



Electric Counter Crepe Maker

Model: LPCM

Installation and Operation Instructions

NOTICE: This manual contains important safety instructions which must be strictly followed when using this equipment.

CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



WARNING : Improper installation, adjustment,



alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment.



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WARNING: A factory authorised agent should handle



all maintenance and repair. Before doing any maintenance or repair, contact LINCAT.

Congratulations on your purchase of LINCAT commercial cooking equipment. LINCAT takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure the best results, it is important that you read and follow the instructions in this manual carefully.

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LOCATION OF DATA PLATE

The data plate is located on the side panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If the equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation should be performed by a qualified installer who thoroughly reads, understands and follows this instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, contact LINCAT.

Safety Tips

*The LINCAT Crepe Maker does not contain any user-serviceable parts. LINCAT Foodservice dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.

*LINCAT takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability however we insist the operator takes care when in contact with this piece of equipment.

*During operation the Crepe Maker reaches high temperatures on the cooking surface, in turn heating the stainless-steel surfaces. Only handle the Crepe Maker with the black handles to eliminate accidents.

*Switch off power to and disconnect from the mains whilst cleaning.

*Allow the Crepe Maker to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

*This unit has been equipped with a thermal cut-off safety device to avoid overheating.

*This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

*Children should be supervised to ensure that they do not play with the appliance.

Introduction

Congratulations on your purchase of your LINCAT machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

LINCAT will not accept liability for the following:

- *The instructions in this manual have not been followed correctly.
- *Non-authorised personnel have tampered with the machine.
- *Non-original spare parts are used.
- *The machine has not been handled and cleaned correctly.
- *There is any use damage to the unit.

Packaging

LINCAT prides itself on quality and service, ensuring that at the time of packing all of its products are supplied fully functional and free of damage.

Provided in this package are the following:

- *Crepe Maker
- *Wooden Spread
- *Wooden Spatula
- *Manual

Should you find any damage as a result of freight, please contact your LINCAT dealer immediately. No claims will be accepted after 3 days of receipt.

Installation

Remove your LINCAT Crepe Maker from its packaging and be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Locate your LINCAT Crepe Maker on a firm level surface; the adjustable feet can assist in leveling.

International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation. LINCAT recommended that you allow no less than 100mm ventilated gap around the perimeter of this unit. Common sense and initiative should be used when choosing the position and operation of this product.

Once your Crepe Maker has been placed into position, be sure that the stainless-steel waste tray is correctly positioned.

Preparing the cooking surface:

Be sure the cooking surface is clean, then simply turn the unit on and apply a generous amount of oil to the plates, allow for the plates to heat up for 3 minutes and then switch off and wipe the plates clean of excess oil.

Caution the Crepe Maker and oil will be HOT!!!!!!

Operation

Your Crepe Maker should be turned on prior to usage to allow the cooking surface to warm up, 5 minutes are sufficient.

This unit has been set to operate at 220°C. Once the unit has been switched on using the Green On/Off rocker switch the Crepe Maker will automatically adjust to temperature and continue to maintain temperatures during cooking cycles.

To get efficient use out of this unit while in intermittent use, it is recommended that the Crepe Maker plates remain closed when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

LINCAT recommends that the cooking surface is lightly greased, before each use.

Simply place the food products on the bottom Crepe Making surface and lower the top plate down and cook to your needs.

A temperature setting of between 200 degrees and 220 degrees will be sufficient for general cooking. This may vary for particular food types, individual needs, or experience.

Simply place the food products on the grilling surface and cook to your needs.

Crepe Cooking Suggestion

Crepes are suitable for sweet or savoury fillings.

Makes 8 crepes 18cm diameter

2 large eggs (approx. egg weight 59g min)

75g (1/2 cup) plain flour

188ml (3/4 cup) milk

Oil or butter to grease the griddle surface

Lightly whisk the eggs. Add half the flour and whisk/stir until smooth. Add the remaining flour and mix well to a smooth consistent paste. Add milk gradually, whisking/stirring between each addition to make a smooth batter.

Transfer the crepe batter into a container with pouring spout to enable easy pouring onto the griddle surface.

Note: If preparing batter in advance cover and store in a refrigerator. After refrigeration, be sure to whisk/stir before using. If the batter is lumpy it is advised to pass through a sieve.

Lightly grease the griddle surface and adjust the thermostat to medium/high.

Once the griddle surface is hot, pour about 2 tablespoons into the middle of the griddle surface and using the spreader quickly swirl the batter to produce a crepe approximately 18cm in diameter.

