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1043413



1043423

Bedienungsanleitung
Crêpegeräte Gas
Seite 1 bis 16

D/A/CH

Instruction manual
Crêpe makers Gas
from page 17 to 32

GB/UK

Original-Bedienungsanleitung
V4/0120

ENGLISH



Read these instructions before using and keep them available at all times!

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.
Please follow the instructions very carefully and proceed with particular attention in these cases.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.

1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. If you have any questions, you should contact the manufacturer.

NOTE!

Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.

NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.
We certify this in the EC declaration of conformity.
If required we will be glad to send you the according declaration of conformity.

2.Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.

- The device should never be left unattended during operation. Keep away from children and other unqualified persons.
- Keep this manual in a safe place. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance with the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

2.3 Intended use

! CAUTION!

This device has been designed and built for commercial use only and should be operated by qualified personnel only.

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The crêpe makers are designed for baking of pastries only.

! CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.
Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.
The operator is liable for all damages resulting from inappropriate use.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.

NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data
4.1 Overview of parts

Figure 1 Top view

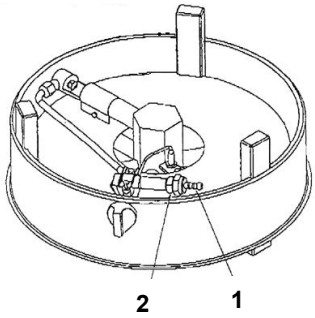


Figure 1

1 => Connection nipple for butane / propane gas

2 => Connection nipple for tube

Figure 2 Top view

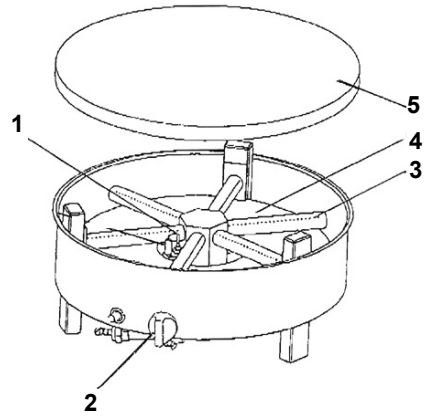


Figure 2

1 => Safety thermocouple

2 => Button

3 => Burner

4 => Insulation plate or combustion chamber

5 => Cast plate with pins

4.2 Technical specification

Description	Crépe makers gas	
	1 plate, 400 mm	2 Platten, 400 mm
Code-no.:	**1043413**	**1043423**
Material:	stainless steel	
Material crêpe plate:	lamella mould, surface ground	
Design crêpe plates:	detachable	
Gas type:	liquid gas	
Gas burner:	6-fold star burner	
Power:	6,0 kW	12 kW
Temperature range:	150 °C - 380 °C	
Temperature levels:	1 – 8	
Dimensions:	W 475 x D 470 x H 195 mm	W 860 x D 470 x H 195 mm
Size of the crêpe plates:	Ø 400 mm	
Weight:	19 kg	35,2 kg

Subject to technical changes and alterations!

Gas categories in selected countries

Country	Gas pressure (mbar)	Categories
FR	20/25; 28-30/37	**II2E+3+**
IE-ES-GB-GR-IT-PT-CH	20; 28-30/37	**II2H3+**
DK-SE-FI	20; 30	**II2H3B/P**
DE	20; 50	**II2E3B/P**
AT-CH	20; 50	**II2H3B/P**
LU	20; 28-30/37	**II2E3+**
NL	25; 30	**II2L3B/P**
BE	20/25	**I2E+**
BE	28-30/37	**I3+**
NO	30	**I3B/P**

5. Installation and operation
5.1 Safety instructions

- Do not use the device if it does not function properly, has been damaged or dropped.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user, or lead to damage of the device or personal injury, and furthermore invalidate the warranty.
- Do not leave the device unattended in the presence of children.



WARNING! Burn hazard!

During use the crêpe plates become very hot. Do not touch any of the device parts in order to avoid injuries!

- Do not place any kind of objects on the crêpe plates during use.
- Do not place any pots or pans on the crêpe plates.
- Do not dunk/immerse the device in (to) water at any time.
- Protect the device from humidity and moisture.
- Do not move or tilt the device during use.

ATTENTION!

The device may only be used in a properly ventilated room and only in compliance with the national requirements for the supply of combustion air and the avoidance of accumulation of hazardous quantities of unburned gas.

In case the national regulations do not allow such action, the device may be operated outdoors only.

5.2 Installation and connection

CAUTION!

