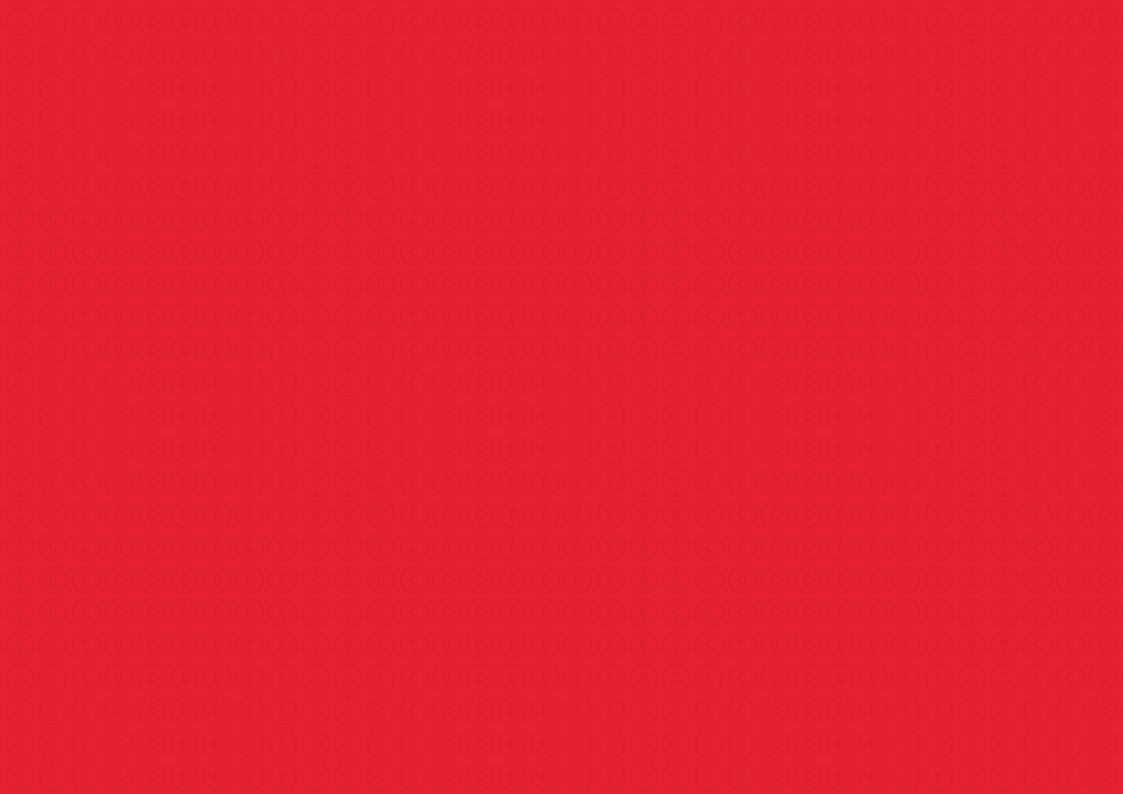




BRUXELLES 1958





Catalogue 2013 CONTENT

2 Background

Our company and its products

3 Deep fryers

- 3 Features of the Croquade deep fryers
- 4 A well-designed fryer
- **6** Belgium, the real home of the French fry
- **7** Plastic
- **12** Metal
- 21 Brushed aluminium
- **23** Prestige
- 24 Double
- **26** Frifri Pro Cleaner

27 Waffle makers / Toastie maker

- 28 The Belgian art of waffle making
- **29** Multex
- 35 Baking plates
- **36** Forks for waffle makers
- **37** Waffles recipes





50 years of passion & innovation

We set out to offer our customers exceptional products, inspired by Belgium's culinary heritage, namely fries and waffles. Today, our products are way ahead of the competition thanks to their reliability, durability and user-friendliness. Did you know that over a million of our fifty-year old waffle maker have been sold on the Belgian market alone (a country roughly the size of New York City)? With its interchangeable hot plates, it is a unique product that makes it possible to whip up several styles of waffles (including "giant" Brussels waffles).



