



400CSG

The sturdy clean design of the 400CDG gives the perfect front of house platform for crepes, pancakes, chapatti, blini etc. but also for other menu items, griddled eggs for example.

The key to the great performance of the 400CDG is the specially designed 8 point star shaped burners positioned directly under the plates to distribute the heat evenly, essential when making the perfect crepe. The hard enamelled cast iron plates give good heat retention and provide a smooth, hard wearing cooking surface requiring minimal oil and no pre-seasoning.

Features: piezo ignition. Independently controlled plates.



Weight	36kg
Dimensions (mm)	860 x 500 x 240
Power	21,850 btu/h
Cooking Surface (mm)	2 x 400 dia
Temp C (min)	
Temp C (max)	