INSTRUCTION MANUAL

BIG CREPE - MODEL: CRPG-200001 A4

-**PLEASE** read these instructions carefully before operating this appliance.
-The temperature is thermostatically controlled between the range of 50ºC to 300ºC (122º F to 572ºF). A signal lamp adjacent to the thermostat indicates when the heating elements are energized.

IMPORTANT:

-Check if voltage of your power system corresponds to the same specified on the machine label.
-These units are designed to operate on alternating current (**A.C**.) Only.
-**DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
-Care should be taken when operating this appliance as **HOT SURFACES** may cause burns.
-Ensure that the power supply cord does not come into contact with hot surfaces.
-Do not leave unit in operation without an attendant.
-When not in use for long period unplug the appliance.

FIRST USE

- Before first use, clean the surfaces using a damp cloth, then plug in the power outlet and turn the temperature knob to 150ºC. The pilot lamp will flash on. Wait until the pilot lamp flashes off. Apply, using a brush, a thin layer of vegetable cooking oil or butter allover the surfaces (upper and lower) and cavities. It is very important to have the non-sticking coating well prepared.

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RECEIPE

INGREDIENTS

16 Eggs	4 Spoons (Tea) Salt
16 Cups Flour	8 Spoons (Tea) baking powder
12 Cup Korn Starch	3 Liters of water
20 Spoons (Soup) Parmesan Cheese	8 Spoons (Soup) Suggar
24 Spoons (Soup) Powder Milk	

- ***You can prepare***: Aproximatelly7 liters (44 units)
- ***How to prepare batter -*** Mix together all dry ingredients. Add the eggs. Mix them adding water(chilled) until you get a consistent batter (you can use mixer).
- ***how to use -*** Set the thermostat knob to 150ºC. When the pilot lamp goes off the equipment is ready to receive the batter. Pour the batter almost filling the cavities. Place the sticks with the stuffings in the batter and turn it once to have the stuffings covered with batter. Close the upper lid and wait aprox. 5 minutes to get it ready.
- ***Suggestions for stuffings:*** Salsage, cheese, ham, provolone cheese, chocolate etc.

Attention!! Do not use metallic spatulas or objects that can scratch the anti-adherent coating.

CLEANING

-For your safety, unplug the equipmento before any cleaning procedure.
-The cleaning can be done by removing the excess of residues after each preparation as the heating plates are still hot. At this time, a wooden stick can be useful.
- For body cleaning, use just soft damp cloth avoiding excess of water.

The pictures/drawings are illustrations. All data can be changed without notification.

