

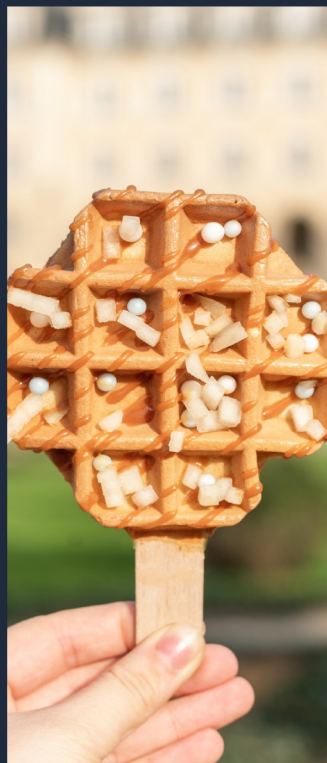


Made in
France

eurodib

2025 CATALOG

Krampouz®





French designer and
manufacturer since
1949



Made in
France

Since 1949, we have been driven by the pursuit of performance, without any compromise on quality. From crepe makers to waffle irons, every Krampouz-branded product is a testament to the high standards and know-how of the men and women who have forged the company's history and identity.

Every product development is framed around new production tools and our historical expertise – a precious guarded heritage. With support from the R&D department, the company's approach to continuous innovation is based on feedback from our professional customers. In the design office and in the laboratory, appliances emerge as a 3D design before they are produced as a prototype. Just a few meters further along, our experts manufacture these appliances so they can find a home in your kitchen.

As the global leader in the professional crepe maker market, we proudly export our products to five continents, whilst maintaining a 100% French manufacture. As a company, we cherish our local roots, count on our excellent local partners, and make the sourcing of our raw material and component supplies a key consideration. We are a member of the Produit en Bretagne association, and remain committed to the economic and cultural development of our region.



Our appliances are continuously being improved so some photos, descriptions or technical information are no longer contractually binding.



Waffle makers



The Krampouz know-how

ROBUST AND RELIABLE APPLIANCES

With 70 years of experience, Krampouz designs and manufactures waffle irons by combining professional materials of the highest quality and technological process exclusive to the brand. The irons of the waffle irons are made of cast iron, without any coating, preferred for its thermal inertia and longevity.

HIGH PRECISION AND HOMOGENEOUS COOKING

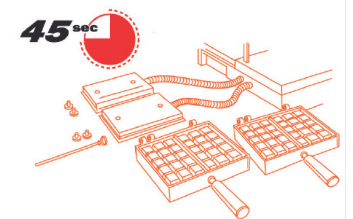
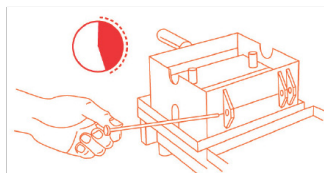
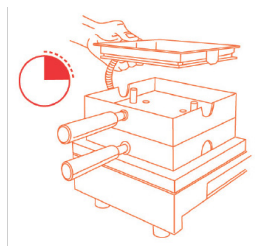
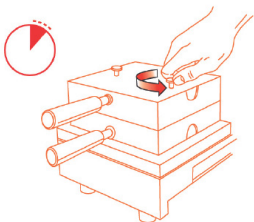
Our patented “Heating Element Pack” technology ensures exceptional heat distribution across the surface of the plates for perfect and consistent cooking of the waffles.

EASY TO CLEAN

The “Easy Clean System” allows instant removal of the waffle irons thus facilitating their cleaning and that of all the elements. With the “Easy Clean System” you benefit from improved hygiene, easy maintenance and increased reliability. The irons thus dismantled can be washed directly in the dishwasher.

Innovation

**easy
clean**
System



Brussels or Liège, what's the difference?

BRUSSELS WAFFLE

The Brussels waffle is a rectangular waffle crispy on the outside and fluffy on the inside.

Our recipe

INGREDIENTS

250 g of flour,
½ liter of semi-skimmed milk,
3 eggs,
60 g of sugar,
60 g of oil,
1 packet of baking powder.

COOKING TIME

3-4 min

TEMPERATURE

210 – 220 °C

PROCEDURE

Mix the flour, sugar, oil and baking powder.

