



400CSG

The sturdy clean design of the 400CSG gives the perfect front of house platform for crepes, pancakes, chapatti, blini etc. but also for other menu items, griddled eggs for example.

The key to the great performance of the 400CSG is the specially designed 8 point star shaped burner positioned directly under the plate to distribute the heat evenly, essential when making the perfect crepe. The hard enamelled cast iron plate give good heat retention and provide a smooth, hard wearing cooking surface requiring minimal oil and no pre-seasoning.

Features: piezo ignition. Hard enamelled cast iron plate.



Weight	18kg
Dimensions (mm)	450 x 500 x 240
Power	10,925 btu/h
Cooking Surface (mm)	400 dia
Temp C (min)	
Temp C (max)	