

Belgian Waffle Bakers (BW) Endless Possibilities...



Features

- ❖ Customized Design Options
- ❖ Cast Iron Plates - Indl. grade
- ❖ Round the Clock Working

Belgian Waffle probably the hottest item in the hospitality business today.
Waffle increases desserts sales by 25% to 50%.

To maximize sales of baked goods you need both a great taste in cone itself, plus good aroma to attract people to buy this freshly baked waffle.

You'll probably sell twice as many certainly more, when you have the ACTION and AROMA.

The aroma of freshly baked waffle attract the customer's attention immediately.

Technical Specifications :

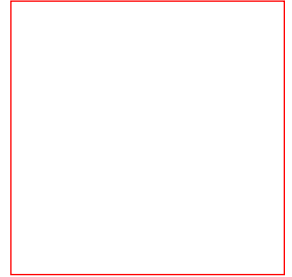
Model : BW - 01
Plate Size: 230 x 230
Electrical : 220v, 1.5 Kw
Capacity : 30 Waffle/Hr (max)
Weight : 25 Kgs net



Design 01
(Round)



Design 02
(Heart)



Customised

Operation



Batter Preparation

Wheat Flour, Sugar,
Emulsified Oil
and Water make the batter
in a couple of minutes.



Heating

The initial heating of
the plates
takes about 15-20 minutes.
Lightly Brush with Fat.



Pouring the Batter

Pour the batter on the heated
plate and shut it.
The baking takes
about 45-120* seconds.



Remove with the knife

Remove the hot waffle sheet.



Decorate & Serve

As per your imagination.

Top 5 reasons for baking fresh Waffle on your premises...

- No.1 Make your customer feel good because you take that extra care.
- No.2 Nobody can resist their fresh baked AROMA.
- No.3 They have a taste that is...WOW!
- No.4 They help to create a special image for your shop.
- No.5 They can be made in various sizes and shapes.

Note

We can also offer you customised design of your requested products.
Please do send us your requirements or request.

*Modifications Reserved

We are constantly guided by our principle of offering our customers better and better machines; to give increased efficiency and higher levels of automation.
The technical data and illustrations are subject to change without notice

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