

# SEPHRA®

CATERING EQUIPMENT AND SUPPLIES

## CRÊPE MAKER OPERATING MANUAL

VERSION 2.0.2 OCTOBER 2022

Sephra is your one-stop-shop for crêpe machines,  
consumables, spare parts and repairs.



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# IMPORTANT SAFEGUARDS

Before using this appliance, please make sure you have read through this manual and paid particular attention to the safeguards listed below.

- This appliance is not to be used by anyone (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given specific supervision or instruction.
- Children should be supervised not to play with the appliance.
- Never leave the appliance unsupervised when in use.
- Do not use the appliance for anything other than its intended purpose.
- The use of accessories, other than those made specifically for use with this appliance, are not recommended by the manufacturer and may cause injury.
- This appliance should be plugged into its own individual electrical outlet with a proper voltage supply, which is properly grounded and can handle the wattage rating identified on the rating plate on the back of the unit.
- Check the power supply cable regularly for signs of deterioration.
- Do not connect or use with a damaged plug or cable. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similar qualified persons to avoid a hazard.
- In case of failure, examination and repair should be performed by a qualified technician.
- All maintenance must be performed by a qualified technician.
- The appliance is not designed to be switched on by an external timer or separate remote control system.
- If you need to use an extension lead, take care to unravel the whole length to avoid the cable overheating.
- Always connect or disconnect the cable to the power socket with the thermostat knob set at the off position.
- Do not place the appliance on a wet surface. Do not immerse the cord, plug, or appliance in water or liquids to protect against fire, electrical shock and other injury. Do not handle the appliance with wet hands.
- Do not let the cord hang over the edge of a table or counter.
- Do not put the appliance or its cable on or near a hot surface (electrical hotplate, hot gas burner, heated oven etc).
- Disconnect the plug when not in use and allow the appliance to cool before cleaning.
- The appliance must not be cleaned with a high or low-pressure jet.
- Do not bleach.
- Do not handle the appliance while hot.
- Do not touch the hot surfaces.
- Leave the appliance to cool prior to handling or cleaning.
- Place the appliance on a dry, stable surface, slightly back from the edge and at least 20 cm from any wall or element liable to be affected by heat.
- Do not block the ventilation holes under the frame.
- Do not use this device with wood, coal or other energy source than that for which it provides (electrical energy)
- We recommend you keep the original packaging in which to store the appliance.

Please save these instructions whether you intend to use the appliance for domestic or commercial purposes.

# THE LEGEND OF SEPHRA

Woven among the threads of ancient Aztec legend, lies the story of Sephra – an enchanting goddess whose exotic beauty was akin to the rich, dark earth, combined with the lustre and glow of pure gold. Her voice is said to have been softer than the most delicate flower and, wherever she went, she permeated the air with the smell of sweet cocoa.

The Aztecs believed the spirit of Sephra nourished the cocoa trees and lived within their beans. Aztec rulers dubbed the cocoa tree ‘Theobroma Cacao’, meaning ‘food of the gods’. Its cocoa beans were considered so valuable they were given as sacred offerings to the gods and used to pay tribute to royalty.

Aztec ruler Montezuma was so enchanted by the goddess Sephra he commissioned an elite force of skilled artisans and master craftsmen to construct a temple in her honour. As a special offering, he built a magnificent fountain in the highest room of the temple and filled it with glistening spring water, which flowed from beneath its walls.

Montezuma then surrounded the fountain with a spectacular display of the most perfect cocoa beans in the hope that Sephra would continue to bless the people with a valuable cocoa bean crop.

According to ancient folklore, Sephra was so pleased with Montezuma’s gift that she visited him in a dream and vowed that her spirit would always live in the fountain he gave her. Montezuma then woke to the sweet, lingering smell of cocoa which led him to the top floor room of the temple where the fountain stood. To his amazement, the fountain no longer

flowed with water, but with the richest, purest chocolate – truly a gift from the gods.

For centuries, Sephra’s fountain remained hidden beneath the ruins of the Aztec temple, waiting to be discovered. Once it was finally unveiled, so too was the secret of the pure, rich chocolate once coveted by the rulers and gods.

