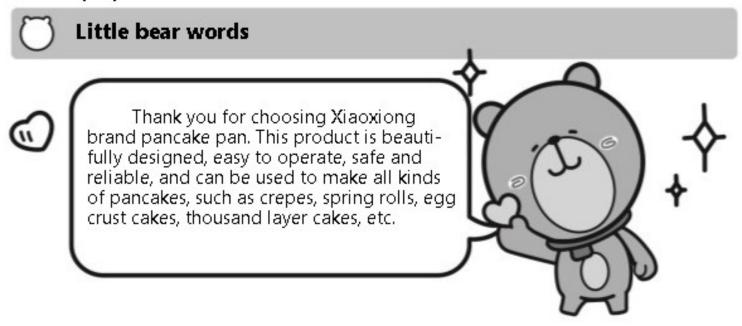
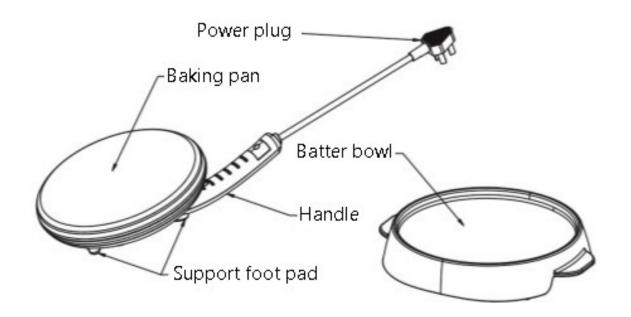
Warning: In order to avoid injury caused by misuse, you should read the instruction manual carefully before using this product, and use this product in strict accordance with the purpose stated in the instruction manual.



Parts and installation drawings



Remarks: The pictures are for reference, there are differences with the real objects, please refer to the real objects!



Performance characteristics

- This product is small and exquisite, with comprehensive functions, suitable for the production of various types of crepes.
- One-key simple operation, save worry and effort.
- The pancakes are uniform in size, soft in taste, and fun.

Instructions

Before using for the first time, please remove all the outer packaging of the fuselage, and use a

damp cotton cloth to clean the surface of the baking pan and the surface of the batter pot.

2. To make the batter; first put an appropriate amount of flour, eggs, water (refer to the recipe)

and other ingredients in a clean container, and mix well. (figure 1)

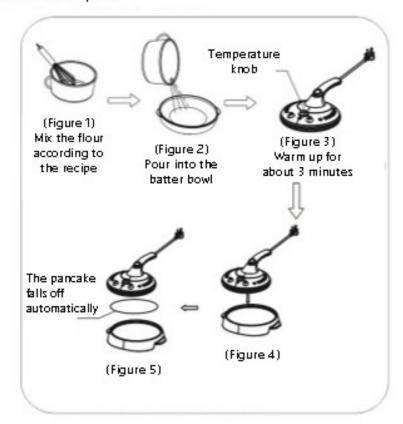
3. Slowly pour the evenly mixed batter into the batter pot, until it is 7-8 minutes full (Picture 2)

4. Turn the knob of the crepe pan to a high level, plug in the power indicator light, and place the pan of the crepe pan on the table top, Wait for the machine to preheat for 3 minutes, slowly lift the body into the batter pot, and lift the body after the batter is evenly coated on the baking pan. After the pancakes are baked, please prepare a food tray to accept the baked pancakes (Picture 3-Picture 4)

According to different ingredients and personal taste, you can adjust different gears and

configure different food grilling time

Machine use (It should not exceed 1 hour) to avoid overheating of the machine, which may cause damage or burns to the machine. After use, please place the pan facing up on the table for cooling (it is strictly forbidden to place the pan of the crepe maker directly on the table, so as not to damage the table or cause a fire hazard. It is strictly forbidden to put the pancake maker directly into the batter pan.



