

## **1CP400G - 2CP400G**



**1043613 - 1043623**

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**0705DM0001**

Version: **1.0**

Date of preparation: 2021-05-19

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**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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## 1.2 Safety instructions

### Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

**Do not use open flame for checking tightness of gas installation!**

#### **WARNING!**

**Danger of suffocating and explosion due to leaking gas!**

- When you sense gas odour, observe the following rules:
  - immediately close the gas control knob(s) and the main gas valve;
  - provide for sufficient venting of rooms: open wide all doors and windows;
  - do not light up any open flame, quench flames;

- do not smoke;
- do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
- do not operate any electric appliances in the vicinity of a gas supplied appliance;
- if needed, notify all persons in a building by calling loud and knocking on doors;
- leave building;
- when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

## Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

## Safety

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### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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### Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

## 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Cooking crêpes.

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

### 3 Transport, Packaging and Storage

#### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

#### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

#### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### 4.1 Technical Specifications

#### Version / Characteristics

- Operating mode: gas
- Appliance type: A1
- Crêpe plate design: permanently mounted
- Crêpe plates controlled separately (with 1043623)
- Gas type: liquid gas (LPG)
- Gas pressure: 50 mbar
- Gas burner: combination of single-circuit and star burner
- Ignition type: electronic ignition with battery ON/OFF switch
- Gas cut-off valve
- Control: knob
- The set includes: 1 AA battery

#### Important Indication:

- For use only in a well-ventilated room or outdoors
- Gas connection set not included in the delivery

<b>Name:</b>	<b>Crêpe maker 1CP400G</b>
Art. No.:	<b>1043613</b>
Material:	Stainless steel
Crêpe plate material:	cast iron, enamelled
Number of crêpe plates:	1
Crêpe plate diameter, in mm:	400
Temperature range, min.–max., in °C:	150-300
Temperature control, levels:	2
Connected load:	3 kW
Dimensions (W x D x H), in mm:	460 x 545 x 225
Weight, in kg:	17,6

<b>Name:</b>	<b>Crêpe maker 2CP400G</b>
Art. No.:	<b>1043623</b>
Material:	Stainless steel
Crêpe plate material:	cast iron, enamelled
Number of crêpe plates:	2
Crêpe plate diameter, in mm:	400
Temperature range, min.–max., in °C:	150-300
Temperature control, levels:	2
Connected load:	6 kW
Dimensions (W x D x H), in mm:	860 x 545 x 225
Weight, in kg:	32,6

We reserve the right to implement technical modifications.

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### Gas Categories / Destination Countries

<b>Gas categories</b>	<b>Gas pressure (mbar)</b>	<b>Destination countries</b>
I3B/P	30	CY, DK, EE, FI, HR, HU, IT, LT, NL, NO, RO, SI, SE, TR
I3+	28–30/37	BE, CH ,CY, CZ, ES, FR, GB ,GR, IE, IT, LT, PT
I3B/P	37	PL
I3B/P	50	AT, CH, DE
I2H		AT, CZ, DK, EE, FI, GR, HR, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, CH, TR, GB
I2E		DE, PL, RO
I2E+		BE, FR
I2EK (I2E+I2K)		NL

Tab. 1

**Table of Nozzles**

<b>Art. No.</b>	<b>1043613 / 1043623</b>			
Gas category:	I3+(28-30/37)	I3B/P(30)	I3B/P(37)	I3B/P(50)
Input pressure	G30–butane at 28–30 mbar or G31–propane at 37 mbar	G30/G31–mixture at 30 mbar	G30/G31–mixture at 37 mbar	G30/G31–mixture at 50 mbar
Pressure at test point:	29–37 mbar	30 mbar	37 mbar	50 mbar
Nozzle size, small flame setting	Ø0.7 mm (fixed nozzle inside the gas valve)			
Nozzle size:	0.91 mm (marked 0.91)	0.85 mm (marked 0.85)	0.8 mm (marked 0.8)	
Main burner type:	Ø1.5 mm x130+76 pcs, Ø25/Ø16 mm, round, SS304 burner, T1.5 mm			
Main burner ventilation:	Ø20 mm x 2 mm (slide-in depth) with air locking	Ø20 mm x 6.5 mm (slide-in depth) with air locking	Ø20 mm x 8 mm (slide-in depth) with air locking	
Gas connection:	The nozzle or the cone are installed according to national regulations and are of G1/2" or R1/2" size			

