Art.-Nr. 05-50504
Jaffle Cutter



Description

With the Jaffle Cutter, you can take your jaffles to a new level of quality: with a single push of the lever, the baked jaffle is cleanly trimmed from its edge and shaped into a perfectly uniform, ready-to-sell product. The result is visually appealing, professional-looking jaffles without any overhanging edges.

Perfect appearance & higher sales quality:

- Reliably removes excess edges for a clean, uniform end product.
- Ensures a professional presentation and increases visual appeal at the point of sale.
- Ideal for visually attractive jaffles and social media-ready food.
- Consistent shape and size for uniform quality.
- Perfect for chain operations and concepts with high consistency requirements.
- Supports standardized processes, especially with changing staff.

Robust construction & easy handling:

- Made of high-quality materials for continuous professional use.
- Ergonomic lever mechanism for low-effort operation.
- Fast and precise cutting with a single lever action.
- Increases production speed and reduces rework.
- Safety pin to secure the lever in the raised position.

Technical details:

- Material: stainless steel with plastic components.
- Note: blade and pusher are not included.

Technical data

Width x depth x height:	390 x 245/500 x 660/1150 mm
Net-weight:	12 kg