The installation and maintenance of the device should only be carried out by trained personnel!

- Discard the complete packing material after unpacking the device.
- Remove the protective sheeting from the surfaces. Make sure that no adhesives remain. In case there are adhesives remaining, simply remove them completely with an appropriate solvent.

- Place the device on top of an even and safe surface which supports the weight of the device and is not heat sensitive.
- Not **at any time** should you place the device on an inflammable surface.
- Do not place the device near walls or objects made of combustible materials.
- The space between plate and base must be kept empty.
- Make sure that the bottom side of the device is ventilated, in order to provide a sufficient air circulation at the burner.
- The device must be protected from air draft/draught.
- Connect the device to gas supply using a tube and in compliance with the applicable regulations and standards.

5.3 Operation

Start-up

- Clean the crêpe plates before start-up using a cloth soaked in cooking fat, in order to remove the industrial protective fats.
- The installed device is ready for operation. Make sure the gas supply is open.
- When igniting the device for the first time after installation, press the gas button, turn it to maximum and keep it pressed for 5 seconds so the air remaining in the gas pipe can escape via the burner. Let go the button.
- Turn the control knob to the left in order to open the gas tap.
- Insert the flame between crêpe plate and base and press the control knob in this position in order to ignite the burner fully.
- Keep the control knob pressed for 5 to 10 seconds in order to activate the safety system with the thermocouple.
- Let go the control knob and let the burner heat for 3 to 4 minutes. Afterwards set the control knob to position **„1“** (pilot flame or no flame).
- Your device is now ready for use.

Preparation of the crêpe plate

The following steps are necessary in case the cs are new. They will take up to 1 to 1 ½ hours and relieve the lifting of the Crepes and further reduce the cooking of the batter on the crêpe plate.

Set the control knob for approx. 5 minutes to temperature stage **„8“** and afterwards to **„2“**. Leave the control knob in position **„2“** for the rest of heat-up time.

1. As soon as the crêpe plate has become hot enough pour a table spoon of cooking oil on the crêpe plate.
2. Spread the oil equally using a cotton cloth (Do not use synthetic fibers). Let the fat bake in for 5 to 10 minutes until the crêpe plate becomes brownish and dry.
3. Repeat these two steps **8 times.** Maintain the 5 to 10 minutes baking time but decrease the amount of cooking oil every time.

Whether you have properly heated up the crêpe plates is indicated by its color (dark brown).

If the crêpe plates remain too light => Increase the burner flame.

In case the crêpe plates become too dark => Decrease the burner flame.

Making crêpes

- Set the control knob for approx. 3 to 4 minutes to temperature stage **„8“**. If the crêpe plate does not immediately start cooking, turn the knob to pilot flame. For permanent operation the control knob must be set between **„2“** and **„5“**.



WARNING! Burn hazard!

The crêpe plates become very hot during use so do not touch the crêpe plates with your bear fingers or hands. Use safety gloves that reach over your wrists.

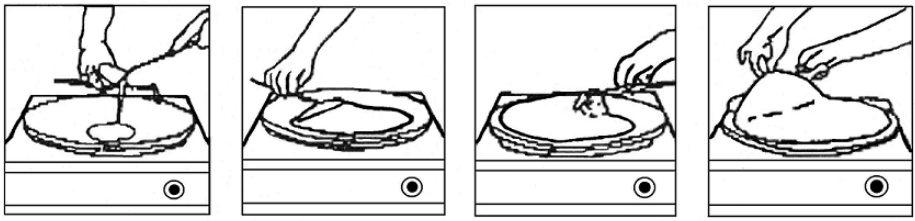


Figure 4

- Apply a small amount of fat on the crêpe plate before first use. Afterwards just apply fat when you find it is required.
- Pour the appropriate batter on the crêpe plate and spread it with the suitable batter spreader.
- Pay attention to the amount of batter as otherwise the excess batter will pour down the sides and dirty the device.
- In order to spread the batter smoothly on the crêpe plate, make sure you always place the batter spreader in cold water.
- In order to turn the crêpes on the plate use the suitable batter spatula.

WARNING! Burn hazard!

Touching hot pastries with bare fingers or hands leads to burns! Therefore you must remove ready pastries only by using the suitable batter spatula!

- Switch-off the device when it is not used.