Sébastien Frédérich

Gautier Rouyer



1958

The Swiss manufacturer Frifri, specialized in PROFESSIONAL deep fryers, creates the first cool-zone deep fryer, which was to become the benchmark technology for deep fryers.



Denis Dalcq, owner of Dalcq S.A. starts to develop deep fryers with the cool zone concept for household use, based on the renowned Swiss technology



Launch of the first domestic cool-zone deep fryer under the brand name Frifri and commercialised by Dalcq S.A. The new models are designed, built and assembled in Belgium in a small village close to Brussels.



Strong development of the Frifri brand, which will position itself as the benchmark and clear Belgian leader in the deep fryer category.



Acquisition of the products and know-how of Nova Electro International, Belgium's top waffle-maker, by Dalcq S.A.



Continuous improvement of the products to optimise reliability and convenience of use: 3200W power, operating panel without buttons, easy dismantling, high quality materials and components.

2011

A new management team (Gautier Rouyer and Sébastien Frédérich) comes on board with a clear ambition to further develop the product line through on-going innovation and exports to share the Belgian culinary heritage with the world.

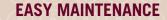


Frifri is chosen as Reader's Digest trusted brand of Belgium, a well-deserved recognition of the quality of its products.



Frifri international brand is rebaptized **Croquade**. **Croquade** is a mix of the two words "ballade" (Middle-Age song in France) and "croquant" ("crunchy" in French) to highlight the nice noisy sensation made when eating crunchy products cooked with these wonderful Belgian fryers.

photo : Belga



Can be dismantled completely in 5 seconds

ULTRA PRATICAL

Ergonomic thermostat and handles: cord storage

SAFE

Cold outer walls; safety thermostat

ECONOMICAL

Thanks to the cool zone, the oil needs to be changed 3 times less often

HEALTHY

Thanks to the cool zone, deposits stay at the bottom of the bowl

PERFECTLY COOKED FRIES >

Fast cooking and crispy fries (3200 W* heat resistor)

* except for the 1900 model - 2 persons (2000W)

Deep fryers





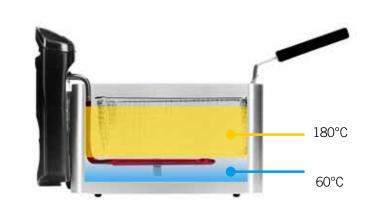
A WELL-DESIGNED FRYER

◆ ECONOMICAL AND HEALTHY THANKS TO THE COOL ZONE

In conventional fryers, the bowl heats the oil in which the food is then cooked.

Fryers with the cold zone system maintain the lower part of the bowl at a lower temperature.

The particles that escape from the food during cooking fall into this cold zone and thus avoid altering the oil through decomposition as a result of repeated use. This technique has two advantages: the user does not find burnt food that is bad for their health in the basket and can wait longer before replacing the cooking oil.





♦ EASY CLEANING

Fryers can be completely dismantled in only 5 seconds for easy cleaning!

All parts except the heating element are dishwasher-safe.



A WELL-DESIGNED FRYER

→ IN STAINLESS STEEL

The quality of the bowl of your deep fryer is the most important technical feature for your health. Frifri uses only stainless steel, known as "SS 304", which is also used in the catering industry.

The benefits of this SS 304 are manifold:

- Due its noble character, there is no exchange of material between the steel and the food. These contacts can be carcinogenic.
- The polished finish of our stainless steel allows easier cleaning, as bad quality stainless steel is rougher and allows impurities to become attached to the material.

DID YOU KNOW?

Stainless steel is an alloy of iron and carbon to which chromium has been added which, in sufficient quantity, forms a protective layer on the surface to prevent oxidation.



→ MOST TRUSTED BRAND

In Belgium, Croquade is better known as "Frifri", which has been chosen by the well-known company Reader's Digest as the "Most Trusted Brand" 2012 and 2013 for fryers.

