



MADE IN FRANCE

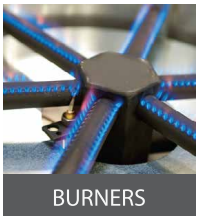


## Crepe Makers

**Original manufacturer since 1949** Precision crepe makers.

**Specific cast iron griddle surface** Accurate temperature, control heat insulation of elements, smoothly welded frames.

**Crepe makers to suit every need** Round stainless steel frame (one griddle) or square stainless steel frame (one or two griddles).



BURNERS

### Gas Crepe Maker

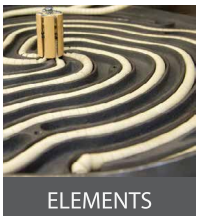
**Uniform temperature over the entire surface** 6 or 8 branch star burners with double line of flames array for ideal heat distribution.

**Constant temperature throughout use** Automatic control of flame by thermostatic device built into the casting or manual control by a gradual precision tap.

**Energy savings** Combustion chambers contained in burners direct heat by reflecting it towards the griddle and form a double wall insulating the base.

**Cast iron griddles with edge and spikes** Molded on the underside slow down the release of heat from the flames and increase the heat exchange surface.

**Crepe makers to suit every need** Round stainless steel frame (one griddle) or square stainless steel frame (one or two griddles). Griddle diameter 15 3/4".



ELEMENTS

### Electric Crepe Maker

**Uniform temperature over the entire surface** Combination of elements (coiled) into griddle distributes heat to the heart of the casting.

**Constant temperature throughout use** Control setting system built into the casting guarantees same cooking for all the crepes.

**Heat insulation** Specific design of griddles avoids heat loss and contributes to consistency of heating.

**Thermostatic control technique** 304 stainless steel frames, 3750 watts, 240 volts, single phase, 15.6 amp, heat indicator light, luminous on/off switch, 120 - 570°F (50 - 300°C).



# Krampouz®

## Gas

Models	Dimensions L x W x D (in)	Weight (lbs)	BTU	Seasoning Required*	Griddle Type
LUXURY RANGE			*For intensive use		
CGBIP4 (Single)	7 1/2 x 15 3/4 x 15 3/4	42	24000	yes	cast iron
CGCID4 (Single)	7 3/4 x 17 x 17 1/2	45	24000	yes	cast iron
CGCIM4 (Double)	7 7/8 x 34 x 17 1/2	90	2 x 24000	yes	cast iron



\*Cooking surface:  
15 3/4 inches.



## Electric

Models	Dimensions L x W x D (in)	Net wt. (lbs)	Volt	Amp	Watt	Plug	Thermostat	Seasoning Required*	Griddle Type
LUXURY RANGE			*For intensive use						
CEBIF4 (Single)	8 x 15 1/2 x 15 1/2	51	240	15.6	3750	6-20	120 - 570°F (50 - 300°C)	yes	cast iron
CECIF4 (Single)	8 x 16 3/4 x 17 3/8	61	240	15.6	3750	6-20	120 - 570°F (50 - 300°C)	yes	cast iron
CECIJ4 (Double)	8 x 33 1/2 x 17 1/8	102.5	240	15.6	2 x 3750	6-20	120 - 570°F (50 - 300°C)	yes	cast iron



\*Cooking surface:  
15 3/4 inches.



**CEBIR4**  
120 V, 1740 W, 14.5 A, 5-15P  
120 - 570°F (50 - 300°C)  
Stainless steel frame  
Cast iron plate



### Spreading Kit

1 s/s spreader, 1 s/s ladle, 1 wooden spreader,  
1 wooden spatula, 1 plastic container, 1 pastry brush

FAMILY RANGE									
CEBPB2 (Single)	4 5/8 x 14 x 14	8	110	12	1300	5-15	311 - 500°F (155 - 260°C)	no	teflon coated



\*Cooking surface:  
13 inches.

