



Waffle Iron

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## 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



<b>Weight</b>	<b>19kg</b>
<b>Dimensions (mm)</b>	<b>305 x 440 x 230</b>
<b>Plate Configuration</b>	<b>8mm sq criss cross</b>
<b>Power</b>	<b>1.5KW</b>
<b>Cooking Surface (mm)</b>	<b>360 x 240</b>
<b>Capacity</b>	<b>1 Cone</b>
<b>Temp C (max)</b>	<b>300</b>
<b>Price</b>	<b>£775</b>

