



Operation Manual
For
Sodir
Crepe Makers— 350 & 400 -FE, -E & -ED



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.
Tel: (401) 273-3300 Fax: (401) 273-3328
www.equipex.com e-mail: service@equipex.com





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, or any part of the unit**, in any 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 be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the 'off' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **SODIR** models 350 and 400, FE, E and ED (double) crepe machines are designed to offer quality crepe making. They are constructed of food service quality stainless steel, and are equipped with fine grain cast iron plates, with a baked on high temperature resistant non-stick enamel. The plates are heated by a replaceable spiral cal-rod element, designed to ensure rapid rise in temperature and uniform heating of the entire surface. The heating elements are thermostatically controlled up to 550 F with separate controls for one (single machines), or two (double machines) plates. These controls are equipped with an integrated power switch, except the –FE models. The –E and –ED models have one set of green and orange indicator lights per control. The –FE models have one orange indicator light. All models come with one T-shaped wooden batter spreader per plate.

Specifications:

Model Configuration	Electrical	Plug
350-FE	120V, 1PH, 1.65KW, 14A	NEMA-5-15P
400-FE	208/240V, 1PH, 3.5KW, 13/15A	NEMA-6-20P
350-E	208/240V, 1PH, 3.3KW, 12/14A	NEMA-6-20P
400-E	208/240V, 1PH, 3.9KW, 15/17A	NEMA-6-20P
350-ED	208/240V, 1PH, 7.9KW, 29/33A	NEMA-6-50-P
400-ED	208/240V, 1PH, 7.9KW, 29/33A	NEMA-6-50-P

INSTALLATION

The **SODIR** crepe machine needs to be connected to a grounded outlet of proper voltage, 208/240V or 120V, depending on the model. DO NOT place the unit in a damp area or near steam sources. Make sure that the side ventilation panels are not blocked. Maintain at least 4" clearance at each side and rear of the crepe machine.

ASSEMBLY

The SODIR crepe machine comes from the factory completely assembled. It is shipped with plastic exterior protective film, which must be removed before operation. **DO NOT** operate the machine prior to removing the protective film completely!

OPERATION

Initial Set-up

We recommend you clean the surface of your crepe maker with a soft rag moistened with a solution of soap and water before first use. A common green nylon scrubbing pad may be used to remove any carbon deposits that may build up over time, but do not use anything like wire brushes or steel wool, as this will scratch the surface.

Preheating

To preheat the crepe maker, select the temperature by rotating the thermostat knob(s) clockwise to the desired temperature setting. Both indicator lights (green and orange) will be lit, except for the –FE models which only have the temperature indicator. The orange light will stay on until the crepe zone reaches the desired temperature, and then cycle on and off. The green light will stay on until the unit is turned off. Allow about 20 minutes for the preheating process.

Cooking

The SODIR crepe machines can be used for a wide variety of foods. Baking times will vary depending on food products, temperature settings and desired results. After depositing batter on the top plate of the unit, use the T-shaped wooden batter spreader provided with the machine to achieve uniform distribution of batter over the surface of the plate. It will usually take 30 seconds to 1 minute for the crepe like product to be baked to golden brown on both sides. It is recommended to turn the crepe over approximately half way through baking.

To turn the crepe machine off, place the thermostat knob in the OFF position. The red indicator light will go out.

Cleaning

WARNING: Disconnect (unplug) electrical power supply before cleaning

Cleaning is very important in maintaining a safe and well working machine. Allow the crepe machine to cool so it is 'warm to the touch' before cleaning. To clean the crepe maker, use a cloth dampened slightly with soap and water to clean the stainless steel housing and plate(s). A common green nylon scrubbing pad may be used to remove any carbon deposits from the crepe plate(s). Clean the crepe maker thoroughly at the end of each day. Failure to do so may cause hard to remove build up. Make sure no water enters the unit through the ventilation holes around the unit and under the top plate(s).

