



Operation Manual

For

Sodir

Crepe Machines

Model 350FE



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, do not immerse the power cord, plug or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to come into contact with hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. For appliances with removable power cords, always attach the cord to the unit before plugging into the wall outlet.
12. To disconnect an appliance, **first** turn all controls to the 'off' position *then* unplug the power cord from the wall outlet.
13. Do not use appliance other than for its intended use.
14. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **SODIR** crepe machine – Model 350FE – is designed to offer quality baking. Constructed of ‘food grade quality’ *stainless steel*, the 350FE features a heavy-duty heated plate. The top surface of the plate is specially treated to reduce both the product sticking to the surface, and carbonized residue build-up. The top plate is heated by a sheathed element to ensure rapid rise in temperature and uniform distribution of heat over the entire plate surface. The heating element is thermostatically controlled, up to 450° F. The regulating thermostat has an integrated ON/OFF feature. The crepe maker contains a red power indicator light and comes with a T-shaped wooden batter spreader, adding convenience for the operator.

Specifications

Model	Electrical	Plug Configuration
350FE	120V, 1PH, 1.65KW, 14A	NEMA-5-15P

INSTALLATION

The **SODIR** crepe machines need to be connected to a grounded outlet of proper voltage (120V, 1PH) and electrical receptacle of matching configuration. DO NOT place the unit in a damp location, or close to a steam source. Make sure the bottom ventilation panel is not blocked. Maintain at least four (4) inches of clearance around the entire unit.

OPERATION

Initial Set-Up

Clean the surface of the plate with a cloth or sponge, dampened with warm soapy water. Connect the crepe maker to a grounded outlet of proper voltage.

Seasoning

Prior to first use the baking surface of your crepe machine needs to be seasoned. After cleaning, apply a light coat of cooking oil or butter to the surface of the plate. Set the temperature at ‘7’ leaving the unit at this temperature for at least twenty (20) minutes. Allow the unit to cool sufficiently ‘**use caution on hot surface**’, then wipe the surface clean and repeat this procedure once more. Congratulations, your crepe maker is now seasoned!

Preheating

Select the preheating temperature by turning the thermostat knob clockwise to the desired setting – usually anywhere between ‘6’ and ‘8’. The red indicator light will turn on. The preheat time will be approximately 10 – 15 minutes. When the preset temperature has been reached, the red indicator light will turn off.

Baking

After the preheat process is complete, you may adjust the temperature by turning the thermostat knob to the desired setting. The red indicator light will be on when unit is heating, and off after it has reached the preset temperature.

The **SODIR** crepe machines can be used for a wide variety of foods. Baking times will vary depending food products, temperature settings and desired results. After depositing batter to the top plate, use the T-shaped wooden spreader provided with the machine to achieve uniform distribution of batter over the surface. It will usually take thirty (30) seconds to a minute for the crepe product to bake to a golden brown on both sides. It is recommended that the crepe be turned over approximately half way through baking.

To turn the crepe machine ‘**off**’, turn the knob counter-clockwise until it stops. It will point to the yellow dot at the 12:00 o’clock position and the red indicator light will go out.

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Allow the crepe machine to cool down to a safe temperature before cleaning. Use a cloth dampened with a soap and water mixture to clean the stainless steel housing and top plate. Clean the machine thoroughly at the end of each day. Failure to do so may cause hard to remove build up. To remove build up on the top plate, use an industry standard food service grade degreaser. For tough to remove carbon buildup, use a commercially available carbon remover.

