

Cod: 8582

Professional electric waffle maker dimensions 250x380x270 h mm



Description

Ristoattrezzature's **professional electric waffle maker** is the ideal tool to meet the needs of modern catering.

Compact, safe, reliable and fast, the waffle machine is the ideal choice for bars, ice cream parlours, kiosks, markets and more.

The **professional electric waffle maker** is designed to cook soft waffles, sweet or savoury, the batter of which is poured directly onto the hot plate. **We are talking about a professional piece of equipment that always guarantees excellent performance.**

Complete your work area in a practical and functional way by choosing the product that suits you best from the online catalogue. The **professional electric waffle maker** for bars could be the perfect one for your professional needs.

Design and function

The **design of the professional electric waffle machine** from Ristoattrezzature is characterised by **essential, technical and intuitive** lines. **Round shape, compact dimensions (250x380x270 h mm) and ease of use** make it the ideal cooking tool: beautiful, versatile and functional.

Try it even in small spaces and surprise your customers with professional waffles ready in an instant.

The **housing of the professional waffle iron** is made of **stainless steel**, which is robust and durable, and has an **iron plate at the top and bottom**. The two plates feature the typical Belgian waffle pattern and are electrically heated with **1000 W power**. Choose to prepare 1 large waffle or 4 small waffles of approx. 17 cm thickness quickly.

On the front panel you will find the power button. Thanks to the **automatic thermostat**, you can set the desired temperature, the integrated automation takes care of the rest. **Depending on the desired degree of browning, you can set the temperature from 50 to 300 °C.**

The **cooking time**, on the other hand, can be easily set via the timer between 0 and 5 minutes. This gives you optimal control over the preparation time of your waffles. **The heat-insulated handle** also **ensures safe handling of your professional waffle iron**. On the bottom you will find four rubber feet that ensure optimal grip on all surfaces, protecting your machine from scratches.

Choose to optimise your food preparation time with the **professional electric waffle** maker for bars and ice cream parlours.

Cleaning and maintenance

The easy cleaning of **the professional electric waffle** maker allows you to enjoy the appliance easily and always in perfect condition. We recommend carrying out these operations daily and after each use, with the plates cooled down.

The plates are **designed** for easy removal of **your waffle batter** and allow you to remove your waffles quickly and conveniently. The integrated protection on the plates ensures that excess dough does not dirty the waffle maker.

Proceed using the ideal products: **a damp cloth and a mild detergent**. Avoid using abrasive sponges to avoid removing chrome or scratching the plate. Ensure your professional kitchen is **clean and hygienic** in just a few steps.

Why it's the right product for you

Choose the **professional electric waffle maker** from Ristoattrezzature because it is:

- **Professional:** perfect for all areas of catering.
- **Fast:** 1000 W power.
- **Simple:** automatic thermostat and timer.
- **Safe:** insulated handle and non-slip rubber feet.
- **Durable:** thanks to the iron plate.

Excellent value for money. Complete your work area professionally and **discover all the details of the professional electric waffle maker on our website.**

Dimensions

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Technical data

Peso	5 kg
Potenza Elettrica	1 kW
Voltaggio	230 V