



MOD : BRET/1E-R

Production code : CSE 400

07/2025

INSTRUCTIONS FOR INSTALLATION AND USE OF ELECTRIC CREPE MAKERS



BRET/1E-R

1. SAFETY INSTRUCTIONS

Please strictly adhere to these instructions to avoid the risk of fire, electric shock, burns, or other injury and damage. When using this appliance, basic safety precautions should always be observed, such as:

- Never leave the appliance to operate 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 the 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 hot surfaces can be very high when the appliance is running. Always use the control buttons.
- Do not use the appliance for any purpose other than the intended use.
- Do not leave the power cord 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.
- To avoid electric shock, never immerse the appliance, power cord, or outlet in water or any other liquid
- If the power cable is damaged, it must be replaced by the manufacturer, its service department or similarly qualified persons in order to avoid a hazard.
- Refer repairs only to a qualified person.
- Use only genuine spare parts.
- At the end of cooking, to clean the appliance, don't forget to unplug it.

2. CONTENTS OF THE PACKING BOX

Appliance: A crepe maker

Accessories:

- A tee for distributing the dough
- This notice

See detailed exploded view of the CSE 350/CSE 400/CDE 350/CDE 400 at the end of the document.

3. USAGE COMPLIANCE

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

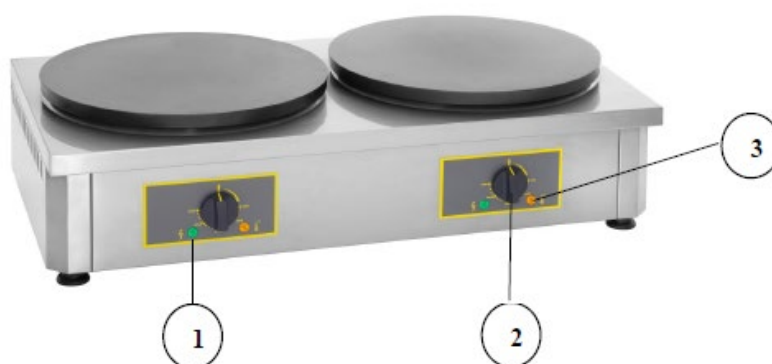
4. HOW IT WORKS

This crepe maker is a sturdy enameled cast iron griddle. The high thickness of the disc ensures 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 heating element that is recessed in a circular pattern under the cast iron plate and thus covers the entire cooking surface.

To turn on and preheat the hob, simply turn the thermostat control knob (no. 2 in the photo) to the desired position. When the thermostatic indicator light (No. 3 in the photo) is off, your crepe maker is ready.

During cooking, the temperature can be regulated using the thermostat control knob (n°2 in the photo) to avoid the phenomenon of overcooking. The bright orange light shows you when you want to heat up.

The cooking temperature of a pancake is between 200 and 220°C. If the pancake sticks, it means that the crepe maker is too hot, so you should set the thermostat to a slightly lower temperature.



1 Voyant de mise sous tension

2 Thermostat

3 Voyant thermostatique

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.

b) First commissioning:

Before First Use

Remove the corrosion protection grease with detergent and a damp sponge.

On the 1st use

Grease your plate with edible oil.

Preheat the crepe pan for about 15 minutes.

Once preheated, set the thermostat to the desired temperature.

First cleaning

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

Connecting the device

- Check that the voltage and frequency of the electrical system agree with the values indicated on the nameplate.
- Always check the cable or power plug for damage, if necessary, it should be replaced by the manufacturer, its after-sales service or similarly qualified persons in order to avoid a hazard.
- Make sure that each control button is set to 0.
- Unwind the power cable completely and plug it into a grounded outlet.
- The device is plugged in.

NB : If the appliance is connected to a protective wireless socket or directly to the electrical network, entrust the connection of the appliance to a qualified person.

c) Use of the device:

Control elements and display

Control/Display	Function
Thermostat (n°2 in the photo)	Power on and temperature adjustment
Green indicator light (No. 1 in the photo)	Device powered on (light on) Device off (light off)
Orange indicator light (n°3 on the photo)	Plate temperature (light on) Desired temperature reached (light off)

Getting Started

- Turn the thermostat knob (no. 2 in the photo) to the desired position: the indicator light (no. 1 in the photo) comes on, the device is on. And the orange light (n°3 on the photo) comes on: the plate is heating up.
- Once the thermostatic orange light (n°3 in the photo) is off, the hob has reached the desired temperature.
- Oil the tray before each cooking.

Temperature Adjustment

Adjust the temperature by positioning the thermostat (n°2 in the photo) to the desired temperature. The orange light (n°3 in the photo) lights up if a higher temperature is requested and turns off once it is reached.

It is not necessary to leave the appliance on at full capacity: the temperature must be adapted to the products to be cooked to avoid excessive energy consumption.

Shutting down the device

Set the thermostat (n°2 in the photo) to 0, the light (n°1 in the photo) is off: the device is completely off.

Disconnect or turn off the power supply.

Allow the unit to cool.

Clean the device. (cf. 6. Cleaning)

Grease the plate during prolonged use stoppage.

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

Unplug the appliance.

- 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.
- Never immerse the appliance, cord, or plug in water or any other liquid to avoid electric shock.
- 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.

7. TECHNICAL

Models	CSE 350	CSE 400	CDE 350	CDE 400
Size external mm	450x480x240	450x480x240	860x480x240	860x480x240
Weight	20 Kg	23 Kg	37 kg	44 Kg
Power	3000 W	3600 W	6000 W	7200 W
No. of Items	1	1	2	2
Ampere	13 A	15.7 A	13 A/Phase	15.7 A/Phase
Voltage	220-240 V ~	220-240 V ~	380-415 V 3 N~	380-415 V 3 N ~

Wire Color Matching and Connection Mode

Phase 1 Chestnut

Phase 2 Black

Phase 3 Grey

Neutral Blue

Earth Yellow-Green



The equipotential terminal identified by this symbol must be connected to the equipotential connection conductor of your installation by means of a conductor with a minimum cross-section of 2.5mm².

8. STANDARDS AND LEGAL PROVISIONS

The device complies with the following standards:

IEC/EN 60335-1

IEC/EN 60335-2-38

EN 55014-1 + 55014-2

EN 61000-3-2 + 61000-3-3

9. DISPOSAL OF ELECTRICAL AND ELECTRONIC WASTE

The device complies with the guidelines:

2002/96/EC (WEEE) No 34270064800021

2002/95/EC (ROHS)

2006/95 EC

2004/108 EC

Reach Regulation

Do not dispose of the appliance in household waste.

The device must be dropped off at a recycling center for electrical equipment.

The materials of the device are indeed reusable. By properly disposing of electrical and electronic waste, recycling and any other form of reuse of used equipment, you are making a significant contribution to protecting the environment.

For information on the collection of electrical and electronic waste, please contact your distributor.

10. 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 appliance, as well as those resulting from variations in the power supply, power surges or 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 before any delivery of the device.

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