A recognition for all quality efforts invested for more than 50 years is these products!



Belgium, the real home of the French fries

A LOVE STORY

"French" fries, chips, or frites – are Belgian! Made with Belgian Bintje potatoes, cooked twice and served in a paper cone with a side portion of mayonnaise – what a treat! You'll find more than 4,000 "fritkots", outdoor vendors of Belgian fries, throughout Belgium. Whether enjoyed at a three-star Michelin restaurant or on a street corner, this Belgian specialty is not to be missed!







"French Fries" WHAT'S IN A NAME?

Belgian Fries are part of Belgium's culinary and cultural heritage. And yet, the funny thing is that everywhere around the world they are known as "French fries". One possible explanation of this paradox is that, during World War I, the English soldiers were not always aware of exactly where their trenches were located and thought they were in France, since the locals (in South Belgium) were speaking French. So the dishes the **Belgians served instantly** became 'French' and that's how the soldiers introduced them when they returned home after the war.

918 A stylish, user-friendly design

Created by a designer, the 918 deep fryer is not just about style, but is surprisingly powerful for its size and will make perfect fries in no time.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3 L 1 Kg fries 3-4 pers

Plastic

Power 3200 W
Shape round
Weight 2,3 Kg
Length 32 * width 26 * height 27 cm
EAN 5412144091885





918RR Nice and practical

The little sister of the 918 model, the 918RR deep fryer adds that little splash of colour that is so often missing in a kitchen.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3 L 1 Kg fries 3-4 pers Plastic

Power 3200 W
Shape round
Weight 2,3 Kg
Length 32 * width 26 * height 27 cm
EAN 5412144092073





828 Round and family-sized

Round like a scoop of ice cream and luscious to look at, the 828 deep fryer will turn family meals into fun and festive occasions.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



4 L 1,5 Kg fries 4-5 pers



Power 3200 W
Shape round
Weight 2,6 Kg
Length 36 * width 30 * height 27 cm
EAN 5412144082821





905W Solid and ergonomic

The shape and colour of the 905W deep fryer is reminiscent of a rock. In fact, with its solidity and easy storage, it should be a fixture in any kitchen.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3,5 L 1 Kg fries 3-4 pers







905RR Original and reliable

The red and black version of the 905 W model, the 905RR deep fryer boasts all the features of its twin sister but makes a style statement with a touch of additional originality.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3,5 L 1 Kg fries 3-4 pers

Plastic





1518 Compact and powerful

The metallic 1518 deep fryer, particularly adapted to small get-togethers, lives up to its promise and will bring the whole family running to the table at mealtimes.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3 L 1 Kg fries 3-4 pers



Power 3200 W
Shape round
Weight 2,8 Kg
Length 32 * width 28 * height 27 cm
EAN 5412144151824





1528 Round and traditional

A great classic in the country of the humble fry, the 1528 deep fryer carries on where our grandmothers left off. Its round shape makes it possible to shake the basket during cooking, ensuring uniform frying.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



4 L 1,5 Kg fries 4-5 pers



Power 3200 W
Shape round
Weight 3,1 Kg
Length 36 * width 30 * height 27 cm
EAN 5412144152838





1900 Small and economical

When you buy a deep fryer, one important consideration is its oil consumption. Designed for the needs of a couple, the 1900 deep fryer settles this question and will add an original final touch to candlelit dinners without breaking the bank.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 2000 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes.



2,5 L 600 g fries 2 pers







1905 A timeless best seller

The undisputed representative of Belgium's culinary heritage, the 1905 deep fryer has been the number one choice of households for generations. Its thick metal mantle and rectangular shape are only a few of its many qualities. A real must!



