

SEPHRA® Sephra Greek Waffle Maker



This traditional shaped waffle machine is very popular in restaurants and cafes, however it is also perfect for restaurant buffets and kiosks.

The Greek waffle is the most recognised waffle shape due to being a perfectly sized waffle to compliment a hot beverage or to use as a dessert at a buffet restaurant or to sell at a kiosk with ice cream, fresh fruit and chocolate.

Bakes 6 x 10 cm diameter x 1.5 cm waffles.

Specifications

230V / 2,2 Kw Thermostat 50-300°C
Stainless Steel Casing
Uncoated Cast Iron Plates
Digital Timer
Pilot Light
Makes Six Circular Waffles
1 Year Limited Warranty

CE, ROHS CERTIFIED WEEE
DE61709673



Dimensions

Waffle: 10 x 10 x 1.5 cm
Baker: 31 x 34 x 25 cm
Weight: 22 Kg
Dimensional Shipping Weight: 22 Kg
External Box : 51 x 42 x 46 cm

SEPHRA®

Optional Accessories



Waffle Ready Mix - 3Kg Bag

Bake your greek waffles directly in front of your customers in a time of little as one minute. With the easy-to-use 'Waffle Ready Mix': Just mix it with water and you'll have delicious waffles your customers just cant get enough of.

Waffle Mix Dispenser

Waffle Mix Dispenser for use with a Waffle Maker. Made from food grade stainless steel, it is easy to clean and hard wearing. Convenient dough-dispenser for baking without making a mess.

Waffle Tables

With these stainless steel table stands you can display your ready to serve waffles in an appealing manner:

These table stands have a spacing to hold upto twelve waffles, and with your machine able to churn out four waffles a minute, your business will never be short of sweet tasting treats.



SEPHRA®

Sephra Europe Ltd, Unit 2, Block 9 Muirhead, Mitchelston Industrial Estate Kirkcaldy, Fife, Scotland, KY1 3PE

Tel: +44 (0) 1592 656 737 info@sephraeurope.com

[f](#) SEPHRAEUROPE [t](#) SEPHRAEUROPE [w](#) SEPHRABLOG.COM