



MOD : BRET/1G-R

Production code : CSG 400

07/2025

INSTALLATION AND USER MANUAL FOR GAS CREPE MAKERS



1. SAFETY INSTRUCTIONS

Please follow these guidelines carefully to avoid the risk of fire, burns or other injury and damage. When using this appliance, basic safety precautions should always be observed, such as:

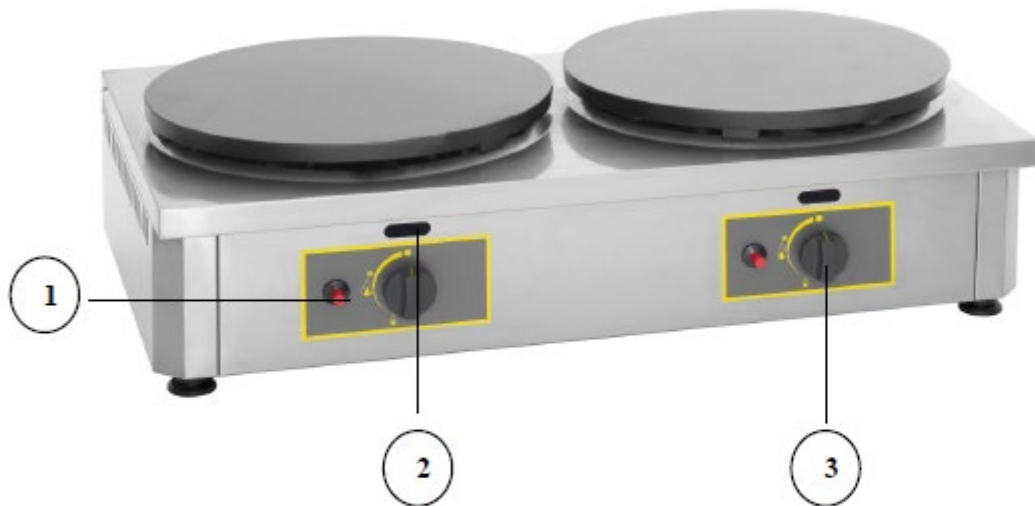
- Never leave the appliance running unattended.
- Take into account the instructions for use to be kept always with the appliance.
- Always install the appliance according to the instructions. A distance of at least 10 cm from the partition or wall is required.
- This appliance is intended for outdoor and indoor use in a ventilated room or under a hood.
- Protect the device from direct sunlight, frost, and moisture.
- Do not leave the appliance within reach of children or infirm persons unattended.
- Ensure that only an insider uses the device.
- Never move the appliance while it is in operation or when the cooktop is still hot.
- Check that the appliance is in the off position before plugging in or unplugging it.
- Do not touch the hot surfaces of the appliance. The temperature of accessible surfaces can be very high when the unit is in operation. Always use the control buttons.
- Do not use the appliance for any purpose other than the intended use.
- Do not leave the hose or hose (purchased separately in a specialty store) in contact with hot surfaces.
- The appliance should not be used near combustible materials.
- During use, take care not to obstruct the ventilation vents of the appliance.
- Do not bend or pinch the hose or hose.
- Refer repairs only to a qualified person.
- Use only genuine spare parts.
- At the end of cooking, to clean the appliance, do not forget to turn off the gas supply.

2. CONTENTS OF THE PACKING BOX

Appliance: A crepe maker

Accessories:

- A tee for distributing the dough.
- A plastic pouch with Natural Gas injectors.
- This notice.



- 1 Bouton d'allumage piezo 2 Ouverture pour allumage avec allumette
3 Bouton de réglage de puissance

See detailed exploded view of CSG 350/CSG 400/CDG 350/CDG 400 at the end of the document.

3. USAGE COMPLIANCE

Use the appliance to cook soft and golden pancakes, buckwheat pancakes, blinis...

4. HOW IT WORKS

This crepe maker is a sturdy enameled cast iron griddle. The high thickness of the disc and its specific design ensure excellent homogeneity and temperature stability.

Thanks to its smooth surface, the plate ensures direct heat transfer to the food to be cooked, without heat loss in the centre or around thanks to the star burner that covers the entire cooking surface.

