



Belgian Waffle Baker

MODEL □ BWB-1SE



Model BWB-1SE

DESCRIPTION

Wells new improved Belgian Waffle Baker provides versatility, are easy-to-use and bake the perfect waffle time after time. Its rotating feature allows the batter to evenly fill the grids. Operator adjustable, programmable, solid-state temperature and timer controls with digital display provide precise temperatures and perfect bake times for any waffle mix recipe.

SPECIFICATIONS

Construction - Front, top, sides and drip tray are fabricated with heavy duty stainless steel for durability, ease-of cleaning and long life. Nickel-plated, open-coil handles minimize heat transfer for user safety.

Controls & Heating – Operator-controlled, programmable digital timers and temperature-controls allow the operators to precisely establish the perfect bake times and temperatures for his unique waffle batter. The timers are adjustable from 1 second to 10 minutes while temperatures are adjustable from 250°F - 425°F (121°C - 218°C). A manual, digital temperature display icon indicates the exact current temperature of the baking grids for temperature-ready start times while an audible electric alarm beeps when the baking cycle is complete. Features lighted ON/OFF rocker switch.

Baking Grids & Hinges – 7” diameter (178mm) energy efficient cast aluminum grids provide faster bake times and use less energy than hard-to-clean cast iron grids.

STANDARD FEATURES

- Single belgian waffle baker
- 120V, 208/240V or 230V with cords & plugs
- Operator controlled programmable digital timer and temperature controls
- Elements are cast into the upper and lower grids to provide superior temperature uniformity.
- New digital display illuminates time and temperature settings, eliminating guesswork and may be set in F° or C°
- Handle is nickle-plated steel with an open-coil design and heat-resistant coating.
- Current temperature display icon
- Lighted ON/OFF indicator light with rocker switch
- Audible end of bake cycle alarm
- Stainless steel top, front, sides and drip trays
- 7” (178 mm) diameter energy efficient cast aluminum grids, 1/2” deep
- Durable stainless steel hinge with heavy-duty bearing.

OPTIONS & ACCESSORIES

- Replacement drip tray (part # 21107)

PRODUCT WARRANTY

- One year parts and year labor warranty

CERTIFICATIONS



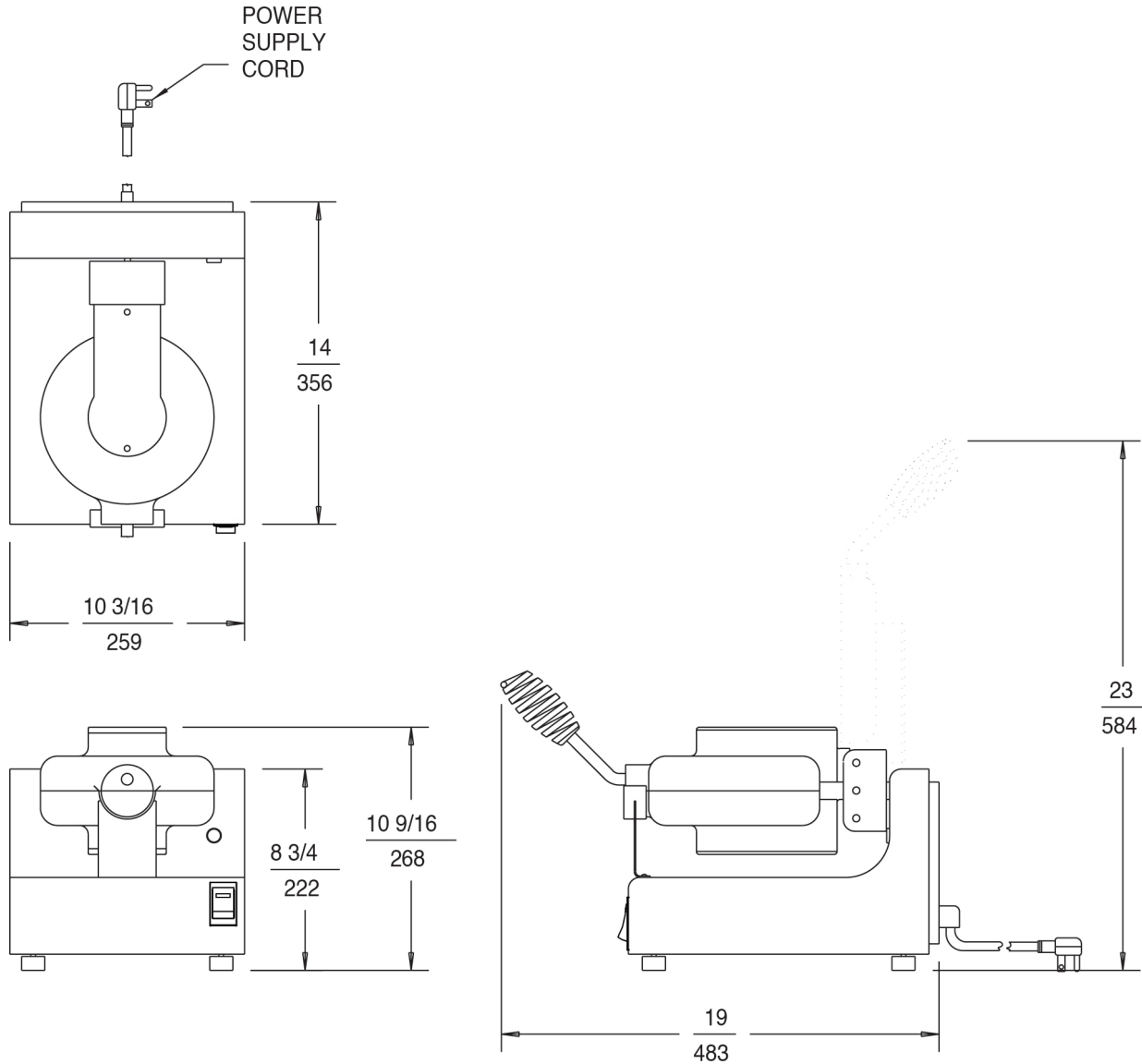
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Model No.	Description	Height Closed (MM)	Width (MM)	Depth (MM) (not including handles)	Voltage	Watts	AMPS	NEMA	Approx. Weight Shipping lbs. (kg)	Approx. Weight Installed lbs. (kg)
BWB-1SE	Single Belgian Waffle Baker	10-9/16 (268)	10-3/16 (259)	14 (356)	120 208/240 220/240	900 676/900 900	7.5 3.3/3.8 3.8	5-15P 6-15P CE VII 436U	30.2 (13.4)	29 (13.2)

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Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.