Art.-Nr. 05-80701

Waffeleisen Basic Brüsseler Waffel



Description

Professional waffle iron for the preparation of rectangular Brussels Waffles in professional catering. This commercial waffle maker produces the classic Belgian waffle shape with a deep, even pattern and is suitable for cafés, bakeries, hotels and front cooking use at counters or buffets. The cast iron baking plate ensures even heat distribution, resulting in a dimensionally stable, golden-brown crust.

- Stepless temperature control: The thermostat can be steplessly adjusted from 50 °C to 300 °C, allowing the baking temperature to be precisely matched to the batter and the desired degree of browning.
- Clear operation: An on/off switch with pilot light and a separate thermostat light indicate the operating and heating status at all times.
- Even heat retention: The solid cast iron plate retains heat consistently, supporting uniform baking results even at high turnover during service.
- Easy cleaning: A surrounding grease collection channel catches excess fat, ensuring clean, hygienic operation during continuous use.
- Robust construction: Stainless steel housing for long-lasting, low-maintenance use in demanding commercial kitchens, also suitable for front cooking.
- Compact footprint: With outer dimensions of just 29 x 44 x 32 cm (W x D x H), the waffle iron fits efficiently onto worktops, counters or buffet stations.
- Waffle size: For 2 Brussels waffles, each 10 x 17 x 1.5 cm, per baking cycle.

Technical data

Electric power:	2,2 kW
Voltage:	230V
Supply frequency:	50HZ / 60Hz
Width x depth x height:	300 x 305 x 300 mm
Net-weight:	20 kg
Size of the waffle:	100 x 170 x 15 mm
Number of waffles:	2