

ELECTRIC CREPE MAKER

Standard Range



The inclusion of coiled elements in the griddle guarantees 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 allows a precise control of the temperature.

Characteristics:

- Stainless steel frame
- Cast iron griddle, machined, certified food contact
- Heating indicator light
- Power supply lead for 230 V ~ 16-amp socket



Photos non binding

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Code	Griddle	Power	Voltage	Weight	Size	Standards
CEBIV4	Ø 40 cm	3000 W	230 V	16 kg	400 x 125 mm	European - EC

ACCESSORIES



BATTER SPREADER KIT

Patented system for making round and even sweet and savoury crepes. Spreading is easy in no time at all.

- 1 patented stainless steel spreader
- 1 stainless steel measured ladle
- 1 beech spreader
- 1 beech spatula
- 1 water container and brush to clean the spreader
- 1 set of instruction for use

Code	Griddle
AKE84	Ø 40 cm



CLEANING PADS FOR CREPE GRIDDLES

- Efficient and hygienic
- Cleans & greases griddle quickly
- Withstands heat and abrasion
- Comes with a reversible felt
- Spare felts in pack of 15



Code	Size
ATE1	120x90x70 mm

Code	Batch of
ATE2	15

ABRASIVE STONE TO CLEAN GRIDDLES

- To clean machines griddle regularly without damaging the surface
- Makes it easier to remove residue left from cooking



Code	Size
APA1	150 x 75 x 75 mm

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