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67HF



ANSI Z83.11a / CSA 1.8a-2004
CREPE MAKERS
36SR



Instructions for use and installation

PROFESSIONAL CREPE MAKERS

LUXURY RANGE

Dear Customer,

Thank you for purchasing one of our appliances.

Although using it is very simple, we recommend you to take a little time to read the following instructions carefully. You will find some recommendations for installation and use which will enable you to get the best results.

This manual must be retained for future reference.

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.

Working environment

- Choose a work surface made of stainless steel or any other material which complies with hygiene standards and non-combustible.
- Any units or walls in contact with the appliance must be non-combustible.
- The recommended height for installation of the griddle is 85 to 95 cm from the floor, which gives the best working position.
- The base of the appliance must have adequate ventilation to allow sufficient air supply around the burner.
- Avoid draughty locations.
- Ensure that there is no obstruction above the griddles. The crepe makers must be used close to an air extraction system (air flow needed: approximately 200 m³/h / griddle).
- The space between the griddle and the frame must not be blocked.

Connecting up

The appliance should be connected to the gas supply with a flexible tube in accordance with current standards and regulations.

Our appliances must be installed by technicians or engineers suitably qualified for carrying out gas installations.

FOR YOUR SAFETY: do not store or use gasoline or other flame vapors or liquids in the vicinity of this or any other appliance.

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

KRAMPOUZ shall not be held responsible for any bodily harm or damage to goods due to incorrect installation or use of the appliance.

These appliances operate with the types of gas indicated in the table on page 7.

The configuration of the gas supply for the appliance is indicated on the identification plate stuck to the air intake ring or the base plate.

If you need to change the gas configuration of your appliance, please refer to the chapter on **Adjustments** page 4 (a bag containing items required for the changeover is attached).

Installation must conform to local codes, or in absence of local codes, with National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the National Gas and Propane Installation Code, CSA B149.1, as applicable.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kpa).

The appliance must be isolated from the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kpa).

For the maintenance and repairs, contact the factory, representative, or local service company.

This appliance employs a chain restraint. If the chain restraint is required to be removed for any purpose, it must be reconnected after returning the appliance to its originally installed position.

Important safeguards

- Wait a 5-minute complete shutoff period prior to relight.
- WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- NOTICE – In order to be able to operate and service this appliance, it must be installed with a connector complying with ANSI Z21.69 – CSA 6.16 and a quick disconnect device complying with ANSI Z21.41 – CSA 6.9. It must also be installed with restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.
- CLEARANCES TO COMBUSTIBLE CONSTRUCTION: Counter top mounting (Fig. 2 rep. 2 page 6)
 - Single burner versions: 8 in. clearance to sides and rear (fig. 6 page 6).
 - Double burner versions: 8 in. clearance to sides, 12 in. to rear.

Ignition and shutdown

- 1- Once the appliance has been fully installed and is ready for to be used, check that the gas supply tap is open.
- 2- When igniting for the first time after installation, turn the knob, place it on maximum setting and hold it pressed in for 5 seconds to allow the air to flow from the gas pipe to the burner. Then release the knob.
- 3- Open the gas tap by turning the knob to the left, set it to 8 for appliances without thermostat, 5 for appliances with thermostat.
- 4- Push in the knob and use the piezo ignition unit to obtain full ignition of the burner.
- 5- Continue holding in the knob for between 5 and 10 seconds to trigger the thermocouple system.
- 6- Then release the knob and allow the burner to heat up for 3 to 4 minutes before adjusting the knob to position 1 (slow setting or small flame).
- 7- Your appliance is now ready for use.
- 8- Set the burner to slow setting if you are not working immediately.
- 9- To shut off appliance turn knobs to “zero” position.
- 10- Wait 5 minute complete shutoff period prior to relight.

Using the crepe maker

Seasoning of the griddle

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

Once your appliance is connected to the gas supply and the griddle plate is in position, proceed as follows.

