

Round Belgian Waffle Maker with Auto Start



For more information, please contact a member of the team:

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DESCRIPTION

This appliance allows your kitchen staff to create a perfect Belgian Style round , evenly cooked waffle in about 3 minutes, and then either repeat the process with identical results or quickly clean and store the appliance for later use.

The Electronic Control panel will allow you to minutely control the cooking temperature and precisely measure the time. Heat it up to speed the process or to suit specific customer demands, or leave the settings in place and enjoy flawless, practically indistinguishable waffles time and again.

The entire iron pivots to allow perfectly even cooking and once turned automatically starts the timer making the process as easy as possible for your operators . Thus it is an efficient kitchen tool at the point of prep, cooking, and cleanup. Ideal for any restaurant or venue serving in moderate volume

INTERCHANGABLE PLATES

This waffle maker benefits from simple to change cooking plates. It does not matter how careful a user you are a busy establishment selling waffles will need to change the plates from time to time. These waffle makers make this process incredibly easy and will not cause any 'down time ' that would reduce sales.

KEY FEATURES

- Non stick teflon coated plates.
- 180 ° rotation for even cooking.
- Easy to remove and replace plates on site.
- Timer automatically switches on when unit is rotated.
- Electronic temperature and timer display.

SPECIFICATIONS

• Model no:	ROUND WAFFLE
• Height:	310mm
• Width:	315mm
• Depth:	625mm
• Weight:	18kg
• Max temp:	300C
• Electrical V:	110/230V
• Electrical Hz:	50/60Hz
• Electrical W:	1200W
• Belgian Waffle:	175mm diameter / 30mm depth
• Thin waffle:	175mm diameter / 16mm depth



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