

MOD : WR-BRET-1G

Production code : CFG 400_

07/2025

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

WR-BRET-1G



GAS CREPE MACHINES WR-BRET-1G

Congratulations on your purchase of this upmarket appliance made in France. You have chosen an appliance which 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, burns or other injuries and damages. When using this machine, basic safety precautions should always be observed, such as:

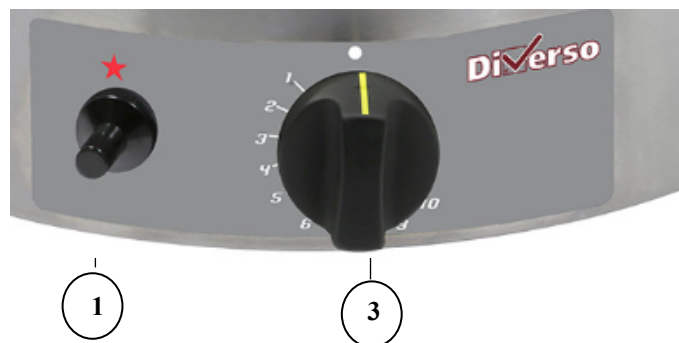
- Never leave the appliance unattended.
- Always keep the operating instructions with the appliance.
- Always install the appliance in accordance with the instructions. A minimum distance of 10 cm from the wall or partition is required.
- This appliance is marked out for outside use or inside use in 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.
- Never move the appliance while it is in operation or when the cooking areas are still hot.
- Ensure that only trained staff use the appliance.
- 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 hose or flexible tube (purchased separately in a shop) in contact with hot surfaces.
- The appliance must not be used near combustible materials.
- During use, make sure not to obstruct the ventilation opening of the appliance.
- Do not bend or clip the hose or flexible tube.
- 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 cut off the gas supply.

2. CONTENTS OF PACKING CARTON

Device: A crepe machine

Accessories: - A wooden crepe rake
 - A set of natural gas injectors
 - The present note



① Piezo knob

③ Power control knob

See exploded view for WR-BRET-1G 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 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°3 on picture) opposite the star position for a few seconds and on the piezo (n°1 on picture) several times if required.

If the piezo (n°1 on picture) no longer generates the required series of sparks, you can use a gas lighter or a long matchstick by holding it near the oblong hole (n°2 on picture) and keeping the knob pressed (n°3 on picture) facing the star position as indicated above.

While cooking, the temperature can be regulated using the control knob (n°3 on picture) from high flame to low flame in order to avoid over-cooking. If the crepe sticks, it is because the crepe machine is too warm, it is then necessary to reduce the power.

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. This extinction can mainly occur when there is a lot of wind. In this particular case, just repeat the switching-on procedures described on previous page.

5. OPERATION / HANDLING

a) Installation/Assembly:

- Carefully unpack the machine from its carton.
- Place the appliance on a flat heat-resistance 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 white protective film around the machine.

b) First use :

Before the first use, remove the anti-corrosion protection fat with a detergent and a damp sponge. Then, it is necessary to grease the plates using cooking oil

For the first use, heat your device outdoors for approximately 30 minutes to evacuate residual manufacturing oil fumes from the metal parts. This may give off a slight odour for a few moments.

Once preheat is complete, turn the power control knob (n°3 in the photo) on the desired position.

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 1/2.

The heat release rate of the appliance is WR-BRET-1G 3.2 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:

- WR-BRET-1G 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	135
		G30/G31	28-30/37	90
	II2E+3B/P	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	20	135
		G30/G31	50	85
Belgium	I3+ I2E	G30/G31	28-30/37	90
		G20/G25	20/25	135
Sweden, Denmark, Finland	II2H3B/P	G20	20	135
		G30/G31	28-30/30	90
Spain	II2H3+	G20	20	135
		G30/G31	28-30/37	90
	II2H3P	G20	20	135
		G31	50	85
Netherlands	II2L3B/P	G25	25	135
		G30/G31	28-30/37	90
	II2L3P	G25	25	135
		G31	50	85
Norway	I3B/P	G30/G31	28-30/30	90
Iceland/Greece/United Kingdom/Italy/Portugal	II2H3+	G20	20	135
		G30/G31	28-30/37	90
Poland	II2E3P	G20/25	20	135
		G31	37	90

Injector N°	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

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
Piezo (n°1 on picture)	Switches on the appliance (simultaneously with the power control knob)
Power control knob (n°3 on picture)	Switches on the appliance (knob pressed simultaneously with piezo) Controls power (low flame = low power, high flame = high power)
Opening (n° 2 on picture)	Can replace the piezo and thus helps to switch on the appliance using a large matchstick or a gas lighter (simultaneously with the power control knob kept pressed for a few seconds)

Switching-on

- Press the power control knob (n°3 on picture) opposite the star position for a few seconds.
- Press on the piezo (n°1 on picture) to light the burner.
- Keep the control knob (n°3 on picture) pressed for some more seconds.
- The burner then remains lit and it is now possible to increase the power by turning the power control knob (n°3 on picture).
- 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°3 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 each control knob (n°3 on picture) to 0: the appliance is completely switched-off.
Cut the gas supply
Let the device cool.
Clean the appliance. (See 6. Cleaning)

d) Breakdown / repair:

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

When you contact the service department of your distributor or a shop, please 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 appliance.

6 CLEANING AND MAINTENANCE

Cut the gas supply.

- 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 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.
- If not used for a long period of time, we strongly recommend you to keep the appliance away from moisture and to grease the plate.

7. TECHNICAL SPECIFICATIONS

Models	WR-BRET-1G
Outside dimensions mm	450x485x240
Weight	23 Kg
Power	3200 W
No of burners	1

8. WARRANTY

Warranty conditions

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

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

The following provisions 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 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 end in the event of intervention, repair, modification by unqualified persons, or use for inappropriate purposes.