

## Jocca 2488T

# Jocca Funny Cooking Crepe Maker - Model 2488T - Instruction Manual

## IMPORTANT SAFETY INSTRUCTIONS

---

Please read all instructions carefully before using your Jocca Funny Cooking Crepe Maker. Keep this manual for future reference.

- Do not touch hot surfaces. Always use the ergonomic handle.
- To protect against electrical shock, do not immerse the power cord, plugs, or the appliance itself in water or any other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug the crepe maker from the outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning.
- Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Contact customer service for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use the appliance outdoors.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the appliance is placed on a stable, heat-resistant surface during use.
- Do not use the appliance for purposes other than its intended use (crepe making).

## PRODUCT OVERVIEW

---

### Components

- Crepe Maker Unit with Non-Stick Plate
- Ergonomic Handle
- Temperature Control Dial (OFF, I, II, III)
- Power Cord

- Separate Dipping Plate/Lid



Image: Top view of the crepe maker, highlighting its non-stick cooking surface.



Image: Bottom view of the crepe maker, illustrating the temperature control dial and stable feet.

Technical Specifications

Brand	Jocca
Model	2488T
Color	Turquoise
Product Dimensions	21 x 31 x 3 cm (Diameter 21 cm)
Wattage	600 watts
Voltage	230 Volt
Material	Stainless steel with non-stick coating
Special Features	2 functions in 1: Crepe Maker and Dipping Plate
Number of Temperature Settings	3 (plus OFF)

SETUP

Follow these steps to set up your crepe maker before first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Clean:** Wipe the non-stick cooking plate and the dipping plate with a damp cloth. Ensure they are dry before use.
3. **Placement:** Place the crepe maker on a stable, flat, and heat-resistant surface, away from flammable materials. Ensure there is adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a standard 230V electrical outlet.

## OPERATING INSTRUCTIONS

---

### Before First Use

It is recommended to perform an initial burn-off to remove any manufacturing residues:

1. Plug in the crepe maker and turn the temperature dial to setting **III** (maximum).
2. Allow the appliance to heat for approximately 5-10 minutes. A slight odor or smoke may be present; this is normal.
3. Turn the dial to **OFF** and unplug the unit. Let it cool completely.
4. Wipe the non-stick plate with a clean, damp cloth.

### Making Crepes

Follow these steps for optimal crepe preparation:

1. **Prepare Batter:** Mix your favorite crepe batter recipe. Ensure the batter is smooth and free of lumps.
2. **Preheat:** Plug in the crepe maker and turn the temperature dial to your desired setting (e.g. **II** for medium heat, **III** for higher heat). Allow it to preheat for 3-5 minutes. The indicator light (if present) will signal when ready.
3. **Prepare Dipping Plate:** Pour a thin layer of crepe batter into the provided separate dipping plate. The depth should be sufficient to coat the crepe maker's surface.
4. **Dip:** Carefully invert the hot crepe maker, dipping its non-stick cooking surface into the batter in the dipping plate. Hold it submerged for 2-3 seconds, ensuring the surface is evenly coated.
5. **Cook:** Lift the crepe maker, allowing any excess batter to drip back into the dipping plate. Immediately place the crepe maker back on its feet. Cook for approximately 1-2 minutes, or until the edges of the crepe begin to lift and the surface is lightly golden.
6. **Remove:** Use a non-metallic spatula to gently loosen the edges and slide the crepe off the cooking surface onto a serving plate.
7. **Repeat:** Repeat the dipping and cooking process for subsequent crepes. Adjust temperature and dipping time as needed.
8. **Finish:** Once finished, turn the temperature dial to **OFF** and unplug the appliance. Allow it to cool completely before cleaning.



Image: The crepe maker being inverted and dipped into the batter in the accompanying plate.



Image: The crepe maker alongside a stack of finished crepes on the separate plate.

## TEMPERATURE CONTROL

---

Your Jocca Funny Cooking Crepe Maker features a 3-level temperature control dial, allowing you to adjust the heat according to your recipe and preference:

- **OFF:** Turns the appliance off.
- **I (Low):** Suitable for keeping crepes warm or for very delicate cooking.
- **II (Medium):** Ideal for most standard crepe recipes, providing even cooking and light browning.
- **III (High):** For faster cooking or achieving a crispier texture. Use with caution to prevent burning.

Experiment with different settings to find the perfect temperature for your desired crepe consistency.

## MAINTENANCE AND CLEANING

---

Proper cleaning and maintenance will extend the life of your crepe maker:

1. **Cool Down:** Always ensure the crepe maker is unplugged and has cooled completely before attempting to clean it.
2. **Non-Stick Plate:** Wipe the non-stick cooking surface with a soft, damp cloth. For any stuck-on food, use a small amount of mild dish soap and then wipe thoroughly with a clean, damp cloth. Do not use abrasive cleaners, metal scouring pads, or sharp utensils, as these can damage the non-stick coating.
3. **Exterior:** The exterior of the appliance can be wiped clean with a damp cloth.
4. **Dipping Plate:** The separate dipping plate can be washed by hand with warm soapy water or placed in the dishwasher.
5. **Do Not Immerse:** Never immerse the main crepe maker unit (with electrical components) in water or any other liquid.
6. **Storage:** Store the clean and dry crepe maker in a cool, dry place.

## TROUBLESHOOTING

---

If you encounter any issues with your crepe maker, refer to the following table:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in correctly; Power outlet not working.	Ensure the power cord is securely plugged into a functional electrical outlet.
Crepes stick to the plate.	Plate not sufficiently preheated; Batter too thick; First use residue.	Ensure the crepe maker is fully preheated. Adjust batter consistency if too thick. For the first crepe, a very light brush of oil can be used.
Crepes are too thick or uneven.	Too much batter; Dipping time too long; Batter consistency.	Use less batter in the dipping plate. Reduce dipping time (1-2 seconds). Adjust batter consistency if too thick.
Crepes are not cooking evenly.	Insufficient preheating; Uneven batter coating.	Allow adequate preheating time. Ensure the crepe maker is dipped evenly into the batter.

## WARRANTY AND SUPPORT

---

This Jocca product is covered by a standard manufacturer's warranty against defects in materials and workmanship. The warranty period typically begins from the date of purchase.

For warranty claims, technical assistance, or inquiries regarding spare parts, please contact Jocca customer service. You can usually find contact information on the official Jocca website ([www.jocca.es](http://www.jocca.es)) or through the retailer where you purchased the product.

Please retain your original purchase receipt as proof of purchase, as it will be required for any warranty service.

Do not attempt to repair the appliance yourself, as this may void the warranty and pose safety risks.