Kind tips:

- Do not put the machine into the basin for dry heating or place the machine directly on the countertop for dry heating, so as to avoid damage to the machine or risk of fire.
- 2. During the use of the product, please do not touch the heating plate with your hands or any body surface.
- Please use it on a stable water platform, and make sure that there are no flammable and explosive substances around (gasoline, alcohol, fireworks)
- Do not allow minors and elderly people who are unable to take care of themselves to use this product.
- 5. In order to make the baking pan stick to the batter evenly, it is recommended that when the machine is placed in the batter pot, use as much force as possible.
- Do not directly touch the baking pan with sharp knives or other sharp objects to avoid damaging the coating of the baking pan.
- When not in use temporarily, the heated plate should be placed on the table with the surface facing up.



Recipe

Spiced Pancakes

Ingredients: 2 eggs, 200g wheat flour, 260-300g water, appropriate amount of allspice, appropriate amount of salt. Steps:

- 1. First add egg liquid, flour and salt, then slowly add water in 2 batches, stir until there are no particles and smooth.
- Pour about 7 minutes of batter into the pan, and there are no obvious bubbles on the surface, you can make it. (mix more batter)
- 3. The machine can be made after preheating for 3 minutes. When the edges of the crust are lifted and fragrant, the crust is finished.

Spring roll crust

Ingredients: 200g wheat flour, 360g water, appropriate amount of salt

Steps:

- Beat the flour, salt and water with a hand mixer until a smooth batter is formed.
- Pour 7 points of batter into the pan and preheat the machine.
- 3. After preheating for 3 minutes, about 30-50 seconds after sticking the batter, the edge of the cake crust is lifted and fragrant, and the cake crust is completed. Note: The batter needs to be stirred frequently to avoid the flour sinking to the bottom. and the dough making failure)
- After the crust is slightly cooled, roll it with side dishes and serve.

Dry layer cake (low gear)

Ingredients: 3 eggs, 250mL of milk, 160g of low-gluten flour, 30g of cornstarch, 15g of butter, 35g of caster sugar, 400ml of whipped cream, 40g of caster sugar, 1-2 mangoes

Steps:

- 1. First, mix the melted butter liquid, sugar and eggs evenly.
 2. Sift in the flour, add milk in 2 batches and stir until there is no batter.
 3. After the batter is sieved, cover with plastic wrap and refrigerate for 30 minutes.
 4. The machine can be made after preheating for 2 minutes. About 30-40 seconds after sticking the batter, the cake skin will generate more steam and smell, and the cake skin is finished. Let the crust cool before spreading cream or seasonal fruit.
- Add sugar to the whipped cream in 3 batches and beat to 8 minutes.
- After the thousand-layer cake is ready, it needs to be refrigerated for more than 1 hour, and then cut into pieces to enjoy.

Reminder: A smoother batter can be obtained by sieving or resting for more than 30 minutes.



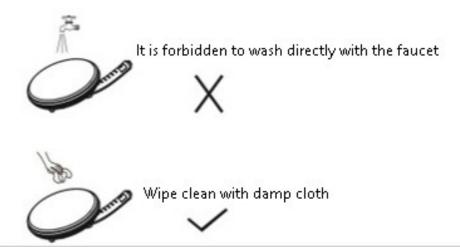
Care and Maintenance

 After each use is complete, please turn off the switch and unplug the power supply. The standby machine will not be cleaned until it cools down. Do not use it during cleaning. Put the fuselage in water or rinse under the faucet. Please use a wet rag to wipe the fuselage. (As shown in the figure below)

Do not wash the baking pan with steel balls and other all-metal objects to avoid damaging.

the non-stick coating.

When not in use for a long time, please clean and dry the product before storing it.





Safety Precautions

Please read the "Safety Precautions" carefully before using it and use it in the correct way. The meaning of the icons in the file

Indicates mandatory content

Indicates prohibited content

A Warning about matters that may cause personal

♠ Pay attention to matters that may cause minor injury or property damage.

Mandatory

The input voltage of this product is 220V-50Hz, please confirm before use.

2. A grounded socket of 10A or above must be used alone, and the plug must be inserted into the plug completely to prevent accidents.

Before removing, installing or moving any part of the product, be sure to disconnect the power supply.

