



PRODUCTIVITY - QUALITY - PROFITABILITY



# GYROCREPE

Automatic artisanal  
crepes machine

Professional equipment for high-traffic shops looking to boost sales in their bakery departments.

Easy to use, robust and attractive, the Gyroc pe  NEO enables you to **automatically make up to 180 cr pes or galettes per hour**, of a quality equal to that of 'hand-made' cr pes, for fresh, traditional cr pes made directly in the shop. You can set the **heating temperature, cooking time, size and thickness** of the cr pes or galettes. So you can serve them just the way you want them!

By opting for the Crepomatic  NEO, you're equipping yourself with unique, high added-value equipment designed to boost your sales and profits.

**Use it with our mixes or with traditional batter!**

## Features

- Stainless steel and aluminium frame
- Cast iron griddle
- Pancake counter
- Electronic timer and temperature control

## Accessories

- Automatic stacker
- 4 litre batter container
- Rotor protection grid
- Plexiglass protection



## GYROCREPE NEO

| Dimensions<br>(L x W x H)            | Cr pe diameter<br>options | Maximum<br>hourly output | Weight        | Electrical<br>specifications |
|--------------------------------------|---------------------------|--------------------------|---------------|------------------------------|
| 27.95 in x<br>30.31 in x<br>27.56 in | 11.81 in /<br>14.17 in    | 180<br>cr pes            | 163.14<br>lbs | 230 V<br>4,2 kW<br>20A       |

## GYROCR PE TABLE



## SALES TABLE



## GYROCREPE TABLE

| Dimensions<br>(L x W x H)         | Weight        |
|-----------------------------------|---------------|
| 41.34 in x 29.53<br>in x 34.25 in | 163.14<br>lbs |

## GYROCREPE SALES TABLE

| Dimensions<br>(L x W x H)         | Weight        |
|-----------------------------------|---------------|
| 29.53 in x 29.53<br>in x 38.58 in | 132.28<br>lbs |

Designed and manufactured in France, the NEO Gyrocrepe is the perfect answer perfectly meets the needs of professionals.

Its heating precision (even with organic flours), its exemplary reliability and its compact size the Gyroc pe  NEO can be adapted to meet all your needs.

## CONTACT :

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