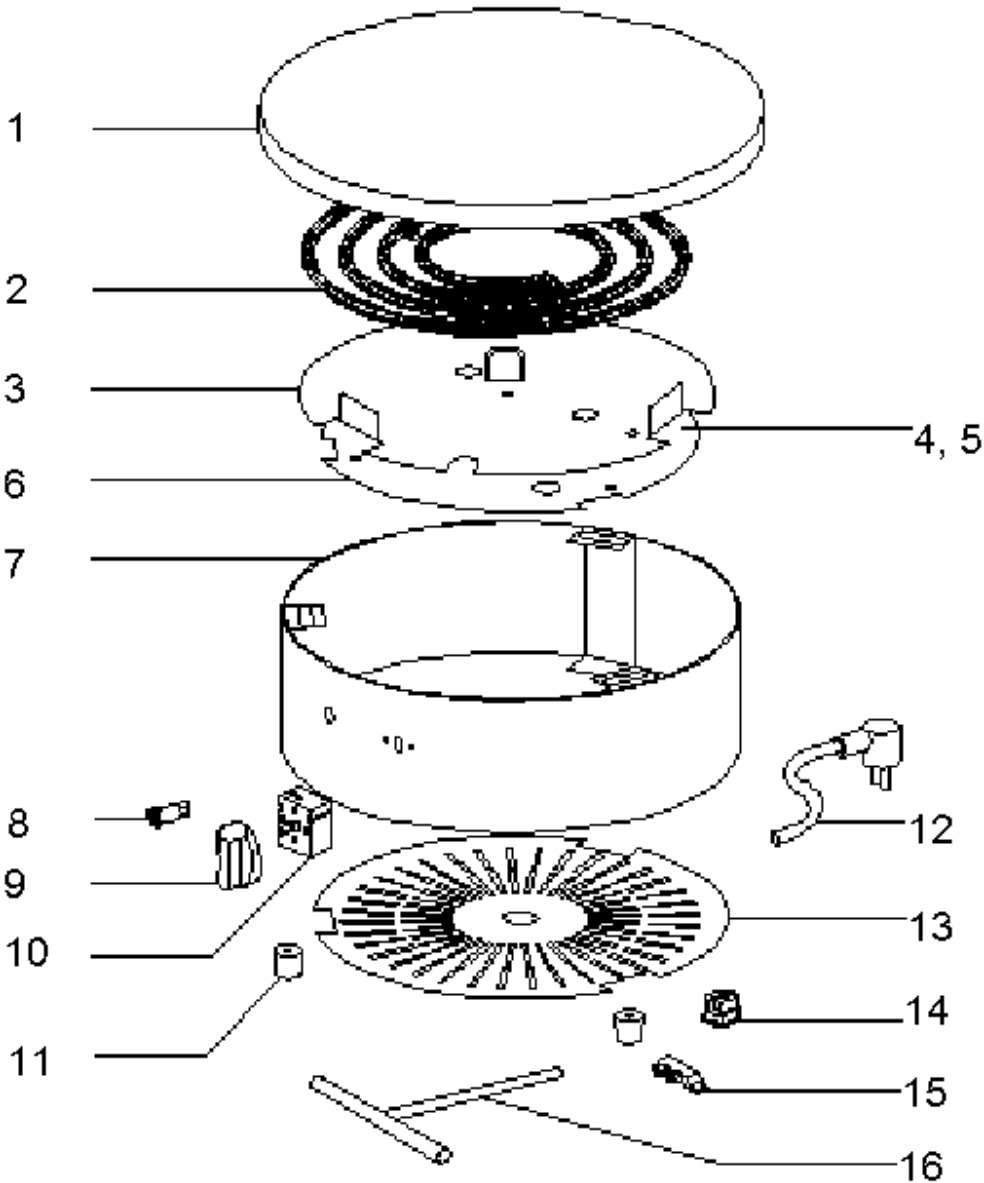
DO NOT spray the unit with any cleaning liquid before unplugging it.

DO NOT allow water to drip into the housing or around the electrical components.

DO NOT immerse in water for cleaning.

