



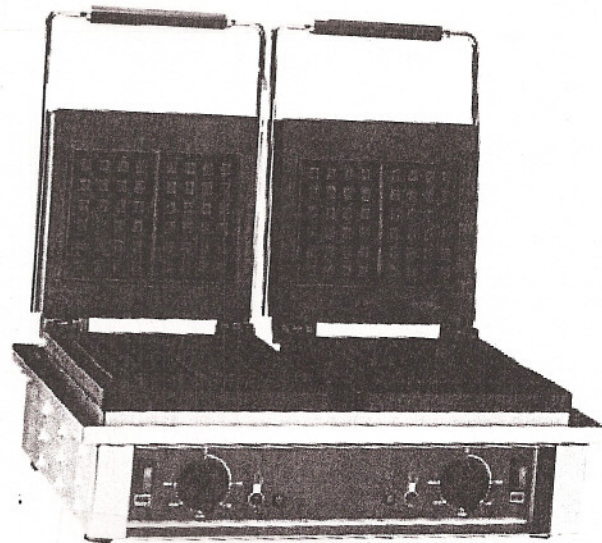
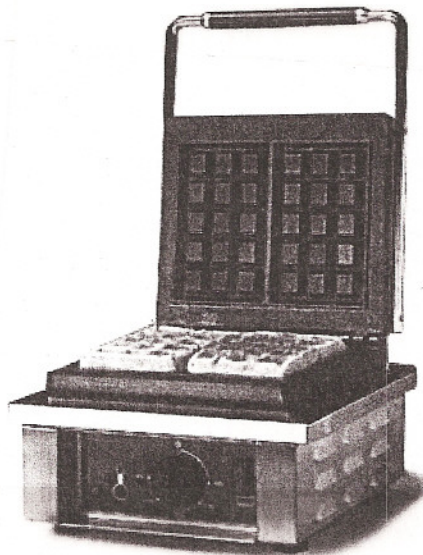
OPERATION MANUAL

FOR

SODIR

WAFFLE BAKERS

MODEL GES (SINGLE), GED (DOUBLE)



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.

Tel: (401) 273-3300 Fax: (401) 273-3328

www.equipex.com e-mail: sales@equipex.com



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock, do not immerse the power cord, plug or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before installing or removing parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after appliance malfunctions, or after damage of any kind. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter. Do not allow cord to touch hot surfaces.
10. Do not place on or near a burner, or in a heated oven.
11. Always attach plug to appliance before plugging cord into the wall outlet. To disconnect, turn all controls to "OFF" then remove plug from the wall outlet.
12. Do not use appliance other than for its intended use.
13. **SAVE THESE INSTRUCTIONS.**

INTRODUCTION

The **SODIR** Waffle Bakers – Models GES (single) and GED (double) – are uniquely designed to offer quality cooking. These units are constructed of food service quality stainless steel and use fine grain cast iron top and bottom cooking surfaces. Four plate patterns are available: Brussels, Liege, Five Hearts and Cone. The SODIR waffle bakers feature heavy-duty fine-grain cast iron plates. The moveable top is heavily weighed, thus accommodating the release of steam during baking cycle without requiring a clamp or a floating hinge. Top and bottom heating elements are thermostatically controlled up to 570 F. The units come equipped with a removable wraparound drip tray. Each heating zone (two for all GED models) is independently controlled with an ON/OFF switch and thermostat and is equipped with a set of green and red indicator lights as a convenience feature.

Specifications:

Model	Electrical	Plug Configuration
GES (single)	120V, 1PH, 1.6KW, 14A	NEMA-5-15P
	208/240V, 1PH, 1.6KW, 7/8A	NEMA-6-15P
GED (double)	208/240V, 1PH. 3.2KW, 15/17A	NEMA-6-20P

Plate Patterns Available

OPERATION

Initial Set-Up

The waffle baker is shipped with an application of machine oil on the upper and lower grill plates. This oil will need to be removed prior to the seasoning process.

