



MADE IN  
FRANCE

Surfaced cast  
iron griddles



# Krampouz®

Electric Crepe Makers

Standard & Luxury Range

Krampouz is known for its exceptional crepe makers, offering both standard and luxury lines to meet different needs and preferences. Here are descriptions of both.

## Standard Electric Range



Conforms to  
ANS/UL Std. 197.  
Cert. to CAN/CSA Std.  
C22.2 No. 109

Conforms to NSF/ANSI 4

**Warranty**  
(1) year parts and labor

**Efficiency** Designed for reliability and efficiency, the Krampouz Electric Standard Range ensures consistent crepe making performance.

**User-friendly** These crepe makers are easy to use, making them suitable for both beginners and experienced chefs.

**Versatility** With adjustable temperature controls, they allow you to achieve the perfect heat level for cooking different types of crepes, from thin and delicate to thicker varieties.

**Durability** Built with durable materials, the Electric Standard Range ensures longevity and reliability, even with frequent use in commercial environments.

**Compact design** Its compact design makes it ideal for smaller kitchens or food stalls without compromising on quality or performance.

## Luxury Electric Range



**Premium quality** The Electric Luxury Range exemplifies Krampouz's commitment to excellence, offering top-of-the-line crepe makers made with premium materials.

**Advanced features** These crepe makers are often equipped with advanced features such as precise temperature control, programmable settings and enhanced safety features.

**Elegance** With sleek and elegant designs, the luxury line adds a touch of sophistication to any kitchen or culinary establishment.

**Customization options** Some models in the Luxury Series offer customization options, allowing chefs to tailor settings to their specific crepe-making techniques and recipes.

**Enhanced performance** Designed for professional use, the Luxury Series delivers superior performance, ensuring consistent results and exceptional crepes every time.



CEBIF4 AT



CECIF40 AT



CECIJ40 AT



CEBIR4 CS / AS

## Round frame - Luxury

Griddle  $\phi$  15.8" /  $\phi$  40 cm

Spreaders &amp; spatulas INCLUDED

| Code             | Voltage    | Power        | NEMA  | Dimensions                           | Net weight      | Ship dimensions                                        | Ship weight     |
|------------------|------------|--------------|-------|--------------------------------------|-----------------|--------------------------------------------------------|-----------------|
| <b>CEBIF4 AT</b> | 208 / 240V | 2816 / 3750W | 6-20P | 17.7" W x 6.6" H<br>450 L x 169 H mm | 53 lbs<br>24 kg | 20.5" W x 20.5" D x 9.2" H<br>522 L x 522 I x 234 H mm | 57 lbs<br>26 kg |

## Square frame - Luxury

Griddle  $\phi$  15.8" /  $\phi$  40 cm

Spreaders &amp; spatulas INCLUDED

| Code              | Voltage    | Power        | NEMA  | Dimensions                                             | Net weight      | Ship dimensions                                        | Ship weight     |
|-------------------|------------|--------------|-------|--------------------------------------------------------|-----------------|--------------------------------------------------------|-----------------|
| <b>CECIF40 AT</b> | 208 / 240V | 2816 / 3750W | 6-20P | 19.7" W x 18.7" D x 7.6" H<br>500 L x 475 I x 194 H mm | 53 lbs<br>24 kg | 23.8" W x 21.8" D x 9.3" H<br>605 L x 555 I x 236 H mm | 68 lbs<br>31 kg |

## Double frame - Luxury

(2) x Griddles  $\phi$  15.8" /  $\phi$  40 cm

Spreaders &amp; spatulas INCLUDED

| Code              | Voltage    | Power        | NEMA  | Dimensions                                             | Net weight       | Ship dimensions                                         | Ship weight      |
|-------------------|------------|--------------|-------|--------------------------------------------------------|------------------|---------------------------------------------------------|------------------|
| <b>CECIJ40 AT</b> | 208 / 240V | 2816 / 3750W | 6-20P | 36.6" W x 18.7" D x 7.6" H<br>930 L x 475 I x 197 H mm | 103 lbs<br>46 kg | 40.8" W x 21.8" D x 9.3" H<br>1035 L x 555 I x 236 H mm | 111 lbs<br>50 kg |