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3,5 L 1 Kg fries 3-4 pers







1905B Next generation

This very reliable white fryer is the same model as the 1905, but adapted to a "regular" family size (3-4 persons). With its rectangular design, it makes for easy storage.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3,5 L 1 Kg fries 3-4 pers







1905A Black is back

This black fryer with a special ultra-resistant coating is durable, adapted to a "regular" family size (3-4 persons) and rectangular for easy storage. The fryer is very easy to keep ultra clean, which makes it one of our best sellers.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3,5 L 1 Kg fries 3-4 pers







1905R Stylish

This red fryer is stylish and will look good in any kitchen – an appliance you will be happy to have on show. Rectangular for easy storage and perfect for a medium-sized family, this fryer could well be just what you're looking for!



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200 W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes



3,5 L 1 Kg fries 3-4 pers







1948 Spacious and speedy

Especially adapted for large families, the 1948 fryer has a 4.5 litre capacity. With its 3200 watts, it is the perfect solution for a hungry band of children, and adults, in a hurry.



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes
- Large volume: 4,5L



4,5 L 1,5 Kg fries 5-6 pers







1948B Large and streamlined

This 1948B fryer is large enough to feed a football team. Powerful, fast and, above all, big, it will keep rumbling bellies at bay for a while!



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes
- Large volume: 4,5 L



4,5 L 1,5 Kg fries 5-6 pers







5828 Innovative and aesthetic

Coated in an anti-fingerprint mantle in brushed aluminium, the 5828 deep fryer is a dream come true for all house-proud housewives. Its lightness and its style make it simply irresistible!



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes
- Coating in anti-fingerprint brushed aluminium



3,5 L 1 Kg fries 3-4 pers







5848 Light and technological

The 5848 deep fryer is unique in that it offers maximum capacity for a minimum weight.

This makes it much easier to move about, especially as its brushed aluminium mantle leaves no fingerprints



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes
- Large volume: 4,5 L
- Coating in anti-fingerprint brushed aluminium



4,5 L 1,5 Kg fries 5-6 pers







Prestige Class and performance

The queen of fryers, the Prestige fryer represents all the Frifri values. Heavy metal cover with timer, special bowl with oil catch system to avoid oil spits, high power for excellent performance. This fryer has been built to last, so if you want to buy an appliance that will last a lifetime, this is it!



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes
- Timer for ideal cooking time
- Anti-spit system with special bowl

10 year warranty

3,5 L 1 Kg fries 3-4 pers

Metal





1968 Mixed Double

With its two separate baskets, the 1968 fryer offer the possibility of cooking several different foods simultaneously or in double quantity. The doors of culinary creativity are now wide open!



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes
- Double bowl for separate cooking



2 x 3,5 L 2 x 1 Kg fries







1998 Economical and multiple

The 1998 double fryer is just the job for a full house. Whether for members of a large family or a group of friends, it suddenly becomes a pleasure to have all those hungry mouths to feed. Enough for everyone!



MAIN FEATURES

- Cool zone for healthier cooking and lower oil consumption
- Patented heating element with control button at the rear for easy cleaning
- 3200W power to cook faster, healthier and deliciously crisp fries
- Professional stainless steel bowl to prevent corrosion and exchanges with food
- Complete and easy dismantling in less than 5 seconds
- Cord storage system
- Soft-touch handles
- Safe basket-handle system prevents contact with oil, even when the handle is folded
- Convenient size and shape for easy storage
- Additional safety device to prevent overheating
- Adjustable temperature to produce perfect results every time for all your recipes
- Double bowl for separate cooking
- Large volume: 2x4,5 L

2 ans warranty

2 x 4,5 L 2 x 1,5 Kg fries

Metal





FRIFRI PRO CLEANER

The dreaded chore of cleaning the deep fryer will become a thing of the past. Based on a technology using natural enzymes, the procleaner washes and restores your bowl without having to scrub with a good dose of elbow grease.



The deep cleaning transforms the grease into micro particles that are water soluble, compared with a traditional product that simply transports the grease.

Water saving: you use less water than when cleaning by hand.

