

CREPE MAKERS

#348CMPT16A • SINGLE
#348CMX16DBLM • DOUBLE



CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

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INTRODUCTION

Congratulations on your purchase of Estella Equipment. Estella Equipment takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

SERIAL PLATE

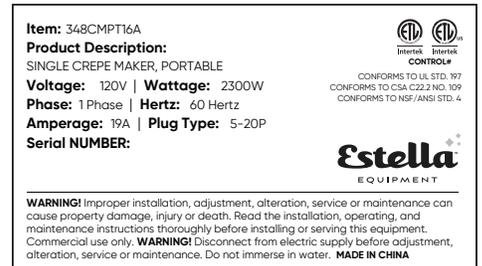
The serial plate is located on the back of the unit.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- a) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- b) If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands, and follows these instructions. If you have questions concerning the installation, operation, maintenance, or service of this product, visit Estella Equipment at www.estellaequipment.com.



Example of serial plate.

SAFETY PRECAUTIONS

Notice: This product is intended for commercial use only. Not for household use.

Notice: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are “Authority Having Jurisdiction” when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.

Warning: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliances. Keep the area free and clear of combustible materials. (See ANSI Z83. 14B, 1991.)

Warning: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Caution: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

Warning: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.

Warning: An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.

Notice: When installed, the unit must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances. Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.

Warning: SHOCK HAZARD - Turn OFF all power to equipment before cleaning the equipment.

THE FOLLOWING SAFETY PRECAUTIONS MUST BE OBSERVED WHEN USING THIS PRODUCT:

1. Please read the relevant instructions carefully before using this product.
2. Do not share the same power source with other high-power appliances to avoid excessive power load and other dangers.
3. The surface temperature of this product is very hot after operation. Burns may be caused by contact with hot parts.
4. Keep machine away from children and non-authorized personnel. Do not permit them to go near the machine or its working area.
5. Do not allow this product to be used unattended.
6. Do not touch the power cord with sharp objects or high-temperature surfaces to avoid damage to the power cord.
7. Check that the machine is not damaged prior to each use. Carefully check that all safety devices are working, that the removable parts are not blocked, there are no parts damaged, that all the parts have been set up correctly, and that all conditions that could influence the regular function of the machine are in working order. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.

Continued on next page.

8. After use, press the power button to close and pull out the plug from the socket to avoid leakage or shock due to aging insulation.
9. The product shall be installed in a dry, clean and ventilated area. Place the product on a smooth, horizontal surface.
10. The product must be reliably grounded and installed with a leakage switch to ensure personal safety.
11. Unplug the power cord and remove, check, or clean the product after it has cooled completely.
12. Do not plug or unplug the power cord with wet hands to avoid electric shock.
13. Do not use this unit for other than its intended use.
14. Do not use outdoors.
15. Always cook on a firm, dry, and level surface
16. High temperatures will cause scalding. Do not touch the outer grid or grid while in operation.
17. Do not modify unit. This may void the warranty.
18. Do not submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
19. Do not steam clean or use excessive water on unit.
20. Do not use pressure washer to clean this unit.

NOTE FOR THE FIRST TIME USE

1. Please read the manual carefully.
2. Please check if all switches are in the off position.
3. Please check that all the accessories are complete.
4. Please remove the protective film on the surface of the product, then wipe clean the rust preventing oil on the surface of the product with a dry cloth.
5. The supply voltage must match the voltage specified on this machine.
6. Smoke is normal during first use, as it's caused from the oil inside the machine which helps to protect it from rusting during transit.

Note: For the double digital crepe maker, the temperature display will show both the set point and the current temperature reading. When cold batter is added to a plate, there will be a drop in temperature difference between the set point and current temperature reading. This is normal and will not affect baking. Under normal conditions, please allow 15-25 seconds for current temperature to recover to set point.

