

5 PROFESSIONAL CREPE-MAKING ISSUES AND HOW TO SOLVE THEM



1

BATTER BUBBLES AND STICKS TO THE PLATE

A bubbling, sticky mess on your griddle plate is a sure-fire way to ruin the integrity of your crepes. Typically this happens because the griddle is not seasoned, the seasoning has worn off, or it was never seasoned properly.



HOW TO SEASON YOUR GRIDDLE CORRECTLY

1. Turn the crepe maker to 500 °F (270 °C).
2. Pour 1 tablespoon of oil onto the griddle.
3. Spread oil evenly with a cleaning pad.
4. Burn the oil until the griddle turns a dark chestnut color (about 5-10 minutes).
5. Repeat the previous step 8 times, decreasing the amount of oil used each time.

ACTIVITIES THAT CAN REMOVE SEASONING



Overpolishing the plate



Using acidic fillings



2

CHARRED BATTER OR FOOD DEBRIS STICKS TO THE GRIDDLE

A properly seasoned griddle combats sticking, but a clean griddle is also important. Cleaning your griddle after each day of use (or more frequently if needed) will help you avoid the mess that gets in the way of quality and high-volume crepe cooking.

HOW TO CLEAN YOUR GRIDDLE



1

Turn the crepe maker off and let it cool



2

"Scrape" the griddle surface with an abrasive cleaning stone



3

Remove debris with a cloth



4

Clean the griddle with a damp sponge



5

Finish with a cleaning pad

3

THE LOOK OR FEEL OF THE CREPE ISN'T QUITE RIGHT

Customers most certainly "eat with their eyes," so getting the perfect shape and silky smooth texture that crepes are known for is critical. To diagnose a problem, start by identifying the imperfection you're experiencing.

THE FLAW

Misshapen or "bumpy" appearance

Small holes throughout

Too small

Too hard

THE REASON

Batter is sticking to the spreader

Batter bubbles and "pops"

Crepe "sets" before it has time to reach the edges of the griddle

Plate is not hot enough

THE SOLUTION

Wipe spreader blade with a dry cloth

Make thicker batter or turn plate temperature down

Make thicker batter or turn plate temperature down

Turn up the heat. A hotter plate produces softer crepes.

Note: Greasing the spreader is not a good solution, as too much butter or oil can cause the batter to slip around the plate.

4

SPREADING OR FLIPPING THE CREPE IS A DISASTER

If spreading or flipping your crepes feels like a gymnastics routine, it's likely either an issue with your tools or your technique.



MUST-HAVE

SPREADING AND FLIPPING ACCESSORIES



Metal Spatula



Round Steel Spreader



Flat Beech Spreader

If you have the necessary accessories and are still struggling, you may want to practice your technique.



For tips visit [hatcocorp.com/how-to-make-a-crepe](https://www.hatcocorp.com/how-to-make-a-crepe).

5

UNEVEN OR INCONSISTENT RESULTS

Lower-end crepe makers do not have the engineering and power to distribute heat across the entire surface of the griddle or to maintain stable temperatures throughout use. The result is uneven cooking and inconsistencies such as dry or hard patches throughout an otherwise soft crepe.

HOW TO SPOT A QUALITY CREPE MAKER



Weight

Heavier machines use more durable materials



Technology

Coiled and insulated heating elements deliver more even, precise and stable heat



Reputation

Brand quality translates to stronger products, commitment and service



CREPE MAKING DOESN'T HAVE TO BE HARD



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