



MADE IN FRANCE

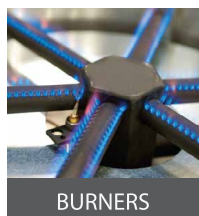


Crepe Makers

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

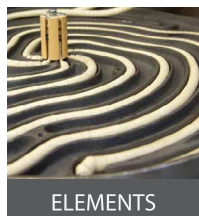
Uniform temperature over the entire surface 6 or 8 branch star burners with double line of flames array for ideal heat distribution.

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).





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



CGBIP4



CGCID4



CGCIM4

*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



CEBIF4



CECIF4



CECIJ4

*Cooking surface:
15 3/4 inches.



CEBIR4

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



AKE84

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



CEBPB2

*Cooking surface:
13 inches.

