

CREPE MAKERS



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	44	24000	yes	cast iron
CGCID4 (Single)	7 3/4 x 17 x 17 1/2	47	24000	yes	cast iron
CGCIM4 (Double)	7 7/8 x 34 x 17 1/2	86	2 x 24000	yes	cast iron



*Cooking surface:
15 3/4 inches.



Electric

Models	Dimensions L x W x D (in)	Weight (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	54	240	16	3600	6-20	122°F - 575°F	yes	cast iron
CECIF4 (Single)	8 x 16 3/4 x 17 3/8	57	240	16	3600	6-20	122°F - 575°F	yes	cast iron
CECIJ4 (Double)	8 x 33 1/2 x 17 1/8	130	240	16	3600	6-20	122°F - 575°F	yes	cast iron



*Cooking surface:
15 3/4 inches.



FAMILY RANGE

CEBPB2 (Single)	4 5/8 x 14 x 14	10	110	12	1300	5-15	120°F - 428°F	no	teflon coated
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*Cooking surface:
13 inches.





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).

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".

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.

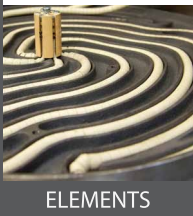
Thermostatic control technique 304 stainless steel frames, 3600 watts, 240 volts, single phase, 16 amp, heat indicator light, luminous on/off switch, 122° F to 575°F (50°C to 300°C).

Warranty (1) year parts and labor.

Features and Benefits



BURNERS



ELEMENTS