

Cod: 42310946

**Refrigerator cell height 2540 mm price excluding motor 2340x3140x2540h mm**



## Description

### Professional crepe makers

The professional crepe maker is suitable for the preparation of sweet or savoury crepes in professional kitchens. Pancake griddles can have two types of power supply:

- gas, with a methane gas connection or cylinder on the back of the plate;
- electric, with single-phase or three-phase power supply.

### Professional crepe makers

Crepe machines are also distinguished by their format. Depending on the model, a professional crepe maker can have one or two plates, which can be individually temperature-adjusted via the corresponding knobs.

The material of the plates is cast iron, smooth or ribbed, non-slip and non-stick. The cast iron is compatible for contact with foodstuffs, according to current MOCA regulations.

## How to cook a crêpe

Cooking a crêpe is very simple. Once the batter is prepared, with water, flour, sugar or salt, milk, eggs and butter, it is spread over the already heated griddle. It is best to pay attention to the doses to avoid making crepes too thick: the secret of a good crepe is to make it thin.

## Cleaning professional crepe griddles

The cast iron part of the pancake griddle should be thoroughly cleaned after each use. For cleaning, it is best to use non-aggressive kitchen detergents and non-abrasive sponges, so as not to ruin the non-stick surface.

## Crepe makers on Ristoattrezzature

All professional crepe ovens for sale on Ristoattrezzature are CE-marked.

### Dimensions

Spessore pareti	70 mm
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