

SEPHRA®

The most trusted name in chocolate fountains™

CREPE MACHINE
OPERATING MANUAL

THE LEGEND OF SEPHRA

Woven among the threads of ancient Aztec legend lies the story of Sephra, an enchanting goddess whose beauty could be described only as the richness of the dark earth combined with the luster and glow of pure gold. Her voice was softer than the most delicate flower, and her presence carried the aroma of sweet cocoa. It was Sephra who gave the ancient Aztecs the precious gift of the cocoa tree.

The legend reveals that the spirit of Sephra nourished the cocoa trees and lived within the priceless beans they produced. The Aztec kings named the cocoa tree “Theobroma Cacao,” meaning “food of the gods.” So valuable were cocoa beans that they were used to pay tribute to royalty and were given as sacred offerings to the gods.

Montezuma, the ruler of the wealthy Aztec Empire, was so enchanted by Sephra that he commissioned an elite force of skilled artisans and master craftsmen to construct a temple in her honor. As a special offering to the goddess, Montezuma built a magnificent fountain in the highest room of the temple and

filled it with glistening spring water, which flowed from beneath its walls. He then surrounded the fountain with a splendid array of the most perfect cocoa beans, in hopes that Sephra would continue to bless the people with the unique and valuable crop. So pleased was Sephra with Montezuma’s gift that she came to him in a dream and told him that her spirit would always live in the fountain he had given her. Moments later, Montezuma awoke to the sweet smell of cocoa lingering in the air. The aroma led him to the upper room of the temple where Sephra’s fountain stood. To his astonishment, the fountain no longer flowed with water, but with the richest, purest chocolate . . . this was truly a gift from the gods . . .

For centuries, Sephra’s fountain remained hidden beneath the ruins of the ancient Aztec temple, waiting to be discovered. At long last it was, and with it was unveiled the secret of the pure, rich chocolate once coveted by gods and kings . . .

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DEAR SEPHRA CUSTOMER

Thank you for choosing one of our appliances. It is very easy to use, and we do strongly recommend that you carefully read these instructions, which include advice on how to use and install your appliance in order to obtain optimum results.

Reception and Unpacking

Any damage due to transport must be reported to the carrier by registered letter with acknowledgement of receipt, within 24 hours of receiving your appliance. You must also note your reserves on the delivery note, describing in detail the damage noted on delivery.

Ordering and Contacting Us.

You can order all you need for your appliance by calling us toll-free with the USA at (877) 617-8803 or in Europe on +44 (0) 1592-656737 or you can also contact us by visiting our website at www.sephra.com or www.sephraeurope.com.

Our mission is to help you make your Sephra appliance a very profitable aspect of your business and look forward to assisting you.

Thank you for choosing a Sephra!

The Sephra Team

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IMPORTANT SAFEGUARDS

- This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
- Close supervision is necessary when an appliance is used by children, or in their presence.
- The appliance must never be left without supervision during use.
- Do not use the appliance for anything other than the purpose which is described.
- There is a risk of accidents if accessories are used that are not recommended by the manufacturer of this appliance.
- The appliance must be earthed.
- The appliance must be connected to the mains by means of a residual (differential) current device with a rated residual operating current of 30mA maximum.
- It is recommended to examine the power supply cable regularly in order to detect signs of deterioration.
- Do not connect nor use any appliance with a damaged plug or cable. If the power supply cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid any danger.
- In case of failure, the examination and repair should be performed by a qualified technician.
- All maintenance must be performed by a qualified technician.
- The appliance is not designed to be switched on by an external timer or separate remote control system.
- If you need to use an extension lead, take care to unravel the whole length in order to avoid the cable overheating.
- Always connect or disconnect the cable to the power socket with the setting knob set at a minimum and 'off' position.
- In order to avoid electric shocks, do not immerse the cable, socket or body of the appliance in water or any other liquid. Do not handle with wet hands either.
- Do not let the cord hang over the edge of a table or counter.
- do not put the appliance nor its cable on or near a hot surface (electrical hotplate, hot gas burner, heated oven etc).
- Disconnect the plug when the appliance is not in use or before cleaning.
- The appliance must not be cleaned with a high or low-pressure jet.
- Do not bleach.
- Do not handle the appliance while hot.
- Do not touch the hot surfaces.
- Leave the appliance to cool prior to handling or cleaning it.
- This device is prohibited outside.
- Place the appliance on a dry and stable surface, and slightly back from the edge and at least 20 cm from any wall or element liable to be affected by heat.
- Take care: Do not insert a sheet of tin foil or any other material or object (risk of damage) between the plate and the frame (ventilation area).
- Do not block the ventilation holes of the plastic base, under the frame.
- Caution: Do not use this device with wood or coal to other energy source than that for which it provides (electrical energy)
- We recommend you keep the original packaging in order to store the appliance.