Energy saving: the product works and acts on its own, no need to scrub

Non-hazardous use: non corrosive

Respect for the material: as the product is not corrosive it does not attack the cleaned material

Good for your pipes: the water evacuated with the still active product continues to roll out its effects after being evacuated in your pipes

Multi-function: can be used for other applications as well (barbecue grids, hood grids, etc.)

Ecological: 95% bio-degradable



Use

Empty the content of the deep fryer bowl, of the fondue pan or saucepans (make sure that you dispose of the grease in a centre that collects special waste) and fill with hot water (non boiling).

Pour in the content of a sachet (25 g)

Leave for 1 hour. Scrub if necessary to thoroughly remove the grease.

Rinse and wipe.





PERFECT COOKING

Powerful / 8-position thermostat / 100% rotation / Cast iron baking plates

ULTRA PRACTICAL

Removable and interchangeable baking plates (option) / Easy to maintain

COMPACT

>) Easy storage

ECONOMICAL

Several shapes of waffles and a toasty with one single device



Waffle makers Toastie maker



The Belgian art of

waffle making

The art of waffle making is to produce a waffle which is uniformly baked inside and evenly coloured on both sides. Light brown will make it chewy and dark brown will make it crusty. Not as easy as it seems, **for two reasons:**

- **Heat rises** which means that the upper heating element will heat toward the cover instead of the plate which will decrease its heating power.
- Heat resistance is never exactly uniform depending on quality.





THE CROQUADE SOLUTION

- Our heat resistors are made from highquality material and have an extremely low variation level (less than 3%).
- Our aluminium baking plates (unchanged for 50 years) are so thick that their inertia corrects most of the temperature variation.
- We recommend flipping the waffle maker several times to modify the inertia point.

Thanks to the quality of the materials and the unique design, which has remained unchanged for 50 years, our waffle maker is the undisputed favourite of Belgians.

WA 102a Belgian Heritage

This waffle maker was designed in the 50s and has required few modifications since then. The timeless model with its cast iron plates will allow you to make uniformly baked waffles. Our range of interchangeable plates will allow you to vary the pleasures and forms of waffles.

\rightarrow

GRIDS

8 different plates, in cast iron, are available as an option and are compatible with all the Multex grids.



incl. plate
4x7
M002

Power 2 x 600 W Weight 3,4 Kg Length 32 * width 22 * height 11 cm EAN 5412144810073





WA 102 Belgian Waffels

This waffle maker was designed in the 50s and has required few modifications since then. The timeless model with its cast iron plates will enable you to make uniformly baked waffles of all types. Our range of interchangeable plates makes for variety and allows you to change the shapes of the waffles. You can even make the Belgian Waffles, which is smaller than the traditional waffle.

GRIDS

8 different plates, in cast iron, are available as an option and are compatible with all the Multex grids.



incl. plate 6x10 M003

Power 2 x 600 W Weight 3,2 Kg Length 32 * width 22 * height 11 cm EAN 5412144800036





WA 102c "Toasty" Crunchy

The "Toasty" is ideal to make a delicious toasted cheese sandwich or any other filled sandwich. The original colour of this device was developed by Daniel Schoels, THE hotshot paint designer who also works for major luxury brands world-wide.

♦ GRIDS

8 different plates, in cast iron, are available as an option and are compatible with all the Multex grids.

Color by Daniel Schoels



incl. plate Croque M005

Power 2 x 600 W Weight 3,4 Kg Length 32 * width 22 * height 11 cm EAN 5412144183931



WA 102k Kniepertjes / Cone

Thanks to this new grid, the Multex WA 102K will allow you to make authentic Dutch "kniepertjes": those fine, golden little waffles.

Others will prefer to roll them up just as they cool to make cornets.





