



# WAFFLE BAKERS

## Models SWB7R1E, SWB7R2E & SWB8SQE

### Features/Benefits:

- ★ Star's Waffle Bakers make mouth-watering waffles for breakfast, snacks or anytime you want delicious waffles.
- ★ Heavy-duty cast aluminum grids make 1/2" thick waffles producing an average of 20 waffles per hour, 40 waffles on double units.
- ★ Full floating hinge design made of heavy-duty stainless steel rises evenly for equal expansion for evenly cooked waffles every time.
- ★ Digital electronic timer from 0 to 9:59 and temperature controls from 250° to 425°F take the guesswork out of preparing waffles.
- ★ Metal sheathed tubular elements located on top and bottom grid provide even heat distribution.
- ★ Easy to read on/off switch with indicator light signals when waffles are ready.

### Applications:

From cafes and coffee shops to full service restaurants, Star has the perfect waffle baker for your food service application.

### Quality Construction:

Star's Waffle Bakers are built of polished stainless steel with heavy-duty cast aluminum grids and feature a heavy-duty aluminum hinge. Metal sheathed tubular elements in the top and bottom grids, electronic temperature control and a digital electronic timer with precision settings are standard. Models are provided with NEMA 5-15 plug for 120V and a NEMA 6-15 plug for 208V or 240V and CEE7-7 for 230V units. Canadian 120V models come with NEMA 5-20 plug.

### Warranty:

Waffle Bakers are covered by Star's one year parts and labor warranty.



Model SWB7R1E



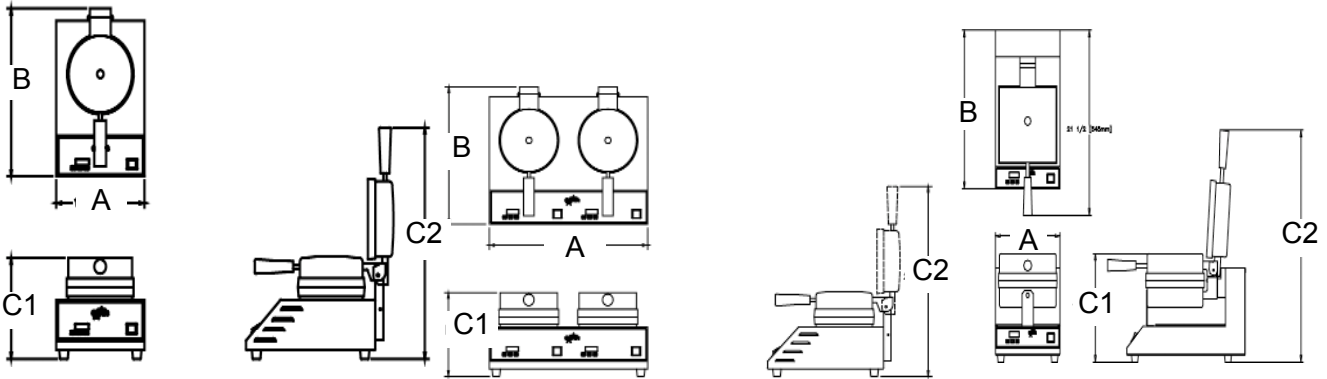
Model SWB8SQE





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### Model Specifications

Model No.	Dimensions				Voltage	Wattage	Amps	NEMA	Approximate Weight	
	(A)	(B)	(C1 <sub>closed</sub> )	(C2 <sub>open</sub> )					Shipping lbs. (kg)	Installed lbs. (kg)
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Height Inches (cm)						
SWB7R1E	10 (25.4)	15-3/4 (40)	9-1/2 (24.1)	22 (55.9)	120	900	7.5	5-15P	23 (10.5)	20 (9)
					208	676	3.3	6-15P		
					240	900	3.8	6-15P		
					230	825	3.6	CEE7-7		
SWB7R2E	20 (50.8)	15-3/4 (40)	9-1/2 (24.1)	22 (55.9)	120	1,800	15	5-15P	41 (18.7)	37 (17)
					120	1,800	15	5-20P*		
					208	1,352	6.5	6-15P		
					240	1,800	7.5	6-15P		
					230	1,650	7.2	CEE7-7		
SWB8SQE	10 (25.4)	18-1/4 (46.3)	12-1/2 (31.7)	27 (68.6)	120	1,645	13.7	5-15P	36 (16.5)	33 (15)
					120	1,645	13.7	5-20P*		
					208	1,235	5.9	6-15P		
					240	1,645	6.9	6-15P		
					230	1,510	6.6	CEE7-7		

\*Canadian Requirement

### Typical Specifications

Waffle Bakers are built of polished stainless steel and heavy-duty cast aluminum grids, uniform top and bottom. The grids are either 7" or 8" diameter depending on model. Waffle Baker has a full floating hinge made of heavy-duty stainless steel rising evenly to allow for equal expansion of cooking waffle. The unit has metal sheathed tubular elements in both grids. A digital electronic timer and adjustable electronic temperature control, heavy-duty rocker switch with an indicator light and a stainless steel drip tray are standard. The Standard Waffle Baker models have a NEMA 5-15 plug (120V), a NEMA 6-15 plug (208V/240V) and a 5-20 plug (120V) for Canada. Units are listed by Underwriter's Laboratories. Printed U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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