INSTALLATION

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

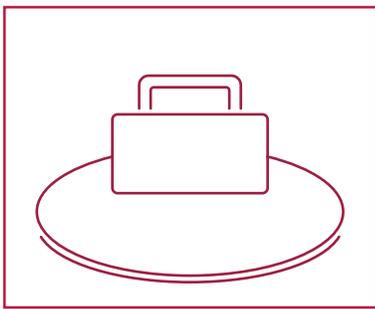
- These units are suitable for installation on non-combustible surfaces only.
- Do not install near any combustible surfaces or any other equipment.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.
- Combustible Clearance Requirements: 8" Sides, 8" Back
- Locating and leveling the unit:
 - For non-combustible surfaces, do not install the unit closer than 1" from a side wall and/or closer than 1" from a rear wall.
 - The unit is required to be installed on a non-combustible surface with 4" legs, or a combustible floor with a stand.
 - Your double crepe maker includes four adjustable feet. Ensure that all feet are installed correctly before the operation of this griddle.
 - Level unit by adjusting the (4) feet which have an adjustment of 1 $\frac{3}{4}$ " (43.75mm) for accurate leveling.
- Locate the unit in an area where the ambient air temperature is constant and a maximum of 104°F (40°C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods and air conditioning ducts).
- Exhaust canopy:
 - This product conforms to UL-197 standards and is required to be installed under a ventilation hood in accordance with all applicable codes.
 - A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material.
 - Exhaust installation must conform to local codes.

SEASONING THE CAST IRON GRIDDLE

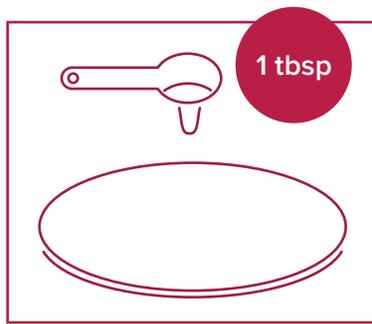
Use the following procedure to season the cast iron griddle before using the Crepe Maker for the first time. The initial seasoning process, imperative for consistent and reliable performance, and this procedure will take approximately 1 to 1 ½ hours.

Note: Perform the seasoning procedure in a well-ventilated area—preferably underneath an extraction hood. A substantial amount of smoke will be generated, which is normal.

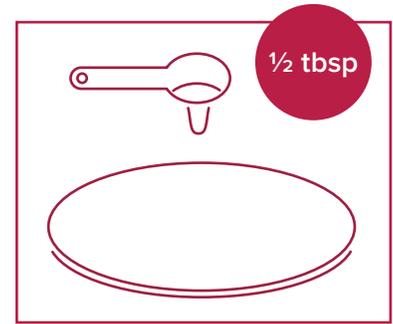
WHAT YOU WILL NEED: A GRILL BRICK, A LINT-FREE CLOTH OR GREASING PAD, AND SIX TABLESPOONS OF VEGETABLE OIL (OR SHORTENING).



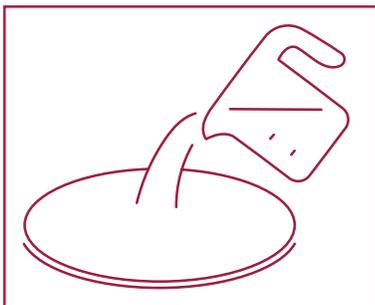
1. First, clean your burner using a grill brick to remove debris and smooth the surface. Wipe clean. After, set the crepe maker's temperature to 480°F.



2. Pour one tablespoon of oil into the center of the plate, and with your pad or cloth, work in circular motions to evenly coat it. Cook for five to ten minutes or until there is no more smoke. Repeat this step three times.



3. Next, using only half a tablespoon of oil, repeat the steps three to five more times to get a total of six to eight coatings of oil.