© Sephra



# DEAR SEPHRA CUSTOMER

Thank you for choosing one of our appliances. It is very easy to use and we do strongly recommend that you carefully read these instructions which include advice on how to use and install your appliance in order to obtain optimum results.

## RECEPTION AND UNPACKING

Any product damage due to transport must be reported to the carrier by registered letter with acknowledgement of receipt within 24 hours of receiving your appliance. You must also note your observations on the delivery note, describing in detail the damage noticed on delivery.



### ORDERING AND CONTACTING (240V)

You can order all you need for your appliance by contacting us on +44 (0)1592 656 737.

Purchase online by visiting our company website: <http://www.sephra.com>.

Any direct queries can be sent to: [info@sephra.com](mailto:info@sephra.com).



### ORDERING AND CONTACTING (110V)

You can order all you need for your appliance by contacting us on +1 858 675 3088.

Purchase online by visiting our company website: <http://www.sephrausa.com>.

Any direct queries can be sent to: [info@sephrausa.com](mailto:info@sephrausa.com).

Our mission is to help you make your Sephra appliance a very profitable aspect of your business and we look forward to assisting you.

Thank you for choosing Sephra!

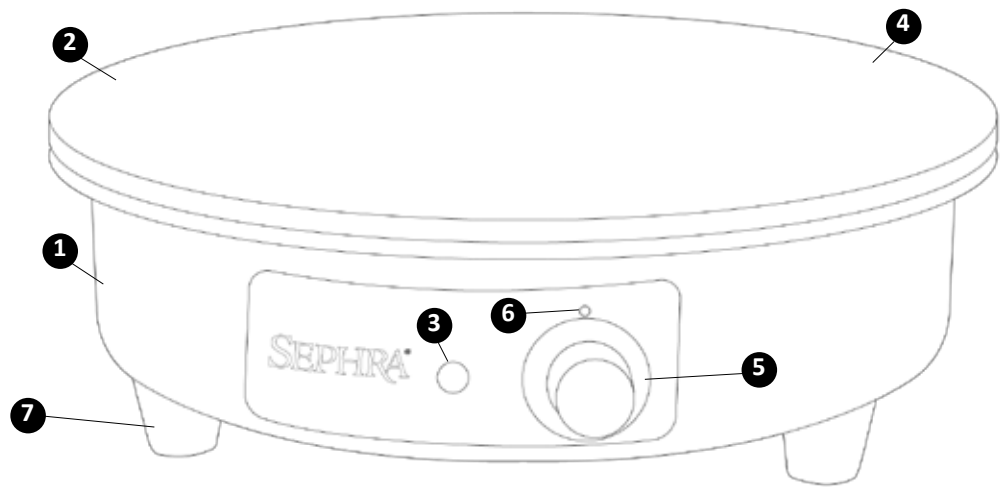
The Sephra team

# TECHNICAL DESCRIPTION

These models are designed for professional use. Strong and reliable, they are convenient to use thanks to their constant temperature and even and fast cooking.

## CHARACTERISTICS

1. One crêpe griddle on stainless steel frame
2. Cast iron griddle - Ø 40,cm
3. Power: 1700W (110v) or 3000W (240v)
4. One heating element which evenly distributes heat over the griddle
5. Thermostat fitted with a control knob ranging from 50 to 300°C
6. Orange indicator light to show machine is heating
7. Three supporting feet



# APPLIANCE INSTRUCTIONS

## WORK SURFACE

Choose an easy-to-clean work surface on which to install the appliance. The appliance must be at least 20cm from any vertical surfaces that are not heat-resistant in order to prevent damage by heat radiating from the plates.

## ELECTRICAL CONNECTION (240V)

The appliance must be connected to the single phase 240V circuit using a 13-amp two-pin plug with earth pin. They are delivered with a power cable conductor (phase + neutral + earth), cross-section 1.5 mm<sup>2</sup>

## ELECTRICAL CONNECTION (110V)

The appliance must be connected to the single phase 110V circuit using the two-pin plug provided.

# USING THIS APPLIANCE

The surfaced cast iron griddles need seasoning before first use.

