

# Waffle & Cone machines

## The next generation of high speed waffle machines

A range of six, high quality waffle and cone makers thermostatically controlled and fitted with mechanical timers and cast iron plates.

Double machines have independent controls for each plate.



### SINGLE WAFFLE MACHINES

### DOUBLE WAFFLE MACHINES

### SINGLE AND DOUBLE CONE MACHINES

MODEL	KANT I NE40270	HEART I NE40200	KANT II NE40275	HEART II NE40210	CONE I NE40230	CONE II NE40240
DIMENSIONS (MM)	240 x 305 x 240	240 x 305 x 240	480 x 305 x 240	480 x 305 x 240	240 x 305 x 240	480 x 305 x 240
WAFFLE SIZE	80 x 160 x 15	150 (diameter) x 15	80 x 160 x 15	150 (diameter) x 15	220 x 220	220 x 220
NO. OF WAFFLES	2	1 (5 hearts)	4	2 (10 hearts)	1	2
WAFFLE SHAPE	Rectangle	Heart	Rectangle	Heart	Square	Square
KILOWATTS	2.2 kw	2.2 kw	2 x 2.2 kw	2 x 2.2 kw	2.2 kw	2 x 2.2 kw
WEIGHT	9 kg	8 kg	18 kg	16 kg	13 kg	26 kg

### Features include

- Electronic timer with audible alarm and can be set from 30 seconds to 10 minutes
- Recipes for sweet and savoury toppings included
- Thermostat from 50 - 300°C
- Produces waffles in approximately two and a half minutes
- Cone machines come with 1 x small cone former and 1 x large cone former
- Height of all machines 550mm when open

### Optional extras

- Batter dispenser
- Cornetti roller
- Small medium and large tulip moulds

