



Crepe Machines

400CFE

The 400CFE is a high-performance crepe plate. It is perfect for the front of house environment where theatre cooking can really add to the experience of your customers. Its sleek design makes it easier to move around from site to site.

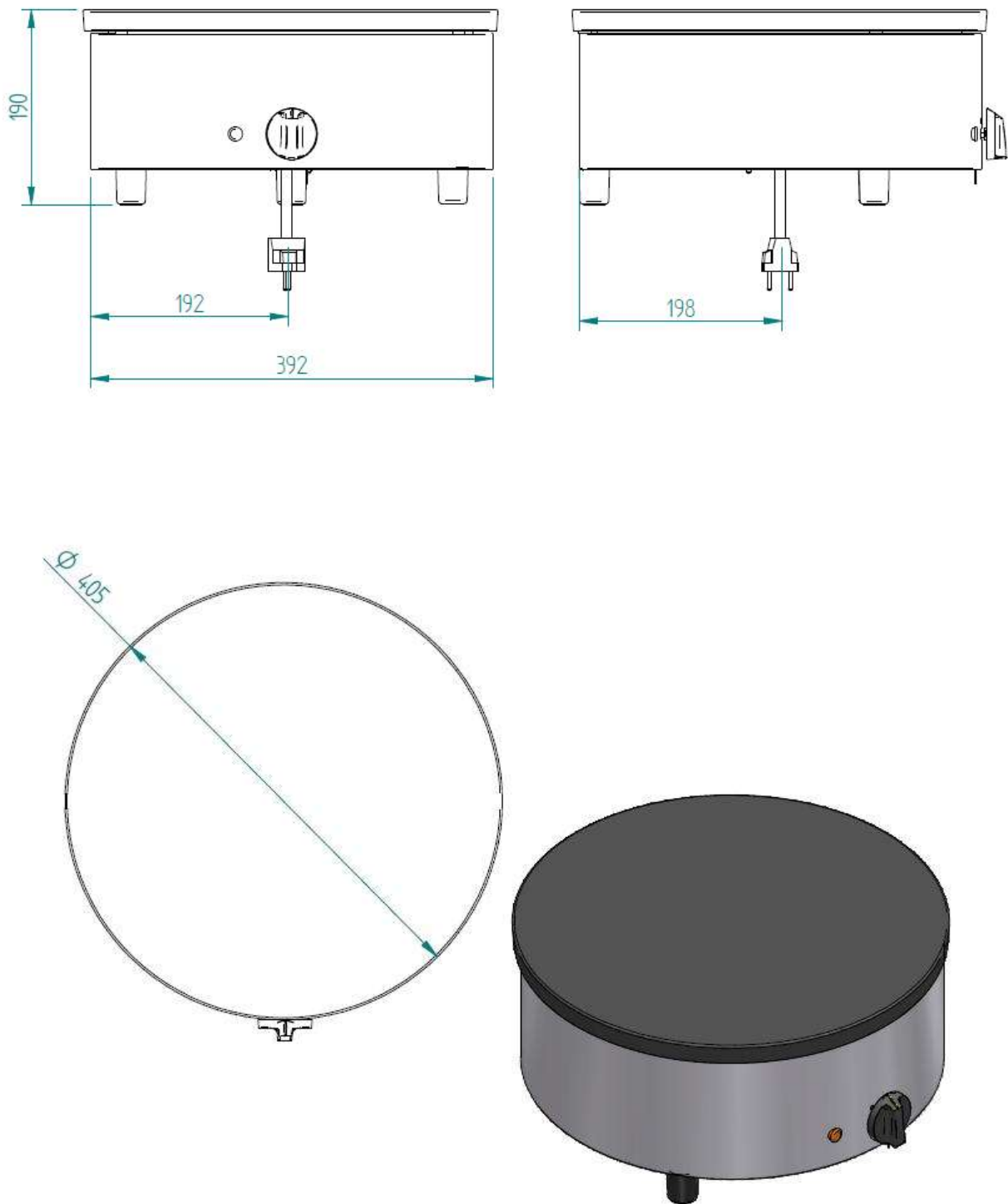


Power, Performance, Efficiency.
You're in control with Roller Grill.

Key Features of the Roller Grill 400CFE Crepe Machine

- High Performance / High Capacity with up to 60 crepes per hour.
- 40cm dia plate suitable for both sweet and savoury crepes
- Cast iron plate with an enamelled cooking surface provide steady heat and simple operation.
- Perfectly smooth plate with no need for seasoning
- The unique spiral element is counter sunk into the base of the plate and cover the whole cooking area for efficient, constant temperature across the whole surface.
- Our patented element allows you to cook at 200-220°c instead of 240°c with traditional machines
- The robust design and premium construction will protect your equipment against accidental knocks and drops.

weight	18kg
Dimensions (mm)	400 dia x 190
Cooking area (mm)	400mm dia
Power	3Kw/230v/1ph 13amp plug
Temperature range (°c)	50 - 300



Designed and manufactured in France by Roller Grill.
Supported in the UK by Roller Grill.
We hope you will be as proud of your Roller Grill equipment as we are.