Before operating your **SODIR** waffle baker, we recommend that you season the surface of the cast iron plates with cooking oil or shortening. For seasoning, wipe cooking oil or shortening onto the upper and lower waffle baker plates using a clean, lint-free cloth, or

INTRODUCTION

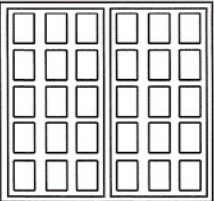
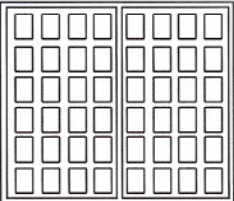
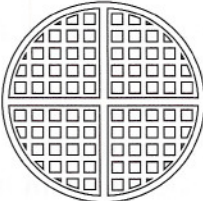
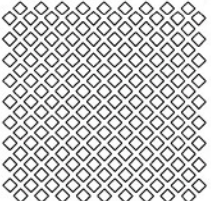
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PLATE PATTERNS AVAILABLE

(please, specify when ordering)

GES (<i>Brussels</i>)	GES (<i>Liege</i>)	GES (<i>Round</i>)	GES (<i>Cone</i>)
			

OPERATION

INITIAL SET-UP

The waffle baker is shipped with an application of machine oil on the upper and lower grill plates. This oil will need to be removed prior to the seasoning process.

coat the plates with cooking oil spray. Turn the waffle baker on with ON/OFF switch(s) and set the thermostat(s) at 300-400 F. When the temperature is reached (the red indicator light goes out), allow the unit to season for 10-15 minutes and then let the waffle baker cool. Some smoke may appear during this process. Wipe off the excess oil using a clean, lint-free cloth. Repeat seasoning process at least one more time. Now, your waffle baker is ready for use.

Preheating

After the waffle baker plates have been properly seasoned, turn the unit on using the ON/OFF switch(s) (the green light(s) will be lit) and turn the temperature control knob(s) to the desired temperature. The red light(s) will go on and stay on until the desired temperature is reached. The red light(s) will then go out. The preheat time will vary depending on the cooking temperature settings and the electrical specifications of your model. It will normally take 10-15 minutes for the waffle baker to reach cooking temperature.

Cooking

SODIR waffle bakers can be used for a wide variety of waffle type products. Cooking times will vary depending on the type of batter, temperature setting and desired results. The baking temperature ranges between 425 F and 475 F. You will need approximately 5-6 oz. of batter per plate.

BAKING CAPACITY (approximately 2-3 minute cooking cycle)

Pattern	Brussels	Liege	Five Hearts	Cone
Waffle Size	7-1/2"x4-1/4"	6-1/4"x4"	3-1/2"x3-1/4"	9-3/4"x9-3/4"
GES (single)	2	2	5	1
GED (double)	4	4	10	2

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Allow the waffle baker to cool before cleaning. Using the scraper or stiff wire brush, scrape the debris from the upper and then lower plates. To clean the grill, scrape or brush

toward you and use the removable drip tray for the debris. Use a cloth dampened slightly with a soap and water mixture to clean the stainless steel housing, upper grill covers and the drip tray. Clean the waffle baker thoroughly at the end of each day. Failure to do so may cause hard to remove build up. In order to remove the build up off the plates, use industry standard food service grade degreasers or grease removers. We do not recommend using soap and water to clean the cast iron plates, however, if soap and water are used while cleaning the plates the waffle baker will need to be re-seasoned (see below).

