

**nutr**ichef  
nutr**ichef**  
Electric Crepe  
Maker



## nutr**ichef** Electric Crepe Maker User Guide

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**nutr**ichef™

### nutr**ichef** Electric Crepe Maker



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[nutrichefkitchen.com](http://nutrichefkitchen.com)

## **USER GUIDE**

Electric Crepe Maker

### **About NutriChef**

A mission born out of need

NutriChef was created on the principle that healthy home cooking should be attainable to all, regardless of skill level and economic status. Starting in 2014, we noticed the disconnect in our lives and in the lives of those around us. We were so busy, always rushing forward, and our health and personal lives suffered. We needed to find some way to slow down and put our health first, all without sacrificing convenience or taste. Could we somehow create healthier versions of our favorite foods, easily in our own kitchens? The answer was a resounding yes, and NutriChef was born.

We create products that make life a little easier and a little healthier

Our brand was created out of a desire to provide an alternative to fast food convenience and reintroduce people to home cooking. A healthy home-cooked meal is what brings families and friends together. We believe strongly in the value of simple pleasures. An evening spent cooking and sharing a meal of wholesome, nourishing foods is a memory in the making.

We believe a moment shared is priceless

Today, we have built upon our original mission and now in addition offer products that make the art of entertaining a simpler one. Entertaining and hosting family and friends are one of the great joys of life. Why waste a moment stuck in the kitchen? We offer products that free you up to socialize, while never sacrificing quality or taste.

[www.NutriChefKitchen.com](http://www.NutriChefKitchen.com)

Read these operating instructions carefully before using the appliance for the first time and preserve this user manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.



### **Intended Use**

This appliance is designed solely for crepe baking and is suitable for use in domestic households indoors. It is not intended for commercial or industrial applications.

### **Safety Instructions**

#### **TO PREVENT ELECTRIC SHOCKS**

- Ensure the appliance avoids contact with water when plugged in, especially in kitchen areas near sinks.
- Keep the power cable dry during operation, ensuring it is not trapped or damaged.
- Always unplug the appliance after use.
- Promptly replace any defective power plug or cable with assistance from qualified technicians or our Customer Service Department.

## TO PREVENT FIRE OR INJURY RISKS

- Maintain a minimum distance of 20 inches between the device and walls, furniture, and other objects.
- Avoid placing the appliance under flammable items such as curtains.
- Never leave the appliance unattended during use.
- Do not use external timing switches or remote control systems.
- This appliance is not suitable for individuals with physical, physiological, or intellectual limitations unless supervised by someone responsible for their safety.
- Children must be supervised to prevent playing with the appliance.

## Items Supplied

- Crepe Maker
- Pastry Spreader
- Crepe Turner
- Operating Instructions

## FEATURES

- Simple Crepe & Blintz Cooking
- Compact, Quick & Convenient Cooktop
- Temperature Adjustable Rotary Dial
- Aluminum Griddle Hot Plate, Non-Stick Construction
- Great for Cooking Breakfast Eggs, Bacon, Pancakes
- Cooking Surface Diameter: 12" inch (30.48 cm)
- Safe for Any Countertop, Tabletop, Kitchen Top
- Ultra Quiet Operation
- LED Indicator Lights
- Power Cord Length: 2.5' Feet( 0.76 m)
- Power: 120V, AC
- High-Powered Heating Element, 1000 Watt
- Dimensions (L x W x H): 12" x 12.9" x 2.4" -inch (30.38 x 32.7 x 6 -cm)

## Technical Data

- **Voltage:** 120V, 50Hz
- **Power Consumption:** 1 000W

## Component List

1. Baking plate
2. Power cable with power plug
3. Heating elements
4. Base

5. Crepe turner
6. Pastry spreader
7. Thermostat
8. Control lamp
9. Cable winder with connector holder

## **BEFORE THE FIRST USE**

- Remove all packaging materials.
- Wipe the baking plate with a moist cloth.
- Place the base on a heat-resistant, level surface.
- Position the baking plate on the base securely.
- Connect the plug to a mains power socket; the control lamp will glow.
- Set the thermostat to MAX and allow a 10-minute heat-up.

### **Note**

Initial usage may produce light smoke and a mild smell, normalizing after ventilation.

- Adjust thermostat to “O” and unplug after use.
- • Allow cooling, then wipe the baking plate again.

### **Ready for Use.**

## **BAKING CREPES**

1. Plug in; control lamp glows.
2. Set thermostat to MAX; wait 10 minutes for heating.
3. Place pastry on the plate, covering about 2/3 of the area.

### **Note**

Adjust pastry volume for each crepe.

4. Spread pastry thinly using the moistened pastry spreader.

**Note:** Dip spreader in water after each use for better spreading.

5. After 45 seconds, flip the pastry with the crepe turner.

**Note:** The provided baking times serve as guidelines; crepe baking time may vary based on personal preference. Determine the optimal time through experimentation.

6. After an additional 45 seconds, use the crepe turner to remove the crepe from the baking plate and place it on a plate.
7. Garnish the crepe according to taste.

## **CAUTION! APPLIANCE DAMAGE**

- Avoid coating or decorating the crepe on the baking plate.
- Refrain from cutting the crepe while on the baking plate.
- Use non-metallic utensils to turn or lift the crepe to prevent damage to the baking plate.

- Repeat the process for additional crepes.

