

VIMITEX

PROFESSIONAL CATERING EQUIPMENT



CREPE MACHINES

product range and specifications

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Vimitex is a highly competitive, professional catering equipment manufacturer. Since 1973 we have been designing and producing commercial kitchen appliances in our factory in Greece.

Being a true customer-oriented company, we are committed to satisfying our customers' needs through extensive research based on feedback we have collected throughout the years.

With more than 30 years of experience in producing professional crepe machines, we proudly present our latest improved 700 range of crepe makers, powered by electricity or gas. Our goal is to offer high performance, energy-efficient appliances with user friendly features that will cover the needs of different kinds of foodservice establishments.

Optimum heat distribution across the cooking surface has always been our main area of interest and extensive research. We are, therefore, proud to manufacture all the burners in our own factory, and offer a unique heating element design for our gas and electric models respectively. The griddle plates are made from specially treated cast iron with a perfectly smooth and durable, non-stick surface that does not require any short-lived additional coatings. Our confidence in the high quality of our products is reflected in the long warranty we offer: a 15-year warranty on our cooking plates and a 10-year warranty on our gas burners and heating elements.

702G40



Top model in our range of gas crepe machines, this double unit gas crepe maker is capable of following the pace of the busiest and most demanding crepe expert. It guarantees years of smooth and reliable operation thanks to its heavy duty materials and excellent design.

The extra thick cast iron plates are specially treated to become non-stick without other temporary protective coatings, offering high performance and amazing cooking results. The progressive control knobs allow for total precision and flexibility in cooking while the clean lines and soft finishes make the machine an experts' favourite.

Technical Data

Burners: 2x 4 kW

Tubular burner: round

Gas control: 2x thermomagnetic valves

Bakelite control knobs

Safety control device: thermocouple

Progressive regulation control knobs

Ignition: piezo-electric

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G31: 50mbar

Net weight: 29 kg - Gross weight: 32 kg

Packaging dimensions: 890 x 510 x 280mm

Product family	Crepe Machine
Type	Double gas crepe machine
Plate diameter	400 mm
Power	8 kW
Dimensions	835 x 505 x 145 mm
Power supply	Gas: LPG, natural gas

Accessories

Wooden "T" batter spreader

Lazaridis D. Georgios & Co. EVEE
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702G35



This double plate gas professional crepe maker is ideal for those who favour quality in their catering businesses. The heavy duty cast iron plates are specially treated to a satin smooth, non-stick finish without other short-lived protective coatings and are the thickest you can find in the market, offering high performance and efficiency.

The burners are especially designed to provide perfectly even heat distribution for beautiful golden-brown crepes and pancakes. The flame can be very easily controlled thanks to the progressive control knobs that allow for maximum precision and flexibility in cooking.

The whole machine is stylish, compact and robust and can become your untiring partner for many years.

Technical Data

Burners: 2x 4 kW

Tubular burner: round

Gas control: 2x thermomagnetic valves

Bakelite control knobs

Safety control device: thermocouple

Progressive regulation control knobs

Ignition: piezo-electric

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G31: 50mbar

Net weight: 25 kg - Gross weight: 28 kg

Packaging dimensions: 890 x 510 x 280mm

Product family	Crepe Machine
Type	Double gas crepe machine
Plate diameter	350 mm
Power	8 kW
Dimensions	835 x 505 x 145 mm
Power supply	Gas: LPG, natural gas

Accessories

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This single plate gas crepe machine is for those establishments that offer a variety of sweet or savoury crepes as an important part of their menu. The large, 40cm cooking plate allows the creperie owner to turn their business into a formal, sit-down restaurant that will serve the popular French pancake as a main meal in various gourmet versions.

Perfect temperature uniformity, precise cooking control and ease of operation are some of the reasons why this model is the ideal option for your foodservice operation.

Technical Data

Burners: 1x 4 kW

Tubular burner: round

Gas control: 1x thermomagnetic valve

Bakelite control knobs

Safety control device: thermocouple

Progressive regulation control knobs

Ignition: piezo-electric

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G31: 50mbar

Net weight: 15.5 kg - Gross weight: 18 kg

Packaging dimensions: 480 x 510 x 280mm

Product family	Crepe Machine
Type	Single gas crepe machine
Plate diameter	400 mm
Power	4 kW
Dimensions	425 x 505 x 145 mm
Power supply	Gas: LPG, natural gas

Accessories

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A commercial single unit gas crepe machine ideal for use in a restaurant, café, canteen or creperie. A very powerful and cleverly designed burner guarantees even heat distribution across the griddle as well as excellent temperature stability. The cast iron plate is extra thick and specially treated so as to become non-stick without additional, vulnerable coatings, offering a perfectly smooth cooking surface that is made for life.

Its simple design and heavy duty materials provide a very compact, reliable and user friendly crepe maker that will leave you and your customers completely satisfied.