GRIDS

8 different plates, in cast iron, are available as an option and are compatible with all the Multex grids.



incl. plate
Cone
M007

Power 2 x 600 W Weight 3,4 Kg Length 32 * width 22 * height 11 cm EAN 5412144194586





WA 103 Twins Asynchronous

The new "Twins" waffle maker with its two thermostats guarantees you a perfect and uniform result. It comes with a recipe book, a fork and a brush in silicone.

8 different plates, in cast iron, are available as an option and are compatible with all the Multex grids.

Double thermostat

Color by **Daniel Schoels**

2 year

incl. plate 4x7 M002

Power 2 x 600 W Weight 3,8 Kg Length 32 * width 22 * height 11 cm EAN 5412144173864



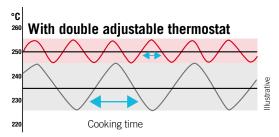
WA 103 Twins 🕕





The double thermostat of the "Twins" **speeds up the cooking time** of your preparations.

By **keeping temperature differences to a minimum**, your dough enjoys a gentler treatment, allowing you to get perfect results from your recipes.





The colour of this device was developed by **Daniel Schoels** THE painter of the fashion industry.

He works for the major luxury brands and has turned several colours and models into fashion icons.

Each box also contains



- A **COOKDOOK** for waffles and toasted sandwiches



- A waffle fork in stainless steel



- A **brush** to grease the grids



With the "Twins" waffle maker, you can get a taste of asynchronous cooking, which is very much in vogue, and play with textures and **crunchiness** for even more delicious enjoyment.



BAKING PLATES

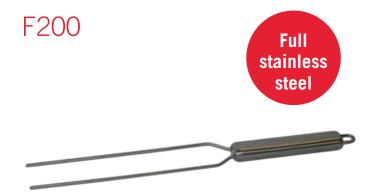




FORKS FOR WAFFLE MAKERS

A very useful accessory, the fork is the magic utensil to unmould waffles without burning yourself or damaging the waffles.





Weight 70 g Length 32 * width 4 * height 2 cm EAN 5412144780017 Weight 90 g Length 33 * width 5 * height 1,5 cm EAN 5412144710007



WAFFLE RECIPES

→ HOT BRUSSELS WAFFLES

Light and crispy Brussels waffles are a local speciality very popular with visitors to the Capital of Europe. They can be found in the traditional local restaurants of the city centre. For a more gourmet version, add Chantilly (sweetened whipped) cream on top of icing sugar: a real treat!

Utensils

- Croquade waffle iron
- Grid 4 x 6 or 4 x 7
- Croquade waffle fork
- Stock pot

Ingredients

- 250 g of self-raising flour
- 25 cl of milk
- 100 g of melted butter
- 3 sachets of vanilla-flavoured sugar
- 3 eggs
- 1 pinch of salt

Preparation

Preheat the waffle iron to thermostat 7.

In a dish, mix the flour and sugar.

Add a little milk, mix well.

Next, fold in the egg yolks, then the rest of the milk to obtain a smooth and consistent batter.

Add the melted butter.

Finally, carefully fold in the stiffly beaten egg whites.

Cook immediately in the grid, turning the waffle iron regularly.

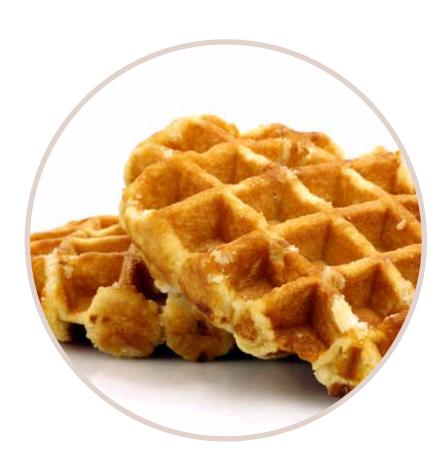
Remove from the grid with the fork when cooked to your liking.

Serve the waffles hot, dusted with icing sugar.





