

GALAXIA®



Neumärker®

seit 1894

DESIGN FROM ANOTHER GALAXY

Designed for lovers of the iconic, retro-futuristic style of the 1970s that has shaped contemporary design and pop culture to this day.

The Neumärker Galaxia brings the futuristic 70s back into your kitchen. This avant-garde waffle iron is an exclusive premium product with an exciting aesthetic. The emotional shapes, having almost organic curves, but at the same time a completely clear and technical design language, make the Galaxia a real style object for luxury kitchens.

The Galaxia is produced in the traditional Neumärker manufactory in Hemer, Germany, where waffle makers have been made by hand for over 100 years. The solid cast aluminium and the high-gloss enamel coating make this waffle maker a visual and haptic masterpiece. And also from the technical perspective, the Galaxia convinces with various innovations that have never been seen before in a waffle maker. At least not in this galaxy...



RETRO-FUTURISM

[ˈretroʊ-ˈfjuːtʃərzəm]

The idea of the future that prevailed in the past and which we look at retrospectively from today.





MARS
Metallic Red



VENUS
Glossy Cream



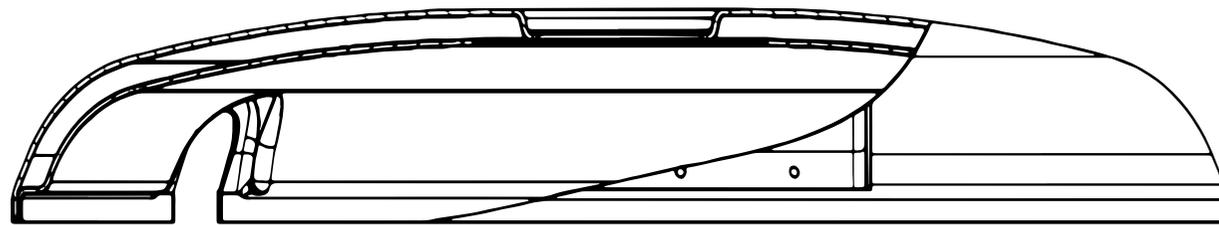
PLUTO
Shiny Chrome



SPACE
Glossy Black

TOUCH INJURY PROTECTION (TIP)

With the patent-protected TIP vacuum hood, Neumärker once again presents a revolutionary technology that has never been seen before in a waffle maker.



GALAXIA®



The newly developed hood offers optimal heat insulation through a vacuum inside. Minimising the external temperature and the radiated heat is not only exceptionally energy-efficient, but also protects against accidental burning injuries. Thus, the Galaxia can be operated safely in any environment, e.g. in the private kitchen or at the breakfast buffet in hotels.

TECHNOLOGY

[tek'nɒlədʒi]

The study or science of craft.



THE BAKING PLATE OF THE FUTURE

Neumärker has been manufacturing electric waffle makers for more than 100 years. The development of the baking plates for the Galaxia is the result of all the experience gained during this time. Even the shape of the cast plate offers smart technical features.

Openings in the upper baking plate allow steam to escape so that the waffles are baked to perfection from above and below. The integrated overflow protection catches the batter even if the waffle maker is

accidentally overfilled, keeping the waffle maker and your kitchen clean while baking. The baking plates of the Galaxia can easily be unscrewed from the appliance. This creates a future upgrade option, facilitates main-

tenance enormously and makes the Galaxia a particularly service-friendly product. The modern PTFE non-stick coating is state-of-the-art and allows easy removal of the waffles without sticking.

PTFE NON-STICK COATING

FIXING SCREWS

STEAM OUTLETS

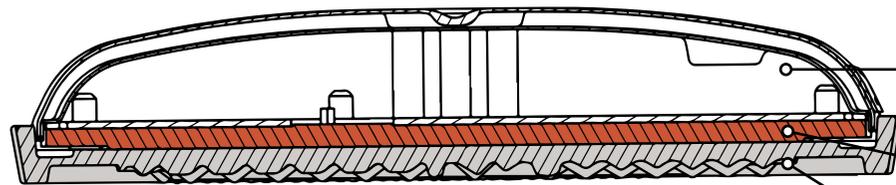
EXTRA-HIGH
FILL EDGE

OVERFLOW
PROTECTION



The Galaxia can achieve energy savings of up to 33% in comparison to professional waffle makers without the innovative Neumärker technologies.

