Production Lines
For Waffles and Fun Cakes

WAFFLE AND FUN CAKE PRODUCTION LINES
VanderPol is the global leader for Waffle and Fun Cake Production Lines. Since 1881, when VanderPol first started constructing ovens, the Company has become one of the leading manufacturers of Waffle and Fun Cake lines. Seeking a standard concept or would you rather have your very own product ideas?

With many years of experience we are able to manufacture your optimal Waffle and Fun Cake production line to meet all your needs and requirements. We offer total flexible solutions providing fast service and never compromising on quality.

VanderPol Waffle and Fun Cake Lines for market leaders

Total bakery solutions
VanderPol Waffle Systems is member of the Tromp Group. Together with Tromp Bakery Equipment and Den Boer Baking Systems they realize total turnkey projects for the food industry. The Tromp Group joined the Markel Food Group in 2014.
**VanderPol** Hard Dough/Yeast Waffles

Hard dough waffles are found in a wide variety: consider a nice butter crisp or Galette, plain with the traditional waffle pattern or including your company logo!

Ever thought about making a sandwich with two products? Perhaps a sweet version with a pleasant chocolate filling or even a savory cheese cream-filled product!

Waffles based on yeast dough add to the list of possibilities.

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**Capacity**
- Single product capacity: 60,000 pieces a hour.

**Discharge**
To avoid damages and getting the product in line out of the oven, VanderPol developed a special discharge system on the waffle line. With this system, products can be gently guided out of the oven into the cooling system.

**Cleaning**
Waffle lines are required to produce day in day out and should never experience unplanned stoppages. This is why VanderPol gives such high priority to cleaning the oven while your production process is running.

- Removable brushing unit
- Removable infra red unit
- Removable vapor hoods
- Steam sections
- Air blow systems
- Cleaning knives
VanderPol Soft Dough Waffle Lines

Finding added value is one of our core focuses. VanderPol Waffle Systems offers the possibilities with the waffle make up lines to create more than just a waffle. If you want a waffle with decoration, sandwiched waffle, or filled waffles, the VanderPol make up lines can provide these possibilities.

Capacities
- Basic model VanderPol soft waffle line 10,000 pieces an hour
- Highest VanderPol soft waffle line, up to 80,000 pieces an hour

Food-technology support
VanderPol is able to offer a wide range of expertise in making the soft dough waffles with your own ingredients. Training your people at your location is a standard procedure. Support can also be given on producing center fillings and packaging ideas.

Waffle make-up Lines
We are proud that our Waffle make up lines are one of a kind in the world. Such development gives VanderPol access to a truly niche market.

Greasing units
Oven greasing units are placed on the VanderPol Waffle ovens. The units can be easily taken in and out of the oven. This machine is specially developed for getting the spray accurately on the plates.

VanderPol Waffle ovens are free standing from the floor and have easy access for cleaning the moulds in the waffle oven.

Ovens are covered 100% with Stainless steel plates.

Oven can be cleaned and greased while the line is running with products.

With our zero pressure system, gas consumption will be minimized and burners will stay clean.

With our zero pressure system, gas consumption is minimized and burners stay clean.
VanderPol Caramel Waffle Lines

The Dutch Syrup/Caramel waffle is a traditional product and until a few years ago only known in the Netherlands. The texture and great taste, makes this product unique in the world and for that reason our caramel waffle lines are a strong growing export product. Our advanced caramel waffle production line is one of a kind. Years of development have made VanderPol the market leader of these production lines worldwide.

Capacities
- Base waffle line capacity (60-90 mm) 9,000 pieces and (45mm) 18,000 pieces a hour
- Max waffle line capacity (60-90 mm) 18,000 pieces and (45mm) 36,000 pieces a hour
- Max + waffle line capacity (60-90 mm) 20,000 pieces a hour

Food-technology support
VanderPol is able to offer a wide range of expertise on making the Dutch Syrup/Caramel waffles with your own ingredients. Training your people at your location is a standard procedure. Support can also be given on producing caramel and packaging the Dutch Syrup/Caramel waffle.
Together with our customers, VanderPol is continuously developing new products. Finding added values our core focus. VanderPol Waffle Systems has the expertise to create fun cakes with bake stable fillings including custom made shapes. Sweet or savory fillings are possible.

**Capacities**
- Basic model fun cake production line, capacity 10,000 pieces a hour
- Highest model fun cake production line, capacity up to 25,000 pieces a hour

**Custom made**
If you want to create your own shape, lots of varieties are possible. Sticks or for example animal shapes are no problem. This flexibility combined with high output lines will create added value and profit for our customers.

**Food-technology support**
VanderPol is able to offer a wide range of expertise on making fun cake products with your own ingredients. Training your people at your location is a standard procedure.
Another unique concept of VanderPol is the midi waffle line. Special developed for lower capacities and for producing different waffles on one production line.

**Capacities**
- Midi waffle line for soft waffles: 1,500 pieces a hour
- Midi waffle line for hard dough waffles: up to 3,000 pieces a hour

**Midi Caramel waffle line**
The VanderPol Midi caramel waffle line, will be delivered with a make-up line after the oven. On the make-up line caramel waffles are produced. The production line has a capacity of 2,800 pieces caramel waffles a hour (60 – 85mm)

**Removable plates**
VanderPol Midi waffle lines have the possibility to change baking plates. This allows you to produce hard dough and soft dough waffles on one production line.

Depositing, cutting, slicing and capping can be done after the baking procedure.

Caramel depositor.
**VanderPol Pancakes and Crepes**

A wide variety of pancakes can be made. Thin crepes can be eaten plain, or filled and rolled after baking. Other possibilities include baking with a centre filling, and the traditional American pancake.

Ever thought about a ready meal based on a filled pancake?

**Capacities**
- Up till 20,000 pieces a hour

**Custom made**
If you want to create your own flavors or any pancake related idea there are many possibilities. This flexibility combined with high output lines will create added value and profit for you as our customer.

**Food-technology support**
VanderPol is able to offer a wide range of expertise on making pancakes and crepes with your own ingredients. Training your people at your location is a standard procedure.

- Highly accurate Tromp servo driven travelling depositors on VanderPol oven.
- With the VanderPol zero pressure system, gas consumption will be minimized and burners will stay clean.
- High capacity pancake line.
- The complete line is fully PLC controlled and operated through touch screen.
- Accurate flipping unit for American pancake.