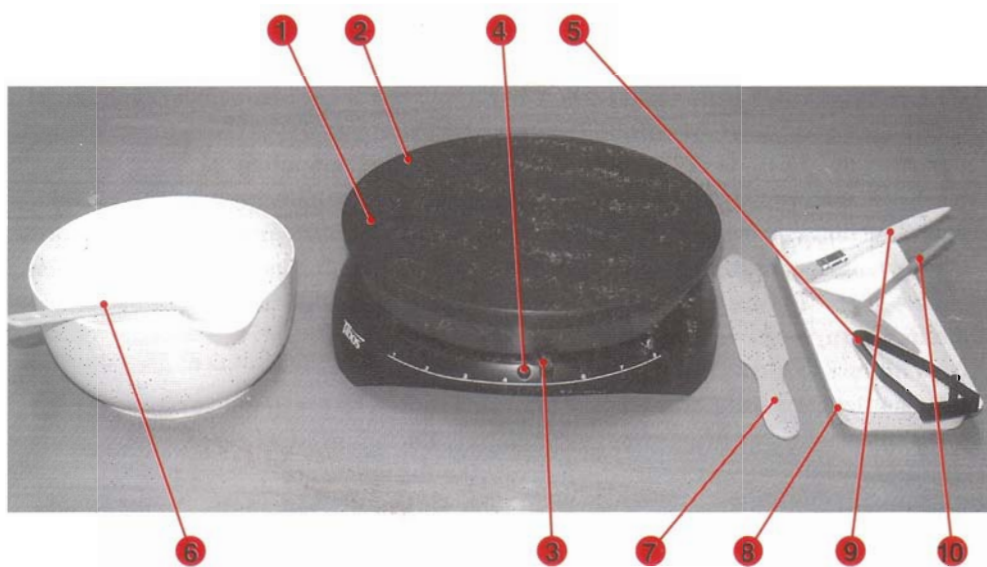


Tibos

ELECTRIC CREPE MAKER CRÊPIÈRE ÉLECTRIQUE



HOUSEHOLD USE ONLY - Please read instructions

Thank you for buying a Tibos electric crepe maker manufactured by Krampouz (France). Our company, which was founded in 1949, has acquired solid experience in the crepe maker field, at both professional and family level. Thanks to this new appliance, you can now make those perfect crepes you have long dreamed of. The appliance's performance and regular heat supply will enable you to cook crepes rapidly and immediately.

The spreading system we have perfected will allow each individual to make his/her own crepe in no time at all.

Although use of this appliance is simple, we advise you to read this manual carefully before first use and particularly the safeguards below.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following :

1. Read all the instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or the frame of the appliance in water or other liquid. Do not handle these parts with wet hands.
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, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility or to your point of sale for examination, repair or adjustment.
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 the appliance.
12. Always attach plug to appliance first, then plug in the wall outlet. To disconnect : push the cursor to minimum, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Place the appliance more than 8" away from any surface and every article which is sensitive to heat.
15. Place the appliance on a stable and dry surface, a little held aloof from the edge.
16. **SAVE THESE INSTRUCTIONS.**

THE EQUIPMENT

- 1) non-stick 13" diameter griddle
- 2) groove to guide the spreader device
- 3) cursor to regulate the thermostat
- 4) indicator light to signal heating period
- 5) spreader device, resistant to continuous heat at 428° F
- 6) ladle, measured for one crêpe
- 7) wooden spatula : to turn the crêpe
- 8) container for water : for spreader to stand in
- 9) wooden scraper for traditional spreading
- 10) brush : to clean the spreader device
- 11) recipe booklet

Do not leave spreader device on hot griddle for extended period

Technical features : 1 300 W - 115 Vac

This appliance is in accordance with UL and CSA standards.

IMPORTANT SAFEGUARDS Complementary

READ ALL THESE INSTRUCTIONS

WARNING : Short Cordon Instructions

- a) A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Extension cords are available and may be used if care is exercised in their use.
- c) If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the counter or table top where it could be pulled on by children over unintentionally.