DO NOT spray the unit with any cleaning liquid before unplugging it

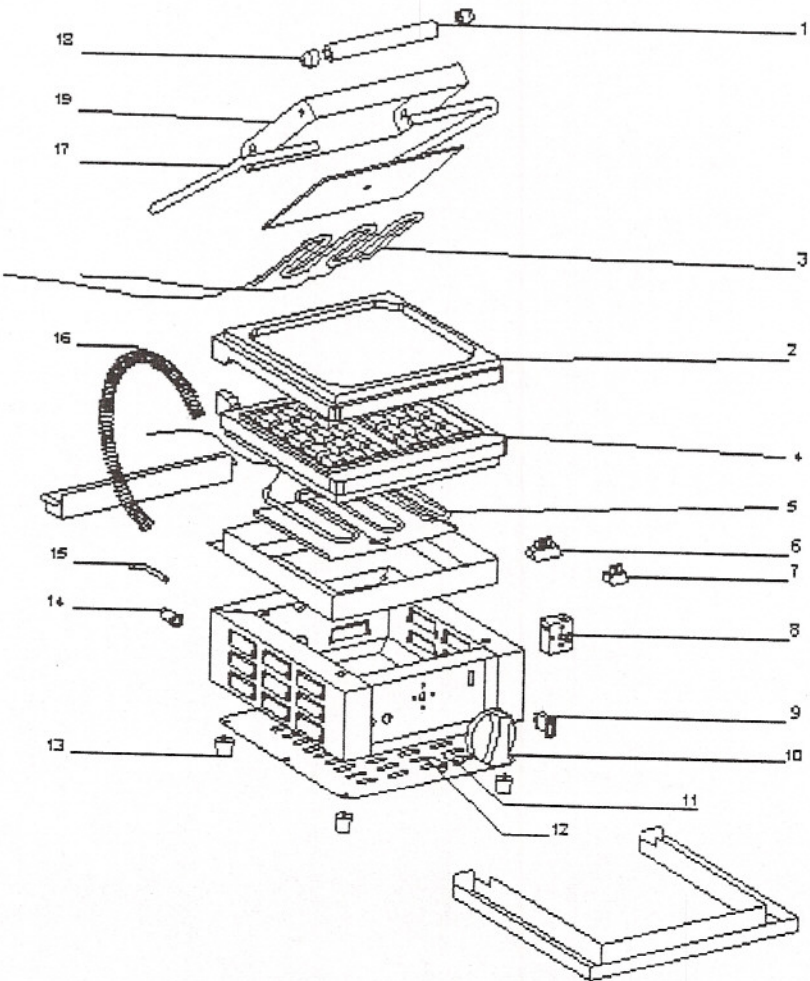
DO NOT allow water to drip into the housing around the electrical components

RESEASONING

It may be necessary to re-season the waffle baker after cleaning and extended use. In order to do so, clean both plates of the unit with a clean, lint-free cloth and scraper. Apply cooking oil or shortening onto both plates with a lint-free cloth or coat the plates with a cooking oil spray. Wipe off the excess oil spray with a dry, clean cloth. Turn the unit ON and set the thermostat to 350 – 400 F. Some smoking may occur during the re-seasoning process. When the unit reaches the desired temperature (the red light will go out), turn the waffle baker off and allow it to cool. Wipe off the excess oil from the surface of the plates. Repeat the re-seasoning process one more time. The waffle baker is now re-seasoned and ready to use.