Art. No.	1043613 / 1043623			
Gas types:	I2H	I2E	I2E+	I3B/P(50)
Input pressure	G20 at 20 mbar	G20 at 20 mbar	G20 at 20 mbar G25 at 25 mbar	G20 at 20 mbar G25.3 at 25 mbar
Pressure at test point:	20 mbar	20 mbar	20/25 mbar	20/25 mbar
Nozzle size, small flame setting	Ø0.7 mm (fixed nozzle inside the gas valve)			
Nozzle size:	1.45 mm (marked 1.45)			
Main burner type:	Ø1.5 mm x130+76 pcs, Ø25/Ø16 mm, round, SS304 burner, T1.5 mm			
Main burner ventilation:	Ø20 mm x 11 mm (slide-in depth) with air locking		Ø20 mm x 14 mm (slide-in depth) with air locking	
Gas connection:	The nozzle or the cone are installed according to national regulations and are of G1/2" or R1/2" size			

Tab. 2

## 4.2 List of Components of the Appliance

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1. Housing
2. Crêpe plate
3. Ventilation openings
4. Feet (4 pcs)
5. Gas controller
6. Heat keeping tray
7. Igniter button



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Fig. 1

## 4.3 Functions of the Appliance

Supply with LPG makes the crêpe maker an appliance that may be used completely independently and according to the needs. For cooking crêpes, one/two coated plate(s), 40 cm in diameter, are used, with the possibility to adjust power at 2 levels.

## 5 Installation and operation

### 5.1 Installation



#### CAUTION!

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

#### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



#### CAUTION!

##### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.

## Installation and operation

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- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 20 cm clearance from flammable walls and items.

### Place of Installation

- Gas crêpe makers are A1 type appliances, which means that they do not have to be connected to a fume extraction system. In order to provide venting in the place of installation, follow indications included in DVGW G631 data sheet.
- Place the appliance in a well-ventilated room, under a fume extractor, if possible, in order to eliminate fumes or odours generated when food is prepared (see DVGW G631 data sheet).
- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required fresh air inflow may not be lower than 2 m<sup>3</sup>/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
- Before placing the appliance, check the dimensions and exact position of gas connections.

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### Connection to Gas Installation

- Before making the connection to gas installation, make sure that the appliance is set to gas and pressure is available in the installation location (see rating plate on the appliance and packaging).
- If factory default settings are not suitable, the appliance must be adapted to the available gas type (section '**Resetting to Other Type of Gas / Required Adjustments**').
- The attested gas shut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be interrupted at any time.
- Check if the gas cylinder (if it is included) is correctly set up and secured, and if it is located in a dry place.



Fig. 2

- Connect the appliance to the gas supply connection with the DVGW approved connection hose, which features a cross-section suitable for the given rated power and length.
- Gas connection (a) is located at the back of the appliance.

- Make sure that the gas connection hose does not run on or near hot surfaces, is not subject to stress or pressure and does not come into contact with sharp edges or other objects that could damage the hose.
- After connecting the appliance, all connection points between the installation and the appliance must be subject of tightness check. To this end, use spray for detecting leakages or foam producing agents, which do not spur corrosion. Connection points should be covered with an agent — no air bubbles should be produced. Also the gas shut-off valves should be subject of this check.