KEEP THESE INSTRUCTIONS

SETTING UP

- Install the crêpe maker and its accessories as in the photo in the first page, for crepes made with the spreader device.
- Undo the lead and firmly plug in, first to the appliance and then to electrical socket.
- Control cooking temperature with the cursor according to the instructions given in the recipe booklet. For example : position 5 for sweet and savoury Brittany (France) crêpes. The indicator will light up. When it goes off after 6 to 7 minutes, the appliance is ready for use.
- Before cooking your first crêpe and between cooking each crêpe, grease the griddle with a cotton cloth lightly moistened with cooking oil and wipe the groove which guides the spreader device.

IMPORTANT :

- **Temperature settings are given for information only, You can change them according to your needs.**
- **When using the spreader device, clean it with the brush supplied to this effect between each crêpe. Leave the accessories to stand in the water container.**
- **The spreader device is only to be used between heat positions 1 and 6. Never leave it permanently on the heated griddle.**
- **Between heat positions 7 and 8, spread the batter using the wooden scraper.**

RECIPES FOR SWEET CREPES AND SAVOURY BUCKWHEAT GALETTES

If you want to adapt these recipes to your taste, you must respect the proportions of liquid (water and milk) and solid (flour).

Sweet Crêpes : for 15 crêpes - In a bowl, place 1/3 cup sugar (70 g) (use less if desired), 1 Tablespoon of buckwheat flour (10 g), one teaspoon of salt, 2 eggs, 1 Tablespoon canola oil or melted unsalted butter, 1 teaspoon vanilla extract and 1/3 cup of water (8 cl). Mix all these ingredients. Alternate adding 1 3/4 cup all-purpose flour (200 g) and 2 1/4 cup low-fat milk (54 cl), mixing well after each addition.

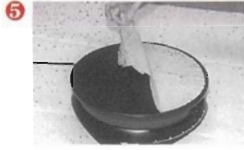
Savoury Buckwheat Galettes : for 20 galettes - In a large mixing bowl, combine 1 cup buckwheat flour (112 g), 1 1/4 cup all-purpose flour (165 g), 1 Tablespoon sugar (10 g), 1 teaspoon sea salt, and stir to mix well. In a medium mixing bowl, whisk together 1 egg, 1 cup water (25 cl) and 1 1/3 cup low-fat milk (32 cl). Make a well in the center of the dry ingredients, pour half of the mixture into the well and whisk until the batter is smooth and lump-free. Add the remaining and stir until smooth.

USING THE SPREADER DEVICE

The words in bold type will remind you of the important points to pay attention to :



- ❶ Plug in the crepe maker. Set the thermostat cursor on 5, for Brittany (France) crêpes. The light indicator goes out when the desired temperature has been reached. The thermostat automatically regulates heat temperature throughout the period of use. Lightly grease the griddle and its guiding groove using a cotton cloth moistened with cooking oil. Check that the **spreader is perfectly clean** and let it stand in the water container .
- ❷ 1) Using the left hand, fill the ladle **to the top**.
2) Using the right hand, place the spreader facing you in the groove on the griddle.
- ❸ **Pour the batter into the spreader in one go, without spreading it around, and immediately turn in clockwise direction.** The first turn must be done in **4 seconds**. Gently continue to rotate until you have spread the surplus batter which remains in the spreader, then replace the spreader in the water container. The batter surplus can also be spread with the wooden scraper.
- ❹ Allow the crêpe to cook for about 10 to 15 seconds before turning it over. Gently slide the spatula under the edge of the crêpe.



- 5 To flip the crepe over, run the wooden spatula all around the edge of the crepe. Then slide the spatula underneath the crepe and quickly flip it over. Let it cook for no more than 5 to 10 seconds. Then flip back over, add fillings, fold and remove from griddle. For filled crêpes, see recipes at the end of these instructions or the recipes in the «Crêpes from around the World» booklet.
6. Wipe the griddle and guiding groove with the cotton cloth. Clean the spreader with the brush and replace it in the water.

If necessary, carefully re-read the above paragraphs.

USING THE WOODEN SCRAPER

The wooden scraper is traditionally used to spread the crepes or galettes batter. You must pull the batter with the scraper but don't push it back.

For right-handed persons : hold the scraper in the right hand between the thumb and the forefinger, the handle is supported by the other fingers.

Pour the batter in one go on the left part of the griddle.

Place the scraper behind the batter.

Spread the batter with the scraper while turning and pulling by small jerks in clockwise direction. Each movement of scraper must spread batter, do not go over areas that have been spread, or the crepe may rip.

Continue to spread the batter until you have made a perfectly round crepe or a galette.