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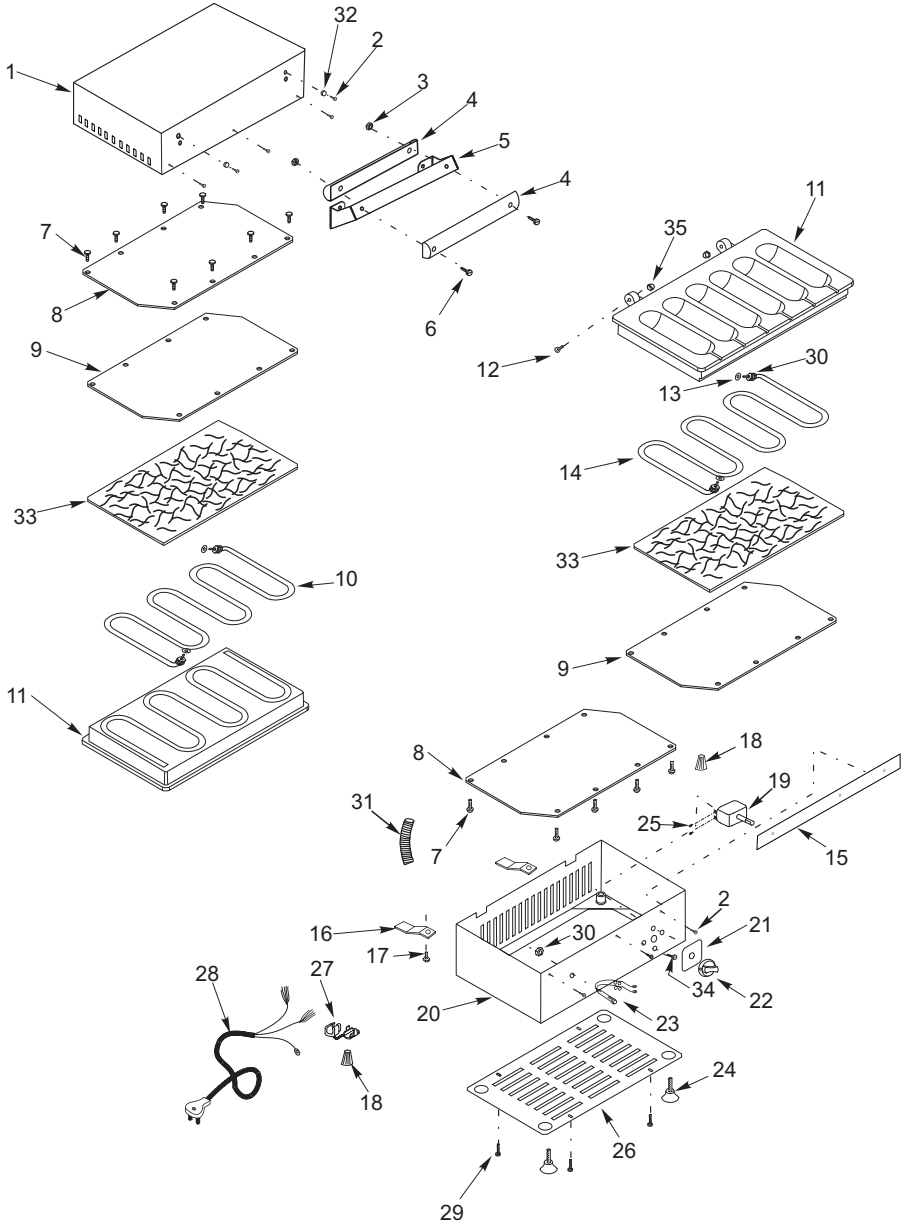


CRPG

CRPG-200001 A4

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BIG CREPE (CRPG)



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BIG CREPE (CRPG)

Item	Code	Description
1	23.022-3	Lid
2	385	Screw 3/16”
3	605	Nut
4	15.020-3	Half Handle
5	23.025-3	Handle Support
6	387	Screw (5/32”)
7	566	Screw 4.8
8	23.024-3	Heating element support
9	23.026-3	Insulation
10	23.028-3	Heating Element 1400W 220V
11	40.069-3	Heating Plate
12	358-I	Screw
13	643	Washer 3/16”
14	23.029-3	Heating Element 1800W 220V
15	23.010-3	Frontal Insulation
16	15.021-3	Metal Foot
17	356	Screw 3/8”
18	2.085-3	Wire Connector
19	2.009-3	Thermostat
20	23.021-3	Body
21	1.343-3	Temperature Indication Plate
22	2.009-B	Knob
23	2.013-3	Pilot Light
24	14.119-3	Foot
25	330	Screw(Thermostat)
26	23.023-3	Bottom Cover Plate
27	9.413-3	Cord Retainer
28	2.093-3	Power Supply Cord
29	552	Screw 2.5
30	604	Nut 3/16"
31	14.021-3	Wiring Protection
32	594	Washer 3/16”
33	3.706-3	Insulation
34	329	Screw
35	621	1/4” Nut

Technical Data

CRPG-200001 A4	
Voltage (V)	*220*
Power (W)	*3200*
Amperage (A)	*14.5*
Weight (kg/lbs)	*13.7/30.1*
Dimensions WxHxD (cm/in)	*33/13 x 22.5/8.9 x 29/11.5*

Wiring Diagram

