

MOD : WR-BRET-1E

Production code : CFE 400_

07/2025

**INSTRUCTIONS FOR USE AND INSTALLATION
ELECTRIC CREPE MACHINES**

WR-BRET-1E



ELECTRIC CREPE MACHINES WR-BRET-1E

Congratulations on your purchase of this upmarket cooking appliance made in France. You have chosen an appliance that combines the best technical qualities with great comfort of use. We wish you the greatest satisfaction.

1. SAFETY INSTRUCTIONS

Please follow these instructions carefully to avoid any risk of fire, electric shock, burns or other injuries and damages. When using this machine, basic safety precautions should always be observed, such as:

- Never leave the appliance unattended.
- Always keep the operating instructions with the appliance.
- Always install the appliance in accordance with the instructions. A minimum distance of 10 cm from the wall or partition is required.
- 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 sunlight, frost and moisture.
- Do not leave the appliance within the reach of children or infirm persons without supervision.
- Ensure that only trained staff use the appliance.
- Never move the appliance while it is in operation or when the cooking areas are still hot.
- Make sure the appliance is definitely off before connecting it up or disconnecting it.

- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very high when the appliance is switched on. Always use control knobs.
- Do not use the unit for anything other than the intended use.
- Do not leave the cord in contact with hot surfaces.
- The appliance must not be used near combustible materials.
- During use, make sure not to obstruct the ventilation openings of the appliance.
- To avoid any electric shock, never immerse the appliance, the cord or plug in water or quite other liquid.
- If the cord is damaged, it must be replaced by the manufacturer, his after sale service or skilled persons to avoid any risk.
- Repairs should only be carried out by a qualified person.
- Use only original spare parts.
- At the end of cooking, in order to clean the appliance, do not forget to disconnect it.

2. CONTENTS OF PACKINGS CARTON

Device: A crepe machine

Accessories: - A wooden crepe rake
- The present note

See exploded views for WR-BRET-1E at the end of the document.

3. CONFORMITY OF USE

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

4. OPERATING MODE

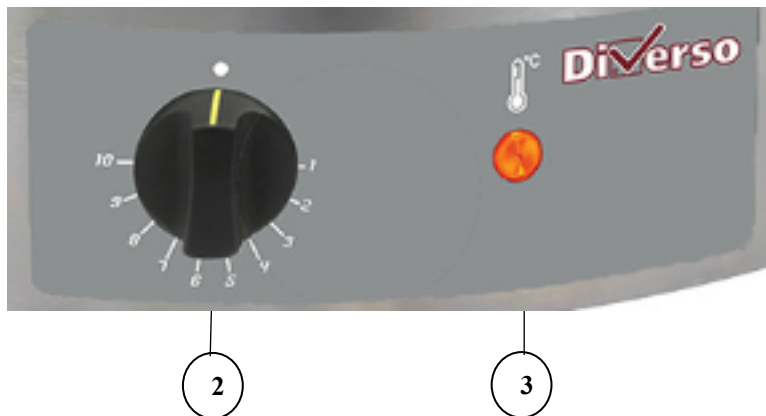
This crepe machine is fitted with strong cooktop in enamelled cast iron. The thickness of the plate ensures an excellent homogeneity and a stability of the temperature.

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 spiral heating element integrated under the cast iron plate that covers the entire cooking surface.

To turn on and preheat the plate, just turn the thermostat control knob (n°2 on picture) on the wished position. The orange pilot light ignites (n°3 on picture), the crepe machine is heating. When orange pilot light switches off, the device is ready for the cooking.

During cooking, the temperature can be regulated thanks to thermostat control knob (n°2 on picture) to avoid phenomenon of overheating. Orange pilot light (n°3 on picture) indicates heating periods.

A crepe is cooked at a temperature around 200-220°C. If the crepe sticks, it is because the crepe machine is too warm, it is then necessary to adjust the thermostat to a slightly lower temperature.



2 Thermostat

3 Thermostatic pilot light

5. OPERATION / HANDLING

a) Installation / assembly:

- Carefully unpack the machine from its carton.
- Place the crepe machine on a flat heat-resistant surface.
- Never place the machine near a wall or partition made of combustible materials, even if it is very well insulated.
- A minimum distance of 10 cm from the wall or partition is required.
- Remove the protective film around the machine.

b) First use:

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 thermostat on the wished temperature.