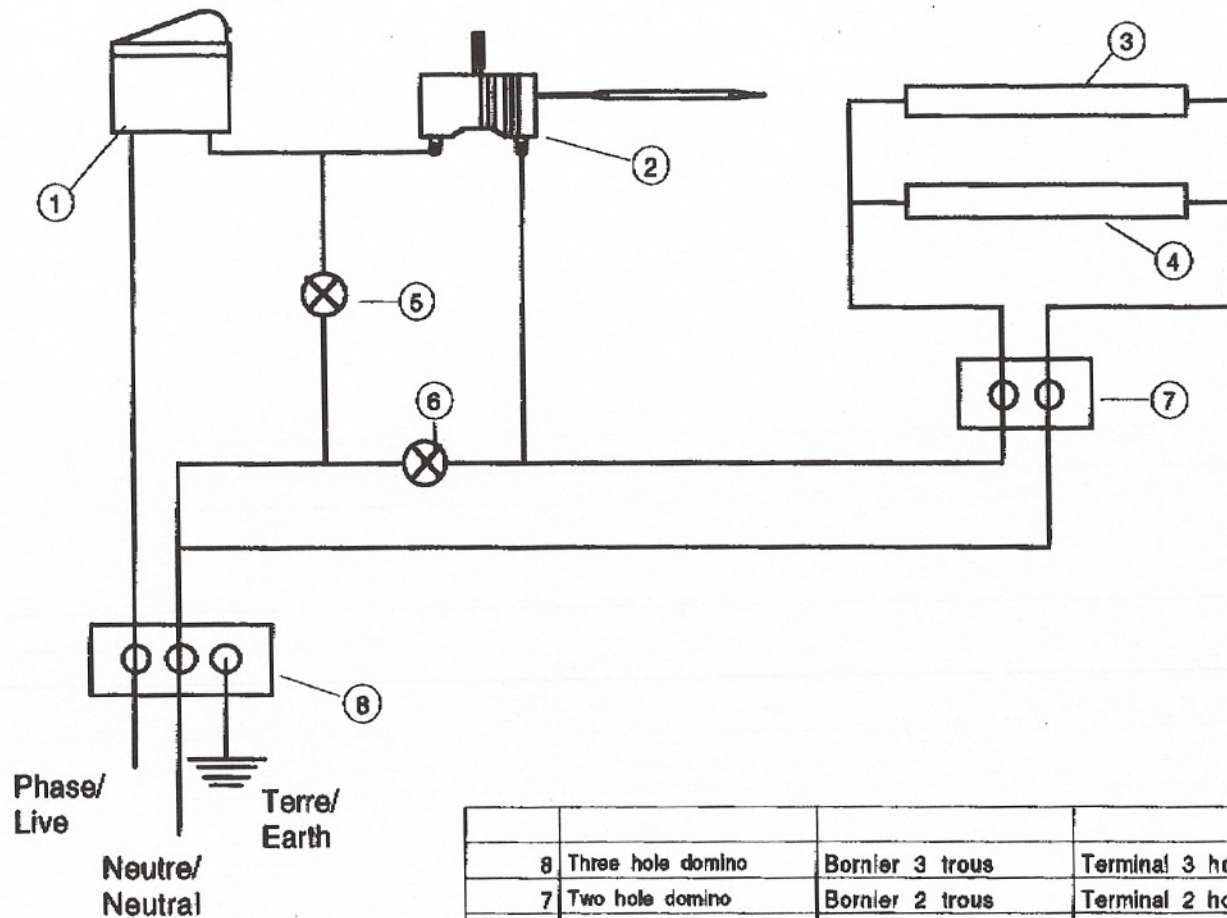
Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.

SODIR WAFFLE BAKERS



MODEL GES (SINGLE)

EQUIPEX, LTD.		14-Sep-00		SPWAF-GES-03
765 Westminster Street, Providence, RI 02903				
tel: (401) 273-3300 fax: (401) 273-3328				Toll free: 1-800-649-7885
SODIR Model GES Waffle Baker (120V/60/1 Phase) / GES Waffle Baker (208-240V/60/1 Phase)				
Drawing #	Part Number	Quantity	Description	Old Part Number
1	A15036	1	Black Tube Handle	P-S115036
2	B02028SUP	1	Top Cast Iron Plate (Liege)	n/a
2	B02029SUP	1	Top Cast Iron Plate (Brussels)	n/a
2	B02030SUP	1	Top Cast Iron Plate (Five Hearts)	n/a
2	B02031SUP	1	Top Cast Iron Plate (Cone)	n/a
3	D02140-120	1	Top Heating Element, 120V	n/a
3	D02140-220	1	Top Heating Element, 220V	n/a
4	B02028INF	1	Bottom Cast Iron Plate(Liege)	n/a
4	B02029INF	1	Bottom Cast Iron Plate(Bruss)	n/a
4	B02030INF	1	Bottom Cast Iron Plate(Five H.)	n/a
4	B02031INF	1	Bottom Cast Iron Plate (Cone)	n/a
5	D02140-120	1	Bottom Heating Element, 120V	n/a
5	D02140-220	1	Bottom Heating Element, 220V	n/a
6	A16016	1	Terminal Block, 3 position	n/a
7	A16012	1	Terminal Block, 2 position	P-S116012
8	A06032	1	Regulating Thermostat	P-S106032
9	A07012	1	Switch, On/Off	P-S107012
10	A14078	1	Knob, Thermostat	P-S114078
11	A08008	1	Red Pilot Light, 220V	P-S108015
11	A08002	1	Red Pilot Light, 120V	P-S108005
12	A08009	1	Green Pilot Light, 220V	P-S108011
12	A08007	1	Green Pilot Light, 120V	P-S108011
13	A13003	4	Foot	P-S113003
14	A10010	1	Strain Relief	P-S110010
15	OEM0012	1	Power Cord, 220V (no plug)	P-S301002
15	OEM0011	1	Power Cord, 120V (no plug)	P-S301002
16	C04005	1	Spring Girdle	P-S304005
17	F01047	2	Handle w/o Thread	n/a
18	B04033	2	Handle Tip	P-S204033
19	371031510	1	Top Plate Cover	n/a
	GES34DRTR	1	Drip Tray 3/4	n/a
	GES14DRTR	1	Drip Tray 1/4 (back)	n/a
	A06034	1	High Limit Thermostat	P-S106034



