

TURBO CREPE BAKER

Model TCI-100SSE

VERSATILITY

Features:

- Combination Adjustable Solid State Timer and Thermostat With LED Readout
- Heavy Duty Stainless Steel Construction
- Cast Aluminum Cooking Grids Permanently Coated With An Easy Clean Surface
- Replacement Service Warranty

Specifications:

- 120/240 Volt AC
- 1200 Watts
- 30 Lb. Weight
- 9.5" Diameter Cooking Surface
- Height - 13" Closed
24" Open
- Width - 10"
- Depth - 19"



CoBatCo Turbo Crepes are uniquely versatile – serve them from your menu any time of the day! From breakfast to an elegant late night dessert, these light, delicate envelopes can be filled with sweet or savory fillings including fruits, cheeses, ice cream, meats – the possibilities are endless. From basic fare to an elegant presentation, show your finesse with the CoBatCo Turbo Crepe.

Experience the ease of the Turbo Crepe Baker. Your crepe is baked quickly and evenly on both sides in just one minute – no flipping or turning needed.



CoBatCo Country Crepe Mix is recommended for use on the Turbo Crepe Baker, Model TCI-100SSE. The recommended bake time is 60 seconds.

All CoBatCo batter mixes are certified Kosher.

PRODUCT CODE	CASE PACK	BATTER REQUIRED	PLATE PRESENTATION	YIELD / CASE
CC-30 (complete)	6/5 lb.	3 oz. portion	Rolled or Folded	1440

- Our Turbo Crepe Package includes one TCI-100SSE, one cleaning brush, one 3 oz. ladle, one bottle of spray release, one cooling rack, one set of tongs and one 30 lb. case of CC-30.
- Call 1-800-426-2282 to add this value-added profit center to your menu.

QUALITY – CoBatCo offers a full line of high quality, dependable commercial equipment. Each unit is manufactured to meet the high standards and specifications established within the Food Service Industry.

WARRANTY – All of our equipment may be purchased with complete confidence. Each unit is fully warranted for one full year, parts and labor, from date of shipment.

SERVICE AFTER THE SALE – For those customers who purchase an approved CoBatCo manufactured batter mix on an **EXCLUSIVE BASIS**; CoBatCo will provide a replacement of any inoperable CoBatCo unit at **NO CHARGE**. Our unique program guarantees you minimal downtime and more important, minimal lost sales and unhappy customers. This guarantee remains in place as long as the approved batter mixes are being purchased.

THE PROOF OF THE PARTNERSHIP IS ... SERVICE.



CoBatCo Inc.

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