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› [WantJoin Commercial Electric Crepe Maker \(Model WZ-BJL410\) Instruction Manual](#)

WantJoin WZ-BJL410

WantJoin Commercial Electric Crepe Maker (Model WZ-BJL410) Instruction Manual

Brand: WantJoin | Model: WZ-BJL410



1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the WantJoin Commercial Electric Crepe Maker. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, heat-resistant, and dry surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep hands and face away from the hot cooking surface during operation. Use the integrated safety handles for repositioning.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for commercial and household use. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.

2. PRODUCT OVERVIEW

The WantJoin Commercial Electric Crepe Maker is designed for efficient and versatile cooking. It features a large 16-inch non-stick cooking surface, robust stainless steel construction, and precise temperature control.



Image: The WantJoin Crepe Maker showcasing its 16-inch cooking surface with prepared crepes, a fried egg, and sausages, accompanied by wooden spreading and turning tools.

Key Features:

- 16-Inch Cooking Surface:** Large diameter for preparing various foods efficiently.
- 1700W Rapid Heating:** High power for quick preheating and consistent cooking temperatures.
- 403 Stainless Steel Construction:** Durable and easy-to-clean exterior.
- Non-Stick PTFE Coating:** Prevents food from sticking and simplifies cleaning.
- Adjustable Temperature Control:** Knob for precise temperature settings from 122°F to 572°F (50°C to 300°C).
- Integrated Safety Handles:** Provides a secure grip and protects against burns during handling.
- Multiple Heat Dissipation Holes:** Designed for timely heat dissipation to extend product lifespan.

HIGH RAPID HEATING

Uniform Heating with 16 inches plate



1700 WATTS OF
HEAT MASTERY



HEAT SMART
SAVE POWER



Image: A diagram highlighting the internal heating coil and rapid, uniform heat distribution across the 16-inch plate, emphasizing 1700 watts of power.

Components:

- Main Unit with 16-inch Cooking Plate
- Temperature Control Knob
- Power Indicator Light (Red)
- Heating Indicator Light (Green)
- Safety Handles

- Power Cord
- Included Accessories: Brush, Spatula



Image: A user spreading crepe batter on the non-stick surface, illustrating the safety handle design and the PTFE coating for easy cooking.

3. SETUP

1. **Unpack:** Carefully remove the crepe maker and all accessories from the packaging. Retain packaging for future storage or transport.

2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the crepe maker on a flat, stable, heat-resistant, and dry surface, ensuring adequate clearance from walls and other appliances for proper ventilation.
4. **Initial Cleaning:** Before first use, wipe the cooking surface with a damp cloth and mild detergent. Rinse with a clean damp cloth and dry thoroughly. Do not use abrasive cleaners or scourers.
5. **Power Connection:** Ensure the voltage of your power supply matches the appliance's requirements (110V).
Plug the power cord into a grounded electrical outlet.

4. OPERATING INSTRUCTIONS

The WantJoin Crepe Maker is designed for simple and efficient operation.

1 STEP TO OPERATE

Easy using save all business concern

3-5
MINS/CREPE



Image: An illustration demonstrating the straightforward operation, from setting the temperature (120°F - 570°F) to observing the power (red) and ready-to-cook (green) indicator lights.

- Power On:** Plug the crepe maker into a suitable electrical outlet. The red 'Power' indicator light will illuminate.
- Set Temperature:** Turn the temperature control knob to your desired cooking temperature. The range is 122°F - 572°F (50°C - 300°C).
- Preheat:** The green 'Heating' indicator light will turn on, indicating the appliance is preheating. Once the target temperature is reached, the green light will turn off. It will cycle on and off during operation to maintain the set temperature.
- Prepare Food:** Lightly grease the non-stick cooking surface if desired, especially for the first use or specific

recipes. Pour batter onto the hot surface and spread evenly using the included wooden spreader.

5. **Cook:** Cook until golden brown, typically 3-5 minutes per crepe. Use the included spatula to flip or remove food.
6. **Power Off:** After use, turn the temperature control knob to the 'OFF' position and unplug the appliance from the power outlet. Allow it to cool completely before cleaning or storing.