4. This product is only suitable for home use.

A Warning

1. Do not place this product near high temperature, strong magnetism, flammable and explosive gases (such as natural gas, biogas, etc.) damage, malfunction or fire. There should be enough space around the product and at least 10cm away from surrounding objects.

2. This product should not be dry-fired for a long time (without any ingredients), and it is recommended not to use it for more than 1 hour continuously to prevent the heating plate from cracking and sponteneous combustion caused by overheating, resulting in injury accidents and property losses. During work, the product will generate high temperature and steam. Do not touch it with your hands or bring your face close to prevent burns.

∆ Note

1. Do not operate the product with an external timer or an independent remote control system to prevent dangers such as short circuit and spontaneous combustion. After opening the package, please put the plastic bag into the trash can to prevent children from playing and causing a sufficiation hazard.

Please operate on a stable water platform, and do not place any pads, flammables, carpets, towels, plastics, etc. on the bottom of the fuselage.

Use this product on a heat-resistant surface to avoid fire.

Do not use this product under or near combustible materials in curtains and closets to

4. When wiping the spilled oil in time, do not let the oil spill into the product to prevent short circuit,

electric shock, personal injury, risk of property damage.etc.

5. When pulling out the plug, you must hold the plug and pull it out. Do not forcefully pull or twist the power cord to prevent damage to the power cord, resulting in electric leakage hazard.

When the product is used for the first time, a small amount of oil fume will evaporate, which is a

normal phenomenon.

- Due to the change of internal temperature during use, it is normal to make a "click" sound when the parts shrink and expand.
- 8.The product should be stored out of the reach of children, and should not cause physical unsoundness, sensory or mental disorders or people with lack of relevant experience and knowledge (including children) use or play with this product.

○ Prohibited

 If the power cord is damaged, in order to avoid danger, it must be replaced by a professional. from the manufacturer, its maintenance department or similar departments.

Make sure that the power cord does not come into contact with sharp edges, burrs, other. protruding sharp objects or objects with high heat on the surface to prevent leakage of electricity, resulting in electric shock or firé.

3. It is strictly forbidden to plug/pull the plug with wet hands or clean the socket with a damp cloth to avoid the danger of electric shock.

4. Do not rinse the main body under water or other liquids. Can not be immersed in water or other liquids (can be wiped with a soft cloth)

Do not let the product work unattended to prevent the danger of burning the food and causing fire.

6. It is strictly forbidden to place the machine off the stand or place the heating surface directly on the desktop, so as to avoid the danger of fire.

When the product is powered on, the temperature of some surfaces is very high, and the surface will become hot during use.



While the product is powered on, some surfaces are very hot and the surface will become hot during use.



Product specifications

Product name	Pancake pin			
Model number	DBC-C06E1	DBC-C06K5	DBC-C06N3	
Rated voltage	220V~			
Rated frequency	50Hz			
Rated power	600W			
Dimensions (Length×width×height)	321x221x108mm			
Outer size of training plate	Φ200mm			
Product picture				



Details of "food contact" materials

Part name	Material	Standard
Tray	Coating: Polytetra oxyethylene (ferritolone)	GB 4806.10-2016
	Substrate: Aluminum alloy ADC-12	GB 4806.9-2016

Conditions of use

- 1. Avoid contact with stainless steel parts and strong acidic substances;
- 2. The operating temperature of the coating does not exceed 260°C.



Analysis of common problems

Fault phenomenon		Cause analysis	Troubleshooting	
	Heating	Power is not on	Check plugs and sockets, Are the power leads intact and plugged in properly?	
The power indicator does not light up	plate does not heat	Internal wire disconnected	Send it to the designated after-sales service department for repair	
		Damaged power switch		
	Heating plate Heating	The indicator light inside the power switch is damaged		
		Internal indicator light of power switch is broken		
	Pan not heating	Damaged electric heating tube		
		Thermostat damaged	Send it to the designated after-sales service department for repair	
		Broken fuse		
		Internal wire disconnected		
No automatic temperature limit		Thermostat damaged		

Remark:

If the fault cannot be eliminated after analyzing the above phenomena, please contact the maintenance point of our company or the dealer. It is strictly forbidden for non-professional personnel to disassemble the machine.