

# Waffle Baker Single Plate

"Breakfast, lunch or dinner, serve up profitable waffles in a wide variety of food service applications."



# Model: WBA0001

### **APPLICATION**

• Ideal for use in coffee shops, delis, restaurants and other catering facilities.

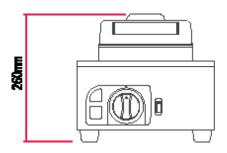
## **CONSTRUCTION**

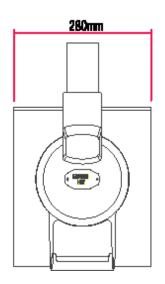
- Upper and lower grids are interlocking to seal in batter and limit over flow, producing perfectly rounded edges every time
- The body is made from Stainless Steel with a Stainless Steel drip plate for ease of cleaning

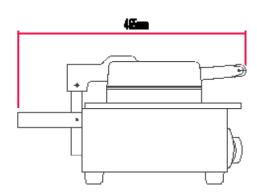
### **HFATING**

• The plates can be independently operated, thereby saving money through efficiency









#### **DESCRIPTION**

# WAFFLE BAKER

MODEL

POWER RATING (230V/50Hz) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) PACKED WEIGHT (kg) **COMPLIES WITH SPEC** 

• Unit available in 120V/60Hz configuration

SINGLE PLATE

WBA0001 0.8kW

280 x 465 x 260 322 x 422 x 272

**SABS IEC 60335** 



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





Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.