

Description

The traditional waffle of the Benelux region: The 30 mm thickness this waffle is a really filling portion size it can be offered for a high price. In Germany it is common to serve it with cherry sauce and whipped cream.

Multifunction appliance for interchangeable plates (Brussels Waffle plates included)

Currently more than 25 different interchangeable plates available, e.g. for waffles, pizza, crêpes, paninis, donuts, sandwiches, churros

Digital timer with large display adjustable up to 99 minutes. An acoustic signal at the end of the cooking time ensures consistent product quality, even with frequently changing cooking times. The acoustic signal reminds the user at the right time to remove the food so that it does not burn while the user is performing other tasks at the same time.

Optimal heat transfer: Direct contact between heating elements and interchangeable plate due to 8 screws that are evenly distributed.

New high-performance heating elements with enlarged heating surface for even heat distribution without hotspots.

Particularly energy-efficient through optimised thermal insulation: A double shielding minimises heat loss and reduces the risk of serious burns.

Extremely stable frame construction thanks to reinforced supports.

The space of 42 mm between the hot plates and the casing prevents heat accumulation in the appliance and thus extends the service life.

Improved ventilation slots ensure heat exchange in the casing.

Easy cleaning of the accessible surfaces.

Particularly service-friendly design for easy maintenance and repair.

Front panel with display made of easy-to-clean and durable Autotex polyester.

Thermostatic control 0 - 300°C.

Pilot light.

On/off switch.

Stainless steel casing.

Height-adjustable feet.

Interchangeable plates:

For 2 Waffles each 165 x 105 x 30 mm

Massive cast iron