WAFFLE RECIPES





→ LIÈGE WAFFLES

Another great classic of Belgian cuisine, the Liège waffle has a distinctive crunchiness thanks to the pearl sugar, which is caramelised in places. Liège waffles are sold in Belgium, especially in winter, in richly decorated vans on this occasion. You can't miss them, they're everywhere!

Utensils

- Croquade waffle iron
- Grid 4 x 6 or 4 x 7
- Croquade waffle fork
- Stock pot

Ingredients

- 1 kg of flour
- 1/3 I of warm milk
- 50 g of fresh yeast
- 4 eggs
- 20 g of salt
- 2 sachets of vanilla-flavoured sugar
- 500 g of softened butter
- 600 g pearl sugar

Preparation

Prepare the dough with all the ingredients except for the butter and sugar. Leave to rest for 30 min.

Knead the dough, gradually adding the butter.

Add the pearl sugar.

Form balls of dough of around 100 g.

Leave to rest uncovered for 15 minutes on a floured cloth.

Preheat the waffle iron to thermostat 7.

Start to cook, turning the waffle iron regularly.

Remove from the grid with the fork when the waffle starts to caramelise.

Serve warm or cold.

Summary table DEEP FRYERS

MODEL	EAN	DIMENSIONS	WEIGHT	WAR	RARNT	Y	SHA	PE	P01	WER	M	ATERI	AL		,	VOLUM	E		kg	of FRI	ES		PERS	SONS	
		(cm)	(Kg)	2 year 3	year 10) year	Round	Rect.	2000 W	3200 W	Plast.	. Metal	Alu	2,5 L	3 L	3,5 L	4 L	4,5 L	0,6	1	1,5	2	3-4	4-5	5-6
918	5412144091885	32*26*27	2,3		♦		+			*	+				+					*			*		
918RR	5412144092073	32*26*27	2,3		\		*			+	+				+					*			+		
828	5412144082821	36*30*27	2,6		+		*			+	+						+				*			+	
905W	5412144090550	35*30*27	2,5		\			\		*	*					*				*			*		
905RR	5412144090512	35*30*27	2,5		♦			*		*	*					*				*			*		
1518	5412144151824	32*28*27	2,8			\	*			*		\			*					*			*		
1528	5412144152838	36*30*27	3,1			\	*			*		*					+				*			+	
1900	5412144190007	35*22*27	2,9			\		\	*			\		*					+			+			
1905	5412144190519	35*28*27	3,2			\		*		•		*				*				*			\		
1905B	5412144190731	35*28*27	3,2			♦		♦		*		*				*				*			*		
1905A	5412144190878	35*28*27	3,2			\		*		*		*				*				*			*		
1905R	5412144192018	35*28*27	3,2			\		\		*		\				*				*			*		
1948	5412144194876	39*29*27	3,5			\		*		*		*						*			*				*
1948B	5412144194913	39*29*27	3,5			\		\		*		\						\			♦				+
5828	5412144582833	35*28*27	2,6			\		*		*			*			*				*			*		
5848	5412144584844	39*29*27	2,8			\		♦		*			+					*			+				+
Prestige	5412144193862	36*31*27	3,6			+		*		*		*				*				*			+		
1968	5412144196849	35*45*27	5,8	*				♦		*		*				++				++			++		
1998	5412144199826	37*52*27	6,5	+				*		*		*						++			++				++
Frifri Pro Cleaner	5412144101126	9*3,5*12,5	5 x 25 g																						

