

Crepe makers

Uniform temperature over the whole surface:

The integration of the elements (made by us) into the griddle distributes the heat to the heart of the casting : an exclusive Krampouz process.

Constant temperature throughout use:

The control setting system incorporated into the casting guarantees exactly the same cooking for all the crepes.

Heat insulation:

The specific design of the griddles avoids heat loss and contributes to consistency of heating.

Precision crepe makers:

- Specific cast iron griddles surfaced in our workshop
- Accurate temperature control
- Smoothly welded frame
- Heat insulation of the elements



Ref.	Griddle	Power	Weight	Size	Volts
CEBIF4	Ø 15-3/4 in.	3600 W	50 lb	17-3/4 x 19-3/4 x 6-3/4 in	240 V

*Heat insulation system providing energy savings
Three heating elements providing outstanding heat distribution*

- Stainless steel frame
- Surfaced cast iron griddle
- Power supply lead for 15-amp socket
- Power supply 240 Volts single phase
- Thermostat control (120 to 570°F)
- Heat indicator light
- Luminous on/off switch
- Banded griddle protecting the appliance from splashes
- Three plastic feet
- Protective bar

EURODIB
120 de la barre
Qc, Canada J4B 2X7

T. 1.888.956.6866
F. 1.877.956.6867
www.eurodib.com