SMART ENERGY



TIP VACUUM HOOD

HEATING ELEMENT WITH INSULATED BACK

SOLID CAST ALUMINIUM BAKING PLATE



INNOVATIVE HEATING TECHNOLOGY

The modern heating element matches the back of the baking plate perfectly to so that the generated heat is transferred directly to the cast plate. This ensures optimal, quick heat transfer, particularly even temperature distribution and reduces energy consumption at the same time. The back of the heating element is thermally insulated to minimise heat loss. The heating element has an integrated temperature sensor for communication with the Smart Energy control unit and a reusable thermal fuse to protect against overheating.

SMART ENERGY CONTROL

The electronic control unit detects temperature fluctuations and regulates the heating times of the individual baking plates separately instead of always reheating the complete waffle maker. The technical control, the efficient heating element and the innovative heat insulation of the TIP vacuum hood reduce the energy consumption tremendously.

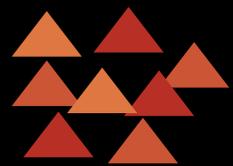
ENAMEL

[ɪˈnæməl]

From French émail, Old Franconian *smalt, related to melt; also melting glass. Designates a mass of inorganic composition, mostly consisting of silicates and oxides, which is produced by melting to create a glass-like solid form.

The enamel coating of the vacuum hood for the models Mars, Venus and Space protects the Galaxia from the dangers of everyday life and ensures that your waffle maker still looks new even after years of use. The physical material properties of enamel are comparable to those of glass. This makes enamel extremely scratch-resistant, so it is easy to clean and always remains hygienic.

CUT+SCRATCH RESISTANT
ROBUST LONG-LASTING
EASY TO CLEAN HYGIENIC
COLOURFAST



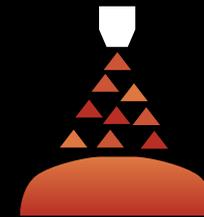
Grinding of the raw materials



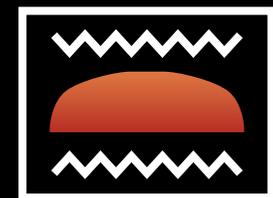
Melting of the raw materials



Repeated grinding of the hardened melt



Application to the workpiece



Heating in a furnace



TIME FOR THE IMPORTANT THINGS IN LIFE

Product design should not only be good-looking, but also combine innovative ideas to make customer experience as comfortable as possible. In this way you can concentrate on what's really important: Your family and friends!

Bake with Love



The slim, elegant base does not only provide the Galaxia's typical 70s retro space design, but also allows quick cleaning of the easily accessible surfaces. The digital timer with large display signals the end of the baking time with a sound. It reminds you on time to take out the waffle ensuring a perfect baking result without burned waffles. You can also use the display to adjust the baking temperature perfectly to your waffle batter. The round hood of the models Mars, Venus and Space is coated with high-quality enamel. This makes the surface as carefree as glass and easy to keep hygienically clean. The baking plate of the Galaxia has an integrated batter overflow protection that catches the batter if the waffle maker is accidentally overfilled: The waffle maker and kitchen stay clean, save and tidy.

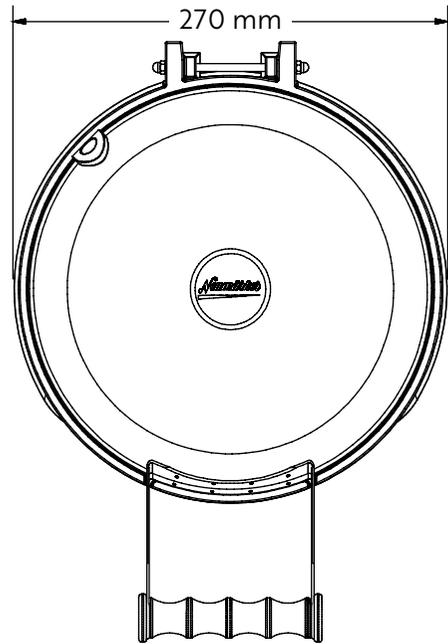
EMOTION

[ɪˈməʊʃən]

Patterns of feelings, cognitive processes and physiological reactions (e.g. the memory of a good time together is expressed in a smile).



