

Professional Electric Waffle Iron

ROLLER GRILL | GES 20 | FRANCE

Professional waffle maker designed for intensive commercial use, suitable for pre-cooked frozen waffles, frozen dough pieces and fresh homemade waffles.



POWER

1.6 kW

VOLTAGE

230 V

TEMPERATURE

0-300 C

COOKING TIME

~3 minutes

WAFFLE SIZE

100 x 180 x 26 mm

WEIGHT

22 kg

PRODUCT HIGHLIGHTS

- High-conductivity cast-iron plates ensure even heat distribution.
- Patented stainless steel tray catches excess batter for easy cleaning.
- Adjustable commutator thermostat and indicator lights.
- Supplied with brush (F05054) and timer.

Commercial waffle preparation | Cast-iron plates | Intensive use

GES 20 | Technical Specifications

Roller Grill - Professional Electric Waffle Iron

TECHNICAL DATA

Brand	Roller Grill
Model	GES 20
Country of origin	France
Product type	Professional electric waffle iron
Plate material	Cast iron
Waffle size	100 x 180 x 26 mm
Cooking time	Approximately 3 minutes
Temperature range	0-300 degrees C
Voltage	230 V
Power	1.6 kW
Net weight	22 kg
Outside dimensions	305 x 440 x 230 mm
Controls	Commutator thermostat, control lights
Included accessories	Brush F05054 and timer

KEY FEATURES

- High-conductivity cast-iron cooking plates distribute heat evenly.
- Produces golden, crispy waffles in approximately three minutes.
- Built for intensive professional and commercial use.
- For pre-cooked frozen waffles, frozen dough and fresh batter.
- Patented stainless steel overflow tray catches excess batter.
- Commutator thermostat with temperature adjustment from 0 to 300 C.
- Control indicator lights for straightforward operation.