



PRODUCTIVITY - QUALITY - PROFITABILITY



CRÊPMATIC

Machine for crepes
in strips



CRÊPMATIC, the inventor of strip crepe makers with rectangular griddles, offers the PL1 / 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 PL1 MODEL

Dimensions (L x W x H)	Crêpes dimensions	Maximum hourly output	Weight	Electrical specifications
32.7 in x 10.6 in x 7.1 in	19.3 in x 7.9 in	60 crêpes	33 lbs	230 V / 2 kW / 10 A

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

Frame: Stainless steel | Cooking plate: Aluminum



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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