

# Commercial Jaffle Iron

Test your imagination with an old favourite!



FOOD EQUIPMENT SOLUTIONS

# Jaffle Iron

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Create high profit jaffle sandwiches with the high quality commercial grade Neumarker Jaffle Iron.

Heavy cast plates with coating provides constant heat delivery ensuring sandwiches are always cooked evenly and consistently, as well as producing piping hot fillings and golden toasted bread.

You can even fry an egg and bacon directly on the plate to create fresh bacon and egg sandwiches, or use pre-made sandwiches and reheat and toast off in the iron for a fast streamline process. Test your imagination with potential ingredients; ham cheese tomato, vegemite and cheese, canned spaghetti, bacon and egg, salami chargrilled peppers and camembert! The list is endless.

- High grade stainless steel casing
- Thermostat 50-300 degrees celcius, with pilot light
- Built-in Digital timer

Neumarker is a family owned business operating for more than 115 years. These units are German engineered and constructed for durability and trouble free operation.

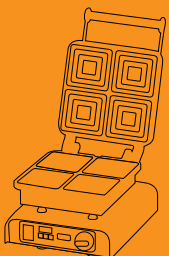


Double Version



Model	Dimensions	Voltage (V)	Power (kW)	Amps	Temperature	Weight (kg)
Jaffle Iron Single	310x340x250mm	240 Volt	2.2kW	10 Amps	300°C	17kg
Jaffle Iron Double	610x340x250mm	2 x 240 Volt	4.4kW	2 x 10 Amps	300°C	33kg

\*These specifications are for fixed plate machines. Please request details for changeable plate units. Specifications subject to change without notice.



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