

# Commercial Waffle Maker with Cast Iron Grids

This commercial waffle maker is equipped with cast iron grids for even heat distribution. It is designed for restaurants, cafes, and catering services.



## ADDITIONAL IMAGES



## Product Overview

### Commercial Grade Waffle Performance

These professional waffle makers are engineered for high-volume commercial environments, including restaurants, cafes, and catering services. Each unit features robust cast iron grids for superior, even heat distribution, ensuring a perfect texture with every bake. With options ranging from single to double plate configurations, these machines offer flexible, durable solutions for efficient food service operations.

## Technical Specifications

### Model Comparison Table

Model	Dimensions (mm)	Power (kW)	Configuration
ZH-1	360*252*230	1	Single Plate
ZH-2	500*252*230	2	Double Plates
ZH-03	250*350*260	1	Single Plate
ZH-03-B	250*350*260	1	Single Plate

## Key Features

### Operational Highlights

- Adjustable temperature control
- Built-in baking timer
- Spring-loaded handle for safety
- Uniform heat distribution

### Material Composition

Stainless Steel Body, Cast Iron Grids