

Neumärker

PROFESSIONAL

Lohstr. 13 - 58675 Hemer / P.O.Box 4063 - 58663 Hemer
phone: 02372/9274-17 fax: 02372/9274-33
GERMANY

Operating Manual

Crepes Dame I electric
12-40910

Crepes Dame II electric
12-40920

I n d e x

I. Instructions for the installer

1. Data plate
2. Technical details
3. Installation
 - 3.1 Positioning
 - 3.2 Instructions
 - 3.3 Electrical Connection
 - 3.4 Functional Test
 - 3.5 Maintenance

II. Operating Instructions

1. Instructions for the user
2. Instructions for use
3. Maintenance and cleaning
 - 3.1 Cleaning Instructions
4. Faults-Repairs
5. For your safety
6. General features

III. Technical Documentation

I. Instructions for the installer

Dear Customer,

We thank you very much for purchasing one of our products. Please adhere to our following instructions and recommendations for the correct installation, operation and maintenance of the unit in order to obtain a safe and optimum function.

1. Data plate

The data plate is fitted on the cable outlet side of the unit. The technical features are described in the following chapter „Technical details“.

The units described in these operating instructions are provided with the CE-label, and they comply to the EC regulations no. 73/23/EWG and 89/336/EWG.

2. Technical details (power)

Crepes Dame I, art.-no. 12-40910	230 V / 3 kW
Crepes Dame II, art.-no. 12-40920	400 V / 6 kW

3. Installation

The units with 230 volts are ready to be plugged into sockets which have been secured with max. 16 A. Important: It is only allowed to connect max. 3,6 kW or 16 A to each phase. If more than 3,6 kW has been connected, the fuse will immediately disconnect the power supply.

3.1 Positioning

The side and rear panels of the unit have to be positioned to enable the subsequent electrical installation and maintenance of the unit. The appliances are neither suitable for integrating into a kitchen unit nor for mounting in line. If the unit has to be set-up close to walls, partition panels, kitchen cabinets, decorative edgings, etc. you have to make sure that these have not been made from inflammable material. Otherwise they have to be insulated with a heat-resistant and non-inflammable covering.. Please adhere to the fire prevention regulations.

3.2 Instructions

Remove carefully the protective foil from the outside panels in order to avoid glue residues remaining on the unit. Eventual glue residues may be removed by using an appropriate thinner. The installation of units which are not ready to be plugged into the socket as well as the maintenance of units should only be carried out by a authorized electrician.

3.3 Electrical connection

The connection to the electrical power supply has to be carried-out according to the latest regulations. Before connecting the unit, make sure that the voltage and the frequency of the unit correspond to the indications on the data plate. Between the unit and the power supply a switch disconnecting all poles has to be fitted having a contact opening distance of min. 3 mm. The switch has to be accessible after installation (e.g. a magnetic disconnecting switch) During operation the deviation of the supply voltage from the nominal voltage should not exceed +/- 10%.

The unit has to be connected to the earth wire of the electrical supply.

3.4 Functional Test

Switch on the unit according to our following operating instructions.

Explain to the operator how to set the unit into work as well as its function by using our operating instructions.

3.5 Maintenance

Before carrying out any maintenance work, make sure that the unit has been disconnected from the power supply and wait until the unit has cooled down.

After removing the base plate, all components of this appliance are accessible for maintenance work.

We recommend to let the unit be inspected regularly by a specialist (at least once a year).

II. Operating Instructions

Important:

Never use a water jet for cleaning the unit.

The unit has been designed for professional use and should only be operated by qualified personnel.

1. Instructions for the user

Important:

Please study carefully our operating instructions as they give you important advices regarding to your safety during installation, operation and maintenance. Pass on these operating

instructions to any further user of this unit. Contact only an authorized technical service for carrying-out repairs and insist on using original spare parts.

Failure to observe our above instructions may affect your safety when operating the unit.

2. Instructions for use

Important:

The baking plates or cast plates become very hot during operation.

Use the unit only for the explicit purposes , i.e. for baking and cooking cake mixtures (with wheat flour, potato flour or wholemeal flour). We strictly advise against inappropriate use.

