

**silex**<sup>®</sup>

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