Cook until the top of the crepe loses its shiny, wet appearance and the underside is lightly browned. Loosen the edges of the crepe using the spatula. Flip the crepe and cook the other side until it has begun to colour. Lightly grease the surface before each crepe and monitor temperature to ensure the cooking surface doesn't get too hot and burn the crepes.

Cleaning, Care and Maintenance

Switch the power off and disconnect from the mains.

*The Crepe Maker should be cleaned regularly throughout use, and thoroughly cleaned after each meal period, regular cleaning will result in easier cleaning, as the buildup will be less. Correct preparation of the cooking surface when first used will assist in keeping the plate clean, this will reduce the amount of food wastage sticking to the plate.

*For best results clean the plate while still warm using warm soapy water. A nylon cleaning cloth can be used, but it is recommended that scrapers, steel wool etc. be avoided as they will damage the plate. Do not use cold water on warm plates, a buckling effect may occur.

*When scrubbing the plate take care not to clean back to far, if you do you may have to prepare the cooking surface again before use.

*Remove waste tray from unit and discard waste, clean in hot soapy water.

*The remainder of the Crepe Maker can be cleaned with damp cloth using hot, soapy water.

*Warm soapy water is recommended for cleaning, cleaning agents after prolonged use can damage stainless steel.

* Do not immerse in water and do not use water jets to clean.

Trouble Shooting

Crepe Makers		
LPCM		
Problem	Cause	Remedy
The unit is not working, and the indicator light is not on	1.Mains power supply	1.Check mains power supply
	2.Power switch has not been turned on	2.Check the unit is correctly plugged in and turned on
	3.On/off switch is faulty	3.Call service agent or qualified technician
	4.Plug and lead are damaged	4.Call service agent or qualified technician
	5.Internal wiring fault	5.Call service agent or qualified technician
	6.Thermal cut-out has activated	6.This is a safety device that has disconnected power: call a service agent or qualified technician
The unit is heating but the indicator light is not on	1.The indicator bulb has blown	1. Replace the indicator light: call a service agent or qualified technician
Indicator light is on, but the unit is not heating	1.Faulty element(s)	1.Call service agent or qualified technician
	1.Operation of thermostat	1.Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	2.Faulty thermostat	2.Call service agent or qualified technician

Slow heat up of the cooking surfaces	1. Carbon build up	1. Ensure that the plates are kept clean and free of carbon build up
	2. Thermostat setting	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty element(s)	3. Call service agent or qualified technician

Compliance

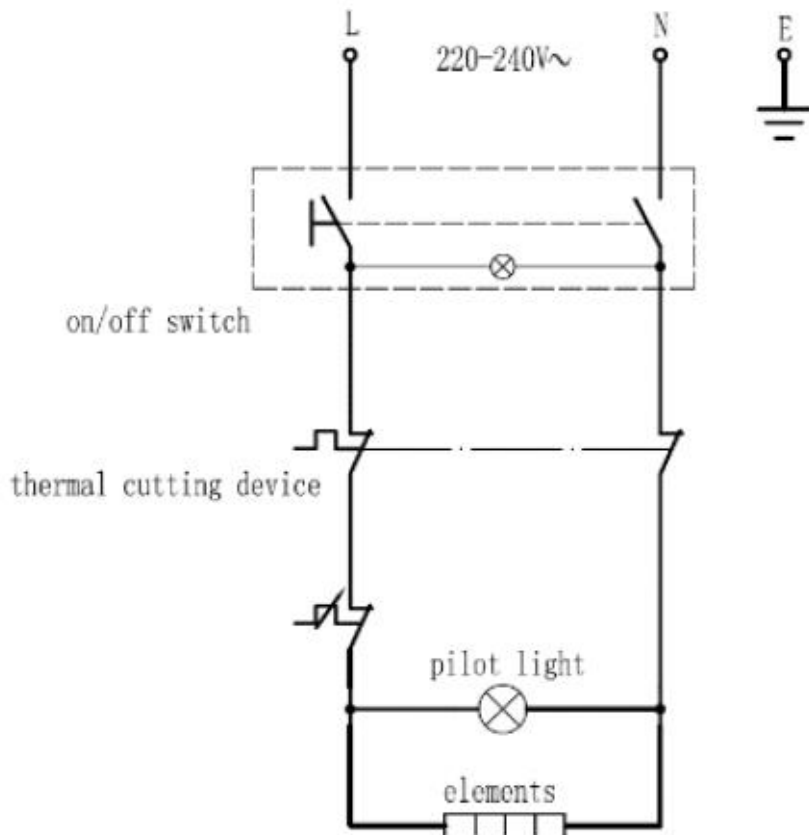
The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

