

Fresh and fragrant ice cream wafers baked to your own recipe make ice cream even more appealing. Whether as the universally popular ice cream cone, an environmentally friendly ice cream bowl "to go", or a wafer roll with a sweet or savoury filling in a restaurant or for catering. With this wafer iron, there are no bounds to your imagination.

- Material baking trays: $\begin{aligned} & \text { Aluminium } \\ & \text { Coated }\end{aligned}$
- Number of baking 1
units:
- Design baking tray(s): Permanently mounted
- Baking trays can be ro- No
tated:
- Temperature range: $\quad 50^{\circ} \mathrm{C}$ to $300^{\circ} \mathrm{C}$
- Temperature control: Electronic

In $1^{\circ} \mathrm{C}$ steps

- Programming:
- Digital display: Yes
- Timer: Yes
- Protection class: IPX3
- ON/OFF switch: Yes
- Control lamp: Heat up

ON/OFF

- Power load: $\quad 1 \mathrm{~kW}|230 \mathrm{~V}| 50 / 60 \mathrm{~Hz}$
- Material:
- Important information:
- Waffle form:
- Waffle size:
- Control unit:
- Including:
- Properties:
- Size:
- Weight:

Stainless steel
Round (can be shaped into co-
nes, bowls and rolls)
nes, bowls
$\varnothing 212 \mathrm{~mm}$
MDI knob
1 wafer cone shaper
Knob with digital display for tem-
perature and time
Memory function
Audible signal when the time ex-
pires (0:10-9:30 minutes)
W $255 \times \mathrm{D} 460 \times \mathrm{H} 250 \mathrm{~mm}$
7.7 kg

The perfect iron for ice cream cones and more


Baking plate material: Aluminium, coated


Waffle maker MDI Cone 2120

Serving scoop 800 ml