## **RECIPES**

Note: The quantities detailed below are sufficient for approximately 12 Crepes/ Galeites.

### **BASIC CREPE RECIPE**

- 6 eggs
- 1 Qt milk
- 500g Flour
- 3 Tbsp Oil (Cooking oil)

Whisk together the eggs and the milk. Add the flour and oil, then process everything into a smooth pastry. Allow the pastry to stand for an hour.

### **BASIC GALETTE RECIPE**

Gazettes are the savory variant of a crepe.

- 2 eggs
- 1 Qt milk
- 500g Buckwheat flour
- 1 00g Wheat flour
- Salt
- 1 00g Melted Butter
- 300 ml Water

Whisk together the eggs, the milk, and the water. Blend the two flours together and add a pinch of salt. Mix the flour with the fluids.

Add the cooled and melted butter, then process everything into a smooth pastry. Allow the pastry to stand for an hour.

### **CREPES WITH SUGAR AND LEMON**

Prepare the Basic Crepe Recipe.

- Crystal Sugar
- 3 Lemons

Bake the crepe for approximately 1 minute with the setting on MAX. Turn the crepe and bake it for approximately 2 minutes.

Take the crepe from the baking plate and lay it on a flat plate. Sprinkle it with sugar and drizzle it with lemon juice.

Fold the crepe together to make a square-shaped "bag."

Serve the crepe.

### **CREPES NORMANDY STYLE**

Basic Crepe Recipe

- 1 kg Apples
- 1 00g Butter

- 300g Sugar
- 150 ml Calvados
- 250g Creme FraTche
- Cinnamon

Peel and cut 1 kg of apples into thin slices. Roast the apples in a pan with butter and sugar, sprinkled with cinnamon. Add calvados and creme FraTche, blend everything well.

Bake the crepe for approximately 1 minute with the setting on MAX. Turn the crepe and bake it for approximately 2 minutes. Take the crepe from the baking plate and lay it on a flat plate. Spread the apple composition over the crepe. Fold the crepe together to make a squares aped “bag.” Serve the crepe.

## **HAM AND EGG GALETTE**

Basic Galette Recipe

- 12 Slices of Ham
- 150 gr Grated Parmesan Cheese
- 12 eggs
- Salt
- Pepper

Spread the pastry for a galette onto the baking plate and bake the galette for approximately 1 minute with the maximum thermostat setting.

Turn the galette and bake the other side for approximately 2 minutes. Take the galette from the baking plate and lay it on a flat plate. Spread 12 slices of ham, egg slices, and a little Parmesan on the galette. Season with salt and pepper. Fold the galette together to make a square-shaped “bag”. Serve the galette.

## **GALETTES WITH SMOKED SALMON**

Basic Galette Recipe

- 500 gr Smoked Salmon. sliced
- 250 ml Creme FraTche
- 2 Lemons

Spread the pastry for a galette onto the baking plate and bake the galette for approximately 1 minute with the maximum thermostat setting.

Turn the galette and bake the other side for approximately 2 minutes. Take the galette from the baking plate and lay it on a flat plate. Garnish the galette with a slice of smoked salmon, a thin slice of lemon, and some creme fraTche. Fold the galette together to make a square-shaped “bag”. Serve the galette.

## **CLEANING AND CARE**

### **DANGER!**

Before cleaning, ALWAYS unplug the appliance to reduce the risk of burns, fire, electrical shock, or injury.

### **ATTENTION!**

Allow the appliance to cool before cleaning to avoid burns.

### **ATTENTION!**

NEVER submerge the base in water; it could cause irreparable damage.

- Wipe the baking plate and base with a moist cloth; for stubborn soiling, use mild detergent.
- Clean the pastry spreader and crepe turner in a mild soapy solution. Rinse and dry thoroughly.

## STORAGE

- Store the appliance in a cooled-down, clean condition.
- Wind the power cable around the cable winder on the appliance's bottom. Insert the plug into designated openings.
- Store in a clean, dry location.



## California Prop 65 Warning

### WARNING

This product can expose you to chemicals, which is known to the state of California to cause cancer birth defects and other reproductive harm. Do not ingest.

For more info go to: [www.P65warnings.ca.gov](http://www.P65warnings.ca.gov)





### Register Product


Thank you for choosing Nutrichef. By registering your product, you ensure that you receive the full benefits of our exclusive warranty and personalized customer support.

Complete the form to access expert support and to keep your Nutrichef purchase in perfect condition.



- Questions or Comments? We are here to help!
- Phone: 1.718.535.1800
- [nutrichefkitchen.com/ContactUs](https://nutrichefkitchen.com/ContactUs)
- [nutrichefkitchen.com/register](https://nutrichefkitchen.com/register)
- [www.NutriChefKitchen.com](https://www.NutriChefKitchen.com)

### Documents / Resources

 <p>The image shows the NutriChef Electric Crepe Maker, a black, round, non-stick cooking appliance with a wooden handle. It is shown with a crepe being cooked on it, topped with fruit. The NutriChef logo is in the top left, and a QR code with the text 'USER GUIDE Electric Crepe Maker' is in the bottom left.</p>	<p><a href="#">nutrichef Electric Crepe Maker</a> [pdf] User Guide</p> <p>Electric Crepe Maker, Electric Crepe Maker, Crepe Maker, Maker</p>
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References

- [User Manual](#)

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