

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

- › [Eurodib](#) /
- › [Eurodib 7-inch Flat Beech Wooden Spreader Instruction Manual](#)

Eurodib 7 inch

Eurodib 7-inch Flat Beech Wooden Spreader Instruction Manual

Model: 7 inch

INTRODUCTION

This manual provides instructions for the proper use and care of your Eurodib 7-inch Flat Beech Wooden Spreader. Designed for spreading batter evenly on a crepe griddle, this tool ensures consistent results for thin, perfectly round crepes.

PRODUCT OVERVIEW

The Eurodib Flat Beech Wooden Spreader is a single-piece utensil crafted from natural beech wood. Its flat edge is specifically designed for smoothly distributing thin batters across a hot cooking surface.



Image: Eurodib 7-inch Flat Beech Wooden Spreader. This image displays the single wooden spreader, highlighting its smooth finish and flat spreading edge, crafted from light-colored beech wood.

SETUP

1. Unpack the spreader from its packaging.

2. Before first use, wash the spreader thoroughly with warm water and mild soap.
3. Rinse completely and dry immediately with a soft cloth.

For optimal longevity and to prevent drying, you may lightly oil the spreader with food-grade mineral oil before first use and periodically thereafter.

OPERATING INSTRUCTIONS

The Eurodib wooden spreader is designed for use with crepe griddles or flat pans.

1. Heat your crepe griddle to the desired temperature.
2. Pour a small amount of crepe batter onto the center of the hot griddle.
3. Immediately place the flat edge of the wooden spreader onto the batter.
4. Using a smooth, circular motion, gently spread the batter outwards from the center to form a thin, even layer across the griddle surface.
5. Lift the spreader once the batter is evenly distributed.
6. Cook the crepe according to your recipe.

Tip: Practice with a few crepes to find the optimal amount of batter and spreading technique for your griddle.

MAINTENANCE AND CARE

Proper care will extend the life of your wooden spreader.

- **Cleaning:** After each use, wash the spreader by hand with warm water and mild dish soap.
- **Drying:** Dry the spreader immediately and thoroughly with a soft cloth. Do not allow it to air dry, as this can lead to cracking or warping.
- **Storage:** Store the spreader in a dry place, away from extreme temperatures or humidity.
- **Avoid:** Do not soak the spreader in water. Do not wash in a dishwasher, as the high heat and harsh detergents can damage the wood.
- **Conditioning:** Periodically, apply a food-grade mineral oil or wood conditioner to maintain the wood's natural luster and prevent drying.

Note: Wood is a natural material and may change color or texture over time with use.

TROUBLESHOOTING

Problem: Batter sticks to the spreader.

Solution: Ensure the spreader is clean and dry. Lightly oiling the spreader with food-grade mineral oil before use can help. Also, check if your griddle is sufficiently hot and properly seasoned.

Problem: Crepes are uneven or torn.

Solution: Adjust the amount of batter used. Ensure your spreading motion is smooth and consistent. The griddle temperature might also be too high or too low.

For persistent issues, refer to general crepe-making guides or contact Eurodib support.

SPECIFICATIONS

Feature	Detail
Product Type	Flat Wooden Spreader
Material	Beech Wood
Length	7 inches (approx. 17.8 cm)
Weight	4 ounces (approx. 113 grams)
Care	Hand wash only

WARRANTY AND SUPPORT

Eurodib products are manufactured to high standards. For specific warranty information or technical support, please refer to the official Eurodib website or contact their customer service department. Keep your purchase receipt as proof of purchase.

Contact Information:

- **Website:** www.eurodib.com
- **Email:** Refer to website
- **Phone:** Refer to website