

Original manufacturer since 1949 Precision crepe makers.

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

Features and Benefits

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

#### 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.



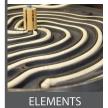
**Energy savings** Combustion chambers contained in burners direct heat by reflecting it towards the griddle and form a double wall insulating the base.

**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). Heat power up to 7000 watts per griddle. Griddle diameter 15.5".

### 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, 3600 watts, 240 volts, single phase, 15 amp, heat indicator light, luminous on/off switch, 122° F to 575°F (50°C to 300°C).

Warranty (1) year parts and labor.

# CREPE MAKERS

## Gas

\*Cooking surface: 15 3/4 inches. All gas models.







CGCIW4





CGCIP4	

Models	Dimensions $L \times W \times D$ (in)	Weight (lbs)	BTU	Seasoning Required	Griddle Type					
LUXURY RANGE										
CGBIP4 (Single)	7 1/2 × 15 3/4 × 15 3/4	44	24000	yes	cast iron					
CGCID4 (Single)	7 3/4 × 17 × 17 1/2	47	24000	yes	cast iron					
CGCIM4 (Double)	7 7/8 × 34 × 17 1/2	86	2 x 24000	yes	cast iron					
6000 RANGE										
CGCIP4 (Single)	7 1/2 × 16 1/2 × 16 1/2	50	24000	no	glazed cast iron					
CGCIW4 (Double)	7 1/2 × 33 1/2 × 16 1/2	115	2 x 20500	no	glazed cast iron					

## Electric

\*Cooking surface: 15 3/4 inches. Models CEBIF4, CECIF4, CECIJ4.



















Models	Dimensions $L \times W \times D$ (in)	Weight (lbs)	Volt	Amp	Watt	Plug	Thermostat	Seasoning Required	Griddle Type	
STANDARD RANGE										
CEBIF4 (Single)	8 × 15 1/2 × 15 1/2	54	220	16	3600	6-20	120°F - 575°F	yes	cast iron	
CECIF4 (Single)	8 × 16 3/4 × 17 3/8	57	220	16	3600	6-20	120°F - 575°F	yes	cast iron	
CECIJ4 (Double)	8 × 33 1/2 × 17 1/8	130	220	16	3600	6-20	120°F - 575°F	yes	cast iron	
FAMILY RANGE										
CEBPB2 (Single)	$45/8\times14\times14$	10	110	12	1300	5-15	120°F - 428°F	no	teflon coated	
CEFAI2 (Single)	4 5/8 × 14 × 14	10	110	12	1300	5-15	120°F - 428°F	no	teflon coated	