

Gas Crepe Machine USER MANUAL



Gas crepe machine was designed by our company in the movement of marketing. The machine can be used for frying, baking and grill. Easily operating and fast heating.

1. Specification

Model	TT-E8B	TT-E9B
Name	1-head gas crepe machine	2-head gas crepe machine
Unit Size(MM)	450×550×250	900×550×250
Gas Type	LPG	LPG
Gas Pressure(Pa)	2800	2800
Gas consumption(KG/H)	0.52	1.04
Heat Consumption(MJ/H)	24	48

2. Transportation and Storage

When being transported, be careful not to shake the machine violently or crash it with anything else; don't put it outdoors or under the direct sunlight for long time. If so, avoid rainfall; store it in breezy and non-corrosive air places; don't put it up side down.

3. Installation site and Notes

A. Installation site and requirement

- a. The equipment should be placed on stable location where breezy and kept over 10 cm away from apyrous objects is.
- b. The gas type should be the same as the one on nameplate of the unit.
- c. Do not put any tinder (such as towel) on the unit to avoid fire alarm.

B. Operation for gas machine and using note

- a. It is forbidden to use medium or high pressure valve in order to prevent the gas burner and the tube from being broken and ensure to use the gas safely.
- b. The distance between the gas cylinder and the machine should be more than 3 meters.
- c. If you find any gas leakage, shut off the gas valve immediately and open the window. It is forbidden to switch on or off the power switch or make any ignition; it can not be used unless after repairing it.
- d. This equipment is not equipped to be used by unwell, unresponsive or mentally disturbed people, including children, unless under the guidance or help of persons who are responsible for their security. Keep an eye on children and keep them away from playing around the equipment.

- e. Take measures to prevent the equipment from falling down when it is placed on a stand.

4. Operation

- a. Checking the connection of pipeline to gas cylinder to see if it's fixed.
- b. Turn on the gas valve which in gas cylinder. Press down the switch which on front panel, turning it counter-clockwise until can hear sound of "pa", the burner was ignited, loosen your hand following. Turning the switch counter-clockwise less than 90 angle to adjust the flame smaller that can be looked through the flame hole.
- c. If ignition failed at first time, it might be cause by some air in the pipeline. Please repeat said ignited operation till it's ignited.
- d. Turning the switch clockwise until can hear sound of "dir" so the flame was closed, and Shut off the gas valve following to finish operation.

Warning: The temperature of the unit is increasing while it is working, it is forbidden to touch and should be kept far away from children.

5. Cleaning and Maintenance

- a. Before cleaning, you should cut off the power and gas valve to avoid accidents.
- b. Finish working everyday, clean the surface of equipment and wire by using wet towel with non-corrosive detergent.

Warning: Don't clean the machine by using steam cleaner.

6. Trouble and Treatment

Trouble	Cause	Treatment
1. Ignition failed	There is some air in pipeline	Repeat Ignition
2.A smell of gas, but the burner can't be ignited	a. It's not enough pressure of the gas cylinder. b. The nozzle was blocked.	a. Replace the gas cylinder or adjust the gas pressure. b. Clean the nozzle.