

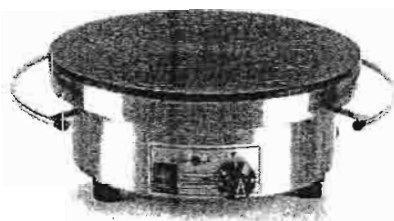


## *Instructions for use and installation*

### **PROFESIONNAL CREPE MAKERS**

USA (NSF4 & UL) AND CANADIAN (NSF4 & c UL) STANDARDS

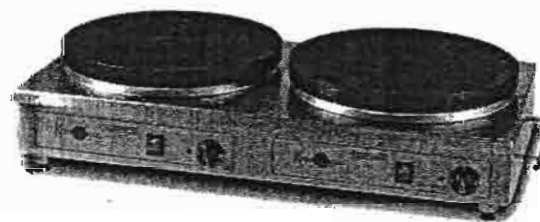
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You are the new owner of a KRAMPOUZ crêpe maker, whose qualities are appreciated by many users. To be able to use it in the best conditions, we advise you to read this manual carefully. The instructions and advice enclosed will help you to find out about the qualities of your new appliance efficiently.

#### **On receipt of the parcel and when opening**

Any damage caused during transport must be reported to the shipping agent by recorded delivery letter within 24 hours of receiving the parcel.

### **1. Description of the appliances**

These models are designed for a regular or intensive use.

Strong and reliable, they are convenient to use thanks to the constant temperature and even and fast cooking.

#### **Presentation - features**

These models include :

- Three elements which evenly distribute heat over the griddle
- A thermostat fitted with a control knob graduated
- A light indicator to show heating period
- On/Off switch

- Cast iron griddle Ø 40 cm
- Stainless steel round frame, fitted with 3 rubber feet

	<b>Diameter (cm)</b>	<b>Height (cm)</b>	<b>Weight (kg)</b>	<b>Power (W)</b>
<b>40 cm Ø appliance</b>	40	16.5	23	3600

- A quality stainless steel frame, easy to clean, fitted with 4 adjustable feet
- Cast iron griddle(s) in 40 cm diameter

	<b>Front length (cm)</b> 1 griddle/2 griddles	<b>Depth (cm)</b> 1 griddle/2 griddles	<b>Height (cm)</b> 1 griddle/2 griddles	<b>Weight (kg)</b> 1 griddle/2 griddles	<b>Power (W)</b> 1 griddle/2 griddles
<b>40 cm Ø appliance</b>	43 / 86	44.5	20.5	24/45	3600 / 7200

## 2. Setting up

### A - Work surface - work area

- 1) Choose an easy to clean work surface on which to place your appliance
- 2) The appliance must not be placed less than 20 cm from surfaces which are not heat resistant, because of the griddle's heat radiation
- 3) For an ideal working position, the advisable height of the griddle in relation to the ground is between 85 and 95 cm.

**If the appliance is used outside, ensure that it is sheltered from rain**

### B - Connecting up to electricity supply

The appliances are supplied with a power supply cable of the type:

#### **Appliances connected in monophase**

The cable is fitted with 3 wires, with a cross-sectional area of 14 AWG.

The appliance must be connected to a 240 volt mains supply, single phase to a twin pin socket rated at 15 amps with an earth.

#### **Appliances connected in triphase**

The single machines are supplied with a power supply cable with 5 wires.

The double machines are supplied with a power supply cable with 5 wires.

They must be connected to a 208 Volt mains supply triphase to a triple pin socket at 20 amps with earth and neutral.

The protective earthing wire (green-yellow) is connected to the appliance's earth terminal (symbol  $\perp$ ).

**If you have to change the power supply cable, replace it with one of the same type and read the instructions below.**

## 3. Usage

Every griddle needs seasoning before using for the first time

### A - Seasoning of the griddles

*This operation (lasting 1 to 1 ½ hour) is necessary when griddles are new.* Its purpose is to make removal of the crêpes easier and to reduce bubbling of the batter when in contact with the griddle.

For successful seasoning :

- 1 > Plug the power supply cable
- 2 > Switch on the appliance
- 3 > Heat the griddle by turning the knob to 270°C. Your appliance reaches the required temperature when the red indicator light goes out.  
Keep the appliance at this temperature for the duration of seasoning.
- 4 > Pour the equivalent of a tablespoon of cooking oil for frying into the centre of the griddle.  
Using a cloth of rolled cotton (synthetic or similar type materials are not suitable), spread this oil evenly, then let it cook for 5 to 10 minutes so that the griddle becomes burnished and completely dry.
- 5 > Repeat operation 4> eight times, decreasing the amount of oil used each time, but carefully respecting the 5 to 10 minutes cooking time for each layer of oil.

For the seasoning operation, use cooking oil for frying without other ingredients.

A well-seasoned griddle is chestnut coloured (dark brown) and has a shine.

## B - Necessary equipment

If you do not already have these, here is a list of advisable accessories for successful crêpe making:

- A spreader (18 to 20 centimetres) to spread the batter
- A wooden or stainless steel spatula to remove the crêpe
- A rolled cloth of good cotton to wipe the griddle or the Krampouz cleaning pads ref. ATG1 or ATG5
- A little oil to grease the griddles
- A container of 6 to 10 litre capacity for your batter
- A ladle size no. 6 or 7 (or more) depending on the thickness of crêpe required.

