



PRODUCTIVITY - QUALITY - PROFITABILITY



## CRÊPMATIC

Machine for crepes  
in strips

CRÊPMATIC, the inventor of strip crepe makers with rectangular griddles, offers the PL2 machine, with a number of advantages.

**A multifunctional machine that gives free rein to your creativity!**

Perfect for sweet crepes, savoury crepes, omelettes, blinis even pancakes ! All types of dough can be used: wheat and buckwheat, thick or runny.



### About CRÊPMATIC

- Easy to use and quick to learn
- Saves time and labour
- Low maintenance, no cleaning
- Very high productivity: 40 seconds for a sweet crepe, 60 to 90 seconds for a roll with filling (depending on the filling)

### CRÊPMATIC PL2 MODEL

Dimensions (L x W x H)	Crêpes dimensions	Maximum hourly output	Weight	Electrical specifications
51.57 in x 10.63 in x 7.87 in	37.80 in x 7.87 in	120 crêpes	70.55 lbs	230 V 4 kW 20A



Adjustable batter thickness for sweet and savoury crepes  
(For example : saving 2 to 3 centimes per crepe)



No energy dissipation for savings of up to 30% compared with traditional griddles



Even, constant temperature distribution across the griddle, controlled by a powerful, precise thermostat



Pancakes are made to order for a quality product with no waste



Very long service life thanks to reliability of the equipment



**Equipment  
guaranteed  
for 1 year**

Since 1970, Crêpmatics has been satisfying numerous customers in the catering and restaurant sectors.

**Crepmatic, crepes by the metre! An innovative, economical and tasty presentation idea!**

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