## SEASONING THE GRIDDLES

This operation (lasting 1 to 1 1/2 hours) is necessary when griddles are new. Use frying oil ONLY and no other ingredients.

For successful seasoning:

- Plug the power supply cable
- Switch on the appliance
- Heat the appliance to 270°C (your appliance has reached the required temperature when the orange indicator light goes out)
- Keep the appliance at this temperature for the duration of seasoning.
- Pour the equivalent of a tablespoon of cooking or frying oil into the centre of the griddle.
- Using a wiper pad spread oil evenly, and then let it cook for 5 to 10 minutes so that the griddle becomes burnished and completely dry.
- Repeat previous operation eight times, decreasing the amount of oil used each time, but carefully respecting the 5 - 10 minutes cooking time for each layer of oil.

A well-seasoned griddle is chestnut coloured (dark brown) and has a shine.

## NECESSARY EQUIPMENT

Here is a list of advisable accessories for successful crêpe making:

- A spreader (18 - 20cm).
- Brush and water tray to clean the wood spreader.
- A wooded or stainless steel T-Stick.
- Cleaning pads - Manufactured specifically.
- A little oil to grease the griddle
- A container for your batter.
- A ladle.



# MAINTENANCE AND CLEANING

Before cleaning your appliance, unplug it and let the griddle cool down.

Read the general rules applicable to electrical equipment before any action on the appliance.

## THE FRAME

- Clean the frame with a sponge dipped in warm water and diluted liquid detergent
- Never use abrasive products or metallic brushes.
- Do not clean the appliance under flowing water.
- Do not immerse the appliance.
- Due to the high temperature of the appliance, it is normal for the stainless steel to turn brown in time.

## THE GRIDDLE

After use, simply wipe the griddle; do not wash it. Never suddenly cool plates.

Preparing crêpes requires a contribution of fat on the griddle by:

- Lubricating using the wiper pad.
- Fat in the batter according to recipes

These fats will gradually thicken the initial seasoning.

Avoid seasoning that becomes too thick because:

- It acts as an insulator and interferes with the cooking.
- It may flake off or give the impression that the metal disintegrates.

Therefore, strip regularly using an abrasive stone.

If the seasoning is too thick, carry out regular stripping. Please note: It is possible to strip the plate by blasting.

After these operations the seasoning process must be repeated.

Contact our customer service team if you require further information.

# SEPHRA READY MIX (EUROPE)

Sephra Luxury Crêpe Mix comes in convenient 3kg (Europe) or 5lb (USA) bags. All you need is water for this simple and easy recipe. A 3kg (Europe) bag of this crêpe mix will make approximately 72 x 30cm in diameter. A 5lb (USA) bag of this crêpe mix will make approx 50 x 14" in diameter. With a super-quick bake time this mixture is perfect for high output stores. It is as convenient, easy to use and delicious as any homemade mixture.

## Crêpes

1Kg Premix

1300ml Water

## Mixing Method

- Slowly add half the water to premix.
- Mix at a slow speed for 1 minute.
- Mix at medium speed for 2 minutes.
- Slowly add the rest of the water.
- Mix at a slow speed for 1 minute.
- Mix at medium speed for 2 minutes.
- Heat the Crêpe Maker to 200°C.
- Deposit as required.
- Finish and serve.

## Instructions based on 1kg Premix

These instructions are intended as a guide and may require changes to fit individual baking conditions. Store in a cool dry place (max 21°C). This product contains wheat, egg, milk and soya.

## Ingredients

**Wheat** Flour, Sugar, Dextrose, Vegetable Oils (Palm, Rape) Raising Agents (E450, E501, E341) **Soya** Flour, Skimmed **Milk** Powder, Salt, Emulsifier (E471) Whole **Egg** Powder, Flavouring.

# SEPHRA READY MIX (USA)

## Instructions

For each 5lb bag pour 3 liters (12.5 cups) of cold water into a bowl. Add one bag of mix gradually & whisk until smooth. For smaller batches (10 Crêpes), use 28oz (3.5 cups) of mix with 32oz (4 cups) of cold water. Preheat your Crêpe Baker according to the manufacturer's instructions. To make a 14" Crêpe pour approx 4oz (1/2 cup) of mixed batter onto the Crêpe Baker and spread evenly to desired size using your Spreader. Cook until golden brown and then flip to cook the other side. Fill your Crêpe as desired & taste the Sephra difference!

