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› [YASHE 26 cm Non-Stick Crepe Pan \(Model SD-RPB2-26\) Instruction Manual](#)

YASHE SD-RPB2-26

YASHE 26 cm Non-Stick Crepe Pan (Model SD-RPB2-26) Instruction Manual

Your guide to safe and effective use, care, and maintenance.

1. INTRODUCTION

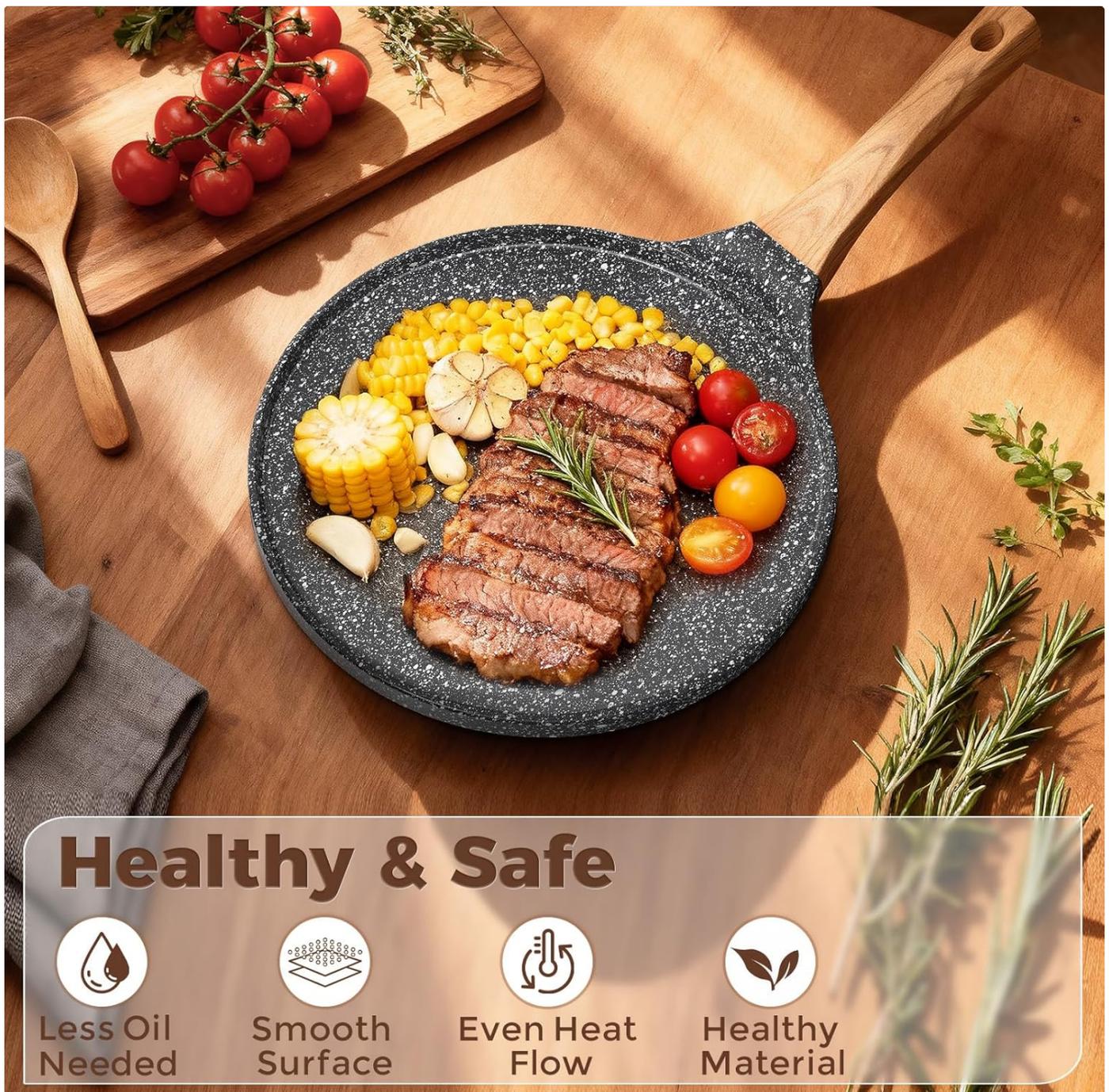
Thank you for choosing the YASHE 26 cm Non-Stick Crepe Pan. This pan is designed for versatility and ease of use, featuring a high-quality non-stick coating and compatibility with various cooktops, including induction. The included wooden spreader assists in achieving perfectly thin and even crepes. Please read this manual thoroughly before first use to ensure optimal performance and longevity of your product.