### **NOTE!**

**Do not use open fire to test tightness!**

### **Checking Gas Pressure and Rated Heat Load**

- With first installation, the gas installation technician must check nominal heat load of the appliance, as we as perform maintenance.
- DO NOT attempt to increase the power nor rated heat load specified by the manufacturer.
- Check the rated heat pressure with gas meter and a stop watch. Measure exactly the amount of gas flowing per unit of time the appliance is consuming with maximum power.
- Compare the measured value with data on consumption in section '**Technical Specifications**', Table 3. Admissible deviation is  $\pm 5\%$ .

### Resetting to Other Type of Gas / Required Adjustments

The appliances are set to the following gas type/category:

**I3B/P – 50 mbar**

1. Check the type of the supplied gas in the country of installation, and, if needed, reset the appliance to the other gas type.

Tables 1 and 2 in section '**Technical Specifications**' provide, depending on the country of installation:

- what gas types may be used to power the appliance;
- nozzles and settings for each gas type that is used.

The number provided in Table 2 for proper nozzles is pressed on nozzles' bodies.

2. To adjust the appliance to the gas type, with which it would be effectively powered, perform the following activities:
  - exchange main burner's nozzle
  - execute air adjustment

### Exchange of Main Burner Nozzle / Air Adjustment

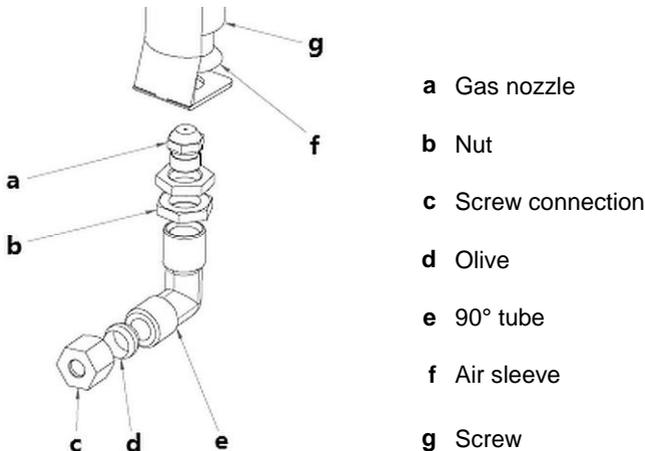


Fig. 3

1. Turn the appliance upside down to access the burner.
2. Loosen the screw (g) (Fig. 2).
3. Remove the main burner's nozzle (a).
4. Install the nozzles suitable for a given type of gas.

Information about nozzles, as per gas category, may be found in table 2, section 'Technical Data'.

The nozzles are part of the supplied set.

5. Re-tighten the main burner's nozzle (a).
6. Set the air controller (f) within the distance provided in Table 2.
7. Re-tighten the screw (g).
8. When the nozzle is exchanged, check the appliance's operation, as set forth in section '**Functional Control**'.
9. Change the previous data on the rating plate, by putting the sticker with rating data of the new gas type.

### Functional Control

- Before test-running, install the appliance in a well ventilated room and remove any flammable materials from the vicinity of the appliance.
- Before starting, perform the tightness test using soapsuds. Cover connections and pipe fittings with soapsuds. Leakages are revealed when bubbles are produced on couplings and pipe connections. Other method involves observation of gas meter. No reaction of gas meter indicates that there are no gas leakages.

#### **CAUTION!**

**Do not use open flame for checking tightness of gas installation!**

- Restart the appliance, observing indications in section '**Appliance Start-up**'.
- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Verify burner's ignition.
- Verify flame shape.

### 5.2 Operation

#### Indications for the User

- Read carefully this instruction manual. It contains important indications for installation, usage and maintenance of the appliance.
- Before operating the appliance, make sure that its condition is flawless and that it is located in a well ventilated room.
- Always strictly observe the following safety precautions:
  - Check if there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
  - Never cover ventilation and discharge openings in the appliance.
  - If the malfunction persists, do not use the appliance and arrange for gas installation technician's visit.
  - Any manipulation with the appliance, assembly or maintenance work may be performed exclusively by the authorized service personnel.
  - The appliance should be used solely for cooking crêpes, and should not be used for any other purpose.
  - The user is authorized to perform only everyday routine cleaning to maintain the appliance in a good condition.
  - Never leave the operating appliance without supervision.
  - If the appliance is not to be used any more, rotate the gas controller(s) to OFF position and close the gas shut-off valve in the gas line.



