

silex[®]

Made in Germany

Grill-Machines
Waffle-Bakers
Snack-Concepts

COMPACT

Waffle baking method
Carousel +
Baking station



Integrated manual dispenser



4 temperatures
(separately adjustable)



Hand-casted iron plates/
moulds (Certified)



SILEX Belgian waffle

Baking station + Carousel | Waffle-Bakers



4 baking moulds



Mobile cabinet



Brushed stainless steel



Heart shaped waffle



Baking carousel
Illustration shows
mould 521



American-Style
Typ 501



Heart shape
Typ 511



Brussels style
Typ 521



Cone/Ice waffle
Typ 531

SPECIAL FEATURES

SILEX baking station

Baking carousel, roller-mounted lower frame, casing and lid made from highgrade stainless steel, 4-pairs of moulds made from heavy, handcasted iron (certified as unique), 4-temperature controls with separate thermostatic controls (all of the units can be shut off from a central switch), 4-indicator lights. Accessories: Instructions, recipes, oil spray and steel brush.

SILEX baking carousel

Casing and lid made from highest grade stainless steel, 4-pairs of moulds made from heavy, hand-cast iron (certified as unique), 4-temperature controls with separate thermostatic controls, all of the moulds can be shut off from a central switch, 4-indicator lights. Accessories: Instructions, recipes, oil spray and steel brush. Bake up to 300 cones per hour, 140-160 Belgian waffles per hour, consistently and at highest speed with the SILEX waffle systems.

Moulds

You can choose which of the following types of moulds you want on your carousel: 4 x Brussels style (Model 521), 4 x Cone style (531), 4 x American style (Model 501) or 4 x Heart shape (Model 521).

SPECIFICATIONS

Model	Voltage	Power consumption	Fusing	Bridth	Depth/Length	Height open	Diameter	Weight
Baking carousel	400 V 3N	8,0 kW	3x16 Amp.	—	—	890 mm	990 mm	79 kg
Baking station	400 V 3N	8,0 kW	3x16 Amp.	1.050 mm	1.050 mm	1.730 mm	—	155 kg