## Ingredients

Enriched **Wheat** Flour, Non-Hydrogenated Vegetable Oil (may contain Canola or **Soy**) and Shortening, Dried Whole **Eggs**, Sugar, Buttermilk Powder, Salt, Baking Powder, Natural & Artificial Flavor.

Allergens: **Wheat**, **Egg** and **Soy**.

# RECIPES AND COOKING (EUROPE)

## Wheat Pancakes For 20 Crêpes

- Put 1 teaspoon of buckwheat flour (optional), 100 to 125g sugar, 1 teaspoon of salt and 2 eggs, 25g of melted unsalted butter or 1 tablespoon of canola, 1 teaspoon vanilla extract and 10cl of water into a bowl.
- Stir it all and gradually add 200g of wheat flour and 1/2 cup low-fat milk until you obtain a fully smooth lump free mixture.
- Gradually add a further half litre of milk stirring all the time.
- Add the rest of the milk gradually.

## Buckwheat Crêpes for 15 Crêpes

- Put 250g of buckwheat flour, 1 dessert spoon of wheat flour, 1 glass of water (12cl), 1 teaspoon of coarse salt and 1 egg into a bowl.
- Stir to form a compact ball.
- Add one glass of semi-skimmed milk
- Stir in then beat for approximately 5 minutes to obtain a fully smooth batter.
- Gradually add 3 more glasses of milk.

## COOKING

- Use cooking oil for greasing the griddles
- Cooking temperature for crêpes is approximately 200°C
- Before spreading the first crêpe, or before each crêpe making session, lightly grease the griddle with the cleaning pad
- To make a crêpe, pour a ladle of batter on the hot griddle. Spread the batter with the crêpe T-Stick.
- While cooking, simply wipe the griddle with the cleaning pad and only add oil if your crêpes stick.
- If the appliance remains heated for a long time without being used, make sure you lightly grease the griddle before re-use.

## PRACTICAL ADVICE

- If the batter runs on the griddle or sticks to the spreader, do not grease. Wipe the griddle with a pad. Badly made batter can have the same effect.
- If the batter bubbles and sticks to the griddle, you have not seasoned enough. Continue seasoning. If the griddle is charred, scrape and season again. If the griddle is charred, or the seasoning unsticks, scrape the griddle with an abrasive stone and start another seasoning.
- If the batter only bubbles, it is either too runny or badly made, or the griddle is too hot.
- If the griddle only sticks, lightly grease with a little oil.
- If you add the fillings on the griddle on which you spread the batter, avoid those which can spoil the seasoning (e.g. lemon, tomato). Wipe the griddle before spreading the next crêpe.
- Do not polish the griddles as the seasoning operation will not maintain its good surface.

## **AFTERSALES GUARANTEE**

This appliance is guaranteed for one year. We pay great attention to making sure each of our appliances reaches you in perfect operating condition. If you do find a problem when unpacking your appliance, please report it to our customer service team within 48 hours.

If you are confronted with faulty operation during the guarantee period, please contact your dealer, or place of purchase. No damage caused by incorrect use or failure to comply with the instructions is covered by the guarantee.

The symbol on the product or its packaging which represents a crossed out waste bin indicates this product must not be treated as ordinary household waste.

It must be taken to the appropriate recycling centre for electrical and electronic equipment or:

- to a point of sale if an equivalent item of equipment is purchased
- to a neighbourhood collection point (eg waste collection centre, selective waste collection, etc).

By making sure that this product is disposed of in appropriate fashion you will help prevent any potentially negative consequences for the environment and human health. Recycling of these materials will also help preserve natural resources.

For further information regarding the recycling of this product, contact your local authority, waste collection centre or point of purchase.

# NOTES

# SEPHRA<sup>®</sup>

CATERING EQUIPMENT AND SUPPLIES

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