PRACTICAL ADVICE

Spreading is always done in clockwise direction and you must never come back in the opposite direction.

The spreader device must exert slight pressure on the griddle during rotation.

Left handed users can invert the batter and the water container on the work station.

Always use lump-free batter. If necessary strain it.

To re-heat crêpes use thermostat positions lower than 3.

Some ready to use batters cannot be spread using the spreader device or the wooden scraper.

To ensure long life to the surface of your griddle, only use plastic or wooden accessories.

We advise you to keep the original packaging to store your appliance and accessories in.

MAINTENANCE

The non-stick griddle does not require any special maintenance. After each crêpe has been cooked, simply wipe it with a cotton cloth. Cotton is less abrasive than some kitchen papers.

- Avoid using chemical cleansing products and abrasive sponges on the non-stick griddle.
- Clean the coated frame and base with a damp sponge.

- Caution : never immerse this appliance in water - unplug it before cleaning.
- If you need to replace the lead, do so with a lead of the same type HPN 16 AWG X 3 C, and ensure it has a « hot conditions » connecting plug for the side of the appliance.

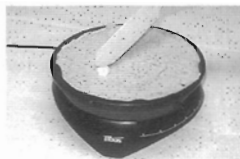
GUARANTEE - AFTER SALES SERVICE

We take every care to ensure that each of our appliances reaches our users in perfect working order. If, at time of unpacking, you notice a defect, inform the retailer within 48 hours of purchase.

METHOD TO PREPARE SWEET CRÊPES AND SAVOURY BUCKWHEAT GALETTES



Detach the crêpe and leave it on the griddle without turning it over



Put a small knob of butter in the center and spread it around with the wooden spatula



Fold into four to form a square



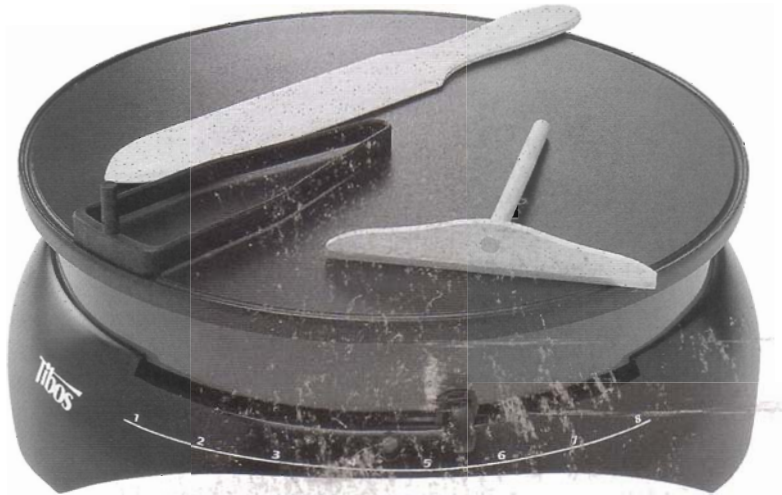
Transfer the crêpe to plate and serve.

To prepare sweet crêpes

- **Butter and sugar** : detach the crêpe and butter it according to your taste, while on the griddle. Fold and transfer to plate. Sprinkle with sugar.
- **Jam** : detach the crêpe and lightly butter it on the griddle. Fold in four and transfer to plate. Spread with a spoonful of jam.
- **Chocolate** : use chocolate spread or dark chocolate melted with a little milk. Transfer the buttered, folded crêpe to plate. Delicately spread the chocolate.
- **Lemon** : transfer the buttered, folded crêpe to plate. Pour over juice of half a lemon and sprinkle with sugar.

To prepare savoury buckwheat galettes

- **Gruyère cheese** : butter then sprinkle the galette with grated cheese. Fold in four on the griddle and leave to cook slightly. Transfer to plate and serve.
- **Egg-ham** : lightly butter the galette. Break an egg in the middle of the galette. Using the spatula, spread the white so that it cooks. Leave the yolk whole or break it, as you wish. Spread small bits of ham over the galette. Fold in four and serve.
- **Sausage** : lightly butter the galette then spread a few slices of sausage over it. Fold in four and serve.
- **Salmon** : lightly butter the galette, then fold in four. Add a few pieces of smoked salmon. Decorate with sour cream and a slice of lemon.



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