For appliances with a safety tap (knob marked 0 to 8), place the knob on ‘8’ for 5 minutes then on ‘2’ and leave it like this for the whole duration of the seasoning operation.

For appliances with a safety thermostat (knob marked 0 to 10), place the knob on ‘8’ and leave it like this for the whole duration of the seasoning operation.

- 1- When the griddle is well-heated, pour the equivalent of a tablespoon of cooking oil for frying onto the centre of the griddle.
- 2- Using a rolled cotton cloth (synthetic or similar materials are not suitable), spread the oil out evenly. Leave the oil to cook like this for 5 to 10 minutes to get a griddle with a brown tinge and which is perfectly dry.
- 3- Repeat operations (1 and 2) 8 times, reducing the quantity of oil applied each time, but ensuring that each application of oil cooks for between 5 and 10 minutes.

A properly seasoned griddle has a chestnut colour (dark brown) and looks varnished. If you do not get this result:

- Griddle too light: Increase the height of your burner flame slightly.
- Griddle too black: Reduce the height of your burner flame slightly.

Making pancakes

Necessary equipment

The following are the accessories we recommend in order to make good crepes:

- One beech or boxwood spreader, measuring 18 to 20 centimetres for spreading out the batter
- One stainless steel spatula to remove the crepe
- One pad for wiping the griddle
- One 6-10 litre capacity container for the batter
- One no. 7 size ladle (or bigger) depending on the required thickness of the crepes

Our Recipe Suggestions

SAVOURY CREPES

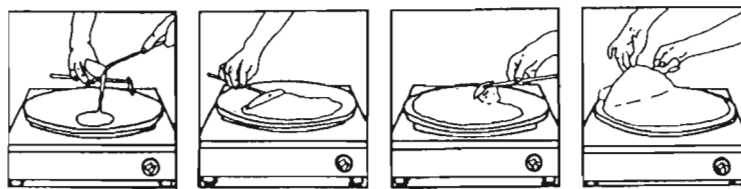
Ingredients: 500 gr. of buckwheat flour, 1 litre of full fat or semi-skimmed milk, salt to taste. Pour a little milk into the flour and mix to obtain a thick, elastic batter, which you beat several minutes. Next, gradually add the rest of the milk, stirring all the

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 gives a stronger taste. Crepes are more successful if you add a tablespoon of wheat flour to 500 gr. of buckwheat flour.

SWEET CREPES

Ingredients: 500 gr. of flour, a tablespoon of buckwheat flour, a pinch of salt, 250 gr. of 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, the salt, the vanilla-flavoured sugar and the eggs. Mix together with a little milk until you get 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 get a creamy batter. You can either let the batter rest for about an hour or use it immediately to make your pancakes. If you want your crepes to be light, it is better to cook quickly at high temperature.

One way of making pancakes



CAREFUL! Before spreading the first crepe, lightly grease the griddle. Then only grease if necessary.

Cooking

For the model with a safety tap, set the knob on 8 and leave to heat for approximately 3 to 4 minutes. Then set to slow setting if you are not cooking immediately. Set between 2 and 5 if you are working continuously. During use, you will be able to judge the most suitable setting. In the event of interruptions while you work, turn to slow setting, position 1. When you start again, return to initial setting. After a long period of interruption, be sure to grease the griddle lightly.

For the model with a safety thermostat, set the knob on 5 (220, average temperature for use). After a few minutes the burner will slow down and your griddle will be ready to use. Depending on your requirements, increase or decrease the griddle temperature. The thermostat will automatically regulate the burner flow.

If you notice that the griddle is overheating while on a slow setting, check that the slow setting adjustment is correct. See the chapter on *Adjustments*.

For the model with a simple tap, adjust the knob to the high flame setting and leave it to heat for about 4 minutes. Then turn to the slow setting if you are not going to use it immediately, or adjust the flame according to what is to be cooked.