Do not use the grilling plate for heating -up pots or pans. Never cover the baking plates with aluminium foil and never place plastic basins onto the grilling plate. To remove the industrial protective grease cover , clean the plates with a cloth and normal salad oil before setting into operation. Switch on the baking unit and heat it for approx. one hour at 200° C. Smoke might escape during this procedure as the industrial grease cover is burnt away. After finishing this procedure, grease the plates once again with salad oil.

Important:

The units become very hot although they do not appear to be. Therefore, we advise you to be very careful when t when placing anything onto the cast plate.

Make sure that the ouching the unit or the upper plate has been opened as far as the stop when placing the cake mixture onto the baking plates.

After filling the cake mixture onto the lower plate, the unit is closed by lowering the upper baking plate.

Important:

We advise you to dispend exactly the recommended quantity of dough onto the plate. Otherwise the residual liquid dough would be pressed our of the sides of the plates and will smudge your device. During the baking procedure it might happen that steam escapes from the unit. Avoid close contact with the steam otherwise it might cause burnings. For this reason the unit should only be opened and closed by means of the insulated handle. Remove the finished baking products only by using the appropriate utensils such as long forks or a spatula. Never touch the plates with bare hands.

Important:

Never use more water for the dough as it is recommended in the recipes.The more water is added, the more steam pressure will be produced which might cause splutter.

Safety precautions:

Always make sure not to touch the hot units with bare fingers or hands.

For hygienic and safety reasons we recommend you to always use wrist covering gloves.

NEVER touch the hot food with bare hands.

Regulators/ Temperature control:

The desired temperature of the grill plates is set by the regulators. By turning the regulator clockwise the control lamp will go on which means that the unit is switched-on.

Remember:

when the control lamp goes on - the unit is being heated when the control lamp goes off - the selected heat has been reached.

The desired temperature is set by turning the regulator clockwise. The max. temperature is 300 °C.

Timer :

The desired baking time can be set by turning the regulator on the scale.

The numbers indicated on the scale are not exactly one minute; they are only directive figures corresponding to approx. 1 minute. Once the approx. time has been selected, the release button is pressed, and time runs down until an acoustic signal is given. The timer is ready for operation as soon as the unit has been switched on by means of the main switch

3. Maintenance and cleaning

Important: Disconnect unit from the power supply and wait until the unit has cooled down before you begin with any maintenance or cleaning procedures.

3.1 Cleaning instructions

Food residues or spots on the surfaces have to be cleaned immediately and if possible in warm condition (make sure not to burn yourself as the units could still be hot) or at the latest before operation.

Use a dry cloth, tissues or a brush for cleaning if only slight residues have to be removed. If persistent residues have to be cleaned, we recommend you to use a spatula or a wire brush for cleaning the **uncoated plates**.

The **Teflon-coated plates** should only be cleaned by means of a cloth or a bristle brush. Do not use any abrasive detergents. Never clean the unit and the installed baking plates with water. If the afore-mentioned utensils do not achieve satisfying cleaning results, wait until the plates have cooled down and clean the plates by using appropriate detergents, but not abrasive cleaners.

4. Faults - repairs**Regulator faults:**

If the control lamp remains on, the regulator might be defect. In this case the unit will be heated continuously for a period longer than 30 minutes.

Heating element faults:

The unit does not become hot although the regulator and the lamp have been switched on for more than 30 minutes.

In these two cases, please disconnect the unit from the power supply / pull out the plug. Contact our service department and never try to repair the unit by yourself.

A defective timer has no influence on the grilling procedure which is operated by the heating elements and the regulator. This means that you will be able to continue your grilling procedures. We advise you, however, to consult a specialist to exchange the defective timer.

5. For your safety:

All units described in these operating instructions become hotter than 60°C. Please adhere to our following instructions in order to avoid burning yourself:

Baking plates:

Operate the unit at an appropriate distance and make sure that your arm or your hands do not come into contact with the cast plates.

Make sure to lock or at least to close the plates while the unit is not operated. Otherwise we advise you to hold the handle of the upper plate with one hand.

Do not pour water onto the hot plates. Never place any pots onto the plates. .

6. General features

Consumption:

The consumption of electricity can be reduced by the energy-saving temperature regulation. Because of this, the energy consumption in watts is therefore considerably lower.

Safety precautions:

Always use protective gloves. Use utensiles, for example a spoon, spatula, fork, sausage tongs, etc. Wear an apron and adequate footwear.

Finally:

We recommend you to adhere to the safety precautions which are specified by the law of the respective country.