



GES 70



GES 20



300°C

GES 10



**GAUFRIERS
WAFFLE IRONS**

" Easy cleaning - wrap around driptray "

Our waffle irons are available in 6 Patterns

- GES 10 The "Brussels" mould featuring 3 x 5 squares (20 X 25 mm)
* Waffle Size : 2 x 190 x 110 x 22 mm
- GES 20 "Liège" mould, featuring 4 x 6 squares (15 x 18 mm)
* Waffle Size : 2 x 160 x 100 x 26 mm
- GES 40 Ice-cream cone - comes with a wooden cone twister (8 x 8 mm)
* Plate Size : 250 x 250 x 4 mm
- GES 70 Round mould diameter 1 x 180 x 12 mm (10 x 10 mm)
- GES 80 "Stick" mould 4 x 145 x 38 x 40 mm
- GES 23 "Stick" mould 4 x 230 x 30 mm
- Option : The "Stainless steel Stick Stand" 10 hole

The highly conductive cast iron plates spread heat evenly to give golden, crispy waffles in 2^{1/2} minutes. Suitable for making fresh batter or dough waffles. A removable drip-tray surrounding the bottom plate will collect any batter excess thus making it easy to clean. On/ Off switch, thermostat 0 – 300°C, pilot lights . Option :Timer and Stainless steel holder



GES 40



GES 80

GES 10 Kw 1,6 • mm 305 x 440 x 230 • Kg 19

GES 20 Kw 1,6 • mm 305 x 440 x 230 • Kg 19

GES 40 Kw 1,6 • mm 305 x 440 x 230 • Kg 19

GES 70 Kw 1,6 • mm 305 x 440 x 230 • Kg 19

GES 80 Kw 1,6 • mm 305 x 440 x 230 • Kg 19

GES 23 Kw 1,6 • mm 305 x 440 x 230 • Kg 19

GES 23 + Timer Holder option



Modèle double présentant les mêmes caractéristiques que ci-dessus.

Double model with the same features as above.

GED 10 Kw 3.2 • mm 550 x 440 x 230 • Kg 38

GED 20 Kw 3.2 • mm 550 x 440 x 230 • Kg 38

GED 40 Kw 3.2 • mm 550 x 440 x 230 • Kg 38

GED 70 Kw 3.2 • mm 550 x 440 x 230 • Kg 38

GED 80 Kw 3.2 • mm 550 x 440 x 230 • Kg 38