DO NOT use an abrasive sponge on exterior surfaces

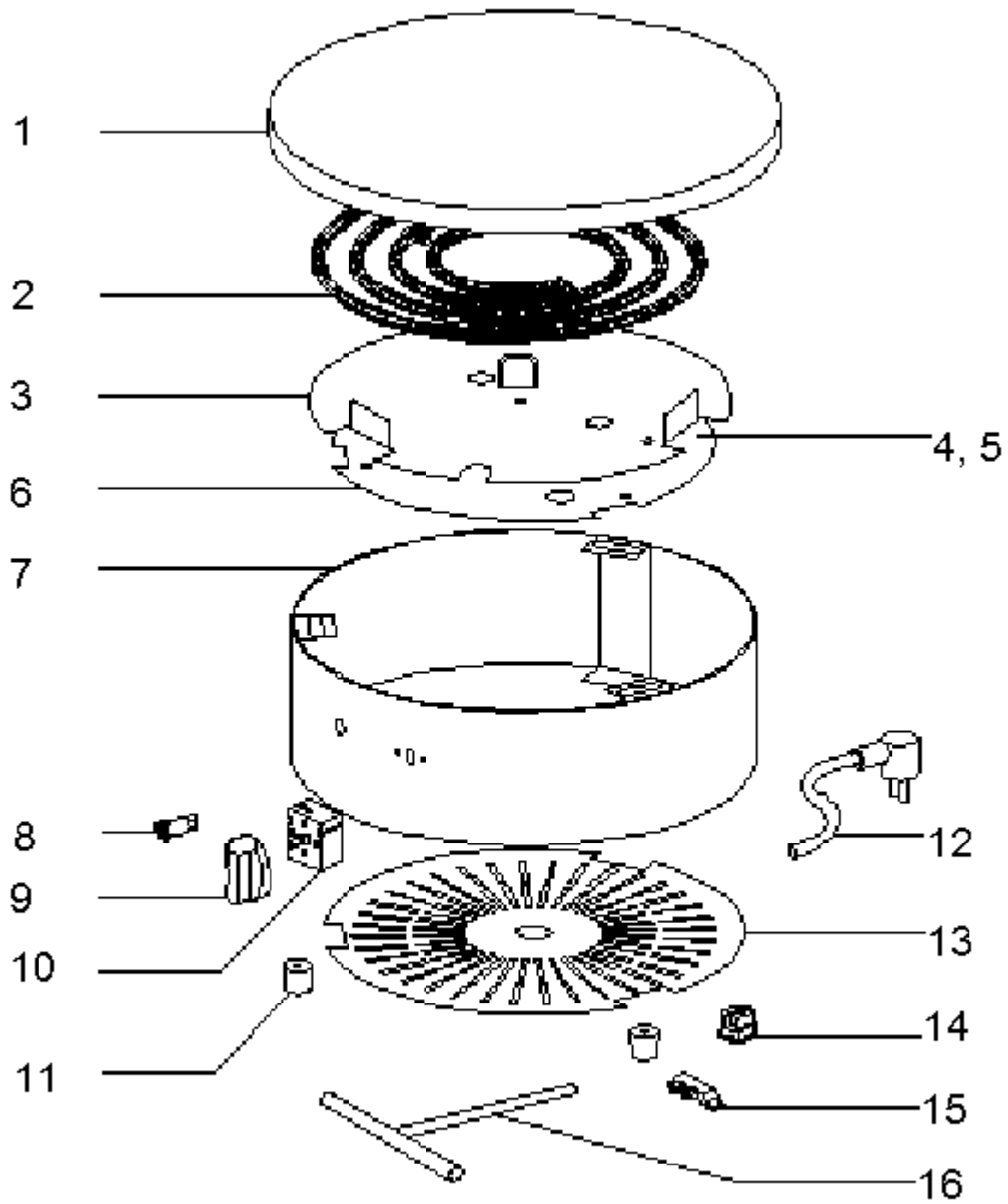
DO NOT wash the Crepe maker under running water

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

Maintenance

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 350-FE

EQUIPEX, LLC

765 Westminster Street, Providence, RI 02903

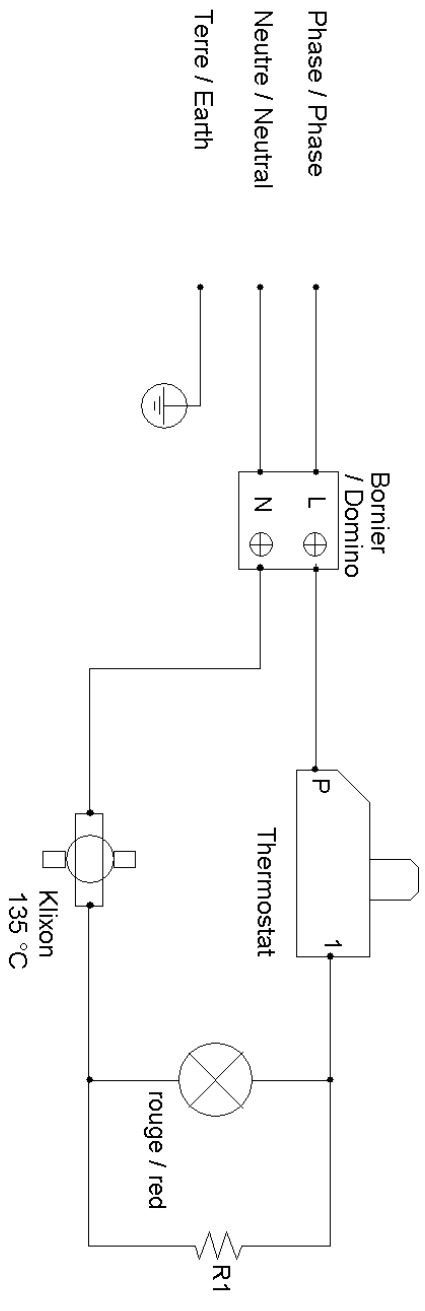
Phone: (410) 273-3300 Fax: (401) 273-3328

