



## Crepe Machines

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### 400CSE

The sturdy clean design of the 400CSE gives the perfect front of house platform for crepes, pancakes, chapatti, blini etc. but also for other menu items, griddled eggs for example.

The key to the great performance of the 400CSE is the specially designed spiral element integrated into the underside of the plate to distribute the heat evenly, essential when making the perfect crepe. The hard enamelled cast iron plate gives good heat retention and provides a smooth, hard wearing cooking surface requiring minimal oil and no pre-seasoning.

Features: "power on neon", thermostat controlled.



<b>Weight</b>	<b>18kg</b>
<b>Dimensions (mm)</b>	<b>450 x 500 x 240</b>
<b>Power</b>	<b>3KW</b>
<b>Cooking Surface (mm)</b>	<b>400 dia</b>
<b>Temp C (min)</b>	<b>50</b>
<b>Temp C (max)</b>	<b>320</b>