Image: The YASHE crepe pan in use, demonstrating its non-stick properties while flipping a crepe.

2. SAFETY INSTRUCTIONS

- Always use appropriate heat settings. Overheating can damage the non-stick coating and the pan.
- Do not leave the pan unattended on a hot stovetop.
- Use oven mitts or a cloth when handling the pan, as the handle may become warm during prolonged cooking.
- Avoid using metal utensils on the non-stick surface to prevent scratches. Silicone, plastic, or wooden utensils are recommended.
- Keep out of reach of children when hot.
- Ensure the pan is stable on the cooktop to prevent spills or accidents.



Healthy & Safe



Less Oil
Needed



Smooth
Surface



Even Heat
Flow



Healthy
Material

Image: Visual representation of the pan's healthy and safe attributes, including reduced oil usage and even heat distribution.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the pan and wooden spreader.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse and dry completely.
3. **Pre-use Preparation:** Lightly coat the non-stick surface with a small amount of cooking oil (e.g., vegetable oil, canola oil) using a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil. This conditions the non-stick surface.

4. OPERATING INSTRUCTIONS

4.1. Cooktop Compatibility

The YASHE Crepe Pan is compatible with various heat sources, including:

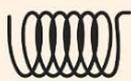
- Induction cooktops
- Gas stovetops
- Electric coil cooktops
- Ceramic cooktops
- Halogen cooktops



Compatible with various stovetops



Gas



Induction



Ceramic



Electric



Halogen

Image: The pan's compatibility with various stovetop types, including induction, gas, electric, ceramic, and halogen.

4.2. Cooking with the Crepe Pan

1. **Preheating:** Place the pan on your chosen cooktop over medium-low heat. Allow it to preheat for 1-2 minutes. The non-stick coating performs best with moderate heat.
2. **Adding Batter:** Pour a small amount of crepe or pancake batter into the center of the pan.
3. **Using the Spreader:** Immediately use the included wooden spreader to evenly distribute the batter across the pan's surface, creating a thin, uniform layer.
4. **Cooking:** Cook until the edges begin to crisp and the surface shows bubbles. The low edge design facilitates easy

flipping.

5. **Flipping:** Use a non-metal spatula to gently lift and flip the crepe. Cook the other side until golden brown.
6. **Serving:** Remove the cooked crepe and repeat the process for additional servings.



One Pan, Endless Possibilities



Image: Examples of diverse meals that can be prepared using the YASHE pan, highlighting its versatility.

5. MAINTENANCE AND CLEANING

5.1. Cleaning the Pan

- **Cool Down:** Always allow the pan to cool completely before cleaning to prevent warping and preserve the non-stick coating.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand wash with warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads.
- **Dishwasher Safe:** While the pan is dishwasher safe, frequent dishwasher use may reduce the lifespan of the non-stick coating and the wooden handle's finish.

- **Stubborn Residue:** If food residue is difficult to remove, soak the pan in warm soapy water for a few minutes before cleaning.
- **Drying:** Dry the pan thoroughly after washing to prevent water spots and maintain its appearance.

Wipes Clean in Seconds

From Sticky to Spotless



Image: The pan being easily wiped clean, showcasing its non-stick properties and simple maintenance.

5.2. Care for the Wooden Spreader and Handle

- Hand wash the wooden spreader and pan handle with mild soap and water.
- Do not soak wooden parts in water, as this can cause cracking or warping.
- Dry immediately after washing.
- Periodically, you may apply a food-grade mineral oil to the wooden parts to maintain their condition and prevent drying.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the pan.	Pan not properly seasoned, too high heat, or damaged non-stick coating.	Ensure initial seasoning was performed. Use medium-low heat. Avoid metal utensils. If coating is damaged, pan performance may be affected.
Uneven cooking.	Cooktop not level, or heat source not evenly distributed.	Ensure your cooktop is level. Allow adequate preheating time for even heat distribution.
Wooden handle feels dry or rough.	Lack of moisture or exposure to harsh cleaning.	Apply a small amount of food-grade mineral oil to the handle and wipe off excess. Avoid soaking in water.

7. SPECIFICATIONS

Feature	Detail
Brand	YASHE
Model Name / Number	SD-RPB2-26
Material	Aluminum
Coating Description	High-quality non-stick coating
Handle Material	Wood
Diameter	26 cm
Compatible Devices	Electric coil, Gas, Smooth surface with induction, Smooth surface without induction
Maximum Temperature	310 Degrees Celsius
Oven Safe	No
Dishwasher Safe	Yes
Recommended Uses	Cooking crepes, pancakes, omelets, frying vegetables, meat, or fish.