Toll Free: 1-800-649-7885

SODIR Model 350-FE Crepe Machine (120V/60Hz/1Phase) or (208/240V/60Hz/1 Phase)

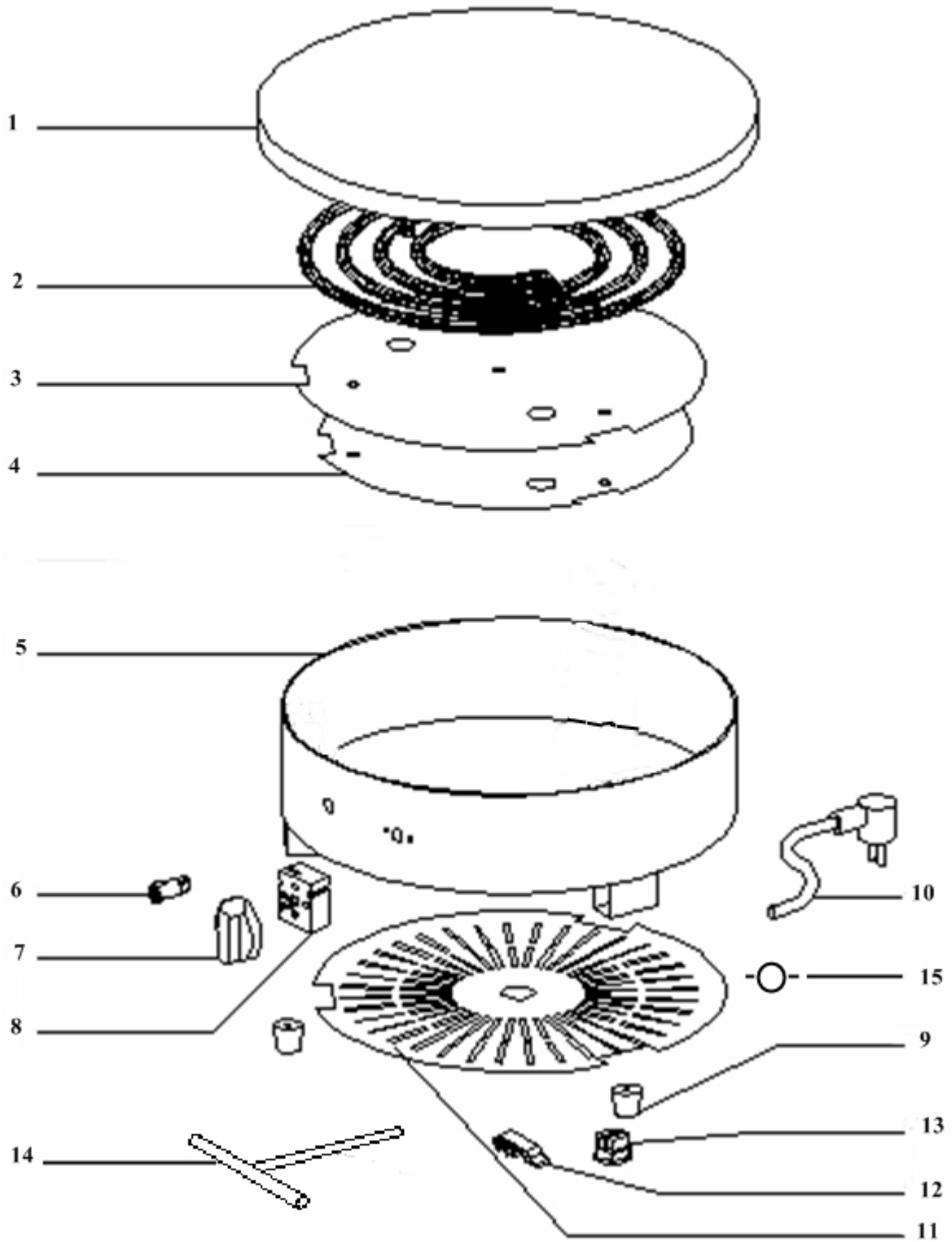
Drawing #	Part Number	Qty.	Description
1	B02016	1	Enameled Hot Plate, 350
2	D02006 (120)	1	Heating Element, 120V
3	H04004	1	Heating Element Holder
4	67007SER	1	Insulation
5	00308 106	1	Insulation Casing
6	67011G010	1	Insulation Cover
7	69002	1	Enclosure
8	A08002	1	Red Pilot Light, 120V
9	A14078	1	Knob, 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	1	High Limit Thermostat (135C)
Not shown	G06015	1	Face Plate