Versatile Cooking Applications:

This crepe maker is suitable for a variety of foods beyond traditional crepes, including:

- Pancakes
- Fried Eggs
- Sausages
- Grilled Bacon
- Grilled Cheese
- Puff Pastry

ALL IN ONE

Creating multi masterpiece with 1 design



FRIED EGGS



SAUSAGES



GRILLED MEAT



Image: A visual representation of the crepe maker's versatility, showing it used to prepare fried eggs, sausages, grilled meat, pancakes, and ice cream crepes.

5. MAINTENANCE AND CLEANING

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

- 1. Cool Down:** Always unplug the appliance and allow it to cool completely before cleaning.
- 2. Cleaning the Cooking Surface:** Wipe the non-stick surface with a soft, damp cloth or sponge. For stubborn residue, use a small amount of mild dish soap. Avoid abrasive pads, metal utensils, or harsh chemicals that

can damage the non-stick coating.

3. **Cleaning the Base:** Wipe the stainless steel base and control panel with a damp cloth. Dry thoroughly.
4. **Do Not Immers:** Never immerse the main unit in water or any other liquid.
5. **Storage:** Ensure the crepe maker is clean and dry before storing. Store in a cool, dry place.

6. TROUBLESHOOTING

If you encounter issues with your crepe maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on	Not plugged in; Power outlet malfunction; Appliance fault	Ensure power cord is securely plugged in. Test outlet with another appliance. If still not working, contact customer support.
Uneven heating	Incorrect temperature setting; Appliance fault	Ensure the temperature knob is set correctly. Allow sufficient preheating time. If problem persists, contact customer support.
Food sticking to surface	Insufficient oil/butter; Surface not clean; Damaged non-stick coating	Lightly grease the cooking surface before each use. Ensure the surface is clean and free of residue. Avoid using metal utensils that can scratch the coating.
Smoke or unusual odor during first use	Manufacturing residues burning off	This is normal for the first few uses. Ensure good ventilation. If excessive smoke or burning odor persists, unplug immediately and contact customer support.

If the problem is not listed or persists after attempting the solutions, please contact WantJoin customer support.

7. SPECIFICATIONS

Model Number	WZ-BJL410
Brand	WantJoin
Power	1700 Watts
Voltage	110V
Cooking Surface Diameter	16 inches
Material	403 Stainless Steel (Base), Cast Iron with PTFE Coating (Cooking Surface)
Temperature Range	122°F - 572°F (50°C - 300°C)
Product Dimensions (D x W x H)	22.44" x 22.44" x 7.48"
Item Weight	41.5 pounds
UPC	197644765539

PRODUCT DIMENTION

Work for savory & dessert



Image: A visual representation of the crepe maker's dimensions, indicating a 16-inch cooking surface diameter and overall unit measurements.

8. WARRANTY AND SUPPORT

WantJoin is committed to providing quality products and customer satisfaction. For any questions, concerns, or technical support regarding your Commercial Electric Crepe Maker, please contact our customer service team.

- **24/7 Support:** Our dedicated support team is available to assist you.
- **R&D:** We continuously invest in research and development to improve our products.

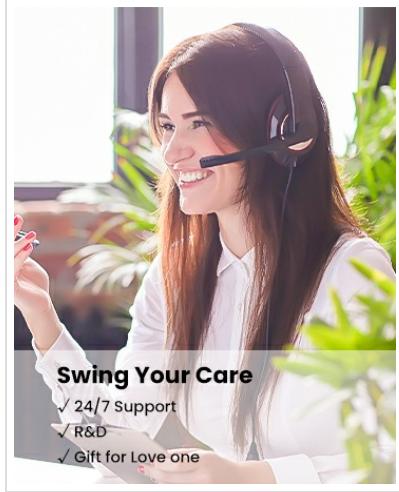


Image: A customer service representative, representing the available 24/7 support for product inquiries.

Compliance and Certifications:

Our products adhere to international safety and quality standards.



Image: Certificates indicating compliance with CE, FCC, and ETL standards, ensuring product safety and quality.