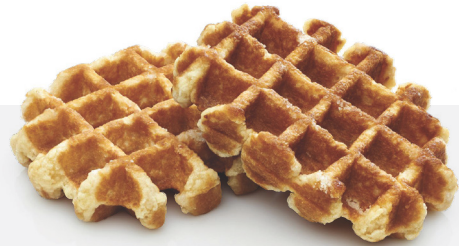
Add the 3 egg yolks and mix.

Gradually incorporate the milk to avoid lumps.

Beat the egg whites into stiff peaks, and blend them into the batter.

Let rest at least 1 hour.

Before using, lightly mix the batter to make it uniform.



LIEGE WAFFLE

The Liège waffle is made with dough pieces with pearl sugar. It is a waffle of irregular shape, caramelized on the outside and soft on the inside.

Our recipe

INGREDIENTS

500 g of flour
300 g of butter
300 g of pearl sugar
2 tablespoons of sugar
2 eggs
1 packet of vanilla sugar
2 packets of baker's yeast
10 cl of warm water
20 cl of milk
1 pinch of salt

COOKING TIME

3-4 min

TEMPERATURE

180 °C

PROCEDURE

Mix the yeast and warm water.

Let rest for 15 min.

Mix the flour, sugar, vanilla sugar, salt and yeast together in a bowl.

Add the eggs and melted butter.

Let rest for 1 hr. (the batter must double in volume).

Add the pearl sugar by mixing in delicately.

Let rest for 10 min. Form balls of around 70 g, flouring them.

How to choose ?

90°, 180° OR SWIVEL OPENING ?

3 different openings, each one corresponding to a specific use.



90° WAFFLE MAKER

- Cooking dough waffles.
- Reheating pre-cooked or frozen waffles.
- Compact product.



180° WAFFLE MAKER

- Cooking liquid waffle batter or dough.
- Perfect distribution of the batter on the two plates thanks to the system of left-to-right or back-to-front swiveling.
- Homogeneous cooking on the whole waffle.



SWIVEL WAFFLE MAKER

- Cooking liquid waffle batter or dough.
- Perfect distribution of the batter on the two plates.
- Homogeneous cooking on the whole waffle.
- Comfort of use: equipped with an ergonomic rotation system that facilitates the turning of the waffles. Perfect for intensive use.

Krampouz machines cast iron plaques require a seasoning before first use.

SEASONING



- Preheat the waffle maker to 280 °C.
- Close the irons for faster preheating.
- Once the irons are hot, use a brush to apply a thin, even coat of vegetable oil.
- Close the irons and allow the seasoning oil to heat for 10 minutes.
- Apply a second coat of oil, and heat for 10 minutes.
- Switch the waffle maker off.

DAILY MAINTENANCE

- With the iron plates closed, preheat the waffle maker to its maximum temperature of 300 °C.
- Heat for a few minutes on maximum temperature.
- Switch the waffle maker off.
- Whilst the plates are still hot, use a wire brush to remove any sugar or fat residues.
- If you are stripping the plate back, keep rubbing until the cast iron appears.

Discover the detailed video tutorial:
[Waffle Maker Maintenance Tutorial](#)



90° Range



**easy
clean**
System

These waffle makers are recommended for reheating pre-cooked or frozen waffles.

- Stainless steel frame
- Food certified cast iron waffle plate
- Drip tray for cooking residues recovery
- Protected control knob
- Power light
- Thermostatic control from 122 °C to 572 °C
- Heating indicator



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

Warranty:
1 year parts and labor

90° Range

Single Waffle Maker



4 x 6 Brussels

Code	WECCBCAS
Number of waffles	2
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	12.4" W x 10.2" D x 8.6" H
Net weight	41.8 lb

4 x 7 Liège

Code	WECCHCAS
Number of waffles	2
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	12.4" W x 10.2" D x 8.6" H
Net weight	41.8 lb

Round

Code	WECCCAS
Number of waffles	4
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	13.5" W x 10.2" D x 8.6" H
Net weight	50.7 lb

Swivel Waffle Maker



4 X 6 Brussels

Code	WECCBEAT
Number of waffles	2
Voltage	230-240 V
Power	1953 - 2600 W
NEMA	6-20P
Dimensions	19.4" W x 14.1" D x 16.5" H
Net weight	46.2 lb

4 X 13 Liège

Code	WECCIEAT
Number of waffles	4
Voltage	208 - 240 V
Power	1953 - 2600 W
NEMA	6-20P
Dimensions	19.4" W x 14.1" D x 16.5" h
Net weight	68.3 lb

180° Range



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

Conforms to NSF/ANS

Warranty:
1 year parts and labor

These waffle makers are recommended for cooking liquid waffle batter or dough.

