

Crepe Machines

400CFG

The simple design of the 400CFG gives you greater mobility without sacrificing performance. We use a specially designed 8 point star shaped burner assembly to distribute heat evenly, essential when making the perfect crepe. The hard enamelled cast iron plate provides a smooth, hard wearing cooking surface to make not just delicious, moist, golden pancakes but also chapatti, blini etc.

Features: 8 point star burner, hard enamelled cast iron plate



| Weight | 17.5kg |
|----------------------|---------------|
| Dimensions (mm) | 400 dia x 160 |
| Power | 10,880 btu/h |
| Cooking Surface (mm) | 400 |
| Temp C (min) | 50 |
| Temp C (max) | 320 |
| Price | £505 |