Art.-Nr. 05-80702
Waffeleisen Basic Herzwaffel



Description

Professional waffle iron for the preparation of a large heart-shaped waffle in professional catering. This commercial waffle maker produces a single waffle in a distinctive heart shape with a diameter of approximately 21 cm and is suitable for cafés, ice cream parlours, 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 30 x 44 x 32 cm (W x D x H), the waffle iron fits efficiently onto worktops, counters or buffet stations.
- Waffle size: For 1 heart-shaped waffle, Ø 21 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:	16 kg
Size of the waffle:	210 x 210 x 15 mm
Number of waffles:	1