

WAFFLE BAKER 2 PLATE

manufacturing SINCE 1966



Model: WBA0002



FEATURES

- Breakfast, lunch or dinner, serve up profitable customer favourite waffles in a wide variety of food service applications.
- Ideal for use in coffee shops, delis, restaurants and other catering
- Upper and lower grids are interlocking to seal in batter and limit over flow, producing perfectly rounded edges every time
- The body is made from
 Stainless Steel with a Stainless
 Steel drip plate for ease of
 cleaning facilities.
- The plates can be independently operated, thereby saving money through efficiency
- Thermostat inside the unit is pre-set at 200°C. The timer function can be used to bake the waffles to the required finish



THE CHEFS COMPANION

Model: WBA0002

510 mm

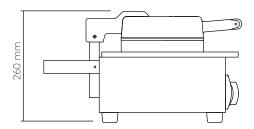
SPECIFICATIONS

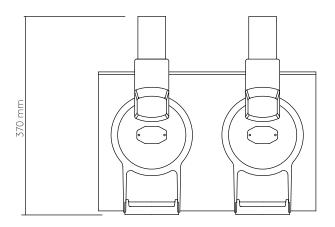
POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
PLATE DIAMETER

AVAILABLE IN

1.6kW 230V - 50Hz 560 x 390 x 280 (mm) 510 x 370 x 260 (mm) 14kg 15.7kg 0.06m³ 185mm (Each)

✓ 120V/60Hz





NOTE

When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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