1	2	3	4	5	6	7	8	9	10	11	12	13	14
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Modifications		Date	Nom	Description
Date	Nom			CREPIERE 350 FE (ÉQUIPEX) Référence câblage C02188
23/04/2007	A. David			

MODEL 400-FE



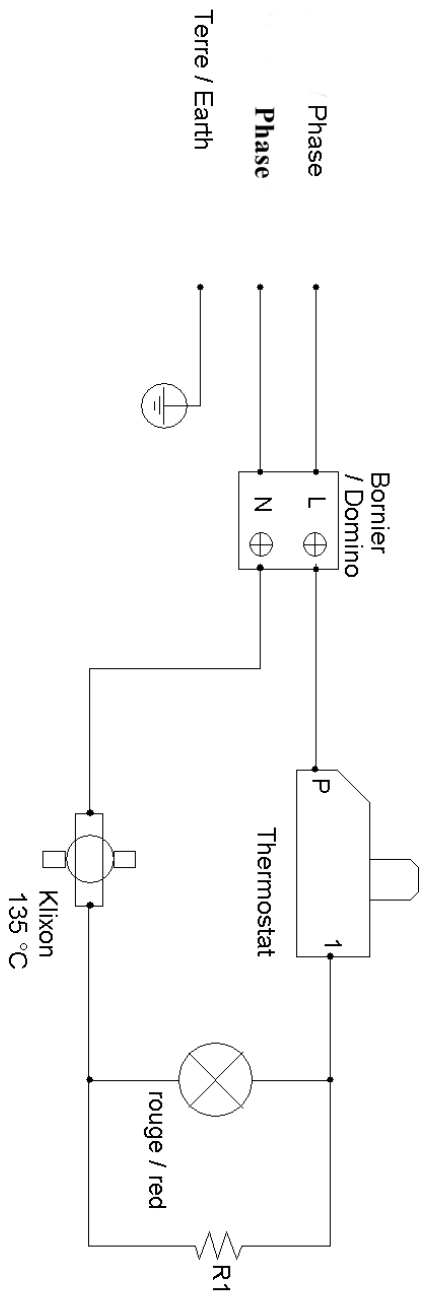
MODEL 400-FE

EQUIPEX, LLC
765 Westminster Street
Providence, RI 02903
Effective 02/01/12

SODIR Model 400FE, 220V **NEW**

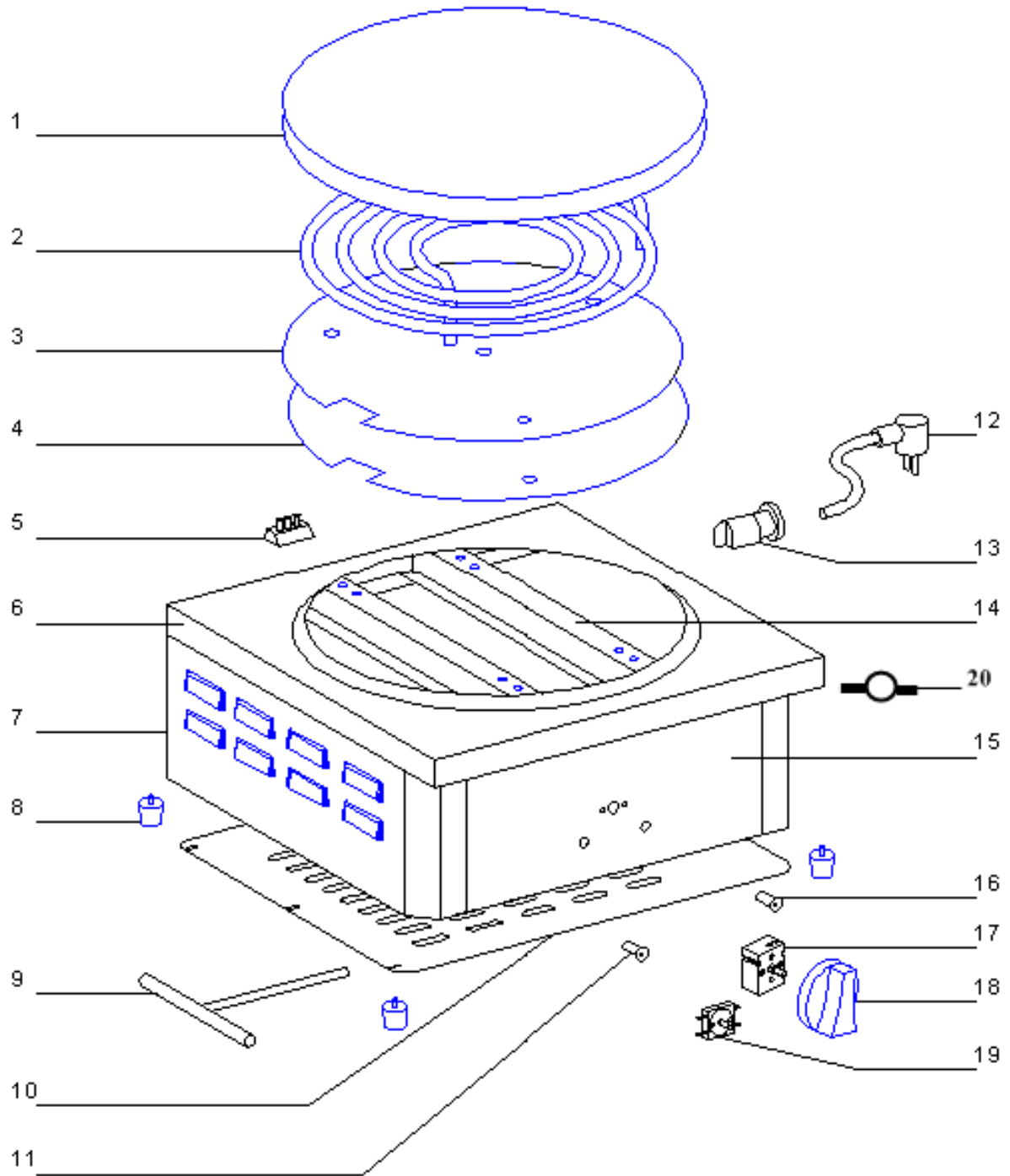
Drawing #	Part Number	Quantity	Description
1	B02015+PERCAGE	1	Enamelled Cast Iron Plate 400
2	D02156	1	Heating Element, 220v
3	67032	1	Heating Element Holder 400
4	67035	1	Deflector
5	67030SE	1	Casing
6	A08003	1	Orange Pilot Light, 220v
7	A14078	1	Knob, Thermostat
8	A06042	1	Regulating Thermostat (NT-252 50-320c)
9	A13003	3	Foot
10	OEM0022	1	Cord w\ plug, 220v (6-20P)
11	67033	1	Bottom Cover
12	A10010	1	Strain Relief Connector
13	A16012	1	Terminal Block, 2 position
14	F05017	1	Wooden T-shape Spreader
15	A06034/1	1	High-Limit Thermostat (135 c)

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Modifications		Date	Nom	Description
Date	Nom			CREPIERE 400 FE (ÉQUIPEX) 220V Référence câblage C02188
23/04/2007	A. David			