- Stainless steel frame
- Food certified cast iron waffle plate
- Drip tray for cooking residues recovery
- Protected control knobs
- Power light
- Thermostatic control from 122 °F to 572 °F
- Heating indicator
- Power 1 400 W to 3 600 W

Double Opening Waffle Maker



4 x 6 Brussels

Code	WECCBBAT
Number of waffles	4
Voltage	208 - 204 V
Power	1352 - 1800 W
NEMA	6-20P
Dimensions	20.4" W x 17.3" D x 8.6" H
Net weight	77.1 lb



4 x 7 Liège

Code	WECCHBAT
Number of waffles	4
Voltage	208 - 240 V
Power	1352 - 1800 W
NEMA	6-20P
Dimensions	20.4" W x 17.3" D x 8.6" H
Net weight	77.1 lb

180° Range

Single Opening Waffle Maker



3 x 5 Brussels

Code	WECDAAAS
Number of waffles	2
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	17.3" W x 10.2" D x 8.6" H
Net weight	44 lb

4 x 6 Brussels

Code	WECDBAAS
Number of waffles	2
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	17.3" W x 10.2" D x 8.6" H
Net weight	44 lb

4 x 6 Brussels

Code	WECDBAAT
Number of waffles	2
Voltage	208 / 240 V
Power	1352 / 1800 W
NEMA	6-20P
Dimensions	17.3" W x 10.2" D x 8.6" H
Net weight	44 lb

4 X 7 Lièges

Code	WECDHAAS
Number of waffles	2
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	17.3" W x 10.2" D x 8.6" H
Net weight	44 lb

4 X 7 Lièges

Code	WECDHAAT
Number of waffles	2
Voltage	208 / 240 V
Power	1352 / 1800 W
NEMA	6-20P
Dimensions	17.3" W x 10.2" D x 8.6" H
Net weight	44 lb

Single round waffle maker



Round

Code	WECDCAAS
Number of waffles	4
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	19.6" L x 10.2" W x 8.6" H
Net weight	52.9 lb

180° Range

Bubble Waffle Maker



Bubble

Code	WECDUASA
Number of waffles	1
Voltage	120 V
Power	1440 W
NEMA	5-15P
Dimensions	17.3" L x 10.2" W x 8.6" H
Net weight	52.9 lb

Bubble

Code	WECDUATB
Number of waffles	1
Voltage	208 / 240 V
Power	1352 / 1800 W
NEMA	6-20P
Dimensions	17.3" L x 10.2" W x 8.6" H
Net weight	44 lb

Churros Waffle Maker



Churros

Code	WECDVAAS
Number of waffles	16
Voltage	120 V
Power	1800 W
NEMA	5-20P
Dimensions	17.3" L x 10.2" W x 8.6" H
Net weight	44 lb



Crepe Machines



The Krampouz know-how

Speed, power, evenness and consistency in heating: Krampouz masters all the technical parameters to guarantee you precision cooking.

Discover a wide range of electric and gaz crepe makers developed by the world leader of professional crepe makers, designed to meet all your requirements.

THE GUARANTEE OF PERFECT COOKING FOR YOUR CREPES

-  An exclusive Krampouz process - The inclusion of coiled elements in the griddle guarantees an even distribution of the heat at the center of the cast iron. This ensures even heating and excellent cooking performance.
-  An exclusive Krampouz process - The large diameter 6 or 8 branches burner has a double row of flames guaranteeing even heat distribution.

PRECISION COOKING

-  The heat insulation and burner insulation system prevents heat loss and contributes to even heating and cooking performance.