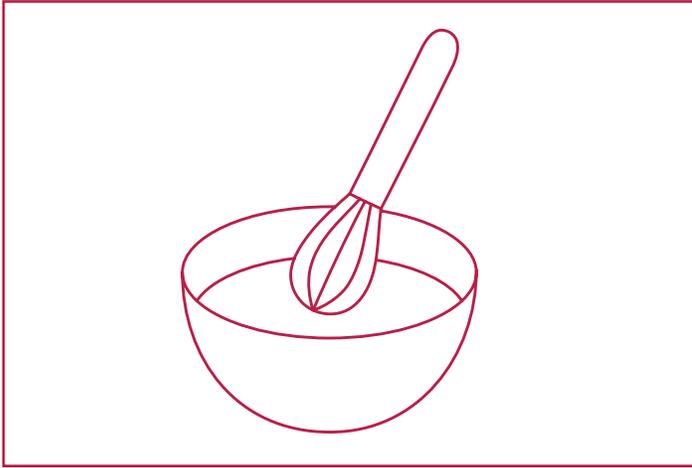
4. Finally, make three to four crepes and throw them out. These crepes help collect excess debris and oil from your burner. Now the crepe maker is seasoned and ready to use.

Now the crepe maker is seasoned and ready to use.

Note: The griddle will smoke as the oil cooks into the surface. The smoke will decrease and disappear as the oil dries on the surface.

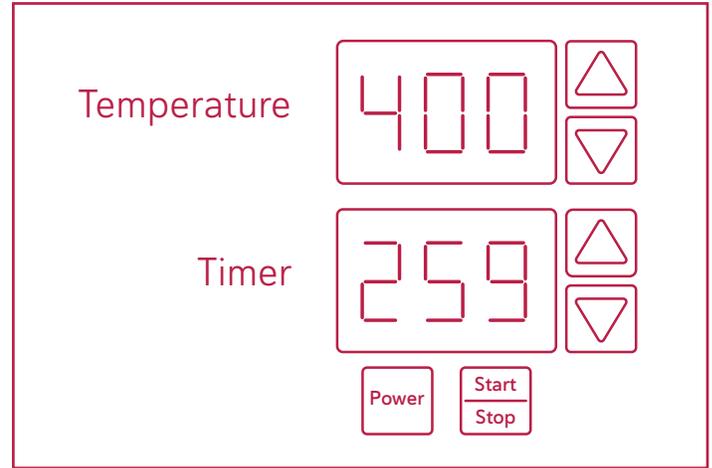
Note: After your initial seasoning, we recommend fully seasoning your griddle once per year for top performance and delicious crepes year-round. Light daily seasonings are recommended for consistent performance.

OPERATING STEPS

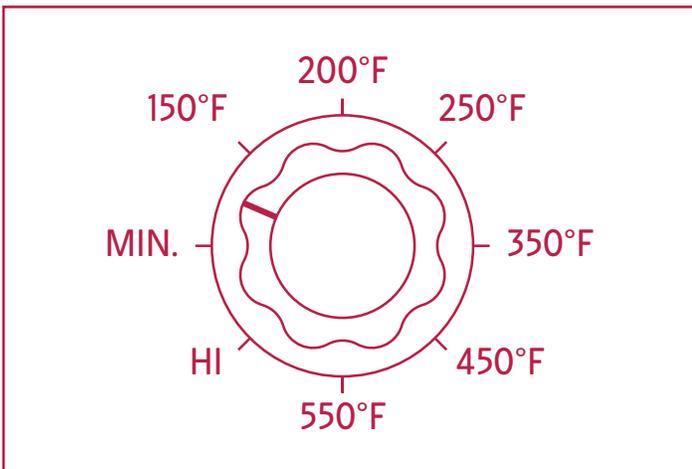


1. While the unit is preheating, prepare the crepe mix according to the instructions on the product. For best performance, always use fresh batter and do not allow it to warm too much. Cook times vary based on the mix that is used.

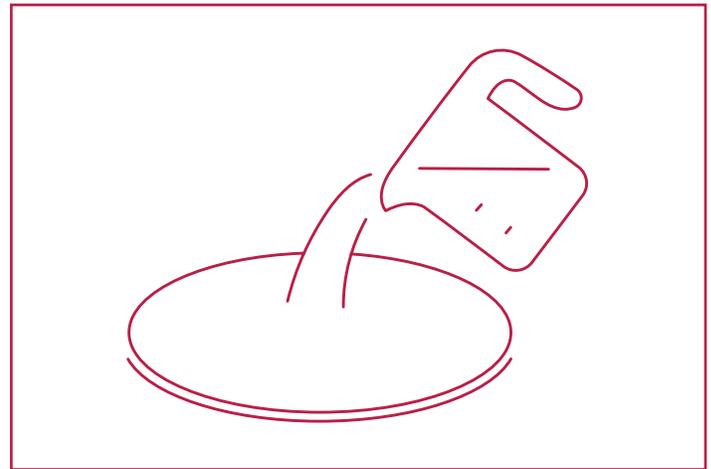
Note: Allow 30-45 minutes for unit to preheat.