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

SODIR CREPE MACHINE



MODEL 350FE

4-Apr-08

EQUIPEX, LLC

765 Westminster Street, Providence, RI 02903

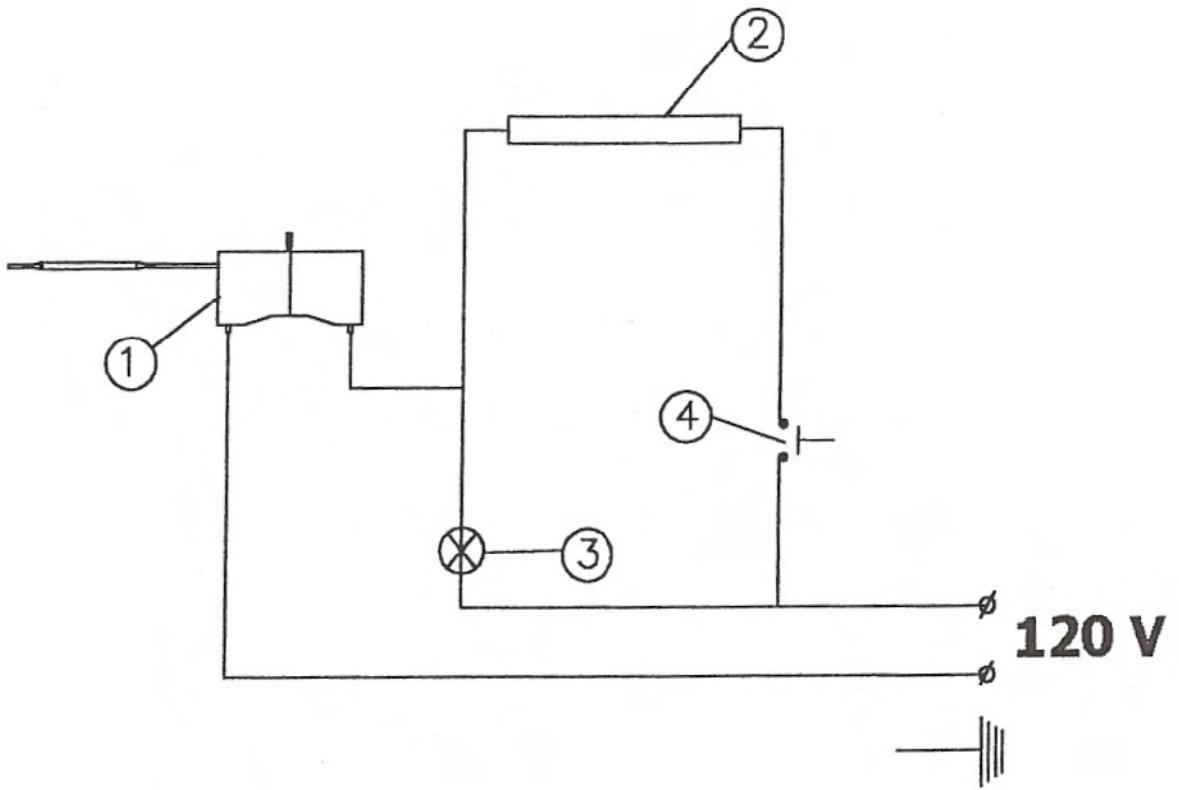
Phone: (410) 273-3300 Fax: (401) 273-3328

SPCREP-35FE-01

Toll Free: 1-800-649-7885

SODIR Model 350FE Crepe Machine (120V/60Hz/1Phase)

Drawing #	Part Number	Qty.	Description
1	B02016	1	Enameled Hot Plate, 350
2	D02006 (120)	1	Heating Element, 120V
3	H04004	1	Heating Element Holder
4	67007SER	1	Insulation
5	00308 106	1	Insulation Casing
6	67011G010	1	Insulation Cover
7	69002	1	Enclosure
8	A08002	1	Red Pilot Light, 120V
9	A14078	1	Knob, Thermostat
10	A06042	1	Thermostat
11	A13003	3	Foot
12	OEM0011	1	Power Cord
13	67079G010	1	Bottom Cover
14	A10001	1	Strain Relief Connector
15	A16012	1	Terminal Block
16	350400	1	Spreader
Not shown	A06034	1	High Limit Thermostat
Not shown	G06015	1	Face Plate



MODEL 350FE	
1	Thermostat
2	Heating Element
3	Indicator Light
4	High-Limit Switch



LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

Please call **EQUIPEX** for service at 1-800-649-7885

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