TECHNICAL DESCRIPTION

These models are designed for professional use. Strong and reliable, they are convenient to use thanks to the constant temperature and even and fast cooking.

Characteristics

- One or two crepe griddle(s) crepe maker on stainless steel frame.
- Cast iron griddle - Ø 35, 40, or 48cm.
- Power: 2500 to 4800 W depending on the model.
- One to three elements which evenly distribute heat over the griddle
- A thermostat fitted with a control knob graduated from 50 to 300°C
- A orange indicator light to show heating period.
- An On/Off switch with green light.
- Three or four plastic feet depending on the model.

APPLIANCE INSTRUCTIONS

Work Surface

Choose an easy-to-clean work surface on which to install the appliance. The appliance must be at least 20cm from any vertical surfaces that are not heat-resistant in order to prevent damage by heat radiating from the plates. To ensure maximum ease of use, the top of the irons should be between 85 and 95 cm from the ground.

Electrical Connection

The appliance must be connected to the single phase 240V network using a 16-amp two-pin plug with earth pin. They are delivered with a power cable conductor (phase + neutral + earth), cross-section 1,5 mm²

USING THIS APPLIANCE

The surfaced cast iron griddles need seasoning before using for the first time.

Seasoning the griddles

Caution: This operation (lasting 1 to 1 1/2 hour) is necessary when griddles are new.. Use frying oil without other ingredient.

For successful seasoning:

- Plug the power supply cable.
- Switch on the appliance.
- Heat the appliance in heating to 270°C. Your appliance reaches the required temperature when the orange indicator light goes out.
- Keep the appliance at this temperature for the duration of seasoning.
- Pour the equivalent of a tablespoon of cooking or frying oil into the centre of the griddle.
- Using a wiper pad spread oil evenly, and then let it cook for 5 to 10 minutes so that the griddle becomes burnished and completely dry.
- Repeat previous operation eight times, decreasing the amount of oil used each time, but carefully respecting the 5 - 10 minutes cooking time for each layer of oil.

A well-seasoned griddle is chestnut coloured (dark brown) and has a shine.

Necessary Equipment

Here is a list of advisable accessories for successful crêpe making:

- A spreader (18 - 20cm).
- Brush and water tray to clean the wood spreader.
- A wooded or stainless steel T-Stick.
- Cleaning Pads - Manufactured
- A little oil to grease the griddle
- A container for your batter.
- A ladle size.

RECIPES & COOKING &

Wheat Pancakes

For 20 crepes:

Put 1 teaspoon of buckwheat flour (optional)

100 to 125g sugar

1 teaspoon of salt

2 eggs

25g of melted unsalted butter or 1 table spoon of canola

1 teaspoon vanilla extract and

and 10cl of water into a bowl.

Stir it all and gradually add 200g of wheat flour and 1/2 cup low-fat milk until you obtain a fully smooth lump free mixture.

Gradually add a further half litre of milk stirring all the time. Add the rest of the milk gradually.

Cooking

- Use cooking oil for greasing the griddles.
- Cooking temperature for crepes is approximately between 20w
- Before spreading the first crepe, or before each crepe making session, lightly grease the griddle with the cleaning pad.
- To make a crepe, pour a ladle of batter on the hot griddle. Spread the batter with the Crepe T-Stick.
- Whilst cooking, simply wipe the griddle with the cleaning pad and only add oil if your crepes stick.
- If the appliance remains heated for a long time without being used, ensure you lightly grease the griddle before re-use.

Practical Advice

- If the batter runs on the griddle or sticks to the spreader: do not grease. Wipe the griddle with a pad. Badly-made batter can have the same effect.
- If the batter bubbles and sticks to the griddle: You have not seasoned enough: continue the seasoning operation. The griddle is charred: scrape and redo the seasoning operation. The griddle is charred or the seasoning unsticks: scrape the griddle with an abrasive stone and start another seasoning.
- The batter only bubbles: It is too runny or badly-made or else the griddle is too hot.
- If the griddle only sticks: lightly grease with a little oil.
- If you add the fillings on the griddle on which you spread the batter: Avoid certain fillings which can spoil the seasoning (e.g. lemon, tomato). Wipe the griddle before spreading the next crepe.
- Do not polish the griddles as the seasoning operation will not maintain its good surface.

