foods:

- **Pancakes:** Pour pancake batter directly onto the hot surface. Cook until bubbles form, then flip.
- **Eggs:** Fry eggs directly on the nonstick surface.
- **Bacon:** Cook bacon strips until desired crispness.
- **Tortillas/Roti:** Heat pre-made tortillas or roti until warm and pliable.

QUICK AND EASY

Create a perfect
breakfast to
your family



Image 6.2: Examples of various foods that can be cooked on the griddle surface.

6.4. Product Videos

Video: Honest Review Nutrichef Electric Crepe Maker & Tortilla

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This video demonstrates the NutriChef Crepe Maker being used to heat tortillas and cook ground meat and cheese, highlighting its versatility beyond just crepes.

Video: Honest Thoughts After 4 Years - Nutrichef Crepe Maker

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This video provides a long-term review of the NutriChef Crepe Maker, showcasing its durability and continued performance over several years of use.

7. MAINTENANCE & CLEANING

Proper care and cleaning will extend the life of your NutriChef Crepe Maker.

1. **Cool Down:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Wipe Surface:** Wipe the nonstick cooking surface with a soft, damp cloth or sponge. For stubborn residue, use a small amount of mild dish soap. Avoid abrasive cleaners or scouring pads, as these can damage the nonstick coating.
3. **Clean Base:** Wipe the exterior base of the unit with a damp cloth. Do not immerse the unit in water or any other liquid.
4. **Accessories:** Wash the wooden spatula and batter spreader with warm, soapy water and dry thoroughly.
5. **Storage:** Store the appliance in a dry place once it is clean and completely dry.



Image 7.1: The non-stick aluminum griddle surface, emphasizing ease of cleaning.

8. TROUBLESHOOTING

If you encounter issues with your NutriChef Crepe Maker, refer to the following common problems and solutions:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working 120V AC outlet. Check if the 'Power' (red) indicator light is on.
- **Appliance not heating:** Verify the temperature dial is set above 'Min'. Allow sufficient time for preheating until the 'Ready' (green) light illuminates.
- **Food sticking to the surface:** Ensure the cooking surface was lightly greased before adding food. The nonstick coating may wear over time; ensure proper cleaning and avoid abrasive tools.
- **Uneven cooking:** Ensure the batter is spread evenly across the surface. Allow the unit to fully preheat before cooking.

If problems persist, please contact NutriChef customer support.

9. SPECIFICATIONS

| Feature | Detail |
|--------------------|-----------------------|
| Model Number | PCRM12.5 |
| Brand | NutriChef |
| Color | Black |
| Material | Aluminum |
| Product Dimensions | 12"D x 12.9"W x 2.4"H |

| Feature | Detail |
|--------------------------|---|
| Cooking Surface Diameter | 12" Inch |
| Wattage | 1000 watts |
| Voltage | 120 Volts |
| Number of Settings | 3 (Min, Mid, Max on dial) |
| Special Feature | Keep Warm Setting, Lightweight, Non Stick Coating |
| Included Components | Spatula, Batter Spreader |
| Item Weight | 2.97 pounds |
| UPC | 842893161396 |







Image 9.1: Product dimensions for the NutriChef Electric Crepe Maker.



10. WARRANTY & SUPPORT

This NutriChef product comes with a limited warranty. For specific details regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your purchase or contact NutriChef customer support.

For technical assistance, troubleshooting not covered in this manual, or to inquire about replacement parts, please visit the official NutriChef website or contact their customer service department directly. Contact information can typically be found on the product packaging or the brand's official website.

Related Documents - PCRM12.5

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|  The image shows the cover of the NutriChef PCRM12 Electric Crepe Maker User Manual. It features the NutriChef logo at the top, a black electric crepe maker in the center, and the text 'PCRM12 Electric Crepe Maker Griddle, Hot Plate Cooktop' and 'User Manual' at the bottom. | <p>NutriChef PCRM12 Electric Crepe Maker User Manual & Recipes</p> <p>Comprehensive user manual for the NutriChef PCRM12 Electric Crepe Maker, Griddle, and Hot Plate Cooktop. Includes operating instructions, safety guidelines, cleaning tips, and delicious crepe and galette recipes.</p> |
|  The image shows the cover of the NutriChef PCRM12 Electric Crepe Maker User Manual. It features the NutriChef logo at the top, a black electric crepe maker in the center, and the text 'PCRM12 Electric Crepe Maker Griddle, Hot Plate Cooktop' and 'USER MANUAL' at the bottom. | <p>NutriChef PCRM12 Electric Crepe Maker User Manual</p> <p>User manual for the NutriChef PCRM12 Electric Crepe Maker, Griddle, and Hot Plate Cooktop. Provides instructions for intended use, safety, operation, cleaning, storage, and includes various crepe and galette recipes.</p> |
|  The image shows the cover of the NutriChef PCRM15D Electric Crepe Maker/Griddle User Guide. It features the NutriChef logo at the top, a black electric crepe maker in the center, and the text 'PCRM15D Electric Crepe Maker/Griddle Compact, Quick & Convenient Hot Plate Cooktop' and 'USER GUIDE' at the bottom. | <p>NutriChef PCRM15D Electric Crepe Maker/Griddle User Guide: Safety, Usage, Features & Specs</p> <p>Comprehensive user guide for the NutriChef PCRM15D Electric Crepe Maker/Griddle. This compact and convenient hot plate cooktop is ideal for making crepes, blintzes, pancakes, eggs, bacon, and tortillas. Learn about important safety instructions, parts identification, how to use, cleaning and care, features, and detailed technical specifications.</p> |
|  The image shows the cover of the NutriChef NCDH6S Premium Food Dehydrator User Manual. It features the NutriChef logo at the top, a black food dehydrator in the center, and the text 'NCDH6S Premium Food Dehydrator Machine 6 Stainless Steel Trays with Digital Timer and Temperature Control, 600 Watts' and 'USER MANUAL' at the bottom. | <p>NutriChef NCDH6S Premium Food Dehydrator User Manual</p> <p>Learn how to use and maintain your NutriChef NCDH6S Premium Food Dehydrator with this comprehensive user manual. Features include 6 stainless steel trays, digital timer, and temperature control for perfect food preservation.</p> |

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|  <p>NCDHKNJ01 Smart Griller with Air Frying Combo USER GUIDE</p> | <p>NutriChef NCDHKNJ01 Smart Griller with Air Frying Combo User Guide</p> <p>Comprehensive user guide for the NutriChef NCDHKNJ01 Smart Griller with Air Frying Combo, detailing features, safety instructions, operating modes, and maintenance.</p> |
|  <p>PKSTIND48 Dual Induction Cooktop USER MANUAL</p> | <p>NutriChef PKSTIND48 Dual Induction Cooktop User Manual</p> <p>Comprehensive user manual for the NutriChef PKSTIND48 Dual Induction Cooktop, covering product configuration, safety precautions, operating instructions, cooking modes, cookware selection, maintenance, and troubleshooting.</p> |