

11/2017

Mod: BRET/1G-HR

Production code: CFG 400



Diamond
catering equipment

INSTRUCTIONS FOR USE AND INSTALLATION
GAS CREPE MACHINE
CFG 400



Made in France

December 2011

GAS CREPE MACHINE

CFG 400

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- This appliance is marked out for outside use or inside use in a well ventilated room or under a cooker hood.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the pipe or hose (purchased separately from a specialised shop) in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance.
- Do not bend or clip the pipe or hose
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect the gas inlet.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a crepe machine

Accessories: - A wooden rake

- A set of natural gas injectors

- The present note

3. CONFORMITY OF USE

Use the device only to cook crepes, pancakes, buckwheat cakes...

4. WAY OF FUNCTIONING

This crepe machine is a strong cooktop in enamelled cast iron. The strong thickness of the plate and its specific drawing ensure an excellent homogeneity and a stability of the temperature. The plate's smooth surface provides direct heat transfer to the food being cooked, without heat loss at the centre as in the periphery thanks to star-shaped burner that covers the entire cooking surface.

To turn on and preheat the plate, just switch on the burner by pressing on the power control knob (n°1 on picture) opposite the high flame position for a few seconds. Use a gas lighter or a long matchstick by holding it near the burner and keeping the knob pressed (n°1 on picture) for a few seconds. Then the burner remains lit, set the machine in desired power.

While cooking, the temperature can be regulated using the control knob (n°1 on picture) from high flame to low flame in order to avoid over-cooking.

There is a double security :

If one of the branches of the burner is turned off by a draft, the star located in the middle of the burner will act as a flame diffuser towards the extinguished branches (patented system). A safety thermocouple cuts the gas supply if the burner is extinguished. The low flame of the appliance is pre-adjusted in the factory, it must not be changed.



1 Control knob

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Unpack carefully the machine from its packaging.
- Place it on a plane and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.

b) First starting:

Before the first use, remove the anti-corrosion protection fat with a cleaner and a wet sponge.

During the first use, grease your plate with oil and preheat the crepe machine during about 15 min. Once preheating is finished, set the power on the wished temperature.

First cleaning

Clean the device before the first use. (See 6 Cleaning)

Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural gas G20/G25. The appliances are originally delivered with a Butane/Propane injector corresponding to the category II2E+3+. The connection is made thanks to a thread 3/8.

The heat release rate of the appliance is 3.6 kW

For a use in natural gas, change the injectors. They are delivered in a small plastic bag placed in the package.

Connect the appliance to the gas supply pipe, interposing a stop valve which enables the appliance to be insulated from the rest of the installation.

Check the supply pressure using a manometer when the burner is lit. It must be equal to the indications on the rating plate.

The fresh air flow required for combustion air supply is:

CFG 400 7.2 m³/h

General conditions of installation

The installation and maintenance of the appliance must be carried out in compliance with the statutory texts and good practices in force, mainly:

General specifications

For all appliances:

Article GZ Installation with combustible gases and liquefied hydrocarbons.

Then, according to use:

Article CH Heating, ventilation, refrigeration

Air conditioning and domestic hot water steam generation.

Article GC Installation of appliances to be used for catering

Specific provisions for each type of establishment to which the public is admitted (hospitals, shops, etc...)

Important: Never change the diameter of the injectors.

Gas category table, according to the country of destination of the appliance.

Country of destination	Category	Gas	Pressures	Diameter of injector
France/Luxembourg	II2E+3+	G20/G25	20/25	145
		G30/G31	28-30/37	100
	II2E+3B/P	G20/G25	20/25	140
		G30/G31	50	90
Germany	II2E+3B/P	G20/G25	20	140
		G30/G31	50	90
Austria	II2H3B/P	G20	20	140
		G30/G31	50	90
Belgium	I3+ I2E	G30/G31	28-30/37	100
		G20/G25	20/25	145
Sweden, Denmark, Finland	II2H3B/P	G20	20	145
		G30/G31	28-30/30	100
Spain	II2H3+	G20	20	145
		G30/G31	28-30/37	100
	II2H3P	G20	20	145
		G31	50	90
Netherlands	II2L3B/P	G25	25	145
		G30/G31	28-30/37	100
	II2L3P	G25	25	145
		G31	50	90
Norway	I3B/P	G30/G31	28-30/30	100
Iceland/Greece/United Kingdom/Italy/ Portugal	II2H3+	G20	20	145
		G30/G31	28-30/37	100
Poland	II2E3P	G20/25	20	145
		G31	37	100

Injector N°	Gas		Pressures	Diameter
Injector n°1	G30 / G31	Butane/Propane	28-30/37	100/100
Injector n°2	G30 / G31	Butane/Propane	50	90/100
Injector n°3	G20 / G25	Natural gas	20-25	145/100
Injector n°4	G25	Natural gas	25	145/100
Injector n°5	G25	Natural gas	20	150/100
Injector n°6	G31	Propane	50	90/100

Air adjustment

Injectors were conceived to avoid any air adjustments and that whatever the gas you use.

c) Use of device :

Elements of command and display

Command/Display	Function
Set knob (n°1 on picture)	Switches on the appliance Controls power (low flame = low power, high flame = high power)

Switching-on

Press the power control knob (n°1 on picture) and turn it opposite the high flame position for a few seconds.

Use a gas lighter or a long matchstick by holding it near the burner

Keep the control knob (n°1 on picture) pressed for some more seconds and release it slowly. Your machine is warming up

Grease the plate before each cooking.

Temperature setting

Once the burner is lit; set the appliance to the desired power by turning the control knob (n°1 on picture).

It is not necessary to leave the device switched on at full power. It is necessary to adapt the temperature to products to be cooked to limit the gas consumption.

Stopping the appliance

Set control knob (n°1 on picture) to 0: the appliance is completely switched-off.

Close the butane or propane cartridge

Clean the appliance. (See 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6 CLEANING AND MAINTENANCE

Cut the gas supply.

- Let cool completely the device before any technical intervention or cleaning.
- Clean your crepe machine regularly after each use to avoid phenomenon of calamine coming from the cooking of the sugar and from some dough which accumulates very quickly, and creates a film on the plate which harms in the quality of the cooking.
- For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge. Dry it with a soft cloth
- Never clean the device under a water jet, the infiltrations would risk to damage it in an irreparable way.
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity and to grease the plate.

7. TECHNICAL SPECIFICATIONS

Model	CFG 400
Outside dimensions	400 x 183 mm
Weight	15.5 Kg
Power	3 600 W
No of burner	1

8. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

Nomenclature **CFG 400**
Spare parts **CFG 400**

Rep	Code	Qty	Pièce	Spare part
1	B02050	1	Disque émaillé 400	Enamelled cast iron plate 400
2	E01016	1	Brûleur	Burner
3	E02019	1	Injecteur BP (100)	Injector BP (100)
	E02016	1	Injecteur GN (145)	Injector GN (145)
4	E02217	1	Rampe complète	Main supply assembly
5	67056	1	Support brûleur	Burner holder
6	67052SE	1	Ceinture	Casing
7	A13018	3	Pied	Foot
8	A14077	1	Bouton	Knob
9	F05017	1	Râteau en bois	Wooden scraper

