



## Description

Crepes machine with dough spreading system for baking fresh rectangular mini crepes

Particularly easy to use: With the dough spreading trolley you apply the batter evenly thin to the baking plate. Your crêpes will turn out perfectly.

Ideal for street food festivals, funfairs or markets: With La Crêperie, you can bake up to 120 crepes per hour  
Space-saving: Only about 95 x 30 cm of floor space is required.

The rectangular crepe offers additional serving possibilities. You can ideally roll it up and, for example, cut it into slices to offer it as sushi crepes.

Instead of individual crepes, you can also bake a continuous long crêpe

Thermostatic control

Stainless steel casing

Baking plate non-stick coated (Do not use metal tools on the baking plate!)

Visual irregularities on the baking surface do not mean a functional defect

Baking plate 497 x 200 mm

## Technical data

	<b>Electric power:</b>	2,11 kW
	<b>Voltage:</b>	230V
	<b>Supply frequency:</b>	50Hz
	<b>Width x depth x height:</b>	945 x 264 x 205 mm
	<b>Net-weight:</b>	15 kg
	<b>Working area:</b>	497 x 200 mm