

[manuals.plus](#) /

› [VEVOR](#) /

› [VEVOR Electric Crepe Maker HT-2E Instruction Manual](#)

VEVOR HT-2E

VEVOR Electric Crepe Maker HT-2E Instruction Manual

Model: HT-2E

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance to ensure safe and efficient operation. Retain this manual for future reference.

- **Electrical Safety:** Ensure the power supply matches the voltage specified on the appliance. Do not operate with a damaged cord or plug. Keep the appliance away from water or other liquids to prevent electric shock.
- **Heat Safety:** The cooking plates become extremely hot during operation. Use caution and avoid direct contact with hot surfaces. Always use heat-resistant gloves or utensils. Allow the appliance to cool completely before cleaning or storing.
- **Placement:** Place the crepe maker on a stable, heat-resistant, and level surface. Ensure adequate ventilation around the appliance. Do not place near flammable materials.
- **Children and Supervision:** This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
- **Cleaning:** Disconnect from power supply before cleaning. Do not immerse the appliance in water. Refer to the cleaning section for proper maintenance.

2. PRODUCT OVERVIEW

The VEVOR HT-2E Electric Crepe Maker is a commercial-grade appliance designed for efficient crepe and pancake preparation. It features two independent heating plates and controls for versatile cooking.

SIDE-BY-SIDE COMMERCIAL PANCAKE MAKER

Even browning for a crisp golden finish



Figure 2.1: VEVOR Electric Crepe Maker (Model HT-2E)

Components:

- **Dual Heating Plates:** Two 16-inch (400mm) non-stick cooking surfaces.
- **Independent Temperature Controls:** Separate knobs for each plate, allowing temperature adjustment from 122°F to 572°F (50°C to 300°C).
- **Power Indicators:** Lights to show when the unit is powered on.
- **Heat Indicators:** Lights to show when the heating elements are active and when the set temperature is reached.
- **Stainless Steel Body:** Durable and easy-to-clean housing.
- **Drip Tray:** Removable tray to collect overflow and facilitate cleaning.

THOUGHTFUL DESIGN FOR A PERFECT BAKING EXPERIENCE



Sturdy and long lifespan

Stainless steel body, robust and durable



Prevents overflow

Increased drip tray to avoid batter spillage



Compact design

Lightweight and easy to store

Figure 2.2: Thoughtful Design Features

The design includes features such as a sturdy stainless steel body, overflow channels to manage batter spills, and a compact form factor for countertop use.

3. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	HT-2E
Power	3400 Watts
Voltage	AC120V 60Hz
Plate Diameter	16 inches (400mm)
Temperature Range	122-572°F (50-300°C)
Material	Stainless Steel

Feature	Specification
Product Dimensions	34.06"D x 20.28"W x 8.66"H (865 x 515 x 220 mm)
Item Weight	53.6 lbs (24.3 kg)
Special Features	Non-stick coating, Temperature Control



Figure 3.1: Product Dimensions and Included Accessories

Included components: 1 x Electric Crepe Maker, various accessories (brushes, food clips, whisk, plastic scraper, wooden spreaders, sponges).

4. SETUP AND FIRST USE

4.1 Unpacking

1. Carefully remove the crepe maker and all accessories from the packaging.
2. Inspect the appliance for any damage during transit. If damage is found, do not operate and contact customer

support.

3. Remove all packaging materials, stickers, and protective films from the unit.

4.2 Initial Cleaning

1. Wipe the non-stick cooking plates with a damp cloth or sponge and mild detergent. Rinse thoroughly with a clean, damp cloth.
2. Dry the plates completely before use.
3. Clean the stainless steel body with a damp cloth.

4.3 Placement

1. Place the crepe maker on a stable, level, and heat-resistant countertop.
2. Ensure there is sufficient space around the appliance for ventilation (at least 6 inches / 15 cm on all sides).
3. Plug the power cord into a grounded electrical outlet that matches the appliance's voltage requirements.

