

SEASONING CREPE GRIDDLES

This information can also be found in the "Instructions for use and installation" brochure that comes with each professional KRAMPOUZ crepe maker.

Seasoning Electric Crêpe Griddles Models CEBIF4, CECIF4 & CECIJ4

This operation lasts 1 to 1 1/2 hours and is absolutely necessary when the griddles are new.

- 1) Plug the power supply cable
- 2) Switch on the crepe maker
- 3) Heat the griddle by turning the knob to **270 degrees celsius**. Your appliance reaches the required temperature when the red indicator light goes out. Keep the appliance at this temperature for the duration of the seasoning.
- 4) Pour the equivalent of a tablespoon of cooking oil for frying into the center of the griddle. Always use cooking oil that contains no other ingredients. Using a cloth of rolled cotton (**NOT synthetic material**), spread this oil evenly, then let it cook for 5 to 10 minutes so that the griddle becomes burnished and completely dry.
- 5) Repeat step 4 **EIGHT** times, decreasing the amount of oil used each time, but ensuring that each application of oil cooks for between 5 and 10 minutes.

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

Seasoning Gas Crêpe Griddles Models CGBIP4, CGCID4, CGCIM4

This operation lasts 1 to 1 1/2 hours and is absolutely necessary when the griddles are new.

Once your crepe griddle is connected to the gas supply and the griddle plate is in position, proceed as follows:

- 1) For griddles with a **safety tap (knob marked 0 to 8)**, place the knob on "8" for 5 minutes and then on "2" and leave it at "2" for the whole duration of the seasoning process. For griddles with a **safety thermostat (knob marked 0 to 10)**, place the knob on "8" and leave it like this for the whole duration of the seasoning operation.
- 2) When the griddle is well-heated, pour the equivalent of a tablespoon of cooking oil for frying into the center of the griddle. Always use cooking oil that contains no other ingredients. Using a cloth of rolled cotton (**NOT synthetic material**), spread this oil evenly, then let it cook for 5 to 10 minutes so that the griddle becomes burnished (brown tinge) and completely dry.
- 3) Repeat step 2 **EIGHT** times, decreasing the amount of oil used each time, but ensuring that each application of oil cooks for between 5 and 10 minutes.

A properly seasoned griddle has a chestnut color (dark brown) and looks varnished. If you do not get this result:

Griddle too light: Increase the height of your burner flame slightly.

Griddle too black: Reduce the height of your burner flame slightly.

Cooking with Electric Crêpe Griddle Models CEBIF4, CECIF4 & CECIJ4

Before spreading the first crêpe, or before each crêpe making session, lightly grease the griddle with a cotton cloth. When cooking, simply wipe the griddle with this cloth and only add oil if your crêpes stick.

Cooking oil for frying is usually suitable for greasing griddles.

If you have difficulty removing the crêpes, use a mixture of egg yolk + butter.

The cooking temperature for crêpes is approximately between **200/230 degrees celsius**.

If the appliance remains heated for a long time without being used, ensure you lightly grease the griddle before re-use.

Cooking with Gas Crêpe Griddle Models

For the model with a safety thermostat (knob marked 0 to 10), **set the knob on 5** (approx. 220 degrees celsius).

After a few minutes the burner will slow down and your griddle will be ready to use. Depending on your requirements, increase or decrease the griddle temperature. The thermostat will automatically regulate the burner flow.

If you notice that the griddle is overheating while on a slow setting, check that the slow setting adjustment is correct.