Some practical advice

If the batter runs on the griddle or sticks to the spreader: don't grease the griddle. Simply wipe with a dry cloth. Badly-made batter can have the same effect.

If the batter bubbles and sticks to the griddle :

- you have not seasoned enough, continue the seasoning
- the griddle is charred, scrape and redo a seasoning operation

If the batter bubbles: it is too thin or badly-made or the griddle may be too hot.

If the batter sticks to the griddle: lightly grease it with a little cooking oil or egg yolk and butter mixture.

If you use the same griddle for fillings as for spreading the batter, it is better to avoid certain fillings which can cause the crepes to stick, for example lemon, sugar, chocolate, tomatoes...). Fill your crepes on the plate.

If the griddle is too greasy, wipe it over before spreading the next crepe.

To avoid damaging the seasoning, do not polish the griddles.

Thin pancakes will not be leathery if you work with a very hot griddle.

Maintenance

The frame

To avoid any risk of getting burnt, we advise that you allow your griddle to cool before starting to clean the frame. Clean it with a sponge dipped in warm water and liquid detergent. Never clean with abrasive products or metallic brushes.

The griddle

1- After use, simply wipe the griddle over. Do NOT wash the griddle. NB: never abruptly cool down an overheated griddle.

2- With time, a film forms over the griddle and it might seem that the metal is disintegrating. It is simply the film formed when seasoning the griddle that is flaking. We advise you to thin out this film (once a month or more depending on use). The surface will thus remain the same and a build-up of film on the griddle will be avoided. You can use the KRAMPOUZ abrasive stone (ref. code APA1) for this operation, rubbing in circular movements over the griddle.

Do not be afraid of scratching the metal. Attention: do not polish the griddle with hand-held electric appliances. After rubbing with the stone, it is a good idea to repeat the seasoning operation once or twice (see Chapter: *Seasoning of the griddle*).

3- After many years, if, after seasoning, the film flakes off rapidly, you may need to get your griddle sanded (pressure sanding). After sanding, you will need to season the griddle again.

The burner

Occasionally check the state of the burner outlet holes. If they are blocked, brush with a hard-bristle brush. Before using again, carefully wipe the burner as well as the bottom of the combustion chamber.

To clean the jets, we strongly advise against the use of metal objects, as it is possible they may modify the technical features of the burner. We recommend that you dismantle the jets following the instructions given in the chapter on *Adjustments*. Then soak them in a grease removing solution, rinse and dry carefully. We advise that the washer is changed whenever the burner is dismantled and reassembled.

Periodically check that the flexible tubing for the gas supply (whether mains or cylinder supplied) is in good condition and change it if necessary.

NB: On the *model with thermostat*, the griddle is fixed to the frame.

If you require access to the burner, take care not to damage the probe fixed under the griddle.

Adjustments

If it is necessary to change the type of gas supply, the jets must be replaced (as indicated in the table on page 8) to reset the air intake to 12 mm and to adjust the slow setting.

Replacing the burner jets

If the appliance is already installed, ensure that the gas supply is turned off (whether mains or gas cylinder) before proceeding with the replacement of the burner jets or making any adjustment.

Then proceed as follows:

- 1- Remove the cast iron griddle if necessary and turn the appliance over.
- 2- Remove the base of the appliance by unscrewing the feet on round appliances with a base plate, and by removing the screws on square appliances.
- 3- Open the air inlet as wide as possible by sliding back the ring which regulates the air (FIG N°4 rep 1).
- 4- Unscrew the jet (FIG N°4 rep. 2) with a 10 mm spanner - take the conversion pack.
- 5- Change the jet and its washer, following the information given in the reference chart showing the jet diameters and various types of gas supply (table page 7).
- 6- Position the AIR CONTROL ring at the 12 mm position and screw home again.
- 7- Replace and screw in the base of the appliance. It is advisable to take note of the new configuration on the manufacturer's rating plate on the base of the appliance and erase the old one.
- 8- Put the replaced jet in the conversion pack and keep in a safe place, then turn to the setting up procedure.

