

**silex**<sup>®</sup>

Made in Germany

Grill-Machines  
Waffle-Bakers  
Snack-Concepts

# T-CLASS Waffle

Baking technology with Multi-Timer



Multi-Timer



Height adjustable feet



Hand-cast iron plates  
(certified)



Belgian waffle





## T-CLASS Baking-Single + Duo | Waffle-Bakers



**T-CLASS Single baker**  
Illustration shows mould 521

Upper hood made of highest grade stainless steel

Stainless steel heat-resistant handle



**T-CLASS Duo baker**  
Illustration shows mould 511 + 531

Height adjustable feet



Multi-Timer for exact time adjustment of 7 cooking times



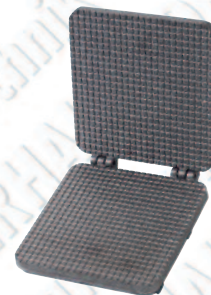
American-Style  
Typ 501



Heart shape  
Typ 511



Brussels style  
Typ 521



Cone/ice waffle  
Typ 531



Brushed stainless steel



Cleaning brush and oil spray included



More height for better cleaning



Spicy waffle (savoury)

## SPECIAL FEATURES

### SILEX Waffle bakers

SILEX® waffle baker has been designed for continuous commercial use. The full digital heat control and electronic baking time monitoring system enables optimum baking results to be realised. The end of the desired baking cycle time is indicated by an optical and acoustic signal. We recommend using SILEX® accessories and original SILEX® waffle mixture.

### SILEX T-CLASS Single + Duo bakers

Housing and bonnets made from highest grade stainless steel, 1 or 2 pairs of moulds made from heavy, hand casted iron (certified as unique), one button for regulating the baking temperatures, an Multi-Timer for exact time adjustment of 7 cooking times. Accessories: Instructions, recipes, oil spray and steel brush.

### Moulds

We can customize our waffle machine to your choice of our 5 different styles of moulds to meet your needs. Add other moulds as your customer's tastes change, or seasonal style changes need to be met. A special feature of the SILEX® waffle machine is the aluminium heating-block, which is connected directly to the plate. This ensures an optimum heat transfer/heat distribution to the waffle mixture. Regardless if you are making 1 or 1.000 waffles, the silex® waffle machine will always ensure an excellent, consistent baking result!

## SPECIFICATIONS

Model	Voltage	Power consumption	Fusing	Width	Height closed	Height open	Depth open	Area for place	Weight
<b>T-Class</b>									
Baking-Single	230 V	2,0 kW	1x10 Amp.	350 mm	250 mm	530 mm	400 mm	350x400 mm	22-24,5 kg
Baking-Duo	400 V 3N	4,0 kW	3x10 Amp.	750 mm	250 mm	530 mm	400 mm	770x400 mm	41-46,5 kg

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