## C - Recipes

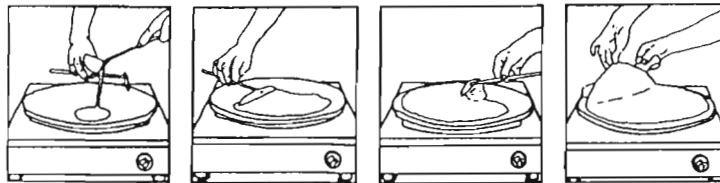
### BUCKWHEAT FLOUR GALETTES

Ingredients: 500 gr. of buckwheat flour, 1 litre of full fat or semi-skimmed milk, salt to suit individual taste. Pour a little milk into the flour and mix to obtain a thick, elastic batter, which you beat several minutes. Next gradually add the rest of the milk, stirring all the time. Increase or reduce the amount of milk if you want a thicker or thinner batter. You can add a little butter or an egg yolk. Buckwheat flour batter made with water is more digestible and of stronger taste. The crêpes are more successful if you add a tablespoon of wheat flour for 500 gr. of buckwheat flour.

### WHEAT CRÊPES

Ingredients: 500 gr. of flour, a tablespoon of buckwheat flour, a pinch of salt, 250 gr. caster sugar, 15 gr. vanilla-flavoured sugar (or a teaspoon of vanilla flavouring) 3 eggs, 50 gr. butter, 1 litre of full fat or semi-skimmed milk. Make a well in the flour. Add the sugar, salt, vanilla-flavoured sugar and the eggs. Mix together with a little milk until you obtain a thick, lump-free batter. Add the melted butter and mix. Gradually pour in the rest of the milk and mix without beating until you obtain a creamy batter. You can either let the batter rest for about an hour or use it immediately to make your crêpes. Cook rapidly at high temperature for crêpes which are not leathery.

## D - One way of making crêpes



## E - Cooking

Before spreading the first crêpe, or before each crêpe making session, lightly grease the griddle with a cotton cloth. Whilst cooking, simply wipe the griddle with this cloth and only add oil if your crêpes stick.

Cooking oil for frying is usually suitable for greasing the griddles.

If you have difficulty removing the crêpes, use a mixture of egg yolk + butter

Cooking temperature for crêpes is between 200°C/230°C approx.

If the appliance remains heated for a long time without being used, ensure you lightly grease the griddle before re-use.

## F - Some practical advice

1 > If the batter runs on the griddle or sticks to the spreader: do not grease. Wipe the griddle with a dry cloth. Badly-made batter can have the same effect.

2 > If the batter bubbles and sticks to the griddle:

A > you have not seasoned enough, continue seasoning

B > the griddle is charred, scrape and redo a seasoning operation

3 > The batter only bubbles: it is too runny or badly-made or else the griddle is too hot.

4 > If the griddle only sticks: lightly grease with a little cooking oil or egg yolk + butter mixture

5 > If you add fillings on the griddle on which you spread batter:

A > Avoid certain fillings which can spoil the seasoning (e.g. lemon, tomato), fill your crêpes on the plate.

B > Wipe the griddle before spreading the next crêpe if it is too greasy

6 > Do not polish the griddles as the seasoning operation will not maintain its good surface.

7 > Thin crêpes will not be leathery if you work with a very hot griddle.

## 4. Maintenance – Cleaning

### A - The frame

Before cleaning your appliance, unplug it and let the griddle cool down.  
Clean the frame with a sponge dipped in warm water and liquid detergent.  
Stubborn marks can be removed with a special shop-bought product.  
Never use abrasive products or metallic brushes.  
Do not clean the appliance under flowing water.

### B - The griddle

- 1 > After use, simply wipe the griddle ; do not wash it.  
CAREFUL : never abruptly cool an over-heated griddle.
- 2 > With time a film forms over the griddle, due to cooking the batter, and it might seem that the metal is disintegrating. It is simply the film formed when seasoning the griddle that is flaking. You must remove the film using very rough emery paper. Do not be afraid of scratching the metal. Above all, avoid polishing the griddle using hand-held electric appliances. After rubbing down, redo a seasoning operation as for a new griddle (see Chapter 3).

We advise you to thin out this film periodically (once a month or more depending on use), so that the surface is not too encrusted. To do this we advise you to use an abrasive stone (like the KRAMPOUZ abrasive stone ref. APA1), which is specially adapted for this operation. Rub in circular movements over the griddle. After rubbing with the stone, it is a good idea to redo one or two seasoning operations at 270°C.

- 3> After many years' use, if, after seasoning, the film flakes off rapidly, it is possible to have your griddle sanded (pressure sanding) by a 'metal plate sanding' company. Following sanding you must carry out seasoning as for a new griddle.

## 5. Guarantee - After Sales Service

### GUARANTEE

This appliance is guaranteed for one year.  
The guarantee does not cover breakage of the appliance or of its components caused by a shock.  
The guarantee does not cover deterioration caused by abnormal use of the appliance.

### AFTER SALES SERVICE

If you have a problem concerning cooking, ask your retailer or « KRAMPOUZ » for advice.  
If your appliance has a defect, see your nearest retailer.  
If you have to return your appliance to us for repair, please make sure that you pack it carefully.  
If you need to order a spare part, see your retailer and give him/her the complete reference of your appliance (commercial name, type and serial number). This information is shown on the manufacturer's plate under the appliance and on the guarantee.