The slow setting (FIG 5)

When the appliances are adjusted for propane gas, the screw for slow setting is turned completely to the right. If you change from propane gas to natural gas, you must loosen this screw (turn anticlockwise) until the slow setting is correctly adjusted. When correctly adjusted, the flame does not go out when you change quickly from maximum to minimum position. The flame should be as low as possible, approximately the equivalent of half a pinhead over each hole.

To adjust the slow setting, the griddle should be in place.

- 1- Light the burner and heat on maximum for 2 to 3 minutes.
- 2- Turn the knob to position 1.
- 3- Remove the knob by pulling it towards you. Take care not to lose the steel blade located inside.
- 4- The adjustment screw located on the side of the tap or thermostat axis can be reached by using a small screwdriver.
- 5- Watching the flame beneath the griddle, unscrew to increase the slow setting, tighten the screw to decrease it.
(See Fig 5).
- 6- Replace the knob, taking care to position the flat parts flush to each other.

Piezo ignition plug

For good burner ignition, it is imperative for the spark plug (rep. 1 FIG 1) to be positioned in line with the following measurement:

FIG 3.: i.e. B = 3 mm above the safety thermocouple .

Safety thermocouple

In order for the safety thermocouple to operate correctly, the pin located in the flame (mark 1 FIG 1) must always be placed exactly at the following position: A = 27 mm (see FIG 3)

Guarantee - After sales service

Guarantee

This appliance has a manufacturer warranty for one year, spare parts only.

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, ask your nearest retailer.

If you have to send your appliance back 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.