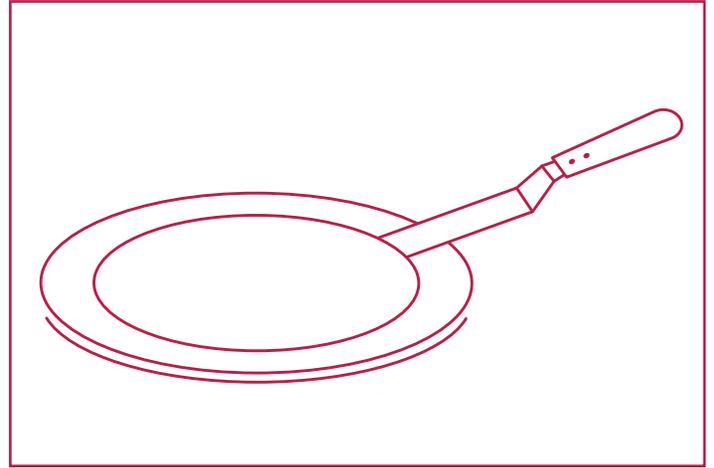
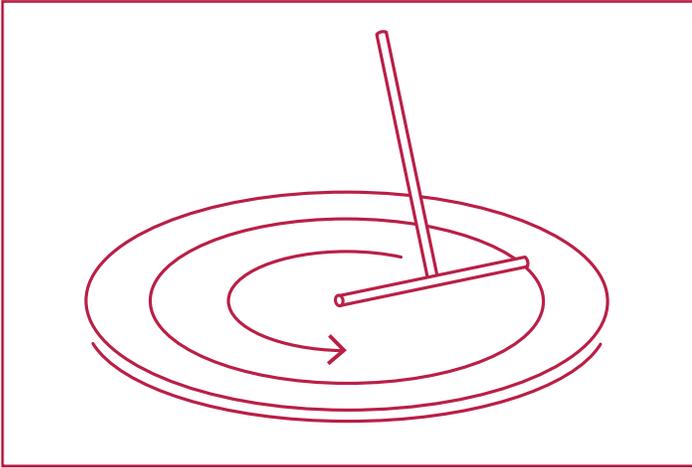
2. For the double digital crepes maker, press “power” button to turn ON the unit. Adjust to your desired temperature. The recommended temperature setting for cooking crepe is between 390F-450F.
3. To change temperature set point and cook time, press UP (↑) and DOWN (↓) arrows. Provide ample time for the unit to adjust temperature.



4. For the portable single crepe maker, turn the control dial to the desired temperature setting.



5. Before adding batter to griddle, please see seasoning instructions.
6. Pour batter onto the center of the griddle.



7. Hold the spreader lightly and use a single gentle, circular motion around the entire griddle. Continue with the circular motion until the griddle is completely covered. Go back and fill holes/tears as they happen
8. Allow the crepe to cook to the desired browning or coloring on the first side, determined by the batter recipe (30-60 seconds). Cook time may need to adjust after a few trial cooking cycles.
9. Use the spatula to loosen the edges around the entire crepe before flipping. Carefully flip the crepe using a long crepe spatula.

Note: Wipe the griddle after every two crepes. If the crepes begin sticking, spread a small amount of oil around the griddle. Use additional oil on the griddle in between crepes as needed.

Warning: Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.

- Do not come in contact with griddle during operation. Griddle is very hot.

CARE AND CLEANING

Daily Cleaning (Griddle)

1. Turn OFF the unit. While the unit is still warm, carefully clean your burner using a grill brick to remove debris and smooth the surface.

