

Project Name: _____

Item #: _____

Quantity: _____

COUNTERTOP EQUIPMENT

Equipex Roller Grill Commercial Waffle Bakers

MODEL	APPLICATION	VOLTAGE
GES/1	Single	120V
GES	Single	208/240V
GED	Double	208/240V

DESCRIPTION

Professional waffle bakers designed for consistent, high-quality results across a variety of waffle styles. Built with fine-grain cast iron plates and powerful heating elements, they deliver even baking, fast recovery, and reliable performance.

FEATURES:

- Fine-grain cast iron plates for even heat distribution and consistent baking
- Available in multiple waffle patterns to support diverse menu applications
- Heavy-duty top plate ensures uniform rising without clips, floating hinges, or turning
- Specially designed outer plate rims help minimize batter overflow
- Powerful, thermostatically controlled heating elements up to 570°F
- Independent heating zones with lighted on/off switches, pilot, and temperature indicator lights



GES/1
(Pattern shown: Cone)



GES
(Pattern shown: Liege)

Options: 5-min timer with bell signal



GED
(Pattern shown: Round Belgian)
Options: (2) 5-min timer with bell signal

WARRANTY

One-year limited parts & labor

CERTIFICATIONS

- UL Listed and Certified
- UL Classified to NSF-4



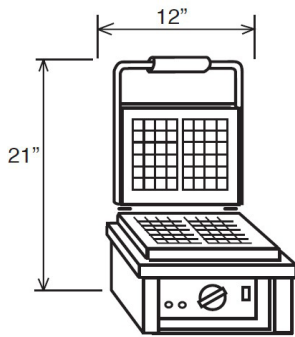
APPLICATIONS

Designed for high-volume foodservice, these versatile, heavy-duty waffle bakers enable cafés, bakeries, hotels, and convenience foodservice operations to produce consistent, high-quality waffles.

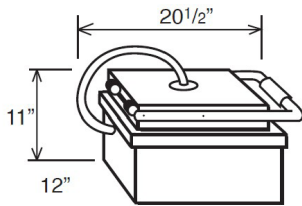
SPECIFICATIONS

MODEL	SIZE	ELECTRICAL	NEMA PLUG	WEIGHT
GES/1	12"Wx20.5"Dx21"H	120V, 1.75kW, 14 Amps	5-15 P	45 lbs
GES	12"Wx20.5"Dx21"H	208/240V, 1PH, 1.7kW, 7/8 Amps	6-15 P	45 lbs
GED	23"Wx20.5"Dx21"H	208/240V, 1PH, 3.3kW, 12/16 Amps	6-20 P	95 lbs
WI-1	8.5"W x 17"D x 10"H	120V, 1PH, 170-340W, 1.5 Amps	5-15 P	10 lbs
WI-2	8.5"W x 17"D x 10"H	120V, 1PH, 170-340W, 1.5 Amps	5-15 P	15 lbs
WI-1DI	8.75" W x 6.81" D x 8.62" H Cut out: 8.5" W x 5.625" D	120V, 1PH, 170W, 1.5 Amps	5-15 P	6 lbs

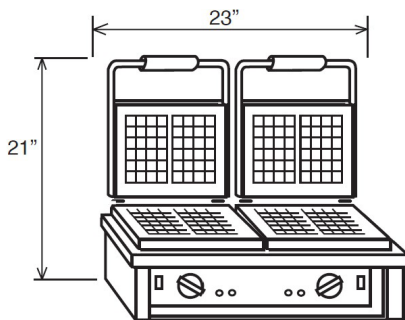
GES | GES/1



CLOSED PROFILE



GED



CONSTRUCTION

- Durable fine-grain cast iron cooking plates
- Heavy-duty stainless steel base for long-lasting commercial use
- Precision-engineered plate design to support consistent rise and controlled batter flow
- Removable wraparound stainless steel drip tray
- Optional 5-minute timer with bell (one per plate)

AVAILABLE ACCESSORIES

- Topping Warmers

WI-1

Single,
Countertop



WI-2

Double,
Countertop



WI-1DI

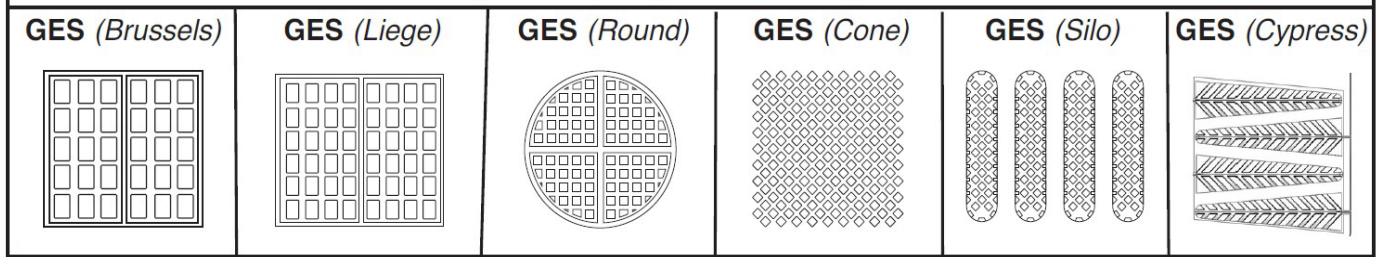
Single,
Built-in



NOTES/ CONDITIONS

- Clearances: 2" Each Side
- All equipment must be plugged into a dedicated circuit of the proper ratings

PLATE PATTERNS AVAILABLE
(please, specify when ordering)



BAKING CAPACITY (approximately 2-3 minute cycle)

MODEL/TYPE	BRUSSELS	LIEGE	ROUND	CONE	SILO	CYPRESS
Waffle Size	7.5"x4.25"x1.25"	6.25"x4"x1.25"	7"diameter x 1.25"	9.75"x9.75"	1.5"x6"	8.75"x2.25"x1"
GES/1, GES	2	2	1	1	4	4
GED	4	4	2	2	8	8

SHIPPING DIMENSIONS

MODEL	LENGTH	WIDTH	HEIGHT	WEIGHT	SHIP TYPE
GES/1	26"	20"	20"	50 lbs	Common Carrier
GES	26"	20"	20"	50 lbs	Common Carrier
GED	48"	40"	35"	145 lbs	Freight, Pallet
WI-1	21"	20"	17"	15 lbs	Common Carrier
WI-2	21"	20"	17"	20 lbs	Common Carrier
WI-1DI	21"	20"	17"	10 lbs	Common Carrier