



Crepe Makers



Features and Benefits

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). 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.

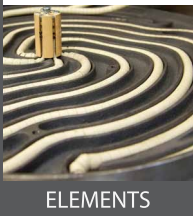
Heat insulation Specific design of griddles avoids heat loss and contributes to consistency of heating.

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.



BURNERS



ELEMENTS



Please consult our web site www.eurodib.com for additional information on other product lines.
US 1320 Route 9, Champlain NY, 12919 | **CAN** 120 rue de la Barre, Boucherville, Qc J4B 2X7
Tel.: **1 888 956 6866** | Fax: **1 877 956 6867** | www.eurodib.com

Gas

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



ANSI/NSF 4



CGBIP4



CGCID4



CGCIP4



CGCIM4



CGCIW4

Models	Dimensions L x W x D (in)	Weight (lbs)	BTU	Seasoning Required	Griddle Type
LUXURY RANGE					
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
6000 RANGE					
CGCIP4 (Single)	7 1/2 x 16 1/2 x 16 1/2	50	24000	no	glazed cast iron
CGCIW4 (Double)	7 1/2 x 33 1/2 x 16 1/2	115	2 x 20500	no	glazed cast iron

Electric

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



ANSI/NSF 4



CEBIF4



CECIF4



CEBPB2



CECIJ4



CEFAI2



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