PRECISE CONTROL OF THE TEMPERATURE

-  The thermostatic control from 122°F to 572°F allows a precise control of the temperature.
-  The thermostatic control available in the Luxury range allows a precise control of the temperature.

ROBUST AND RELIABLE PRODUCTS

Since 1949, Krampouz has designed and manufactured its crepe makers by combining very high-quality materials and technological processes exclusive to the brand.

The Krampouz know-how

The rebirth of a classic: the original, improved.



ENHANCED ERGONOMICS AND STURDIER DESIGN

The custom-designed control knob is sturdier and less likely to pull off.



SIMPLER IGNITION

- 🔌 The On/Off switch is built into the control knob in the Luxury range of crepe makers.
- 🔥 Most products are fitted with a spark ignition system in the form of a button on the front or directly built into the control knob.

EASIER TO CLEAN

The recess on the front of the frame protects the band and allows for snag-free cleaning.

- 🔌 With the On/Off switch built into the control knob, cleaning the front takes less time.

MODERNISED DESIGN

Modern and sleek visual identity extends to all Krampouz professional appliances.

How to choose crepe machines?

ELECTRIC OR GAS ?

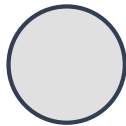


- Plug-in device
- Precise temperature control.
- Indoor use.



- Compatible with town gas Supply by butane/propane.
- Outdoor and indoor use.

ROUND OR SQUARE SHAPE ?



**Round
frame**

- Easy and quick cleaning.
- Reduced size, ideal for carts.
- Lighter than square shape model.



**Square
frame**

- Protection of the work surface.

ONE OR TWO PLATES ?

**One
plate**

- Easily movable on the work top.
- Mobility.

**Two
plates**

- Easy to clean.



Krampouz machines cast iron plaques require a seasoning before first use.

SEASONING



Seasoning is necessary when the plates are new. Only use vegetable oil and use the pad with 3 stacked refills.

Type of crepe machine:

- **Electric crepe maker:** Preheat the crepe maker by turning the control knob to 250°C (488°F).
- **Gas thermostat controlled crepe maker:** Turn the knob to position 6.
- Coats 1 to 4: Pour 1 teaspoon of vegetable oil on the plate. Spread the oil evenly using the cleaning pad. Heat for 5 to 10 minutes until there is no more smoke.
- Coats 5 to 9: Pour 1/2 teaspoon of vegetable oil on the plate. Spread the oil evenly using the cleaning pad. Heat for 5 to 10 minutes until there is no more smoke.
- To finish seasoning, move the pad over the plate with no fat added.
- Final result: Seasoning which looks like varnish and is light chestnut in color.

DAILY MAINTENANCE

- Turn off the crepe maker.
- While the plaque is still warm, pass the abrasive stone in concentric movements.
- Remove the abrasive store residue with a cotton cloth.
- Clean the plaque with a damp sponge.
- Finish by spreading a few drops of oil evenly on the plaque.

STRIP BACK PROCESS

- Heat the crepe maker to 250°C (488°F) and then turn it off.
- Use the abrasive stone on the warm plaque to remove excess fat. Don't hesitate to press.
- Continue with a special metal sandpaper to expose the cast iron.
- Remove residues with a cotton cloth and clean the plaque with a damp sponge.
- Proceed to complete the seasoning process of the crepe maker.

Discover the detailed video tutorial:
[Crepe Maker Maintenance Tutorial](#)



ELECTRIC CREPE MACHINES



Single Round Frame Crepe Maker

Code **CEBIF4220**
Griddle Ø 15.8"
Voltage 208 / 240V
Power 2816 - 3750W
NEMA 6-20P

Dimensions 17.7" W x 6.6" H
Net weight 53lb



Single Square Frame Crepe Maker

Code **CECIF4220**
Griddle Ø 15.8"
Voltage 208 - 240V
Power 2816 - 3750W
NEMA 6-20P

