

# ELECTRIC CREPE MAKER

## Standard Range



The inclusion of coiled elements in the griddle garentees a uniform distribution of the heat at the center of the cast iron for successful crepes.



The heat insulation of the element prevents heat losses and contributes to the evenness of heating and cooking performances.



The thermostatic control from 50°C to 300°C (120°F to 570° F) allows a precise control of the temperature.

### Features :

- Stainless steel frame
- Cast iron griddle, machined, approved of contact with food
- Heating indicator light
- Security hoops
- Power supply lead for 120 V - 5-15 P
- Complies with NSF - cETLus standard



Non-binding photos

**KRAMPOUZ SAS**

Z.A. de Bel Air  
29700 Pluguffan - France

Code	Griddle	Power	Voltage	Weight	Size	Standards
<b>CEBIR4</b>	Ø 40 cm 16 inches	1740 W	120 V 5-15P	16,5 kg 37 lbs	500 x 125 mm 20 x 5 inches	NSF4 cETLus