Buckwheat Crepes

For 15 crepes:

Put 250g of buckwheat flour

1 dessert spoon of wheat flour

1 glass of water (12cl)

1 teaspoon of coarse salt

and 1 egg into a bowl.

Stir to form a compact ball. Add one glass of semi-skimmed milk, stir in then beat for approximately 5 minutes to obtain a fully smooth batter.

Gradually add 3 more glasses of milk.

SEPHRA READY MIX

Sephra Waffle and Crepe Mix in a convenient 3KG bag. All you need is water for this simple and easy recipe. 3Kg of this Waffle Mix will make approx. 75 Waffles. With a superquick bake time - Lolly Waffles will bake in only 1 min, this mixture is perfect for high output stores. It is as convenient, easy to use and delicious as any home made mixture.

Waffles

1000 g Premix
600g Water

Mixing Method

Slowly add water to premix
Mix at a slow speed for 1 minute
Scrape down
Mix medium speed for 3 minutes
Heat Waffle maker to 200°C
Deposit as required
Bake on waffle maker for 1 minute
or until golden brown
Finish and Serve.

Instructions based on 1kg Premix

These instructions are intended as a guide and may require changes to fit individual baking conditions. Store in a cool dry place (max 21°C)
This product contains wheat, egg, milk and soya.

Ingredients

wheat flour, sugar, dextrose, vegetable oils (palm, rape) raising agents (E500, E541, E341) soya flour, skimmed milk powder, salt, emulsifier (E471) whole egg powder, flavouring.

Crêpes

1000 g Premix
1300g Water

Mixing Method

Slowly add half the water to premix
Mix at a slow speed for 1 minute
Mix at medium speed for 2 minutes
Slowly add the rest of the water
Mix at a slow speed for 1 minute
Mix at medium speed for 2 minutes
Heat Crepe maker to 200°C
Deposit as required
Finish and Serve.

MAINTENANCE AND CLEANING

Before cleaning your appliance, unplug it and let the griddle cool down. Read the general rules applicable to electrical equipment before any action on the appliance.

The Frame

- Clean the frame with a sponge dipped in warm water and diluted liquid detergent
- Never use abrasive products or metallic brushes.
- Do not clean the appliance under flowing water.
- Do not immerse the appliance.
- Due to the high temperature of the appliance, it is normal for the stainless steel to turn brown in time.

The Griddle

After use, simply wipe the griddle; do not wash it.
CAREFUL: never suddenly cool plates.

Preparing crepes requires a contribution of fat on the griddle.

- Lubricating by the wiper pad.
- Fat in the batter according to recipes

These fats will gradually thicken the initial seasoning. Avoid seasoning that does become too thick because:

- It acts as an insulator and interferes with the cooking.
- It is flaking off or giving the impression that the metal disintegrates.

Therefore strip regularly using an abrasive stone.

If the seasoning is too thick default regular stripping, it is possible stripping the plate by blasting (contact our customer service).
After these operations, a seasoning must be redone.

GUARANTEE AFTER SALES

This appliance is guaranteed for two years.

We pay great attention to ensuring that each of our appliances reaches the user in perfect operating condition. If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If you are confronted with faulty operation during the guarantee period, please contact your dealer. No damage due to incorrect use or failure to comply with the instructions is covered by the guarantee. Please do not hesitate to let us have your suggestions.

The symbol representing a waste-bin crossed out and shown on the product or its packaging indicates that this product must not be treated as ordinary household waste. It must be taken to the appropriate collection centre for recycling of electrical and electronic equipment:

- to a point of sale if an equivalent item of equipment is purchased.
- to a collection point made available in your neighborhood (waste collection centre, selective waste collection, etc).

By making sure that this product is disposed of in appropriate fashion you will help prevent any potentially negative consequences for the environment and human health. Recycling of the materials will help preserve natural resources. For any further information concerning recycling of this product, you can contact your local authorities, waste collection centre or the shop where you purchased the product.

CONTACT OUR TEAM

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