



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 XL, you can bake up to 240 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 987 x 200 mm

With 32A plug

Technical data

	Electric power:	4,22 kW
	Voltage:	230V
	Supply frequency:	50Hz
	Width x depth x height:	1435 x 264 x 238 mm
	Net-weight:	25 kg
	Working area:	987 x 200 mm