To turn on and preheat the hob, simply press the tap lever (No. 3 in the photo) in front of the star position for a few seconds and the piezo (No. 1 in the photo) several times if necessary.

If the piezo (n°1 in the photo) no longer generates the necessary spark train, it is possible to use a gas lighter or a long match by bringing it close to the slotted hole (n°2 in the photo) and holding down the lever (n°3 in the photo) facing the star position as indicated above.

During cooking, the temperature can be regulated via the control knob

(n°3 on the photo) from large flame to small flame in order to avoid the phenomenon of overcooking. If the pancake sticks, it means that the crepe maker is too hot, so you have to reduce the power.

A safety thermocouple cuts off the gas supply in the event of a burner extinguishment. The reduced flow rate of the device is preset at the factory, it does not need to be changed. This extinction can occur in particular in the event of strong winds. In this particular case, it is sufficient to repeat the ignition procedures described above.

5. OPERATION / HANDLING

a) Installation/Assembly:

- Carefully unpack the device from its box.
- Place the crepe maker on a flat, heat-resistant surface.
- Never place the appliance near a wall or partition made of combustible materials, even if it is very well insulated.
- A distance of at least 10 cm from the partition or wall is required.
- Remove the protective film from all stainless steel parts.

b) First commissioning:

Before first use: Remove the corrosion protection grease with detergent and a damp sponge.

When first used.

Grease your plate with edible oil.

Preheat the crepe pan for about 15 minutes.

Once the preheating is done, adjust the power using the control knob (n°3 on the photo).

First cleaning

Clean the appliance before first use. (cf. 6 Cleaning)

Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural Gas G20/G25. The units are delivered as standard with a Butane/Propane injector corresponding to category II2E+3+. The connection is made by a 1/2 thread.

The heat flow rate of the appliance is:

CSG 350 / CSG 400 3.2 Kw CDG 350 / CDG 400 6.4Kw

For use in Natural Gas, change the injectors, they are delivered in a plastic pouch in the packaging.

Connect the device to the gas supply line by interposing a barrier valve to isolate the device from the rest of the installation.

Check the supply pressure, when all burners are lit, using a pressure gauge. This must be equal to the indications on the nameplate.

The fresh air flow required for the combustion air supply is:

- CSG 350 / CSG 400 7.2 m³/hr
- CDG 350 / CDG 400 14.4 m³/hr

General Installation Conditions

The installation and maintenance of the appliance must be carried out in accordance with the regulations and best practices in force, in particular:

General requirements

For all devices:

Article GZ Combustible gas and liquefied hydrocarbon installation.

Then, according to custom:

Article CH Heating, ventilation, refrigeration

Air conditioning and domestic hot water steam production.

Article GC Installation of equipment for catering

Specific requirements for each type of establishment open to the public.

Important: Never change the diameter of the injectors.

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

Destination country	Category	Gas	Pressures	Diameter injector
France/Luxembourg	II2E+3+ II2E+3B/P	G20/G25	20/25	135
		G30/G31	28-30/37	90
		G20/G25	20/25	135
		G30/G31	50	85
Germany	II2E+3B/P	G20 /G25	20	135
		G30/G31	50	85
Austria	II2H3B/P	G20 G30/G31	20	135
			50	85
Belgium	I3+ I2E	G30/G31 G20/G25	28-30/37	90
			20/25	135
Sweden/Denmark/Finland	II2H3B/P	G20 G30/G31	20	135
			28-30/30	90
Spain	II2H3+ II2H3P	G20 G30/G31 G20 G31	20	135
			28-30/37	90
			20	135
			50	85
Netherlands	II2L3B/P II2L3P	G25 G30/G31 G25 G31	25	135
			28-30/37	90
			25	135
			50	85
Norway	I3B/P	G30/G31	28-30/30	90
Iceland/Greece/United Kingdom/Italy/Portugal	II2H3+	G20 G30/G31	20	135
			28-30/37	90
Poland	II2E3P	G20/25 G31	20	135
			37	90