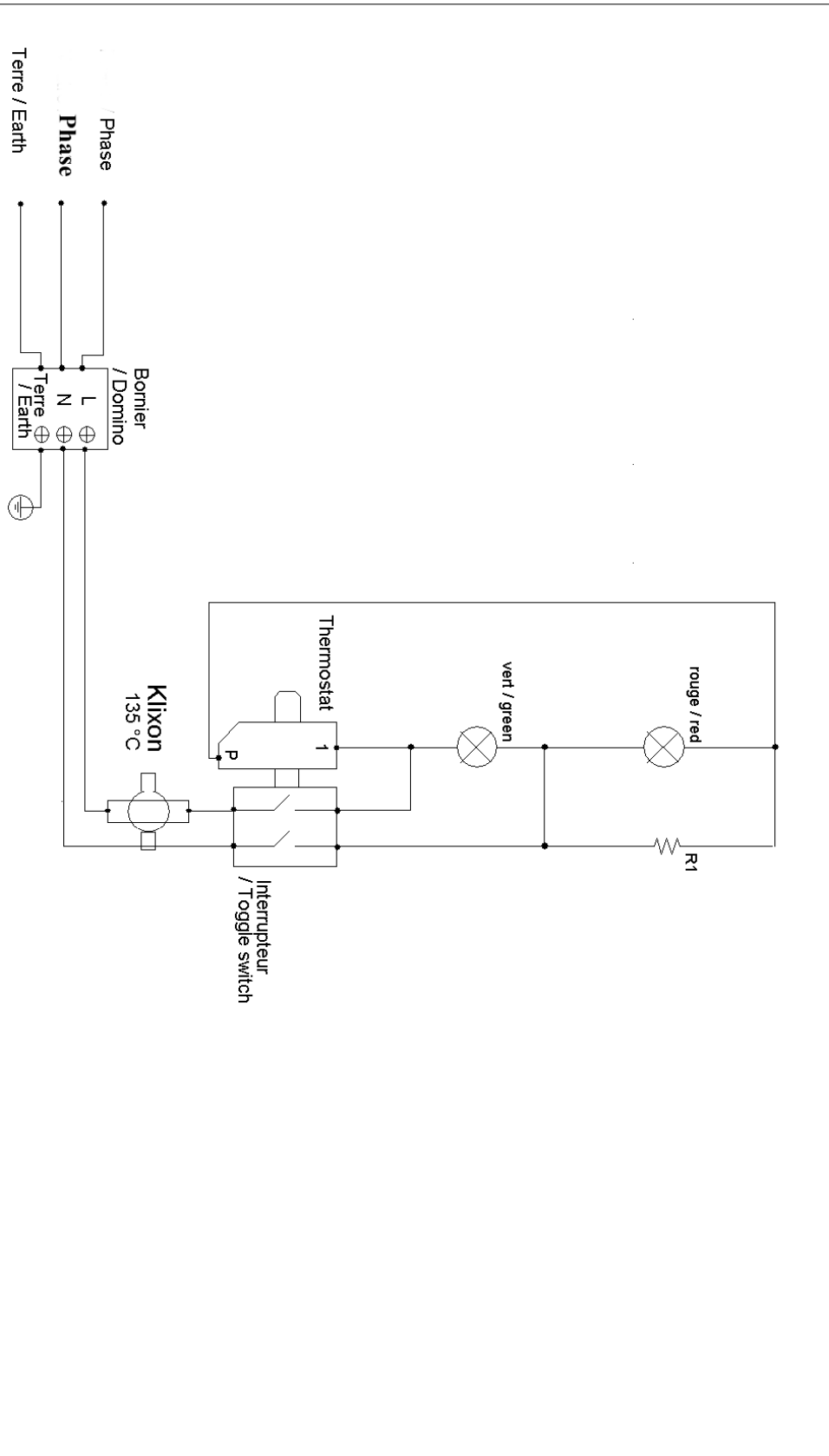
350E – 400E



350E – 400E

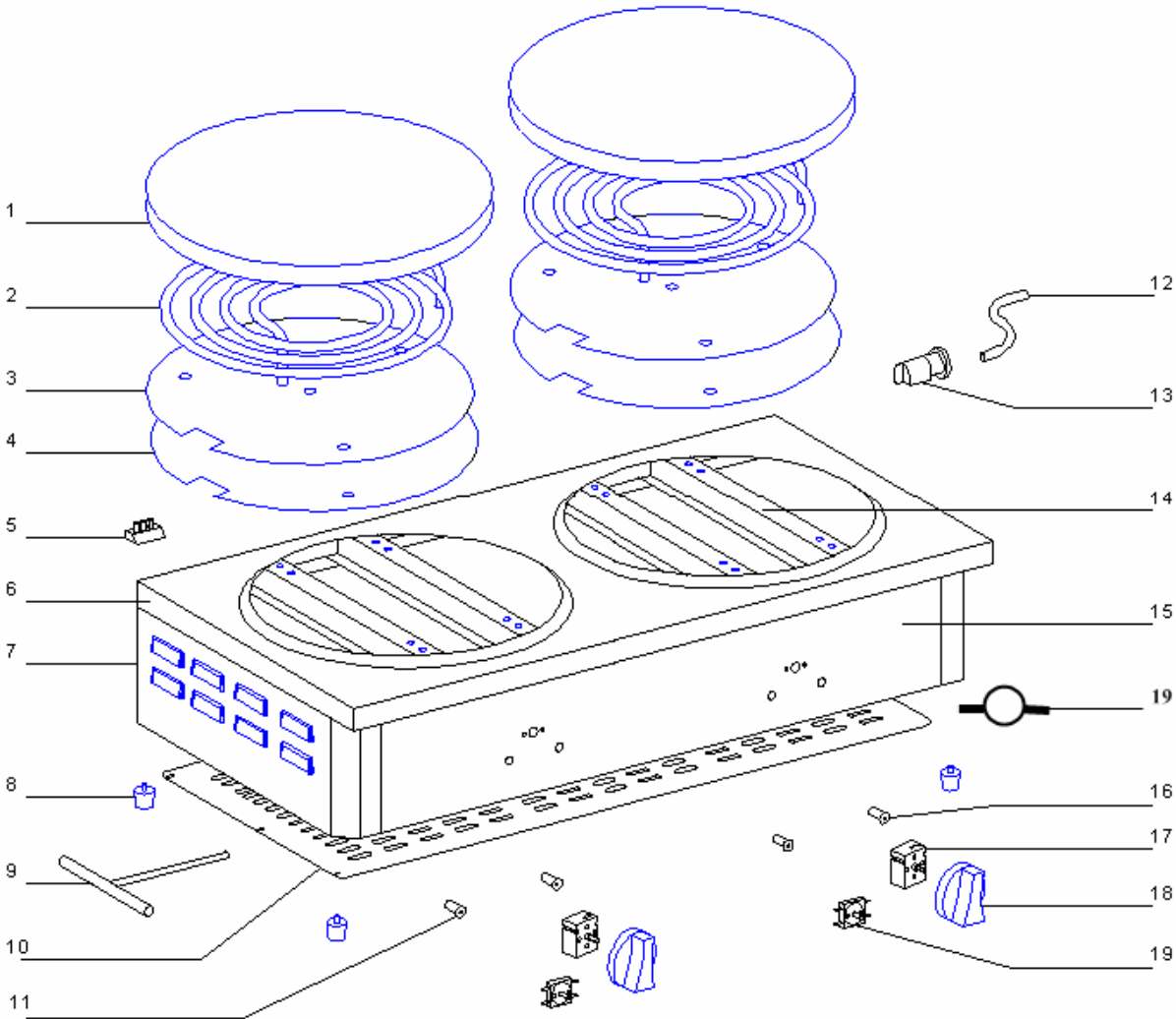
DWG #	Part Number	Qty	Description
1	B02016+PERCAGE	1	Enamelled cast iron plate 350
1	B02049	1	Enamelled cast iron plate 400
2	D02013	1	350 Armoured heating element 220V
2	D02163	1	400 Armoured heating element 220V
3	67042	1	Heating element holder 350
3	67049	1	Heating element holder 400
4	66019	1	Heat Shield 350
4	67049	1	Heat Shield 400
5	A16013	1	Three Position Terminal Block
6	68030SE	1	Top Casing 350
6	68043SE	1	Top Casing 400
7	68031	1	Casing
8	A13017	4	Foot
9	F05017	1	Wooden T-Shaped Spreader
10	68032	1	Bottom casing
11	A08009	1	Green pilot light
12	OEM0022	1	Cord with plug
13	A10032	1	Cord closer 16
14	68034	2	Plate Holder 400
15	68033	1	Control panel
16	A08003	1	Orange pilot light
17	A06042	1	Thermostat
18	A14113	1	Knob 9 H
19	A01020	1	Commutator
20	A06034/1	1	High Limit Thermostat (135C)