LINCAT parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

LINCAT products have been approved to carry the following symbol:

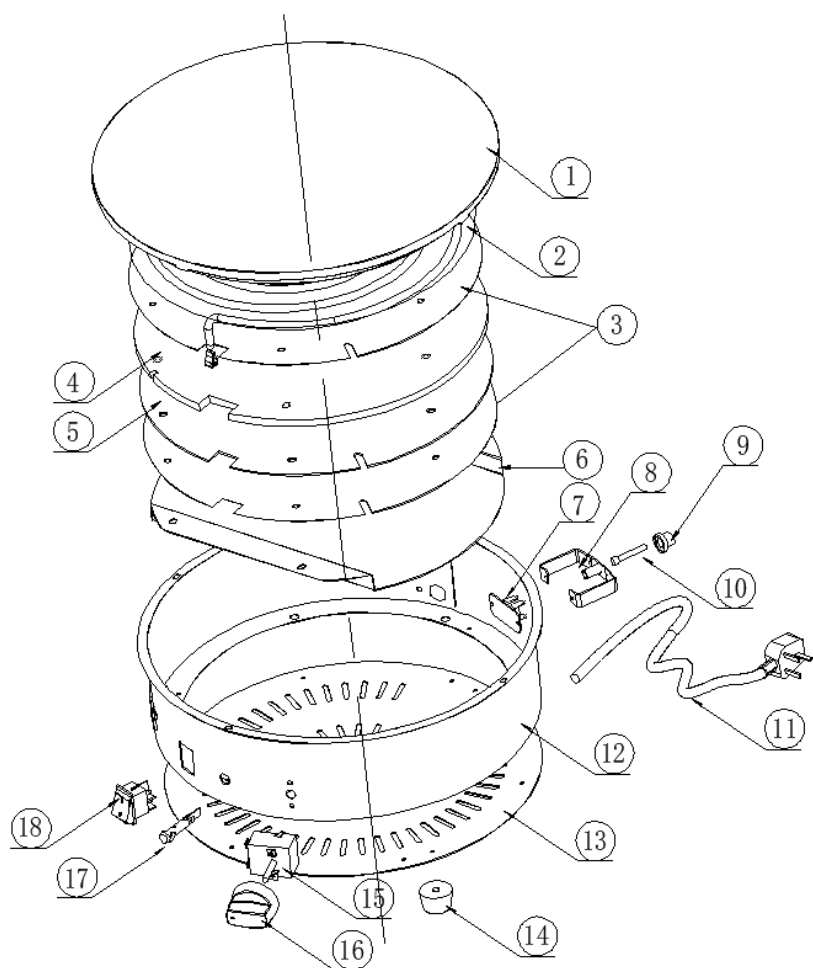


Electrical Diagram



The above circuit diagram has been provided to assist qualified technicians, LINCAT agents or Recommended Qualified Technicians, should carry out repairs if needed. Do not remove any components or service panels on this product.

Explosion View



Spare Parts List

NO.	SUPPLIER CODE	DESCRIPTION	QTY.
1	10401.6036	Cast Plate	1
2	10901.6045	Heating Element	1
3	20714.6243	Hardware Assembly	2
4	11105.6002	Insulation	1
5	20714.6324	Mica Plate	1
6	20714.6244	Insulation Fixing Plate	1
7	10106.6009	Thermal Cut Out	1
8	20714.6348	The breaker fixed plate assembly	1
9	10704.6088	Plastic cover	1
10	10704.6087	Stick	1
11	20402.6054	Plug & Lead	1
12	20714.6626	Main Body	1
13	20714.6245	Base Board	1
14	10704.6162	Feet	4
15	10108.6006	Thermostat	1
16	10704.6268	Dial	1
17	10107.6033	Indicator Light(green)	1
18	10105.6017	Switch	1

Specifications

MODEL	VOLTAGE	POWER (W)	DIMENSIONS(MM)		Weight (Kg)
			WIDTH	HEIGHT	
LPCM	220-240V~50HZ	2900	410	140	13.5

PLEASE RETAIN THE MANUAL CAREFULLY FOR
REFERENCE

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment.

ATTENTION

Under the warranty period of the appliance, all the parts must be replaced by an authorised service provider which is approved by Lincat, if not, the warranty may be void.

ATTENTION

Any parts that aren't made by Lincat may void warranty.

ATTENTION

Lincat and manufacturer of Lincat keep the right to modify the product.

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Lincat

Version A