

# **CREPE BATTER BATCH DISPENSER**

## **«DISTRI'CREPES CLASSIC»**

### **INSTRUCTION MANUAL**

Congratulations on purchasing this high-end device manufactured in France.

We thank you for choosing our products and wish you every success.

You will find in this manual all information relating to the installation and maintenance of your dispenser.

Read carefully before mounting and using the appliance and keep it for future reference.



### 1. LIST OF MATERIALS

- 2 Cooling plates
- 1 Articulated arm
- 1 Dispenser

### 2. BEFORE FIRST USE

Since the dispenser has been tested for operating, we recommend to wash all parts before the first use. Refer to paragraph 7. Cleaning and maintenance to follow the proper cleaning of your distributor.

**Put the 2 cooling plates in the freezer 24 h before use**

### 3. ASSEMBLY AND DISASSEMBLY

To allow you to clean and maintain your dispenser, follow the steps below to disassemble, then repeat the procedure in reverse order to reassemble the device.



2.1 Position the dispenser on a flat and clean surface



2.2 Remove the probe thermometer



2.3 Remove the cap



2.4 Partially unscrew the clamping ball and remove the dosing handle



2.5 Completely unscrew the clamping ball



2.6 Lift the top and place it next to the dispenser



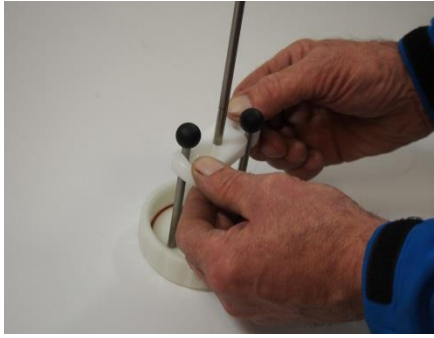
2.7 Lift the dispenser and tilt it slightly



2.8 Unscrew the lower cap



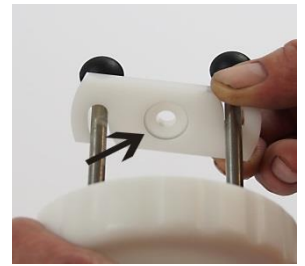
2.9 Gently remove the lower cap, containing the entire dispensing mechanism



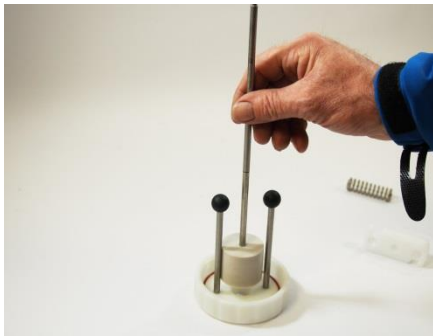
2.10 Unfasten the plastic tab of the mechanism and remove it



During reassembly,  
Place the wide hole  
down, to insert the  
spring



2.11 Remove the spring



2.12 Remove the buffer



2.13 Unscrew the 2 threaded rods



When reassembling,  
carefully tighten the  
threaded rods with  
moderation and without  
forcing

## 4. USER MANUAL

4.1.1 Remove the thermometer and the filler cap, unscrew the clamping ball and remove the cover

4.1.2 Place the 2 eutectic plates in the reservoir - Fig 1 and 2

WARNING ! Place plates in refrigerator before use

4.1.3 Replace the top - Fig. 3

4.1.4 Reposition the handle and tighten the clamping ball - Fig. 4

4.1.5 Replace the thermometer - Fig. 5

4.1.6 Using a container, fill the dispenser with "Authentic 'Crêpes de France crepe batter prepared in advance. Maximum capacity 4,5 L -Fig 6

4.1.7 Replacing the filler cap - Fig. 7

4.1.8 Place the articulated arm on the hinge of your support - Fig 8

4.1.9 Place the dispenser on the articulated arm - Fig 9

Fig 1



Fig 2



Fig 3



Fig 4



Fig 5



Fig 6



Fig 7



Fig 8



Fig 9





Use of the dispenser (valid for all types of "Crêpes de France" dispenser)



Rotate the dispenser on the spindle and place it in the working position, centered on the crepe maker



Operate the dispensing handle and pour the desired amount of batter mix onto the crepe maker



Rotate the dispenser back into the rest position after each use



Do not leave the dispenser over the crepe maker!  
Risk of damage from overheating



THERMOMETER CLASIC

Control the temperature of your pancake constantly thanks to the integrated thermometer.

Tip: keep the temperature between 8 ° and 10 ° C for 4 hours thanks to the 2 eutectic plates provided.

## 5. MAINTENANCE AND CLEANING



All parts of the dispenser can be placed in the dishwasher except the thermometer.  
Clean the device with a lint-free, anti-electrostatic, dry cloth.



To maintain the shine of stainless steel, we recommend the use of white vinegar. Soak a soft cloth with vinegar and rub the surfaces to be cleaned. We strongly advise against the use of a scouring brush or sponge.

## 6. WARRANTY

Crêpes de France guarantees that this dispenser is free from defects.

This warranty applies for a period of one year from the date of original purchase and is limited solely to the repair and / or replacement of defective parts.

- 6.1 This warranty can only be applied if the dispenser and / or its components are correctly returned to our after-sales service, which, in its sole discretion, will assess its defect.
- 6.2 This limited warranty applies only to distributors purchased from  
Crêpes de France, 11 avenue des vieux moulins 74000 Annecy France TEL +33 4 50 51 43 49T
- 6.3 All requests for warranty must be accompanied by the original invoice and / or proof of purchase from Crêpes de France
- 6.4 In case of a service request on your distributor or its components, you must contact our technical office (+33 4 50 98 25 37) to obtain prior authorization. Upon agreement, you must send the distributor or its component, along with your proof of purchase, to the following address: Planet Concept Production - 8 rue sommeiller BP 130 74303 Cluses Cedex - postage prepaid. The returns of the repaired parts will be done at the expense of Crêpes de France
- 6.5 This one-year warranty does not cover damage or loss due to:
  - 9.5.1 Inappropriate assembly or dismantling during the installation or storage of the dispenser
  - 9.5.2 Misuse, negligence or improper use of the dispenser or its components
  - 9.5.3 For use other than "Authentic'Crêpes", "Authentic'Galettes", "Authentic'Waffles"  
Crêpes de France cannot be held responsible in the case of use of other ingredients.
  - 9.5.4 This Limited Warranty applies only to Dispensers purchased from Crêpes de France - 11 avenue des Vieux Moulins 74000 Annecy - +33 4 50 51 43 49
- 6.6 Any modification, of whatever nature, of the original dispenser cancels this guarantee.



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