

Crepiere

Struttura in acciaio inox - piano di cottura in ghisa rigata - termostato di lavoro 0-300 °C.

Crêpegeräte

Gehäuse aus Edelstahl - Kochfläche aus gerillte Gusseisenplatte - Arbeits-Thermostat 0-300°.

Crêpe makers

Stainless steel body - cooking surface in cast iron grooved plate- work thermostat 0-300 °C.

Crêpière

Structure en acier inox - surface de cuisson en fonte nervuré - thermostat de travail 0-300 °C.



CR35E



CR35DE

CR40E

CR40DE

MODELLO MODEL MODELL MODÈLE	POTENZA WATT POWER WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE POWER SUPPLY STROMVERSORGUNG BRANCHEMENT	DIMENSIONI PIANO COTTURA mm DIMENSIONS HOB mm ABMESSUNGEN KOCHFELD mm DIMENSIONS PLAQUE DE CUISSON mm	DIMENSIONI mm DIMENSIONS mm ABMESSUNGEN mm DIMENSIONS mm	PESO NETTO Kg NET WEIGHT Kg NETTOGEWICHT Kg POIDS NET Kg	PESO LORDO Kg GROSS WEIGHT Kg BRUTTOGEWICHT Kg POIDS BRUT Kg	DIMENSIONI IMBALLO cm PACKING DIMENSIONS cm VERPACKUNGSABMESSUNGEN cm DIMENSIONS DE L'EMBALLAGE cm
CR35E	2400	230/1N/50-60	Ø 350	370x450x180h	14,00	16,00	450x500x230h
CR40E			Ø 400	430x500x180h	18,00	20,00	480x550x230h
CR35DE	2400+2400	400/3N/50-60	Ø 350	760x450x180h	28,00	31,00	800x500x230h
CR40DE			Ø 400	880x500x180h	35,00	38,00	930x550x230h