Dimensions 19.7" W x 18.7" D x 7.6" H
Net weight 61.7 lb



Single Round Crepe Maker

Code **CEBIR4CS110**
Griddle Ø 15.8"
Voltage 120V
Power 1740W
NEMA 5-20P

Dimensions 19.7" W x 5" H
Net weight 36lb
Available for Canada



Single Round Crepe Maker

Code **CEBIR4110**
Griddle Ø 15.8"
Voltage 120V
Power 1740W
NEMA 5-15P

Dimensions 19.6" W x 5" H
Net weight 61.7 lb
Available for the United States



Double Round Crepe Maker

Code **CECIJ4220**
Griddles Ø 15.8"
Voltage 208 - 240V
Power 2816 - 3750W
NEMA 6-20P (2 plugs)

Dimensions 36.6" W x 18.7" D x 7.6" H
Net weight 103 lb

Accessories: Spreaders and spatulas are included

GAS CREPE MACHINE



**Square Frame Single
Crepe Maker**

Code	CGCID4
Griddle	Ø 15.8"
Burner	8 branches
Power	6.3 kW
Control	Thermostatic
Type of gas	Natural gas
Dimensions	20.5" W x 16.9" D x 7.6" H
Net weight	45 lb



**Double Frame Single
Crepe Maker**

Code	CGCIM4
Griddle	(2) Ø 15.8"
Burner	8 branches
Power	11.9 kW
Control	Thermostatic
Type of gas	Natural gas
Dimensions	33.9" W x 20.5" D x 7.6" H
Net weight	89 lb



**Round Frame Single
Gas Burner**

Code	CGBIP4
Griddle	Ø 15.8"
Branches	8 branches
Power	6.3 kW
Control	Thermostatic
Type of gas	Natural gas
Dimensions	19" W x 7.8" H
Net weight	35 lb



**Round Frame Single
Gas Burner**

Code	CGBIP4P
Griddle	Ø 15.8"
Branches	8 branches
Control	Thermostatic
Type of gas	Propane ready
Dimensions	19" W x 7.8" H
Net weight	35 lb

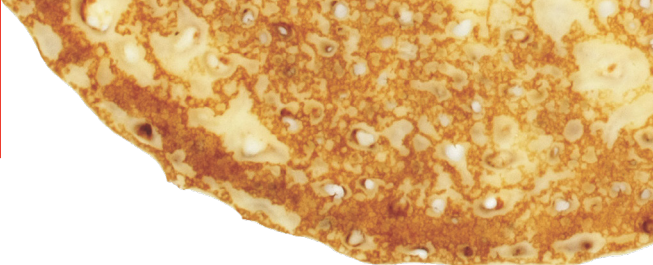
Accessories: Spreaders and spatulas are included



ACCESSORIES



Made in
France



BATTER SPREADERS

MODEL	MATERIAL	WIDTH	CODE
Flat	Beech	7.1"	ARH18
Flat	Beech	7.9"	ARH22
Round	Beech	7.1"	ART18
Round	Stainless steel	7.1"	ARI18



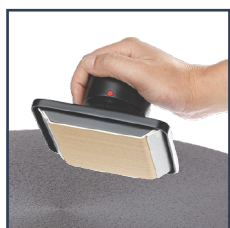
SPATULAS FOR CREPES

MATERIAL	OVERALL LENGTH	CODE
Beech	15.2"	ASH40
Stainless steel	15.8"	ASI40



CLEANING PAD FOR CREPE MAKERS

- Cleaning pad for seasoning, greasing and wiping.
- Certified food contact safe.



CLEANING PAD

CODE
ATE1
SIZE
4.7"x 3.5" x 2.7"



CLEANING WIPES

CODE
ATE2
BATCH
OF 15
SIZE
4.3" x 3.1"



ABRASIVE STONE TO CLEAN CREPE GRIDDLES

Code APA1

- To clean machined cast iron griddles regularly without damaging the surface.
- Makes it easier to remove residue left from cooking.
- Size : 5.9" x 2.9" x 2.9"

BATTER SPREADER KIT



Patented system for making round and even sweet and savoury crepes. Spreading is easy in no time at all.

Included in the kit :

- 1 patented stainless 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

SIZE

CODE

ø 15.7"

AKE84

WAFFLE MACHINE KIT



CODEASG2

- Waffle pick, soft brush and stainless steel wire brush.

WAFFLE PICK

CODE APG1



- Stainless steel tips length: 6.6"
- Total length: 10.6"
- Plastic handle.

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2025