Injector No.	Gas	Pressures	Diameter
Injector n°1	G30 / G31 Butane/Propane	28-30/37	90/100
Injector n°2	G30 / G31 Butane/Propane	50	85/100
Injector n°3	G20 / G25 Natural Gas	20-25	135/100
Injector n°4	G25 Natural Gas	25	135/100
Injector n°5	G25 Natural Gas	20	135/100
Injector n°6	G31 Propane	50	85/100

Air Adjustment

The injectors have been designed to avoid any air adjustments, regardless of the type of gas used.

c) Use of the device:

Control elements and display

Control/Display	Function
Piezo (n°1 on the photo)	Turns on the device (simultaneously with the adjustment knob)
Adjustment knob (n°3 in the photo)	Turns on the device (button pressed simultaneously with the piezo) Adjusts the power (small flame = low power, large flame = high power)
Opening (n°2 on the photo)	Can replace the piezo and thus allows the device to be lit with a long match or a gas lighter (simultaneously with the adjustment button held down for a few seconds)

Ignition

1. Press the button (n°3 in the photo) in front of the star position for a few seconds.
2. Press the piezo (n°1 in the photo) to light the burner.
3. Hold the tap (n°3 in the photo) for several more seconds.
4. The burner then stays on and it is now possible to increase the power by turning the throttle lever (n°3 in the photo).

Oil the tray before each cooking.

Temperature Adjustment

Once the burner is lit; Set the device to the desired power by turning the control knob (n°3 in the photo).

It is not necessary to leave the device on at full capacity. The temperature must be adapted to the products to be cooked to limit gas consumption.

Shutting down the device

- Position each control button (n°3 in the photo) to 0: the device is completely switched off.
- Turn off the gas supply.
- Allow the unit to cool.
- Clean the device. (cf. 6. Cleaning)

d) Breakdown/Repair:

In the event of a breakdown or damaged part, please call your after-sales service and entrust any technical operation to a qualified person.

When you contact the service department of your Distributor or your store, give them the complete reference of your appliance (trade name, type and serial number). This information can be found on the nameplate visible on the back of the device.

6. CLEANING AND MAINTENANCE

Turn off the gas supply.

- Allow the appliance to cool completely before any technical or cleaning intervention.
- Clean the appliance regularly after each use because the scale from the cooking of the sugar and the dough accumulates very quickly, it creates a film on the plate which affects the quality of the cooking.
- For cleaning, use only slightly abrasive cleaning products, soapy water or washing-up liquid.
- Dry the appliance with a soft, clean cloth.
- Never clean the device under a jet of water, as infiltration could damage it irreparably.
- Clean the external walls of your appliance regularly with hot water and washing-up liquid: avoid abrasive sponges. Rinse your device with a damp sponge.
- It is best to grease the plate well to protect it from oxidation during prolonged non-use.
- We strongly recommend that you keep the device away from moisture.

7. TECHNICAL

Models	CSG 350	CSG 400	CDG 350	CDG 400
External dimensions mm	450x485x240	450x485x240	860x485x240	860x485x240
Weight	20 Kg	23 Kg	39 kg	44 Kg
Power	3200 W	3200 W	6400 W	6400 W
Number of burners	1	1	2	2

8. GUARANTEE

Warranty conditions

The warranty that applies to any device is the distributor's or reseller's commercial warranty. Please contact the store where you purchased your device for exact terms.

The warranty does not grant any rights to damages.

The following provisions are not exclusive of the benefit of the legal warranty provided for in articles 1641 et seq. of the Civil Code relating to defects and latent defects.

Warranty Exclusion Clauses

Improper installation and maintenance, especially if they do not comply with the applicable regulations or the instructions in this user manual.

Repairs required as a result of incorrect operation, improper use, negligence or overloading of the device, as well as those resulting from defective installations, are not eligible for the warranty.

Damage due to shocks or bad weather is not covered by the warranty. The equipment travels at the user's risk; In the case of delivery by carrier, the recipient must express reservations to the carrier upon delivery of the aircraft.

The warranty terminates in the event of intervention, repair, modification by unqualified persons, or use for improper purposes.