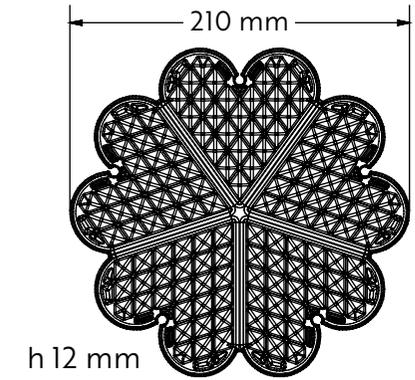
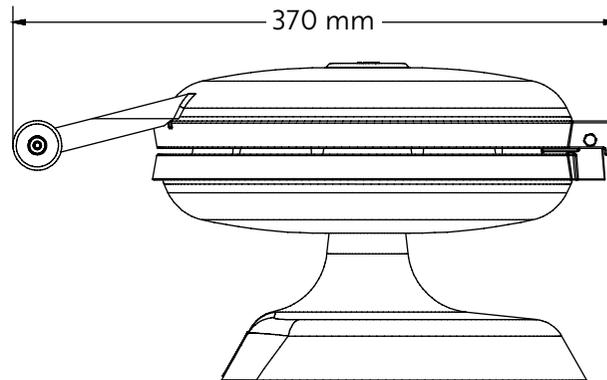
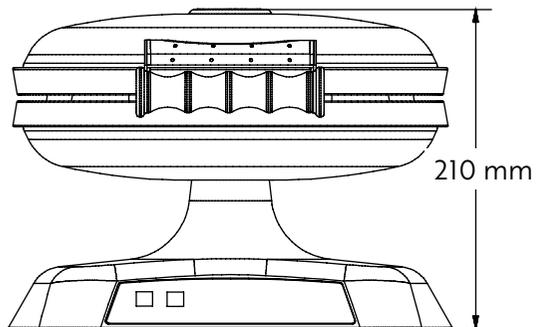
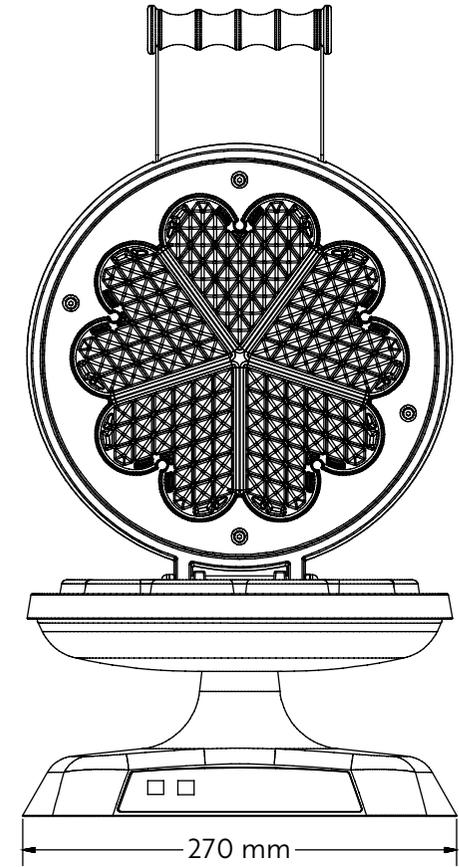
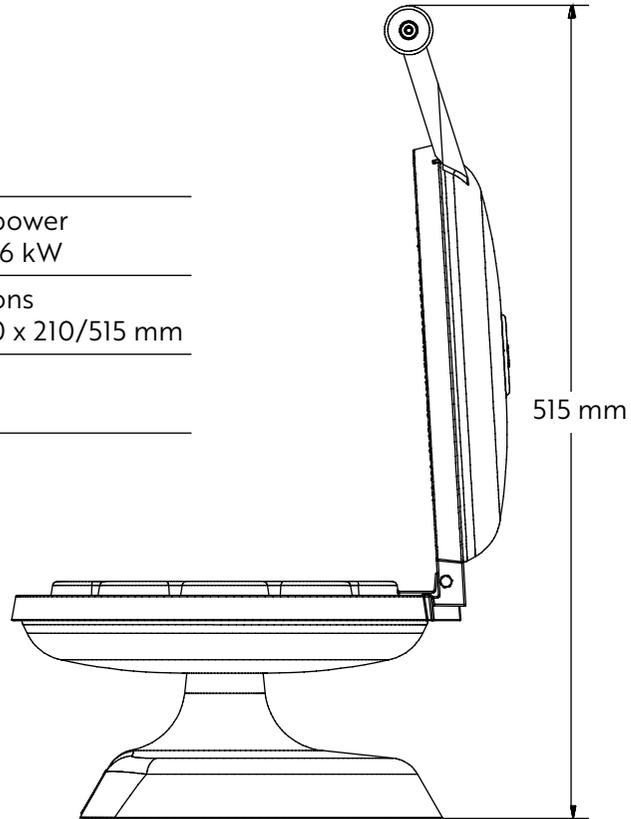
TECHNICAL DATA