#### **WARNING!**

##### **Risk of burns!**

**During operation, the housing and the crêpe plates become very hot and remain hot for a while after switching the appliance off.**

Do not touch the appliance!

To control the appliance, use only designated control elements.

**Grabbing hot cooked products may lead to burning of fingers or hands.**

Do not touch hot cooked products.

To flip and remove the ready cooked products use suitable kitchen utensils, e.g. a spatula for flipping the batter.

**The heat keeping tray heats up considerably during operation.**

Open the heat keeping tray with suitable oven mitts.

### Fire hazard!

Never place any kitchen utensils, towels, paper, etc., on crêpe plates during operation. Do not place plastic nor any other containers on crêpe plates.

### Preparation of the Appliance

1. Prior to the first use of the crêpe maker, clean crêpe plates with a cloth soaked in edible oil to remove protective industrial greases.
2. Wipe the crêpe plates with a soft, dry cloth.
3. Prior to the first use, heat the appliance up without batter for approximately an hour, with one of the controllers set to the setting between small and large flame.

Smoke may be produced. This smoke is not harmful and will not be generated during subsequent operation of the appliance.

4. Before starting the appliance, insert the heat keeping tray in an element designated for this purpose.
5. Insert the enclosed AA batteries in the igniter. Proceed the following way:
  - screw the igniter button off,
  - insert AA batteries, paying attention to '+' and '-' marking on batteries and the igniter,
  - re-screw the igniter button on.
6. Check all connections before start-up.

### NOTE!

**Always heat up the crêpe plates before you proceed with cooking crêpes!**

### Indications and Tips for Cooking Crêpes

- Avoid putting on crêpes products that could damage the heating layer of crêpe plates, for example, lemons. If needed, place such products on crêpe already put aside on a plate.
- Before pouring new portion of batter, wipe the crêpe plate, for other wise crêpe plates will become too greasy.
- Do not polish crêpe plates, for this hinders the adhesiveness of the heating layer.
- When working with very hot crêpe plates, think crêpes are better for they are more subtle.

#### **The batter slips on the crêpe plate or sticks to the spatula for spreading batter:**

- Do not grease. Wipe the crêpe plate with a dry cloth. A batter with an excessive fat content may produce the same effect.

#### **The batter is only boiling and sticks strongly to the crêpe maker:**

- The crêpe plate has not be heated up sufficiently enough. Pre-heat the crêpe plate a little bit more.
- Scrub off the burnt batter and perform the new heating-up process.

#### **The batter only boils:**

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

#### **The crêpe plate is sticky:**

- Grease the crêpe plate with a bit of frying oil or an egg yolk and butter.

### Appliance Start-up

#### NOTE!

The below indications refer to any crêpe plate.

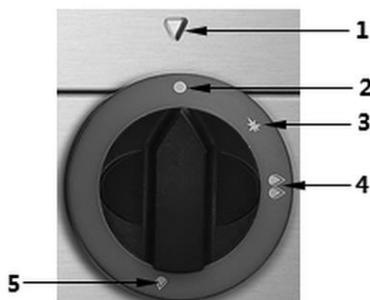


Fig. 4

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- |                      |                 |
|----------------------|-----------------|
| 1. Adjustment mark   | 2. OFF position |
| 3. Ignition position | 4. MAX setting  |
| 5. MIN setting       |                 |

1. Before you ignite the gas flame, make sure the gas controller is in OFF position (2, Fig. 3).

Gas valve is closed.