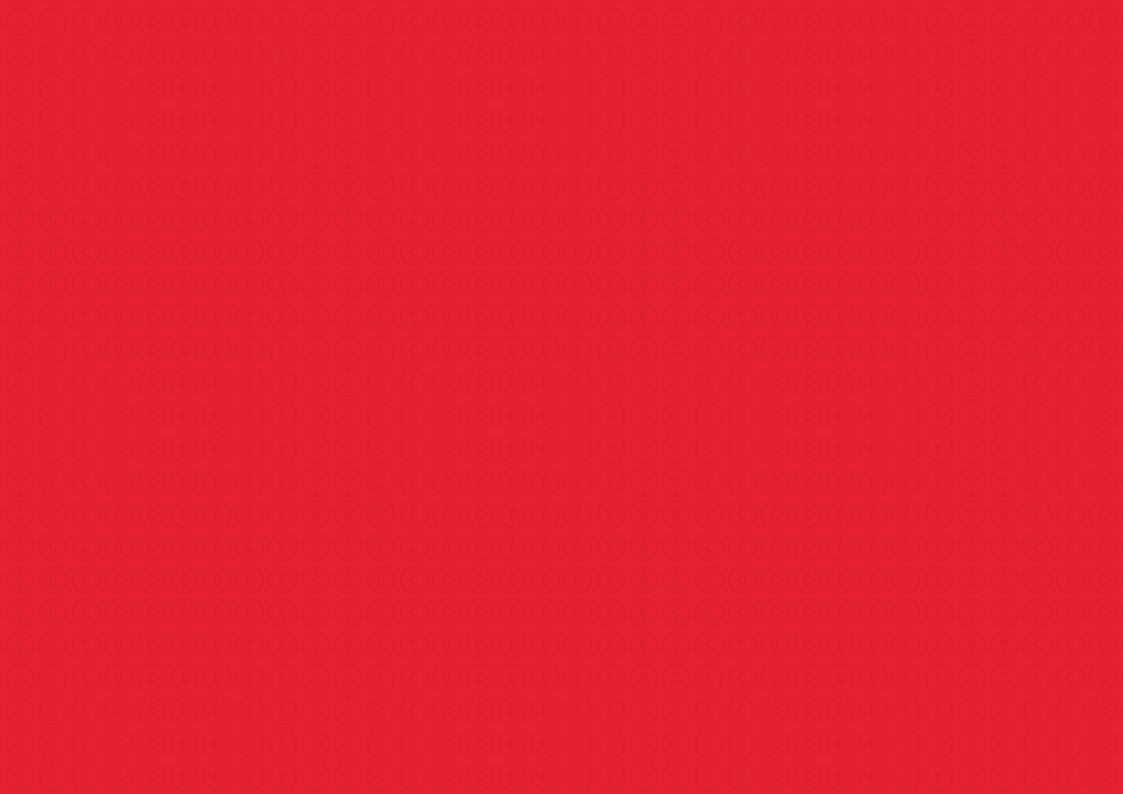


Summary table

WAFFLE MAKERS / TOASTIE MAKER

MODEL	EAN	DIMENSIONS	WEIGHT	4.6		6.10		IDS	•			POWER
		(cm)	(Kg)	4x6	4x7	6x10	16x28	Croque		Cone	Fruits	2 x 600 W
MULTEX												
WA 102a	5412144810073	22*32*11	3,4		→ incl.							*
WA 102	5412144800036	22*32*11	3,5			→ incl.						+
WA 102c Toasty	5412144183931	22*32*11	3,4					→ incl.				*
WA 102k Kniepertjes	5412144194586	22*32*11								→ incl.		*
WA 103 Twins	5412144173864	22*32*11	3,8		→ incl.							*
ODTIONAL DIATES												
OPTIONAL PLATES	F.4101.440.4001.6			A								
M001	5412144040616		1	*								
M002	5412144040753		0,8		•							
M003	5412144061062		0,9			+						
M004	5412144162820		0,7				*					
M005	5412144000535		0,9					*				
M006	5412144040814		0,9						*			
M007	5412144201871		0,8							*		
M008	5412144208887		0,8								+	
WAFFLE FORK												
F100 Plastic handle	5412144780017	32*4*2	70 g									
F200 Full stainless steel	5412144710007	33*5*1,5	90 g									





Contact and informations

DALCQ SA /NV

Rue de la Bruyère 7 1350 Orp-Jauche BELGIUM

T: + 32 19 63 38 33 F: + 32 19 63 54 14 info@croquade.com