

INSTRUCTION MANUAL

WAFFLE DOG BAKER - MODEL: CRPP-20291-700

-**PLEASE** read these instructions carefully before operating this appliance.
-The temperature is thermostatically controlled between the range of 50°C to 300°C (122° F to 572°F). 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.

OPERATION

- Turn thermostat knob to 180 °C and you'll see pilot lamp to light. Keep the knob in this position until pilot lamp to turn off. At this point the desired temperature was reached. When in use the thermostat will turn on and off automatically the heating elements, forcing the temperature to the adjusted point. The estimated time for preparing the waffle dog is about 5 minutes. To remove the product from plate use a knife or spatula while they still hot.
- To turn off the unit turn knob completely towards left.

CLEANING PROCEDURE

- Always ensure that the appliance is disconnected from the main power supply before cleaning.
- After appliance has cooled clean cooking surface and body using only a damp cloth. Never use water jet or immerse appliance in water.
- Wipe off appliance with a dry cloth and wait at least half an hour before re-connecting to main power outlet.

CREPE RECIPE

- | | | |
|------------------------------|-------------------------------|--|
| - 16 eggs | - 8 soup spoons of sugar | - 20 soup spoons of grated parmezon cheese |
| - 16 tea cups of white flour | - 4 tea spoons of salt | - 24 soup spoons of powered milk |
| - 16 tea cups of cornstarch | - 8 tea spoons of baking soda | - 3 liters of water |

SERVING: Approximately 07 liters, each liter produces 25 CREPITOS (crepe on a stick)

SUGGESTED STUFFING FOR CREPES: - ham x cheese - sausage - muzzarela cheese - chocolate

PREPARATION OF MIXTURE: Mix all farinaceous, adding eggs. Mix , adding simultaneously water, preferable cold water until a soft dough completely uniform is obtained. A blender or mixer can be used.

STORAGE OF MIXTURE: Store dough in a plastic container of 2 litter capacity, maintaining it covered with a lid in the refrigerator.

HOW TO USE THE DOUGH: Use a jar of ½ litter to fill the cavities of the crepito machine. Always keep dough refrigerated, keeping only the necessary dough in the jar.

STUFFINGS: Should be cut with the following measures: - Lenght:3" - Width:1" - Thickness:1/2"

HOW TO PREPARE TO CREPE: The thermostat temperature may vary depending on how long machine is used. With a small brush spread margerine on the cavities so that the dough will not stick to the plate. Using margerine in excess can alter taste of crepe. Fill bottom cavity with dough. Place stuffing that was put in a stick in the dough in a way that it will be completely covered by it. You can do this by turning the stick around , avoid puting dough on top of stuffing. Close the machine and wait for 1 or ½ minute until dough is cooked and with a goldish color. That's when the crepe is ready and you should open the machine and remove the crepito, "CREPE ON A STICK". Excess of dough causes a thin crust around the crepe which is delicious; we recomend not removing it. If several crepes are done at once a knife or spatulla should be used to cut crepes apart in order to remove from its cavity.