## Round frame - Standard

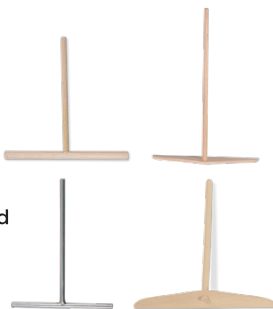
Griddle  $\phi$  15.8" /  $\phi$  40 cm

Spreaders &amp; spatulas NOT INCLUDED

| Code             | Voltage | Power | NEMA           | Dimensions                           | Net weight        | Ship dimensions                                      | Ship weight     |
|------------------|---------|-------|----------------|--------------------------------------|-------------------|------------------------------------------------------|-----------------|
| <b>CEBIR4 CS</b> | 120V    | 1740W | US/C:<br>5-20P | 19.7" W x 5" H<br>500 L x 127.5 H mm | 36 lbs<br>16.5 kg | 23.8" W x 21.8" D x 6" H<br>605 L x 555 I x 153 H mm | 42 lbs<br>19 kg |
| <b>CEBIR4 AS</b> | 120V    | 1740W | US:<br>5-15P   | 19.7" W x 5" H<br>500 L x 127.5 H mm | 36 lbs<br>16.5 kg | 23.8" W x 21.8" D x 6" H<br>605 L x 555 I x 153 H mm | 42 lbs<br>19 kg |

## Crepe batter spreaders

| Code         | Forme | Width         | Material  |
|--------------|-------|---------------|-----------|
| <b>ART18</b> | Round | 7.1" / 180 mm | Beech     |
| <b>ARI18</b> | Round | 7.1" / 180 mm | St./steel |
| <b>ARB20</b> | Flat  | 7.9" / 200 mm | Box wood  |
| <b>ARH22</b> | Flat  | 8.7" / 220 mm | Beech     |
| <b>ARH18</b> | Flat  | 7.1" / 180 mm | Beech     |



## Spatulas

| Code         | Total length   | Material  |
|--------------|----------------|-----------|
| <b>ASH30</b> | 7.9" / 200 mm  | Beech     |
| <b>ASH40</b> | 11.8" / 300 mm | Beech     |
| <b>ASH50</b> | 13.8" / 350 mm | Beech     |
| <b>ASI30</b> | 11.8" / 300 mm | St./steel |
| <b>ASI35</b> | 13.8" / 350 mm | St./steel |
| <b>ASI40</b> | 15.8" / 400 mm | St./steel |



## Batter spreader kit for surfaced cast iron griddles

| Code         | Dimensions                   |
|--------------|------------------------------|
| <b>AKE84</b> | $\phi$ 15.8"<br>$\phi$ 40 cm |



Included in the kit:

- 1 patented st./steel spreader
- 1 stainless steel ladle
- 1 beech spreader
- 1 beech spatula

- 1 water container and brush to clean the spreader
- 1 set of instructions for use

## Ladles

| Code          | Capacity        | Material                  |
|---------------|-----------------|---------------------------|
| <b>ALIM70</b> | 3 oz / 90 ml    | Welded domestic           |
| <b>ALIP70</b> | 3 oz / 90 ml    | Single-piece professional |
| <b>ALIP80</b> | 4.2 oz / 125 ml | Single-piece professional |

Welded



Single-piece



# Babak Food Equipment

Authorized Krampouz dealer · Vancouver, BC

View the full Krampouz range, request a quote or call (604) 566-9747

[babakfoodequipment.com/brand/krampouz](http://babakfoodequipment.com/brand/krampouz)