

Krampouz®

CEBIF4220



Get golden, uniform crepes with Krampouz. This electric crepe machine offers excellent heat retention and even temperature distribution, making it ideal for food service operations requiring high volume crepe production in a countertop design.

FEATURES

- Thermostatic control allows precise temperature adjustments for consistent, perfectly cooked crepes.
- Powerful electric heating system ensures fast heat recovery between batches.
- Three coiled heating elements provide even heat distribution across the cast-iron griddle.
- Included accessories allow a quick setup and immediate use right out of the box.
- Stainless steel frame ensures durability in high-demand environments and easy maintenance.



PARTS AND
LABOR




SPECIFICATIONS

Power: 220 V, 3750 W

Griddle diameter: Ø 15.8" (40 cm)

Temperature range:
122 °F – 572 °F (50 °C – 300 °C)

Dimensions:
Length: 17.7" (45 cm)
Height: 6.6" (16 cm)

Connection: 
(220 V)

Net weight: 53 lb (24 kg)

Included accessories

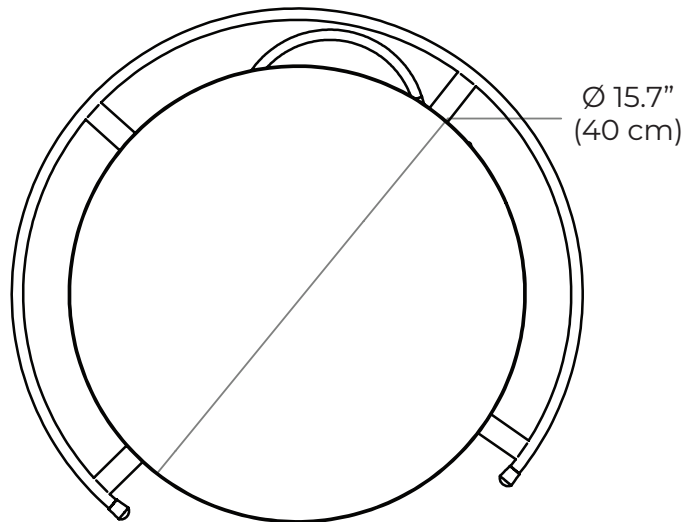
- Spreader
- Spatula



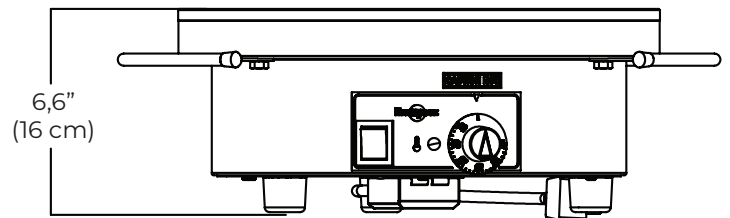
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TOP VIEW



FRONTAL VIEW



SIDE VIEW