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

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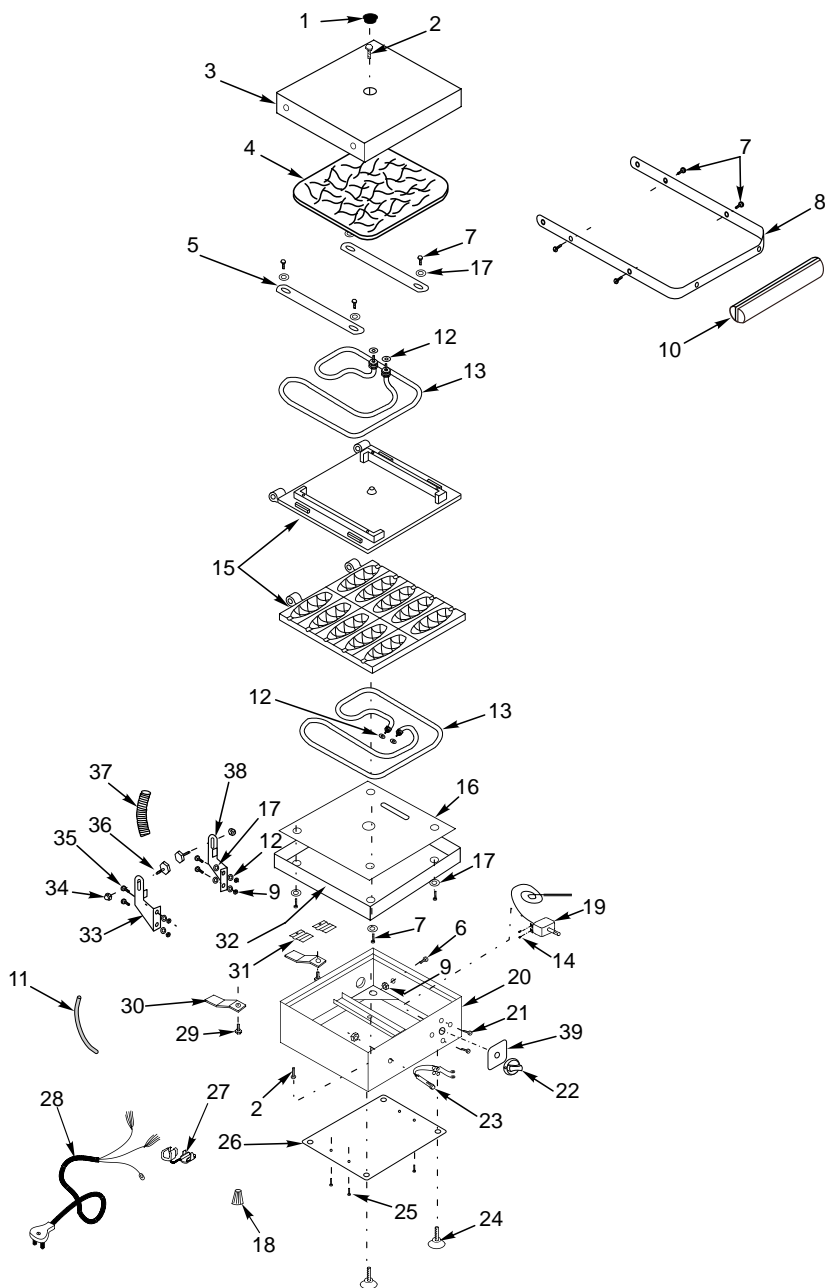
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WAFFLE DOG BAKER (CRPP)



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Item	Code	Description
1	5.032-3	Rubber Finishing
2	397	Screw (1/4")
3	23.004-3	Lid
4	2.073-3	Thermal Insulation
5	2.036-3	Heating Element Support
6	385	Screw (3/16")
7	566	Screw (4,8)
8	23.005-3	Handle Bar
9	604	Nut (3/16")
10	15.000-3	Handle
11	2.117-3	Protection Sleeve
12	594	Washer(3/16")
13	2.035-3	Heating Element 900W
14	329	Special Screw
15	15.107-3	Heating Plate
16	15.008-3	Heating Element Protection Plate
17	643	Washer (3/16")
18	2.085-3	Wiring Connector
19	2.009-3	Thermostat
20	23.002-3	Body
21	330	Screw(Thermostat)
22	2.009-B	Knob
23	3.509-3	Pilot Light
24	14.119-3	Foot
25	552	Screw (2,9)
26	23.003-3	Bottom Cover Plate
27	9.413-3	Cord Retainer
28	14.010-3	Cord Connection
29	356	Screw.(3/8")
30	15.021-3	Metal Foot
31	2.065-3	Thermostat Bulb Retainer
32	15.007-3	Heating Element Support Plate
33	23.015-3	Right Hinge Support
34	621	Nut (1/4")
35	355	Screw.(3/16")
36	15.024-3	Hinge's Pin
37	14.021-3	Wiring Protection
38	23.016-3	Left Hinge Support
39	1.343-3	Plate

Technical Data

CRPP-20291-700	
Voltage (V)	220
Power (W)	1800
Amperage (A)	8.2
Weight (kg/lbs)	10/22.0
Dimensions WxHxD (cm/in)	27/10.7 x 18.8/7.5 x 37.5/14.8

Wiring Diagram

