

Commercial Waffle Baking Station with Dual Plates

This commercial waffle baker is designed for efficient and consistent waffle production. It features durable stainless steel construction and independent temperature controls for customized baking.



ADDITIONAL IMAGES



Product Overview

Professional Commercial Waffle Baker

This high-performance dual-plate waffle baking station is engineered for commercial food service environments, including restaurants, cafes, and fast-food establishments. Built from durable stainless steel, it features independent temperature controls and rapid-heating elements to ensure consistent, efficient output. With safety features like over-temp cut-offs and moisture-resistant switches, this unit is designed for reliable, daily high-volume production.

Construction & Design

Construction Material	Stainless Steel
Key Features	Non-stick Surface, Dual Cooking Stations, Independent Temperature Controls, Easy-to-Clean Plates

Safety & Operation

Safety Mechanisms

- Safety over-temp cut-off
- Water-proof on/off switch with oil-resistant cover
- Automatic power cut-off when heating module is detached
- Insulated handle

Target Use Cases

Ideal For

Restaurants • Fast Food Shops • Luncheonettes • Canteens • Cafes • Hotels