Technical Data

Burners: 1x 4 kW

Tubular burner: round

Gas control: 1x thermomagnetic valve

Bakelite control knobs

Safety control device: thermocouple

Progressive regulation control knobs

Ignition: piezo-electric

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G31: 50mbar

Net weight: 13.5 kg - Gross weight: 16 kg

Packaging dimensions: 480 x 510 x 280mm

Product family	Crepe Machine
Type	Single gas crepe machine
Plate diameter	350 mm
Power	4 kW
Dimensions	425 x 505 x 145 mm
Power supply	Gas: LPG, natural gas

Accessories

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702EL40



Top model in our series of electric crepe makers, this machine is manufactured from the highest quality materials to meet the demands of high volume catering units in busy locations.

The cast iron griddles are the thickest in the market and are specially designed to ensure ideal heat distribution, temperature stability and reduced energy cost. The careful integration of the heating element inside the cast iron plates is a key competitive advantage of this appliance, which comes with a 10-year guarantee for the resistance and the cast iron plates.

A user-friendly and easy to clean commercial crepe machine designed to serve your cooking needs for many years.

Technical Data

Heating element: 2 x 2.85 kW / 230V ~

Temperature control: 2x thermostat 50-220 °C

Manual reset safety thermostat

Indicator light

Supply cable: silicone 5x2.5 mm²

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 37 kg - Gross weight: 40 kg

Packaging dimensions: 890 x 510 x 280mm

Product family	Crepe Machine
Type	Double electric crepe machine
Plate diameter	∅ 400 mm
Power	5.7 kW
Dimensions	835 x 505 x 145 mm
Power supply	400V ~ / 50 Hz

Accessories

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702EL35



An ideal alternative option for creperies in high volume locations where speed of service is essential but there is no gas connection available. The competitive advantage of this commercial double unit electric crepe maker, besides the perfect non-stick cooking surface, is its long-lasting performance and energy efficiency. The heating element is cleverly embodied in the cast iron plate which absorbs the heat quickly and evenly, saving time and reducing energy consumption.

A solid and user friendly crepe maker covered by a 10-year guarantee for the heating elements and cast iron plates.

Technical Data

Heating element: 2 x 2.2 kW / 230V ~

Temperature control: 2x thermostat 50-220 °C

Manual reset safety thermostat

Indicator light

Supply cable: silicone 5x2.5 mm²

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 31 kg - Gross weight: 34 kg

Packaging dimensions: 890 x 510 x 280mm

Product family	Crepe Machine
Type	Double electric crepe machine
Plate diameter	∅ 350 mm
Power	4.4 kW
Dimensions	835 x 505 x 145 mm
Power supply	400V ~ / 50 Hz

Accessories

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701EL40



A high efficiency electric crepe machine, perfect for mid to high volume food establishments. It features a large, 40cm, non-stick plate that allows even heat distribution across the whole cooking surface. The temperature control thermostat simplifies operation while the integration of the heating element inside the plate guarantees flawless and reliable operation for more than 10 years.

Heavy duty, energy-saving and practical this model is a most reliable option for the professional.

Technical Data

Heating element: 1x 2.85 kW / 230V ~

Temperature control: 1x thermostat 50-220 °C

Manual reset safety thermostat

Indicator light

Supply cable: silicone 3x1.5 mm²

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 19 kg - Gross weight: 21 kg

Packaging dimensions: 480 x 510 x 280mm

Product family	Crepe Machine
Type	Single electric crepe machine
Plate diameter	∅ 400 mm
Power	2.85 kW
Dimensions	425 x 505 x 145 mm
Power supply	230V ~ / 50 Hz

Accessories

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A single plate electric crepe machine with all the advantages of large crepe makers, including a non-stick cooking surface with perfectly even heat distribution. Ideal for small crepe businesses or those that serve crepes among other dishes. The standard 35cm plate is easy to use and clean, very durable and profitable. An adjustable thermostat facilitates cooking, while the integration of the heating element inside the cast iron plate guarantees flawless and reliable operation for more than 10 years.

An energy-efficient crepe machine, it boasts great cooking speed and performance that will totally satisfy your needs.

Technical Data

Heating element: 1x 2.2 kW / 230V ~

Temperature control: 1x thermostat 50-220 °C

Manual reset safety thermostat

Indicator light

Supply cable: silicone 3x1.5 mm²

Plate material: cast-iron with no extra coatings

Non-stick surface treatment

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 17 kg - Gross weight: 19 kg

Packaging dimensions: 480 x 510 x 280mm

Product family	Crepe Machine
Type	Single electric crepe machine
Plate diameter	∅ 350 mm
Power	2.2 kW
Dimensions	425 x 505 x 145 mm
Power supply	230V ~ / 50 Hz

Accessories

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**VIMITEX**

TECHNOLOGY AND QUALITY

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