First cleaning

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

Connecting the appliance

- Check that the voltage and the frequency of the electricity network match with the values on the descriptive plate.
- Make sure that every control knob is set on 0.
- Check that neither the cord nor the plug is damaged
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Operating elements and display

Command/Display	Function
Thermostat (n°2 on picture)	On/off + Temperature setting
Green pilot light (n°1 on picture)	Machine is on (pilot on) Machine is off (pilot off)
Orange pilot light (n°3 on picture)	Machine is heating (pilot light on) Temperature reached (pilot light off)

Putting on

Turn on the thermostat control knob (n°2 on picture) on the wished position: the green pilot light (n°1 on picture) ignites: the machine is on. And the orange pilot light (n°3 on picture) ignites. The machine is warming up. Once orange pilot light (n°3 on picture) is off, the machine reached the wished temperature. Grease the plate before each cooking.

Temperature setting

Set the temperature by positioning the thermostat (n°2 on picture) to the desired temperature. The orange pilot light (n°3 on picture) switches on if a higher level of temperature is required and switches off when the same is reached.

It is not necessary to leave the machine switched on at full power. The temperature should be adjusted to the product to be cooked for better taste and for energy saving.

Stopping the appliance

Set each control knob (n°2 on picture) to 0: the appliance is no longer functioning.
Disconnect the power cable.
Let the machine cool down.
Clean the appliance. (see 6. Cleaning)
During non-prolonged use, we recommend you to grease the plate

d) Breakdown / repair:

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

When you contact the service department of your distributor or a shop, give them the complete reference number of your appliance (commercial designation, type and serial number). This information can be found on the nameplate on the back of the machine.

6. CLEANING AND MAINTENANCE

Unplug the machine.

- Let the machine completely cool down before any technical or cleaning work.
- Regularly clean your crepe machine after each use to avoid phenomenon of calamine. Calamine is the result of the cooking of the sugar and dough which accumulates very quickly, and creates a film on the plate which harms in the cooking quality.
- For cleaning, only use non-abrasive products, regularly clean the external walls of your appliance with hot water and washing-up liquid: avoid the abrasive sponge. Rinse your appliance with a damp sponges. Dry it with a soft cloth.


- Never clean your appliance under a water jet, as infiltrations could damage it irreparably.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.
- If not use for a long period of time, we strongly recommend you to keep the appliance away from moisture and to clean the plate well.

7. TECHNICAL SPECIFICATIONS

Models	WR-BRET-1E
Outside dimensions mm	450x480x240
Weight	23 Kg
Power	3600 W
No element	1
Current	15.7 A
Voltage	220-240 V ~

Wires colours correspondence

Phase 1	Brown
Phase 2	Black
Phase 3	Grey
Neutral	Blue
Earth	Yellow-Green

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your installation by means of a minimum conduction of a 2.5 mm² section.

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC/EN 60335-1
 IEC/EN 60335-2-38
 EN 55014-1 + 55014-2
 EN 61000-3-2 + 61000-3-3

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021
 2002/95/CE (ROHS)
 2006/95 CE
 2004/108 CE



Reach regulation

Do not dispose of the appliance in household waste.
The appliance must be put down in a centre of recycling for the electric equipment.

The materials of the device are reusable. By properly disposing the electric and electronic wastes, recycling and any other shape of re-use of equipment, you are making a significant contribution to environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. WARRANTY

Warranty conditions

The warranty that applies to any appliance is the distributor's or dealer's commercial warranty. Please contact the shop where you purchased your appliance for exact terms conditions.

The warranty does not entitle you to any claims for damages.

The following provision are not exclusive of the benefit of the legal guarantee provided by articles 1641 and following of the Civil code relating to defects and hidden defects.

Clauses excluding the warranty

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

The warranty does not cover repairs required as a result of incorrect operation, improper use, negligence or overloading of the appliance, as well as repairs resulting from variations in the power supply, power surges and defective installations.

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

The guarantee ends in the event of intervention, repairs, modification by unqualified persons, or use for inappropriate purposes.