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## CaterChef 688.084

# CaterChef CRÔPIÔRE Crepe Maker Instruction Manual

MODEL: 688.084

## 1. Introduction

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Thank you for choosing the CaterChef CRÔPIÔRE Crepe Maker, Model 688.084. This professional-grade appliance is designed for efficient crepe preparation, featuring a durable stainless steel construction and two cast iron cooking plates with a non-stick Teflon coating. This manual provides essential information for the safe and effective operation, maintenance, and care of your crepe maker.

Please read this manual thoroughly before initial use and retain it for future reference.



This image displays the CaterChef CRÔPIÔRE dual crepe maker. It features a stainless steel body, two round cast iron cooking plates with a Teflon coating, and a control panel with two temperature knobs and indicator lights. A warming drawer is visible below the control panel.

## 2. Important Safety Instructions

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To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances. This appliance is intended for professional use only.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.

- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact qualified service personnel for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use the appliance for other than intended use.
- Ensure adequate ventilation around the appliance during operation.

### 3. Setup

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1. **Unpacking:** Carefully remove the crepe maker from its packaging. Retain packaging materials for future transport or storage.
2. **Inspection:** Check the appliance for any signs of damage during transit. If damage is found, do not operate the unit and contact your supplier.
3. **Placement:** Place the crepe maker on a stable, level, and heat-resistant surface. Ensure there is sufficient space around the unit for proper ventilation (at least 10 cm from walls or other appliances). Avoid placing it near flammable materials.
4. **Initial Cleaning:** Before first use, wipe down the cooking plates and the stainless steel body with a damp cloth and mild detergent. Rinse thoroughly and dry completely.
5. **Power Connection:** Ensure the power supply matches the voltage specified on the appliance's rating label. Plug the power cord into a grounded electrical outlet.

### 4. Operating Instructions

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1. **Preheating:** Turn the thermostat knob(s) to the desired temperature setting (range 0°C to 300°C). The control light will illuminate, indicating that the heating elements are active. Allow the plates to preheat for approximately 10-15 minutes until the control light turns off, indicating the set temperature has been reached.
2. **Preparing Batter:** Prepare your crepe batter according to your recipe. Ensure the batter is smooth and free of lumps.
3. **First Use / Seasoning:** For the very first use, or if crepes are sticking, lightly grease the hot cooking plates with a small amount of cooking oil. Wipe off any excess.
4. **Cooking Crepes:** Pour a ladle of batter onto the center of the hot cooking plate. Immediately use the included batter spreader to spread the batter evenly in a thin, circular layer across the entire plate.
5. **Flipping:** Cook for approximately 1-2 minutes, or until the edges begin to brown and the surface appears set. Use a non-metallic spatula to gently lift and flip the crepe. Cook the other side for a shorter duration, typically 30-60 seconds.
6. **Removing Crepes:** Once cooked, remove the crepe using a non-metallic spatula.
7. **Using the Warming Drawer/Plate:** The integrated drawer/plate can be used to keep cooked crepes warm. Place crepes inside the drawer or on the designated warming area.

8. **Finishing:** After use, turn the thermostat knob(s) to the 'OFF' position and unplug the appliance from the power outlet.

## 5. Maintenance and Cleaning

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your crepe maker.

1. **Always unplug the appliance** and allow it to cool completely before cleaning.
2. **Cooking Plates:** Wipe the Teflon-coated cast iron plates with a soft, damp cloth. For stubborn residue, use a mild detergent solution. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick coating.
3. **Stainless Steel Body:** Clean the stainless steel exterior with a damp cloth and a mild, non-abrasive cleaner. Dry thoroughly with a soft cloth to prevent water spots.
4. **Warming Drawer:** The warming drawer can be removed for cleaning. Wash with warm soapy water, rinse, and dry completely before reinserting.
5. **Do not immerse** the appliance in water or any other liquid.
6. **Storage:** Store the crepe maker in a clean, dry place when not in use.

## 6. Troubleshooting

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| Problem                            | Possible Cause   | Solution  |
|------------------------------------|--|---|
| Appliance does not heat up.        | No power supply; Thermostat set to 'OFF' or too low.                 | Check power cord connection and wall outlet; Turn thermostat knob to a higher temperature setting.    |
| Crepes are sticking to the plate.  | Plate not properly seasoned; Insufficient oil; Plate not hot enough. | Lightly grease the plate with cooking oil; Ensure plate is fully preheated before adding batter.      |
| Crepes are cooking unevenly.       | Batter not spread evenly; Plate not fully preheated.                 | Ensure batter is spread quickly and evenly across the entire plate; Allow sufficient preheating time. |
| Control light does not illuminate. | No power; Faulty indicator light.                                    | Check power supply; If appliance heats but light doesn't work, contact service.                       |

If you encounter problems not listed here, or if the issue persists, please contact your supplier or a qualified service technician.

## 7. Specifications

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- **Brand:** CaterChef
- **Model Number:** 688.084
- **Type:** Dual Crepe Maker
- **Construction:** Stainless Steel
- **Cooking Plates:** Cast Iron with Teflon Coating
- **Plate Diameter:** 40 cm (each)

- **Thermostat Range:** 0°C to 300°C
- **Features:** Control light, Warming drawer/plate, Batter spreader included
- **Dimensions (approx.):** 86.2 x 51 x 24 cm (Length x Width x Height)
- **Weight (approx.):** 42 kg

## 8. Warranty and Support

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For warranty information, please refer to the terms and conditions provided at the time of purchase or contact your retailer. In case of technical issues or if you require spare parts, please contact your authorized CaterChef dealer or service center. Always provide the model number (688.084) when seeking support.