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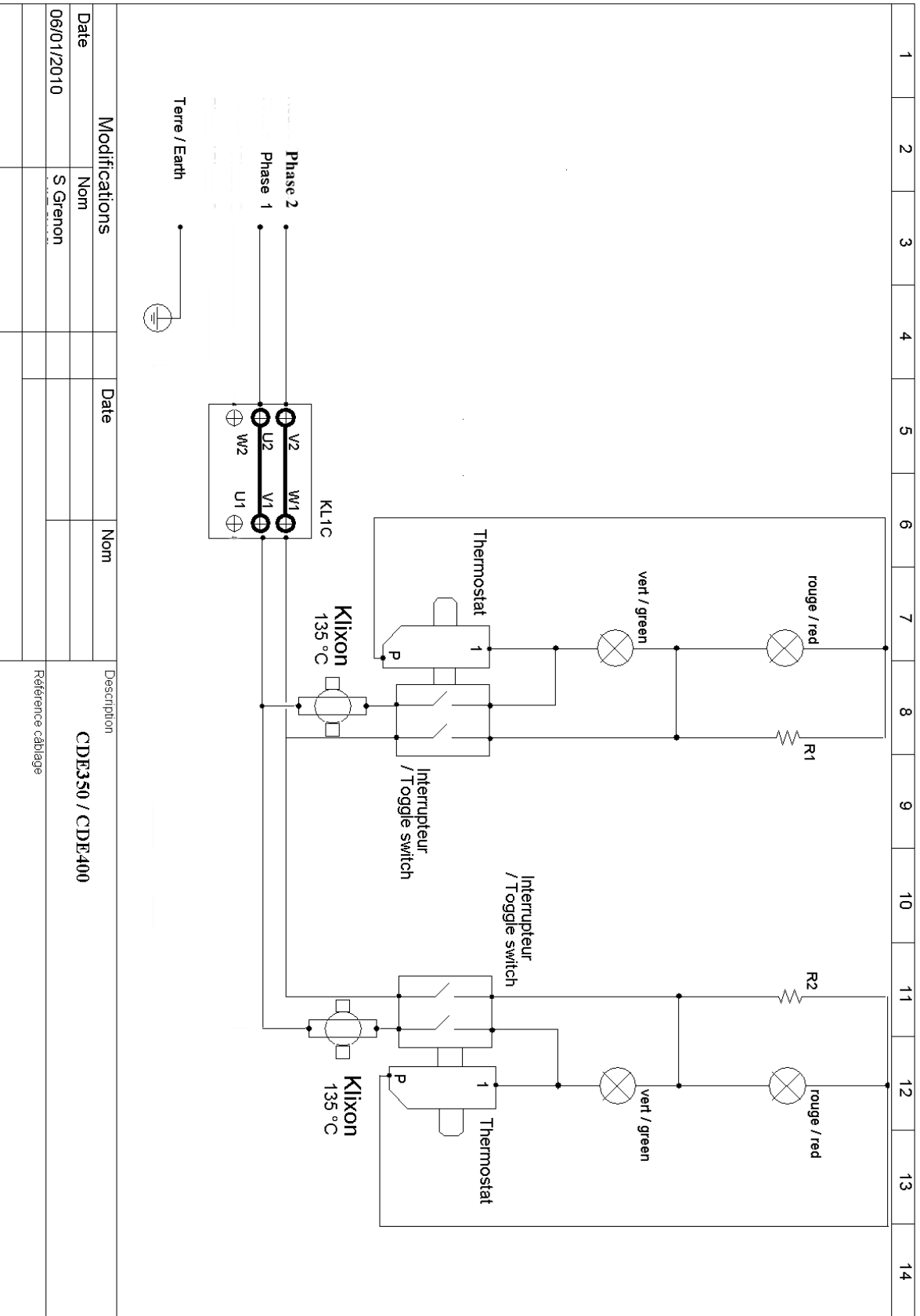
Modifications		Date	Nom	Description
Date	Nom			
06/01/2010	S. Grenon			350F - 400E 220V
				Reference câblage

350ED – 400ED



350ED – 400ED

DWG#	Part Number	Qty	Description
1	B02016 + Percage	2	Enamelled cast iron plate 350
1	B02049	2	Enamelled cast iron plate 400
2	D02013	2	350 Armoured heating element 220V
2	D02163	2	400 Armoured heating element 220V
3	67042	2	Heating element holder 350
3	67049	2	Heating element holder 400
4	66019	2	Heat Shield 350
4	67048	2	Heat Shield 400
5	A16014	1	Six Position Terminal Block
6	68044SE	1	Top Casing 350
6	68038SE	1	Top Casing 350
7	68039	1	Casing
8	A13017	4	Foot
9	F05017	1	Wooden T-Shaped Spreader
10	68040	1	Bottom casing
11	A08009	2	Green pilot light
12	OEM0052	1	Cord
13	A10032	1	Cord closer 16
14	68034	4	Plate holder
15	68041	1	Control panel
16	A08003	2	Orange pilot light
17	A06042	2	Thermostat
18	A14113	2	Knob 9 H
19	A01020	2	Commutator
20	A06034/1	2	High Limit Thermostat (135C)



Modifications		Description	
Date	Nom	Date	Nom
06/01/2010	S. Grenon		CDE350 / CDE400
			Reference câblage



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.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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