



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

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



Sheet No. WELLS_BWB-1SE-9/14



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.
Phone : (314) 678-6314 • Fax (314) 781-5445
www.wellsbloomfield.com • Printed in the U.S.A.

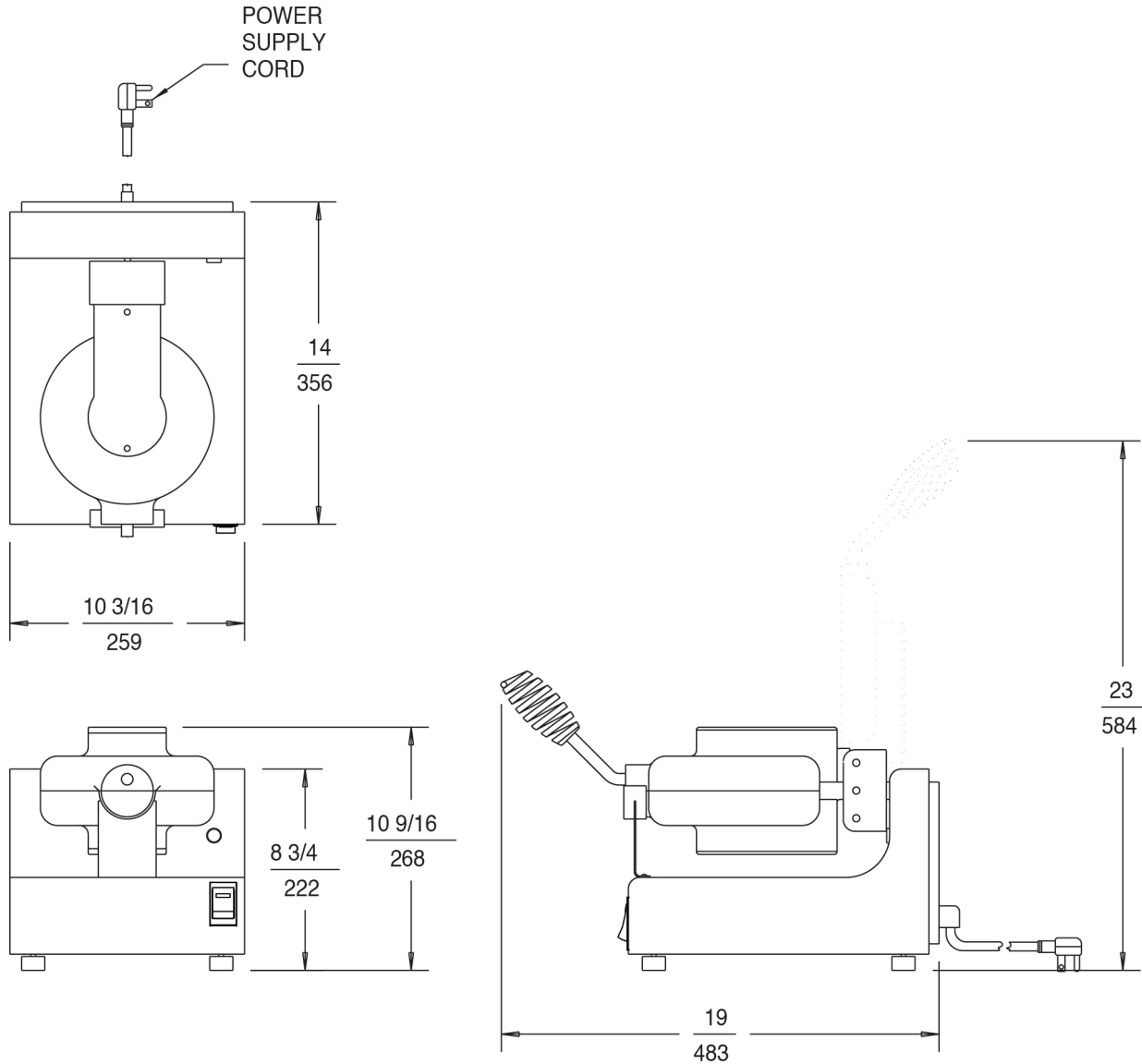
NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



Over 90 Years Of Quality Foodservice
Products And Service

Belgian Waffle Baker

MODEL □ BWB-1SE



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)

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells 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.



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.
 Phone : (314) 678-6314 • Fax (314) 781-5445
 www.wellsbloomfield.com • Printed in the U.S.A.

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