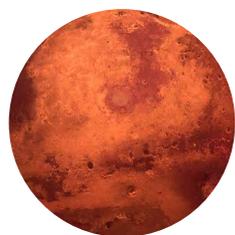
Electric power
230 V / 1.6 kW

Dimensions
270 x 370 x 210/515 mm

Weight
7.5 kg



GALAXIA®



MODEL	MARS Metallic Red	VENUS Glossy Cream	PLUTO Shiny Chrome	SPACE Glossy Black
ARTICLE NUMBER	12-20201	12-20202	12-20203	12-20204
EAN	4022955010497	4022955010503	4022955010510	4022955010527
Colour	Red + orange metallic pigments	High-gloss cream	Chrome	High-gloss black
Surface coating	Enamel	Enamel	Chrome	Enamel
Hood technology	Touch Injury Protection vacuum hood: Optimal heat insulation through a vacuum inside the hood. Particularly energy-efficient. The reduced external temperature of the hood prevents burn injuries.			
Control unit	Smart Energy Control: Up to 33% energy saving in comparison to professional waffle makers without this innovative Neumärker technology. The upper and lower baking plates are individually controlled and adjusted. Enormous reduction of power consumption achieved. Uniform and constant temperature of both baking plates.			
Timer	Digital timer: Adjustable to the second. With acoustic signal. Ensures consistently perfect baking results.			
Control elements	Digital control of temperature and baking time. Easy-to-clean and durable electronic control panel made of Lexan® polycarbonate.			
Heating elements	Innovative surface heating element: Direct contact with the baking plate over the entire surface. Optimal, quick and uniform heat transfer to the baking plate. Insulated on the back to minimise heat loss. Integrated temperature sensor and reusable thermal fuse to protect against overheating.			
Baking plates: Technology	CAD-optimised design. Aluminium casting through gravity die casting process. CNC-controlled finishing of the raw casting. Modern PTFE coating for easy removal of the waffles without sticking.			
Baking Plates: Features	Openings in the top baking plate allow steam to escape so that the waffles are baked perfectly from above and below. Batter overflow protection for clean working. Removable baking plates create a future upgrade option and are particularly well suited for maintenance.			
Other technical features	Heavy and stable base made of cast aluminium with a robust powder coating. Rubberised, non-slip feet.			



QUALITY THROUGH EXPERIENCE SINCE 1894

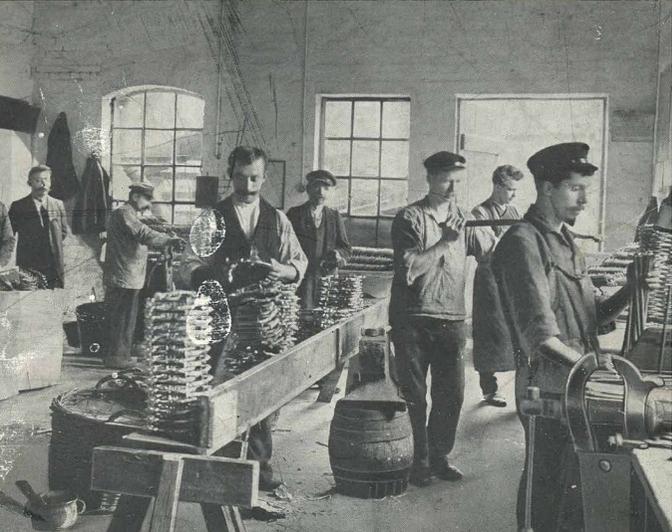


Reliable quality, solid engineering, a long service life and innovative ideas. For more than 100 years, this is what the handmade waffle makers from the Neumärker manufactory stand for.

Neumärker was founded in 1894 and is one of the first manufacturers of electric waffle makers worldwide. Already in the early 20th century, waffle makers powered by electricity were made in the Neumärker manufactory. And today, in the fifth generation of the family, Neumärker is one of the leading German manufacturers of

professional waffle makers for catering. The appliances from the manufactory are designed for intensive, permanent and daily use in the hospitality industry. Every Neumärker product contains the experience that makes it a reliable professional tool for decades.

We are proud of our manufactory, a family business with a sustainable corporate philosophy. To maintain the modern production in Germany means to face the low-price competition with courage and to define oneself through superior workmanship and quality. We look back onto a long tradition that has always embraced innovation. Each Galaxia waffle maker is created through an elaborate production process and is handcrafted for you in Germany. Based in the green idyll of the Sauerland region, this is where the retro-futuristic Galaxia is brought to life.



TRADITION

[trə'dɪʃən]

Something that has been preserved from generation to generation in terms of ideas, behaviour, culture, values or similar.



www.neumaerker.de

ERNST NEUMÄRKER GMBH & CO. KG

Neumärker[®]

seit 1894

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Tel. +49 2372 92 74 86
Fax +49 2372 92 74 33
export@neumaerker.de

Lohstr. 13
58675 Hemer
Germany



