

Waffle maker "Deluxe II"



Description

Perfect Brussels waffles – crisp on the outside, juicy and soft inside. Thanks to the 180° rotation during the baking process, the dough is distributed perfectly.

Features

- | | |
|--------------------------------|-------------------------------------|
| • Turning the baking trays: | 180 ° right/left turn |
| • Material baking trays: | Cast aluminium
Non-stick coating |
| • Colour: | Silver grey |
| • Number of baking units: | 1 |
| • Waffle form: | Brussels waffle |
| • Waffle size: | 165 x 100 mm, height 25 mm |
| • Design baking tray(s): | Permanently mounted |
| • Baking trays can be rotated: | Yes |
| • Temperature range: | 50 °C to 300 °C |
| • Temperature control: | Thermostatic |
| • Programming: | - |
| • Control unit: | Electronic
Toggle |
| • Digital display: | No |
| • Timer: | No |
| • Protection class: | IPX3 |

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- ▶ Crisp on the outside, juicy and soft inside
- ✓ Thanks to the 180° rotation, the dough is distributed perfectly



- ▶ Waffle shape: Brussels waffle
- ✓ Waffle size: W 100 x D 165 x H 25 mm



- ▶ Easy cleaning
- ✓ 2 detachable drip trays below the baking plates

Waffle maker "Deluxe II"

- Control lamp: ON/OFF
Heat up
- Properties: -
- ON/OFF switch: Yes
- Including: 2 drip trays, W 215 x D 285 x H 18 mm
- Power load: 1,5 kW | 230 V | 50/60 Hz
- Material: Stainless steel
- Important information: -
- Size: W 525 x D 340 x H 250 mm
- Weight: 13.6 kg



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Add on Products

Baking spray 500ml



- Content / can: 500 ml
- Order quantity unit: 1 box of 6 cans (Minimum order quantity 2 boxes)
- Designed for: Greasing forms, baking trays, pans and waffle irons
- Material: 100 % vegetable oils
- Important information: -

Code-No. 173060
GTIN 4015613498515

Serving scoop 800ml



- Filling quantity: 800 ml
- Dosing opening: Ø 8 mm
- Properties: Simple cleaning
- Including: Stand
- Material: Stainless steel
- Important information: -
- Size: W 140 x D 260 x H 240 mm

Code-No. 101929
GTIN 4015613711553