Note: Do not attempt to cool griddle quickly, such as by rinsing or immersing in water. Damage to griddle will occur.

2. Then wipe the griddle using a clean, non-abrasive cloth to remove the dirt.
3. Clean the griddle surface with a damp kitchen sponge.
4. Then pour one tablespoon of oil into the center of the plate, and with your pad or cloth, work in circular motions to evenly coat it. This will protect the surface from rusting.

Daily Cleaning (Exterior)

1. Unplug the power cable and ensure that the product is cooled completely before cleaning.
2. Wipe the frame of the unit with a non-abrasive cloth dampened in warm water and a mild soap. Stubborn stains may be removed with a good stainless steel cleaner. Hard to reach areas should be cleaned with a small brush and mild soap. We recommend using Noble Chemical Excel Stainless Steel Cleaner for exterior cleaning.

Note: For stainless steel surfaces, use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the unit's finish.

3. Wipe the frame of the unit thoroughly using a non-abrasive cloth dampened in warm water only.

TIPS AND MAINTENANCE

1. Please allow 45-60 minutes for pre-heating from a cold start.
2. If unit is not being used for periods of 20-30 minutes between use, we recommend either turning OFF the unit OR reducing the set temperature to 175° F. Note: this will impact the heating time. Only reduce temperature for low volume applications.
3. The unit is equipped with a temperature limiter, which will shut off the unit automatically if the temperature reaches above 554° F.
4. For optimal griddle performance, wipe the griddle after every two crepes.
5. If the crepes begin sticking, spread a small amount of oil around the griddle. Use additional oil on the griddle in between crepes as needed.
6. NEVER use a corrosive cleanser to clean the griddle.

DIGITAL BOARD ERROR CODE TROUBLESHOOTING

ERROR CODE	ERROR ITEMS	SOLUTIONS
E-1	Thermocouple open circuit	Check whether the thermocouple is in good contact
E-2	Thermocouple overheat	Check whether the heater temperature is normal
E-3	After heating 4 minutes, the temperature is below 158° F	Check whether the heating line is properly connected
E-4	NTC open circuit	Check whether NTC is damaged
E-5	NTC short circuit	Check whether NTC is damaged
E-6	EEPROM error	Replace IC

GENERAL TROUBLESHOOTING ISSUES

FAULT	REASON	METHOD
Turn on the power, but the green light doesn't work	<ol style="list-style-type: none"> 1. There is no power at the outlet 2. The power cord contacts bad terminal is loose 3. The green light was burnt out 	<ol style="list-style-type: none"> 1. Check the socket for power 2. Fastening the power cord and terminals wiring 3. Replace the green light
The yellow light didn't go out and the temperature of the machine is out of control	<ol style="list-style-type: none"> 1. The thermostat doesn't work 	<ol style="list-style-type: none"> 1. Replace the thermostat
The indicator light is not on, but the temperature control is normal	<ol style="list-style-type: none"> 1. The indicator light has bad contact 2. The indicator light was burnt out 	<ol style="list-style-type: none"> 1. Tighten the wires 2. Replace the indicator light
The yellow light is on but not heated	<ol style="list-style-type: none"> 1. Wrong connection of indicator light 2. The heating tube was burnt 	<ol style="list-style-type: none"> 1. Rewire according to correct wiring 2. Replace the heating element
The green light is on, the yellow light is off, but the machine is not heated	<ol style="list-style-type: none"> 1. Thermostat was damaged 	<ol style="list-style-type: none"> 1. Replace the thermostat
Yellow indicator light is always on, the lower plate is not hot, the upper plate has been heating and the temperature is ultra high	<ol style="list-style-type: none"> 1. The connection of lower board heating pipes is loose 2. The lower heating tube is damaged 	<ol style="list-style-type: none"> 1. Check the connection of heating element 2. Replace the lower heating tube
Plugging in the power and turning on the thermostat causes a tripped switch	<ol style="list-style-type: none"> 1. The internal wiring is loose and the belt parts touch the metal 2. Short circuit is caused by heating pipe burning 	<ol style="list-style-type: none"> 1. Check the internal wiring of the machine and tighten it 2. Replace with a new heating element