



## Description :

1. Dimensions: L2200 \* W1280 \* H1930 mm
2. Blade: Made of food grade titanium alloy
3. Cutting range: 305 or 610 mm
4. Full-fat baking with cream can be cut -20 ° C
5. Weight: 1440 kg
6. Power: 220V Triphasic
7. Adjustable vibration frequency and power

## Suitable for :

Any cakes (cheese, mousse, sponge, chiffon cake)

## Features :

1. Touch screen panel controlled
2. Memory for several product configurations
3. High precision ultrasonic blades, cut perfect slices
4. Automatic blade cleaning mechanism
5. **Five Axis servomotor**
6. Option to cut on working platform or to cut directly on the conveyor

Unique Design: pour the mix and the filling in the hopper and turn on the machine. Stuffed waffles will come out in the blink of an eye



## Description :

1. Dimensions: L1400 \* W900 \* H1250 mm
2. Weight: 400 kg
3. Maximum mold size: L113 \* W110mm, 30mm thick
4. Power: 220V, 8 KW
5. Production Capacity: 500-960 pcs/h

## Features :

1. PLC controlled
2. It can produce 20 waffles per mold load
3. Independent motor and speed control system

## Suitable for :

Waffle restaurants

It can produce several shapes of waffles: Japanese drawings, animals, animated characters, flowers, vehicles, abstract shapes, others

