

SEPHRA[®] Sephra Baguette Maker



Our commercial Baguette Maker is a real treat to any catering business. Creating three warm baguettes ideal for cafés and lunch bars, the smell of freshly baked baguettes will attract customers.

Whether you're creating savoury baguettes for lunch, or filling the machine with sweet waffle mix, then packing the shell with fresh fruit, cream and chocolate, creating a banana split in an edible serving tray or creating a waffle chocolate eclair. This machine is ideal for any catering business.

Bakes three 7.5 x 16.5 x 3.5 cm baguettes.

Specifications

230V / 2,2 Kw
Thermostat 50-300°C
Stainless Steel Casing
Uncoated Cast Iron Plates
Unlimited Grid
Digital Timer
Pilot Light
Makes Three Baguettes
1 Year Limited Warranty

CE, ROHS CERTIFIED
WEEE DE61709673



Dimensions

Baguettes: 7.5 x 16.5 x 3.5 cm
Baker: 31 x 34 x 25 cm
Weight: 22 Kg
Dimensional Shipping Weight: 22 Kg
External Box : 51 x 42 x 46 cm

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Optional Accessories



Waffle Ready Mix - 3Kg Bag

Bake your baguette waffles directly in front of your customers in a time of little as one minute. With the easy-to-use 'Waffle Ready Mix': Just mix it with water and you'll have delicious waffles your customers just cant get enough of.

Waffle Mix Dispenser

Waffle Mix Dispenser for use with a Waffle Maker. Made from food grade stainless steel, it is easy to clean and hard wearing. Convenient dough-dispenser, for baking without making a mess.

Waffle Tables

With these stainless steel table stands you can display your ready to serve waffles in an appealing manner.

These table stands have a spacing to hold upto twelve waffles, and with your machine able to churn out four waffles a minute, your business will never be short of sweet tasting treats.



SEPHRA®

Sephra Europe Ltd, Unit 2, Block 9 Muirhead, Mitchelston
Industrial Estate Kirkcaldy, Fife, Scotland, KY1 3PE
Tel: +44 (0) 1592 656 737 info@sephraeurope.com

[f](#) SEPHRAEUROPE [t](#) SEPHRAEUROPE [w](#) SEPHRABLOG.COM