Conductor	Conducteur
Live (brown)	Phase (marron)
Neutral (blue)	Neutre (Bleu)
Earth (yellow/green)	Terre (jaune/vert)

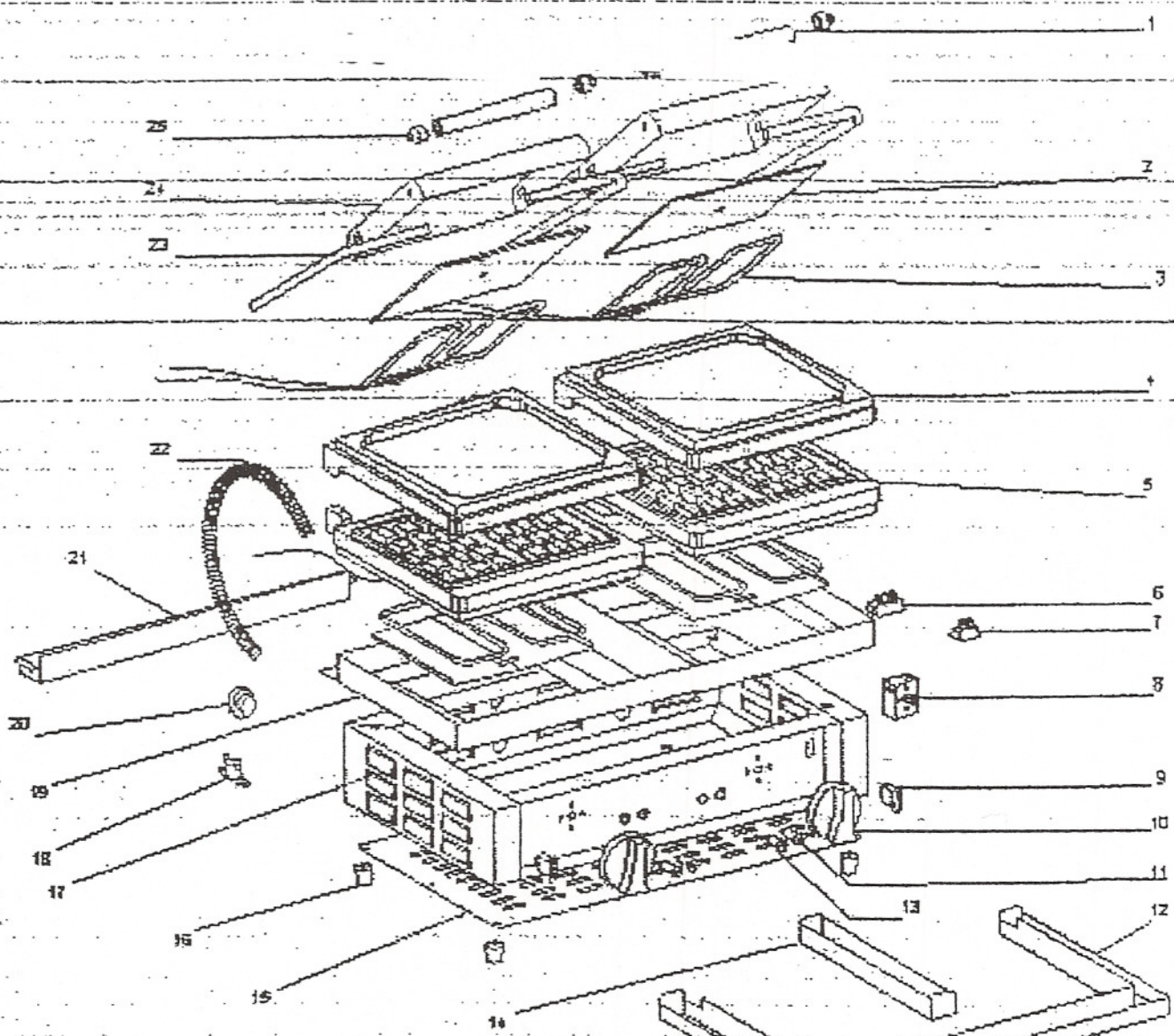
8	Three hole domino	Bornier 3 trous	Terminal 3 hoyos
7	Two hole domino	Bornier 2 trous	Terminal 2 hoyos
6	Red pilot light	Voyant rouge	Luz piloto roja
5	Green pilot light	Voyant vert	Luz piloto Verde
4	Bottom heating element	Résistance inférieure	Resistencia inferior
3	Top heating element	Résistance supérieure	Resistencia superior
2	Thermostat	Thermostat	Termostato
1	Switch	Interrupteur	Interruptor

