

Crepe Demo

Pro Range / Modular Cooktop Chrome Griddle
Dual Fuel 240v, Gas Models can demo on 120v

Kitchen Materials:

- Large Mixing bowl
- Whisk
- Measuring spoons & Measuring cups
- Offset spatula
- Ladle
- Small bowls for toppings
- Serving Spoons for toppings
- Serving Plates / Napkins / Forks
- Blue Scrapey Sponges for Griddle Cleaning
- Kitchen Towels for Griddle Cleaning
- Vinegar to Remove Water Spots when Cleaning Griddle
- Optional: Squeeze caramel for cleaning demo

Ingredients

- 1 Cup Flour
- 1 TBSP Granulated Sugar
- ¼ tsp Salt
- 1 Cup Milk
- 3 Eggs
- 3 TBSP Butter - Melted
- Various fresh fruit toppings
- Nutella
- Whipped topping

Instructions: Prep

- Combine dry ingredients in large mixing bowl
- Add Wet ingredients and combine thoroughly with whisk
- Refrigerate / let rest until ready to serve
- Cut, clean and prep all fruit and refrigerate until ready to serve

Instructions: Demonstrating Crepes on Griddle

- Preheat griddle to 375 at least 20 minutes before demo begins / guests arrive
- Once preheated, Make 2 test crepes - front and back of griddle before guests arrive (the first ones tend to stick)
- Ladle one scoop of crepe batter on the back of the griddle surface, use the back of the ladle to spread batter as thin as possible in a round shape - **point out no greasing / no preseasoning needed**
- Repeat process on front of griddle if multiple participants present
- When you see bubbles begin to form and the sides of the crepe begin to puff, use the spatula to lift and flip the crepe --- **Point out that you can see the doneness level in the mirror-like reflection before turning**
- Cook the other side. The whole process should only take 2-3 minutes for each
- Serve Crepes with Nutella / Fresh Fruit Toppings / Whipped Topping

Instructions: Cleaning the Griddle ← [Video Link](#)

- Optional: before turning griddle temp down, squeeze caramel sauce on griddle and let burn on to demonstrate cleanability
- Turn griddle temp down to 300 degrees
- Pour ~ 2 cups of water on griddle and let soils bubble up for a few seconds
- Use wooden spoon / spatula with a sponge to keep hand away from hot griddle and scrub soils and water to drip tray
- Wipe away soils with a dish cloth
- Empty drip tray
- Use a moist dish cloth with water with white vinegar to finish clean / remove any remaining spots



Chrome Infused Griddle Talking Points



Griddle

- What makes our griddle unique is the chrome-infused surface
 - Competitors: Cold Rolled Steel
 - Cold rolled steel discolors, chrome infused does not
 - No need for a griddle cover - maintains its mirror like finish throughout the life of the appliance
 - JennAir: No seasoning needed
 - Chrome-infusion means a “coating” cannot be scratched off
 - Healthy- Most foods can be cooked on the griddle without extra oil
 - Chrome is virtually poreless -- when cooking you use oil to fill the pores in the cooking surface to prevent sticking. Chrome prevents need for extra greasing, especially if there is already a fat/oil in the item being cooked
 - Less maintenance- don't ever need to season
 - No flavor transfer - due to lack of pores
 - Does not smoke up the kitchen - because there isn't oil sitting on the surface
 - Features an electric multipass calrod element for even cooking performance
 - Super easy to clean - maintains its sleek, mirror-like appearance
 - Griddle cleaning later today
 - Dishwasher safe drip pan
 - Only available in a single griddle, cannot be moved to a different place