

## CREPE MACHINE BILIG 400



### Specifications

Ref.	BILIG 400
Dimensions (DxH)	400 x 130 mm
Weight	14 Kg
Power	3 kW
Volts	230 V

### Description

What's more difficult to cook than a crepe? This is a thin layer of batter over a large area of Ø400 mm. To make your crepes a real success, you need a stable temperature over the whole cooking surface (200-220° C).

- **Homogeneous cooking:** This crepe maker is equipped with a high temperature and spiral-shaped heating element (3.000 W), directly integrated into the cast iron plate: it heats the cast iron homogeneously with a very good inertia.

- **Reinforced insulation:** A double-skin effect counter-plate makes it possible to maintain the temperature over the whole cooking surface without heat loss.

- **High power:** high-performance crepe maker suitable for outdoor use (60 crepes / h cooked on both sides).

Ideal for crepes, buckwheat pancakes, Indian tampuras, Indonesian chapatis, blinis ... Also very popular in Asian cuisine for preparing Peking duck.

This crepe maker is equipped with a cast-iron plate requiring a seasoning phase before the first use.

**Features:** thermostat 0 to 300 ° C, pilot light. Wooden spreader.  
Made in France.