

SNACK BAR MACHINES

ED-82E / ED-83E



Efficient & Effective

TAKOYAKI MACHINE

This TAKOYAKI Machine

is the most convenient device when you're in the mood for the famous ball-shaped treat from Japan.

The TAKOYAKI Machine is

effective for your Pasar Malam business multiplies of heat dissipation holes, stable feet, more efficient.

Application industries:

- Food and beverage shops
- Pasar malam
- Normal household

Features:

- Sturdy construction ensures long-term usage.
- Suitable for commercial kitchen.
- High conductivity of baking moulds allows to cook and serve TAKOYAKI quickly.
- Each plate is controlled with an independent temperature knob.
- Controllable temperature.



ED-82E



ED-83E



Model	ED-82E	ED-83E
Holes	56	84
Sizes (mm)	37	37
Voltage	240v, Single Phase	
Power (kW)	3.7 ~ 4.4	5.5 ~ 6.5
Weight (Kg)	19	24
Dimensions (LxWxH) (mm)	470 x 500 x 240	670 x 500 x 240

QUALITY

Designs and specifications are subject to change for improvement without prior notice. 2022 - Rev. 1 (AUG 2022)