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# USER MANUAL



## 16" ROUND CREPE MAKER

Item # 382TCMPT16

CE  
09/2020



# 16" ROUND CREPE MAKER

## Important Safeguards

### SAVE AND READ THESE INSTRUCTIONS

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

1. READ ALL INSTRUCTIONS.
2. To protect against risk of electric shock, do not put appliance in water or other liquids.
3. Do not touch surfaces that may be hot. Use handles and knobs provided.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Do not operate the Commercial Crepe Maker or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions or is dropped or damaged in any manner. Return it to the nearest authorized service center for examination, repair, and/or adjustment.
6. The use of attachments not recommended or sold by us may cause fire, electric shock, or injury.
7. Do not use outdoors.
8. Always check that the control is set to off before plugging cord into wall outlet. To disconnect, turn the control knob to off, then remove plug from wall.
9. Do not place near a hot gas or electric burner or heated oven.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, hot gas, electric burner or heated ovens.
11. The Commercial Crepe Maker should always be on a stable countertop or table.
12. Do not use appliance for other than intended use.
13. This appliance is not intended for use by persons (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.
14. Children should be supervised to ensure that they do not play with the appliance.

## 120V Round Crepe Maker Specs



<b>Item#</b>	382TCMPT16A
<b>Unit Dimensions</b>	20.75" x 20.75" x 6.75"
<b>Temperature</b>	120° - 570°F
<b>Voltage</b>	120V
<b>Wattage</b>	1750W
<b>Plug</b>	5-15P

## Features:

1. Heat-Resistant Carrying Handle
2. Commercial Grade Non-Stick Coating
3. Stainless Steel Construction
4. Thermostat Control Up to 570°F
5. Power and Heating Indicator Lights
6. Non-Slip Feet
7. Includes a Metal T-Spreader and Spatula

## 208V-240V Round Crepe Maker Specs



<b>Item#</b>	382TCMPT16M
<b>Unit Dimensions</b>	20.75" x 20.75" x 6.75"
<b>Temperature</b>	120° - 570°F
<b>Voltage</b>	208V - 240V
<b>Wattage</b>	2450/3265W
<b>Plug</b>	6-20P

### Parts Key for CM16 16" Crepe Makers

Part Name	Replacement Part #
Heating Element; 120V, 1750W	382PCMELEM
Heating Element; 208/240V, 2450/3625W	382PCMELEM2
Hot Plate	382PCMHOTPL
Thermostat, 3A	382PCM THERM
Thermostat Knob	382PCMKNOB2



# 16" ROUND CREPE MAKER

## Grounding Instructions

1. For your protection, the Commercial Crepe Makers are equipped with a 3-conductor cord set.
2. The unit is supplied with a molded 3-prong grounding type plug and should be used in combination with a properly connected grounding-type outlet.

## Operation

1. Plug the cord into a outlet. The green POWER light will illuminate to show that the unit is on.
2. Turn the thermostat knob clockwise to the desired set temperature. The orange HEATING light will illuminate to indicate the heating element is turned on. Once the set temperature is reached, the HEATING light will turn off. The orange HEATING light will cycle on and off with the heating element to maintain the set temperature.
3. Pour batter on middle of cooking surface and use the batter spreader to spread the batter evenly. Once the crepe is cooked to desired browning on the bottom side, use the spatula to flip the crepe and cook the other side. Use the spatula to remove the crepe when finished cooking. For best results, wipe excess batter off of spreader in between crepes.
4. After cooking, turn the thermostat to 0.

## Cleaning and Maintenance

For consistent great performance, be sure to treat the coating on your crepe maker with care. This can be cared for like any other commercial non-stick coating. Be sure to avoid scratching, chopping, or scraping the surface. Use metal utensils with caution and never scrub the surface with either steel wool or an abrasive sponge. Avoid cooking at temperatures above 500 degrees F if possible.

The Commercial Crepe Maker should be cleaned after each use with warm soapy water. The exterior of unit may be cleaned by carefully wiping with a damp cloth. Clean cooking surface while the unit is warm, using warm soapy water. **DO NOT USE COLD WATER ON WARM SURFACE.**

Do not immerse completely in water to clean. The appliance is not to be cleaned with a water jet.

Proper care will ensure that your crepe maker continues to make perfect crepes time and time again.

## Also available...

### Crepe Mix (sold separately)



#382CREPE

Treat your patrons to the rich taste of traditional French crepes made from this convenient, simple-to-use Carnival King crepe mix. Whether served as a sweet dessert, snack, or satisfying meal, the delicate texture of crepes can be filled with a variety of wholesome ingredients, including breakfast meats, savory cheeses, onion, and more!





# 16" ROUND CREPE MAKER

## Equipment Limited Warranty

Carnival King warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Carnival King covering your Carnival King brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Carnival King reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Carnival King Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

### To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact [help@webstaurantstore.com](mailto:help@webstaurantstore.com). Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Carnival King makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

### This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Carnival King has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Carnival King shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.