



*304.025 **ELECTRIC CREPE MACHINE** - MANUAL

Instructions for use and installation **Electric crepe machine 400 FE**

Description of the appliance

The 400 FE crepe machine is perfect for a use in small area due to their dimensions and weight.

The 400 mm diameter plate allow you to made crepes and pancakes
This appliance is for professional use and must therefore be used by qualified personnel.

The identification plate is located on the back of the appliance.

Dimensions and capacity

Appliance	Tension	Weight	Current input	Power
400 FE	230 V	16 kg	16 A	3600 W
400 FE	110 V	16 kg	15 A	1650 W

Installation

Nota : The side panels of your appliance must not be placed next to a wall or partition made from combustible material, otherwise, they must be covered in an effective heat insulating material. A distance of 10cm from the partition is deemed sufficient.

Do not install your appliance close to a source of humidity or steam.

Before effecting the connection, check your main supply and its contact rating
Connect your appliance to a socket fitted with an earth.

Operation

Your crepe machine is fitted with a regulation thermostat and a temperature control pilot light.

Before first use, it is important to remove with a detergent the anti-rust coating applied to the griddle in the factory.

Pre-heat your crepe machine for about 15 minutes with the thermostat on maximum position. Once pre-heating is finished, set the thermostat to the temperature required.

If slight traces of oxidisation appear, you can remove them with a metal brush.

Care and maintenance

Your appliance should be cleaned regularly with a damp sponge.

Do not clean your appliance under running water. Water entering the system might damage it.

For improved service, we advise that periodic maintenance checks are carried out by a qualified installer.

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