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La Crêperie - The rectangular crepe



Description

Crepes machine with dough sprayer for fresh rectangular mini crepes

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

Quick and clean: No spilling with a ladle. As soon as the storage container is filled with dough, you can produce without interruption. And the working area stays clean!

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. Due to the vertical design of La Crêperie there is no need for additional space for a dough container or a water bowl. A working area for topping the crepes is also not required. While the crepe finishes baking after turning, you can do this directly on the baking plate.

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 crepe

Thermostatic control

Stainless steel casing

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

Baking plate dimensions: 497 x 200 mm

Batter container 5 liters

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

2,11 kW



Voltage:

230V



Supply frequency:

50Hz



Width x depth x height:

824/945 x 264 x 100/484 mm



Net-weight:

15 kg



Working area:

497 x 200 mm