



400CDE

The sturdy clean design of the 400CDE 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 400CDE is the specially designed spiral elements integrated into the underside of the plates to distribute the heat evenly, essential when making the perfect crepe. The hard enamelled cast iron plates give good heat retention and provide a smooth, hard wearing cooking surface requiring minimal oil and no pre-seasoning.

Features: "power on neon", thermostat controlled. Independently controlled plates.



Weight	36kg
Dimensions (mm)	860 x 500 x 240
Power	2 x 3KW
Cooking Surface (mm)	2 x 400 dia
Temp C (min)	50
Temp C (max)	320