2. Press the corresponding gas controller, and while keeping it pressed rotate it counter-clockwise to ignition position (3).
3. Keep the gas controller pressed in this position and at the same time operate the ignition button, located next to the gas controller.
4. Keep the ignition button pressed for approx. 5–10 seconds until the burner ignites.
5. Following ignition release the ignition button.
6. Pay attention to the flame stability.
7. If the flame is not stable, rotate the gas controller to OFF position (2), wait for approx. 5 minutes, and then repeat the ignition process described above.
8. To work with maximum power, rotate the gas controller to MAX position (4).
9. To work with minimum power, rotate the gas controller to MIN position (5).
10. To reach the optimum temperature for cooking crêpes, rotate the gas controller between MAX and MIN positions.

## Cleaning

11. To switch the appliance off, rotate the gas controller clockwise, to the OFF position (2).

The burner goes off.

## Protection Against Flame Fading

LPG crêpe makers are equipped with a protection against flame fading, thus each burner is integrated with a thermo-electric system. It interrupts gas supply to a burner if a burner goes out, so that the possibly escaping gas does not explode.

## Cooking Crêpes

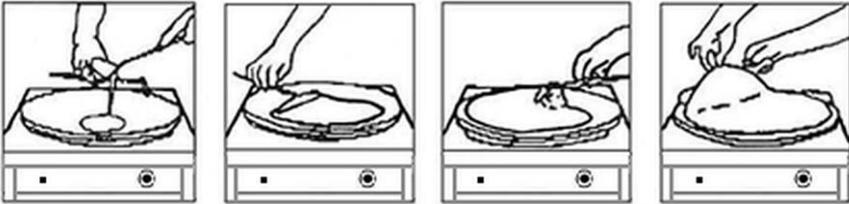


Fig. 5

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1. Pour batter onto the crêpe plate and spread it evenly with the spatula for spreading batter.

**NOTE: Pay attention to dosing the right amount of batter, as otherwise the excess of batter will drip at sides.**

2. Meanwhile, put the spatula for spreading batter into water, so that the batter is smoothly spread on the crêpe plate.
3. When the crêpe is browned as expected, flip it and finish cooking on the other side.
4. Use suitable kitchen utensils, e.g. spatula for flipping batter.
5. Put the ready crêpe on the heat keeping tray under the crêpe plate, and serve as required.
6. When the appliance is not in use, turn the gas controller clockwise to the OFF position.
7. Close the tap that shuts off gas supply.

## 6 Cleaning

### 6.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

## 6.2 Cleaning

1. At the end of a working day, clean the appliance thoroughly.
2. After cooking, when the cooking left-overs are still warm, remove them from crêpe plate using a paper towel or other soft, damp cloth.

### Cleaning of Crêpe Plates

#### **NOTE!**

**Make sure that moisture, oil, nor fat do not enter the appliance.**

**Do not use water to clean hot plates!**

**Do not use any cleaning agents for cleaning of crêpe plates.**

1. Clean crêpe plates with a dry and paper towel or a damp, soft cloth.
2. Wipe the crêpe plates dry with a soft, lint-free cloth.

After a certain time, a crust will form on crêpe plates. This is a normal occurrence, as this is a heating surface that is subject to peeling.

3. Rub off the layer in regular intervals, so that it is thinner (depending on usage). It prevents excessive soiling and preserves the condition of the surface.

### Cleaning of Housing

1. Clean the housing of the appliance with a soft, damp cloth and mild cleaning agent. Then dry the housing.

### Cleaning of Heat Keeping Tray

2. Remove the heat keeping tray.
3. Clean the heat keeping tray regularly, using a warm water with a mild cleaning agent. Thoroughly rinse the heat keeping tray.

## Cleaning

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4. To end with, dry the heat keeping tray, using a linen-free, soft cloth.

### Cleaning of Burner

1. Check the condition of burner openings regularly. When they are clogged, clean burner arms with a hard-hair brush.
2. Do not use metal implements for cleaning injection nozzles. They may modify technical properties of a burner.
3. Also, check regularly the condition of the connection hose that is used for establishing connection with a gas network or gas cylinder, and exchange it should it be necessary.

### 7 Disposal

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or local authorities' unit, proper for utilisation matters.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.