



## Crepe Machines

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### 400CFE

The simple design of the 400CFE gives you greater mobility without sacrificing performance. Specially designed with spiral elements 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: "power on neon", thermostat controlled



<b>Weight</b>	<b>14kg</b>
<b>Dimensions (mm)</b>	<b>400 dia x 160</b>
<b>Power</b>	<b>3KW</b>
<b>Cooking Surface (mm)</b>	<b>400</b>
<b>Temp C (min)</b>	<b>50</b>
<b>Temp C (max)</b>	<b>320</b>
<b>Price</b>	<b>£465</b>