5. OPERATION

5.1 Temperature Control

The crepe maker features two independent temperature control knobs, one for each cooking plate. This allows you to cook at different temperatures simultaneously or keep one plate warm while using the other.

DUAL TEMP CONTROLS FOR INCREASED EFFICIENCY

Easy operation for customizable texture



Figure 5.1: Temperature Control Knob

- Turn the knob clockwise to increase the temperature and counter-clockwise to decrease it.
- The temperature range is 122°F to 572°F (50°C to 300°C).
- The heat indicator light will illuminate when the heating elements are active and turn off when the set temperature is reached. It will cycle on and off during operation to maintain the temperature.

5.2 Making Crepes/Pancakes

1. Ensure the crepe maker is plugged in and placed on a stable surface.
2. Turn the temperature control knob(s) to your desired cooking temperature. Allow the plates to preheat until the heat indicator light turns off (approximately 3-5 minutes).
3. Lightly grease the non-stick cooking plate with a small amount of cooking oil or butter, if desired, for the first crepe.
4. Pour a ladle of crepe batter onto the center of the hot plate.
5. Immediately use a wooden spreader (provided) to spread the batter evenly in a circular motion to form a thin crepe.
6. Cook for approximately 1-2 minutes, or until the edges begin to crisp and the surface appears set.
7. Using a spatula, gently flip the crepe and cook the other side for another 30-60 seconds, or until golden brown.

8. Remove the cooked crepe from the plate and repeat the process for additional crepes.

ENJOY DELICIOUS DIY CREATIONS

Freedom to add chocolate, candies, and other decorations as desired



Figure 5.2: Crepe Making Process

5.3 Instructional Video

Your browser does not support the video tag.

Video 5.1: Detailed demonstration of the VEVOR Crepe Maker in operation (Duration: 5:14)

This video provides a visual guide to operating the crepe maker, including setup and cooking techniques.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will extend the life of your VEVOR Electric Crepe Maker.

6.1 Cleaning After Each Use

1. Turn off the appliance and unplug it from the power outlet.
2. Allow the cooking plates to cool completely before cleaning.
3. Use a soft brush or damp cloth to wipe away any food residue from the non-stick plates. For stubborn residue,

a small amount of mild dish soap can be used, followed by wiping with a clean, damp cloth.

4. Do not use abrasive cleaners, metal scouring pads, or sharp objects, as these can damage the non-stick coating.
5. Remove and empty the drip tray. Wash it with warm, soapy water, rinse, and dry thoroughly before reinserting.
6. Wipe the stainless steel exterior with a clean, damp cloth.

EASILY RELEASE NON-STICK COATING

Food grease wipes off easily



Figure 6.1: Cleaning the Non-Stick Plates

6.2 Storage

Ensure the crepe maker is clean and completely dry before storing. Store in a cool, dry place, away from direct sunlight and moisture.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; circuit breaker tripped.	Ensure the power cord is securely plugged in. Test the outlet with another appliance. Check your circuit breaker.
Plates not heating up.	Temperature knob set too low; heat indicator light not working.	Increase the temperature setting. If the power light is on but no heat, contact customer support.
Crepes stick to the plate.	Insufficient greasing; plate not hot enough; batter consistency.	Lightly grease the plate before each crepe. Ensure the plate is fully preheated. Adjust batter recipe if necessary.
Uneven cooking.	Batter not spread evenly; plate not fully preheated.	Ensure batter is spread quickly and evenly. Allow sufficient preheating time.

8. WARRANTY AND CUSTOMER SUPPORT

VEVOR products are designed for durability and performance. For warranty information, technical assistance, or any questions regarding your VEVOR Electric Crepe Maker, please contact VEVOR customer support through their official website or the retailer where the product was purchased.

Please have your model number (HT-2E) and purchase information ready when contacting support.