



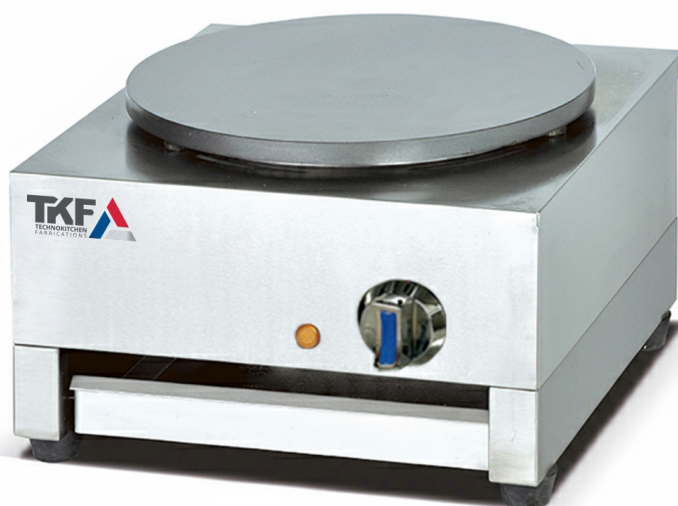
GAS OPERATED CREPE MACHINE

TKOT-GCM1

STANDARD FEATURES

Single head 40cm diameter

- ✓ This crepe maker features a generous 40 cm diameter cooking surface, allowing for the preparation of large crepes and other flatbreads, making it ideal for high-volume food service operations.
- ✓ Powered by gas, this crepe maker provides quick and even heating, ensuring that crepes are cooked to perfection with a consistent texture and flavor. Gas heating also offers precise temperature control for optimal cooking results.
- ✓ Made with high-quality materials, including a durable stainless steel body, this crepe maker is designed to withstand the demands of a busy kitchen environment. Its sturdy construction ensures longevity and reliability.
- ✓ The user-friendly temperature control knob allows for precise adjustments, making it easy to achieve and maintain the desired cooking temperature. This feature ensures consistent results and reduces the risk of burning or undercooking crepes.



PRODUCT SPECIFICATIONS

Dimensions	45 x 54 x 3 cm
Energy source	LPG
Power	10.11 kW
Weight	25 kg