



Hu Tong
Jian Bing

Traditional Chinese Crepe



Hu Tong Jian Bing

Traditional Savory Chinese Crepe

Beef Stew /
Chicken Curry /
Roasted Duck

Special Hoisin &
Chili Sauces

Crispness



Why join us?

No upfront cost. We pay for the food cost and provide the followings:

- 1 crepe machine
- 1 T-bar spreader
- 1 cooking pan
- 1 oil brush
- 1 set measuring spoons for onions, cilantro
- 2 bottles for sauces

*\$500 deposit for the equipment. The deposit will be refund if everything is returned in good condition and

* You may need to submit review fee for the health department. It depends on your county.

Commercial Kitchen

- Our 3000 sq ft commercial kitchen is located in Alameda.
- All food is prepared in the permitted & licensed kitchen. We use cook-chill method to keep food fresh and in good quality.



Be Part of Us

Preparation

You may inform the health department of the new equipment at your cafe / restaurants. It will take up to 2 weeks.

Implementation

Set up the equipment. Hu Tong will train you and your staff for 8 hours / 2 days. We will do our best to train your staff.

Operation

You can start to order ingredients and sell Hu Tong Jian Bing. Hu Tong will promote your store on social media.

How to Make a Jian Bing?



Questions?

Visit our website

<https://hutongjianbing.wixsite.com/home>

Please email us

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