



Waffle Iron

GES40

The GES40 Waffle Iron is specifically for making cones, for ice cream for example. The cast iron plate features a criss cross pattern (8mm x 8mm squares) across the whole plate surface. Using a specific batter mix spread thinly over the plate the "waffle" is then formed around the wooden cone mould (supplied) and allowed to harden as a delicious individual cone. The elements are seated beneath both cooking plates giving rapid and even heat across the whole cooking area. The GES40 has a 4 sided drip tray making it suitable for use with fresh or frozen waffle dough and fresh batter mix.

Features: power on neon, surround drip tray, cast iron cooking plates, 300'c thermostat.

Accessories: wooden rolling cone



Weight	19kg
Dimensions (mm)	305 x 440 x 230
Plate Configuration	8mm sq criss cross
Power	1.5KW
Cooking Surface (mm)	360 x 240
Capacity	1 Cone
Temp C (max)	300