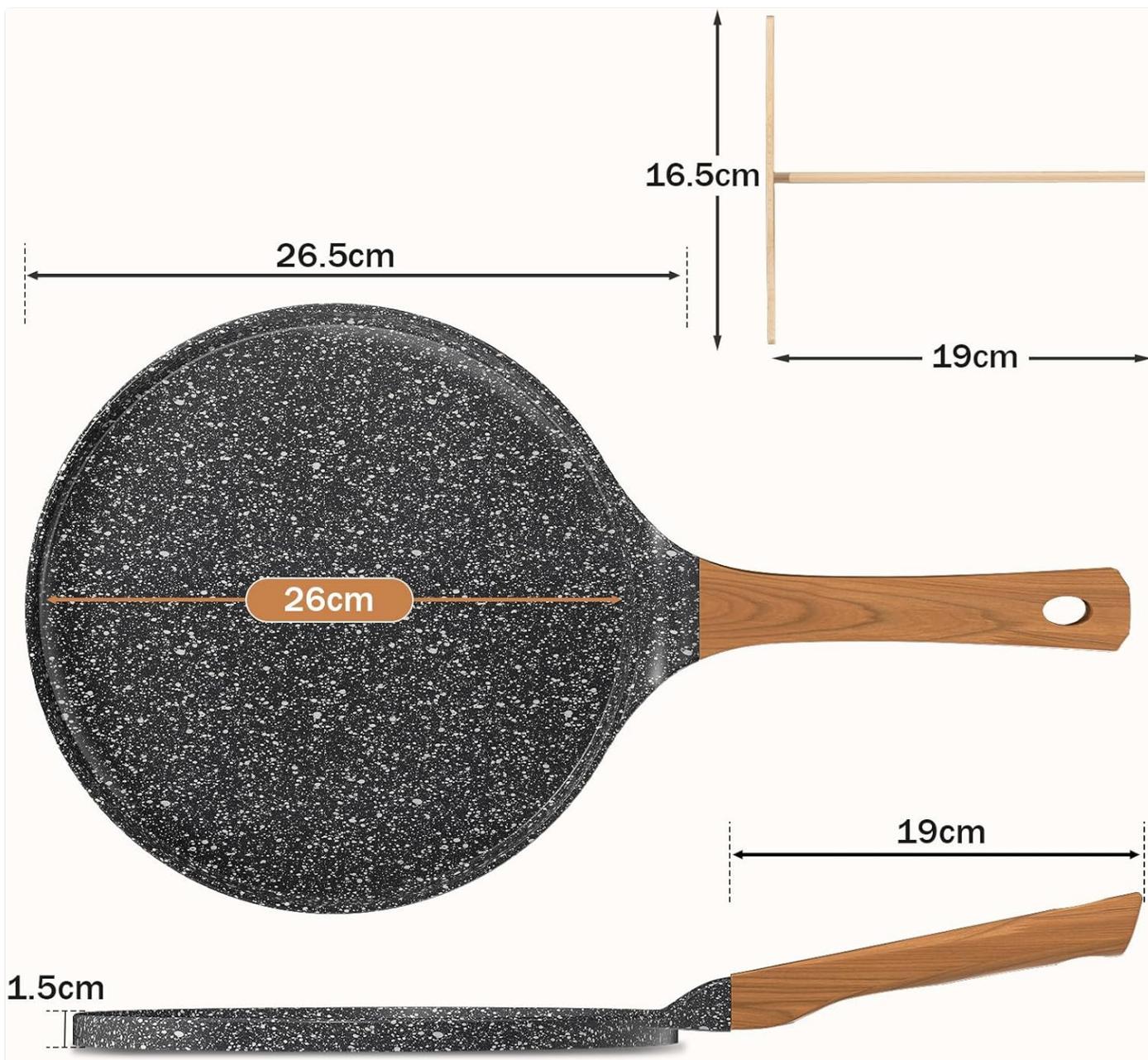


Image: Detailed dimensions of the YASHE crepe pan and its wooden spreader.

8. WARRANTY AND SUPPORT

YASHE products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official YASHE website.

Should you encounter any issues or have questions not covered in this manual, please contact YASHE customer support through the retailer where the product was purchased or via the contact information provided on the YASHE official website. Please have your model number (SD-RPB2-26) and purchase details ready when contacting support.

