

Commercial Crepe Maker with Temperature Control

This commercial crepe maker is designed for efficient crepe preparation in professional settings. It features a circular cooking surface with adjustable temperature control and a durable stainless steel construction.



Product Overview

Professional Crepe Production

This commercial-grade crepe maker is engineered for high-volume food service environments, including cafes, restaurants, and professional kitchens. Featuring a durable stainless steel construction and a circular cooking surface, it ensures consistent heat distribution for perfectly cooked crepes every time. The integrated temperature control system allows chefs to maintain precise heat settings, while the indicator light provides clear operational feedback for efficient workflow management.

Technical Specifications

Construction Material	Stainless Steel
Cooking Surface	Circular

Features

Control Interface

Temperature Control Knob • Indicator Light

Applications

Recommended Use	Restaurants, Cafes, Food Service Establishments
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