BUBBLE WAFFLE MAKER

ISM-WMB50

STANDARD FEATURES

50 bubbles · 180° flip mould

- Bakes Hong Kong-style bubble waffles, a crisp shell around 50 soft egg-batter bubbles, the street-food dessert served rolled into a cone with ice cream, fruit and sauces.
- The closed mould turns through 180° on its frame, spreading the batter into every cell so each waffle bakes evenly on both sides.
- Non-stick cast aluminium plates release the waffle cleanly, and long wooden handles keep the operator's hands away from the hot mould.
- Temperature dial from 50 °C to 250 °C and a 0–5 minute timer with heating lamp, so the same setting gives the same colour and crunch through a busy service.
- Stainless-steel base, 1800 W on a standard 220 V / 50 Hz socket, compact enough for a kiosk, café counter or dessert stand.



PRODUCT SPECIFICATIONS

Bubbles	50 per waffle
Mould	Non-stick cast aluminium, flips 180°
Temperature	50 °C to 250 °C
Timer	0 – 5 min
Power	1800 W
Energy source	220 V / 50 Hz, single phase

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