23/09/98

Gaufrier simple

Simple Waffle-Iron

SODIR WAFFLE BAKERS



MODEL GED (DOUBLE)

EQUIPEX, LTD.		14-Sep-00		SPWAF-GED-03	
765 Westminster Street, Providence, RI 02903					
tel: (401) 273-3300			fax: (401) 273-3328		Toll free: 1-800-649-7885
SODIR Model GED Waffle Baker (120V/60/1 Phase) / Model GED Waffle Baker (208-240V/60/1 Phase)					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	A15036	2	Black Tube Handle	P-S115036	
2	37131X020	4	Heating Element Pressure Plate	n/a	
4	B02028SUP	2	Top Cast Iron Plate (Liege)	n/a	
4	B02029SUP	2	Top Cast Iron Plate (Brussels)	n/a	
4	B02030SUP	2	Top Cast Iron Plate (Five Hearts)	n/a	
4	B02031SUP	2	Top Cast Iron Plate (Cone)	n/a	
3	D02140-120	2	Top Heating Element, 120V	n/a	
3	D02140-220	2	Top Heating Element, 220V	n/a	
5	B02028INF	2	Bottom Cast Iron Plate(Liege)	n/a	
5	B02029INF	2	Bottom Cast Iron Plate(Bruss)	n/a	
5	B02030INF	2	Bottom Cast Iron Plate(Five H.)	n/a	
5	B02031INF	2	Bottom Cast Iron Plate (Cone)	n/a	
3	D02140-120	1	Bottom Heating Element, 120V	n/a	
3	D02140-220	1	Bottom Heating Element, 220V	n/a	
6	A16014	1	Terminal Block, 6 position	P-S116014	
7	A16012	2	Terminal Block, 2 position	P-S116012	
8	A06032	2	Regulating Thermostat	P-S106032	
9	A07012	2	Switch, On/Off	P-S107012	
10	A14078	2	Knob, Thermostat	P-S114078	
11	A08008	2	Red Pilot Light, 220V	P-S108015	
11	A08002	2	Red Pilot Light, 120V	P-S108005	
12	371221510	1	Front Drip Tray 3/4	n/a	
13	A08009	1	Green Pilot Light, 220V	P-S108011	
13	A08007	1	Green Pilot Light, 120V	P-S108011	
14	00162P610	1	Middle Drip Tray	n/a	
15	37042G008	1	Bottom Plate	P-S37042G008	
16	A13003	4	Foot	P-S113003	
17	37041CE13	1	Unit Casing	n/a	
18	A06034	2	High Limit Thermostat	P-S106034	
	A10010	1	Strain Relief	P-S110010	
	OEM0012	1	Power Cord, 220V (no plug)	P-S301002	
	OEM0011	1	Power Cord, 120V (no plug)	P-S301002	
22	C04005	2	Spring Girdle	P-S304005	
23	F01047	4	Handle w/o Thread	n/a	
25	B04033	2	Handle Tip	P-S204033	
24	371031510	2	Top Plate Cover	n/a	
20	A12014	1	Rubber Plug	P-S112014	
21	371231510	1	Drip Tray 1/4 (back)	n/a	
19	371211510CA	1	Middle Frame	n/a	



LIMITED WARRANTY

Your new EQUIPEX product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgement of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call the factory at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LTD. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

Please call EQUIPEX for service at 1-800-649-7885

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