

New and improved Sephra Commercial Crepe Maker



Sephra is proud

to introduce our new and improved high-quality [Commercial Crêpe Maker](#). Manufactured with premium materials for professionals to use in Commercial foodservice applications. The Sephra Crêpe Griddle has one coiled heating element for uniform heat distribution and thermostatic control from 50°C to 300°C for precision cooking.

Crêpes offer an extremely high-profit margin to any business given the low cost of our 'Add Water Only' [Crêpe Ready Mix](#). Check out [Lisette](#) demonstrating how easy it is to create a Crêpe using our "Add Water Only" [Crêpe Ready Mix](#).

Additional Information

Stainless steel casing
Cast iron baking plate Ø 400mm / 40CM DIAMETER
Power Indicator Light
Cast iron crepe griddle
Machine Dimensions 400 x h 125 mm
3000 watt / 230v 13Amp
Net Weight 16Kg
FREE UK NEXT WORKING DAY DELIVERY IF ORDERED BY 2 pm.

Category

1. Uncategorized

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