



Waffle Baker Double Plate

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

Model: WBA0002

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 Stainless Steel drip plates for ease of cleaning

HEATING

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



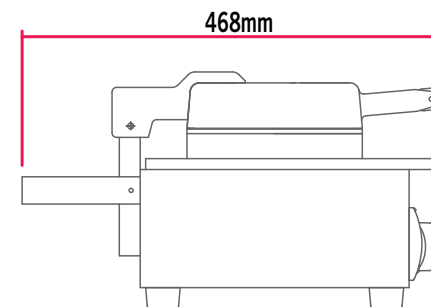
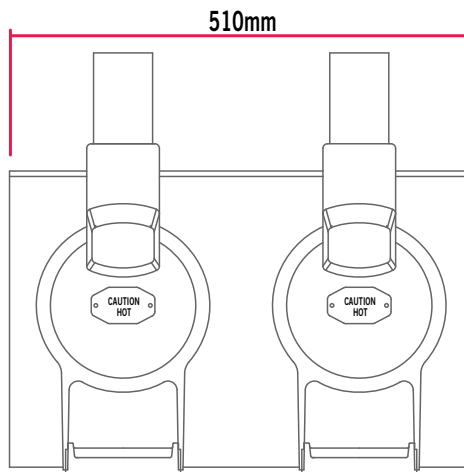
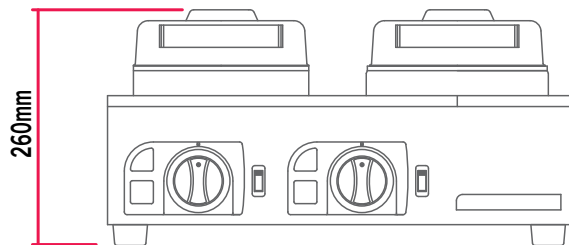
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AXIS



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DESCRIPTION

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

WAFFLE BAKER DOUBLE PLATE

WBA0002
 1.6kW
 510 x 468 x 260
 387 x 552 x 272
 17.5
 SABS IEC 60335

Model: WBA0002

NOTE: When viewing the appliance from the front in its 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 top.



AXIS

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.