FIG 1 *View from below*

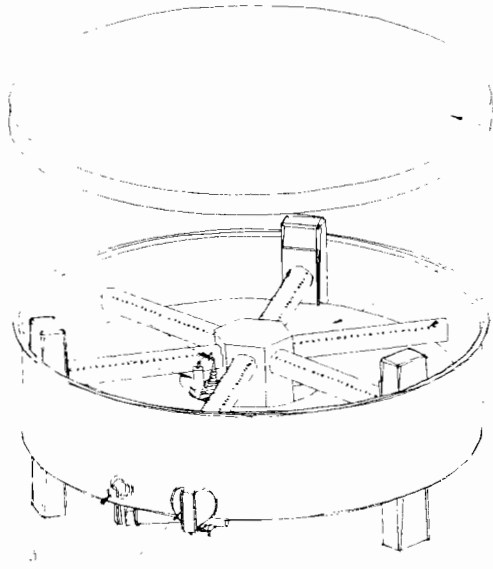


FIG 3 *Burner détail*

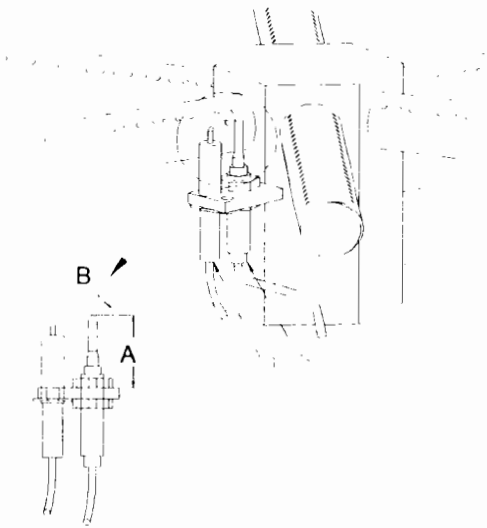


FIG 4 *Air rink and injector*
Air intake ring and nozzle 5

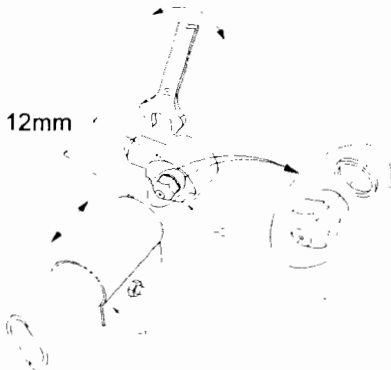


FIG 6 *Positioning wedge*

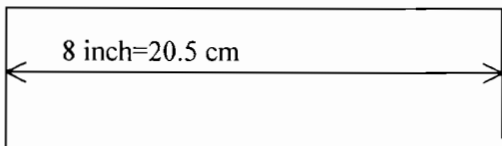


FIG 2 *View from above*

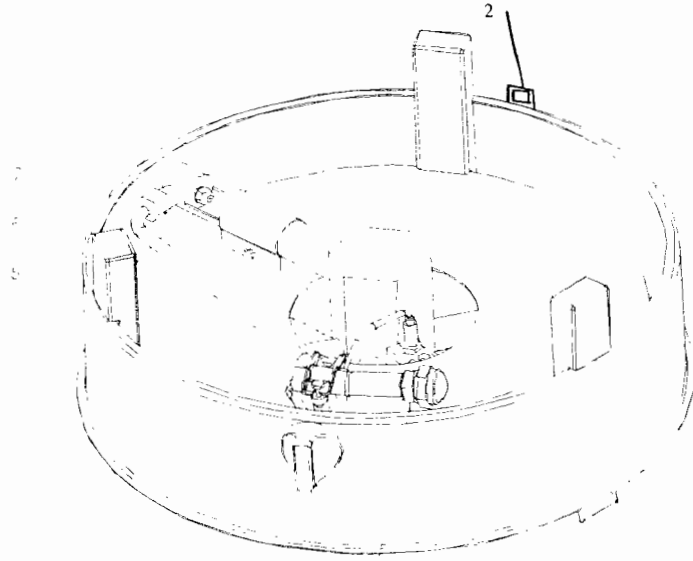


FIG 1

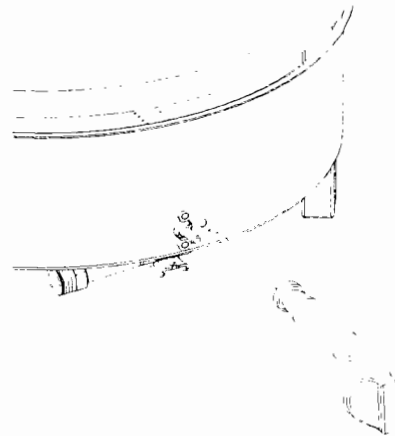
1	Termocouple safety unit
2	Ignition plug
3	Piezo unit
4	Knob with numbers or flame
5	Burner
6	Insolation plate or combustion chamber
7	Studded cast iron plate

FIG 2

1	Tip
2	Fixing point

The éléments given above are aviable according the models

FIG 5 *Low flame ajustement*





Technical datas

The appliances operate with the types of gas described in the table below.
 The appliance supply configuration is indicated by a marking on the identification plate under the appliance.
 Should you need to change the configuration, please indicate it under the appliance.

Models	BTU/hr	kW	Manifold Pressure (in. w.c.)		Pressure Regulator Factory Setpoint (in. w.c.)		Burner Injector Size (micrometer(um))	
			Nat.	Prop.	Nat.	Prop.	Nat.	Prop.
CGBIP4, CGBIO4, CGCID4, CGCIJ4 (1 Star Burner)	21,515	6.3	7	10.9	7	11	250	160
CGCIM4, CGCIN4 (2 Star Burners)	40,640	11.9	6.3	10.5	7	11	250	160
CGBIY4, CGBIZ4, CGCIP4, CGCIQ4 (1 Integrated Burner)	19,125	5.6	7	11	7	11	210	140
CGCIW4, CGCIX4 (2 Integrated Burners)	38,250	11.2	7	11	7	11	210	140