Hints

- Avoid applying ingredients that may destroy the heat-up coating, e.g. lemons, citrons etc. In these cases you should garnish the crêpes on a separate plate.
- Wipe over the crêpe plate before pouring another portion of batter as the crêpe plate becomes to greasy otherwise.
- Do not polish the crêpe plate as this would damage the heat-up coating and its adherence.
- When working with a very hot crêpe plate the crêpes become better and more tender.

The batter floats on the crêpe plate or sticks to the batter spreader:

- Do not apply fat. Wipe the crêpe plate with a dry cloth. A batter containing too much fat can have the same effect.

The batter just cooks (does not bake) and sticks to the crêpe plate:

- The crêpe plate has not been heated up sufficiently. Heat up the crêpe plate for some more time;
- Scrape off the burnt batter and heat up the plate one more time.

The batter just cooks:

- The batter is to liquid or the crêpe plate too hot.

The crêpe plate sticks:

- Apply some fat on the crêpe plate using some frying oil, yolk or butter.

Settings

The changeover to a different type of gas may only be performed by qualified personnel.

Replacing the injector (burner injector)

In case the device is installed already you must shut the gas valve of the the gas pipe gas cylinder.

- Remove, if necessary, the crêpe plates and turn the device upside down.
- Open the air supply as far as possible be moving the adjusting ring (**Fig. 5, Pos. 1**).
- Remove the injector (**Fig. 5, Pos. 2**) using a screw-wrench of size 10.
- Replace the injector and gasket.
- Set the adjusting ring for air supply to 12 mm and screw it tight.
- Put the old injector back into the bag with the other injectors and store it carefully. Pay attention to the paragraph **„Start-up“** of this manual.

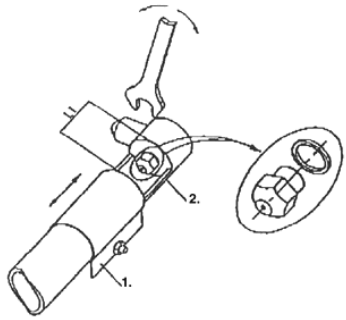


Figure 5

Pilot flame (Figure 6)

When the devices are preset for the use of butane / propane gas, the set screw of the pilot flame is turned all the way to the left.

If you want to change from butane / propane gas operation to natural gas operation, you must unscrew the set screw, until the pilot flame is correctly set.

The pilot flame is correctly set when the flame does not extinguish while being quickly turned from maximum to minimum setting. The flame should be as low as possible and at every hole half as large as a pinhead.

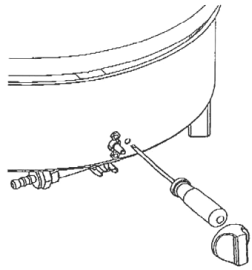


Figure 6

6. Cleaning and maintenance

6.1 Safety advice

- Before beginning with repair or cleaning works make switch-off the device and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.

! CAUTION!

The device is not suited for direct washing via water jets.
Therefore, you must not use any kind of pressure water jet for cleaning the device!

6.2 Cleaning

- Clean the device regularly.
- Do not wash the device in a dish washer **at any time**.
- Clean the batter spreader and batter spatula regularly using warm water und a mild detergent.

Cleaning the base

- Let the device cool off before cleaning. This will prevent you from burns. Clean the base of the device with a soft, sponge soaked in mild detergent. Do not use any scouring agents, abrasives or steel/scratch/wire brushes.

Cleaning the crêpe plates

- Remove baking residues after baking while they are still **warm** using a paper towel or a soft, damp cloth.

! CAUTION!

Do not use water for cleaning the hot plates!

- Do not clean the crêpe plates with a detergent **at any time**.
- After some time a crust remains on the crêpe plate. This is absolutely normal. This is the heat-up coating which flakes off easily. Rub the coat thinner regularly (according to use). This will avoid heavy stains and the surface condition will be preserved.

Cleaning the burner

- Check the condition of the burner ports regularly. If these are blocked, brush off the burner arms with a stiff-bristled brush.
- Do not clean the injectors with metal objects/items. These could alter the technical attributes of the burner.
- Remove the injectors for cleaning purposes (see paragraph **„Settings“**). Immerse the injectors into a grease dissolving agent, rinse the injectors thoroughly and dry them properly. We recommend to replace the gaskets during every cleaning procedure.
- Make sure that you also regularly check the connection lead to the gas pipe or gas cylinder and replace these parts if necessary.
- Only use a soft cloth and make sure you **never** use any kind of abrasive agents or pads which could scratch the surface.

6.3 Safety instructions for maintenance

- In case of damage or malfunction, please contact your stockist or our customer service centre.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

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