INSTRUCTIONS FOR USE AND INSTALLATION
SINGLE AND DOUBLE WAFFLE MACHINES



Made in France

January 2012

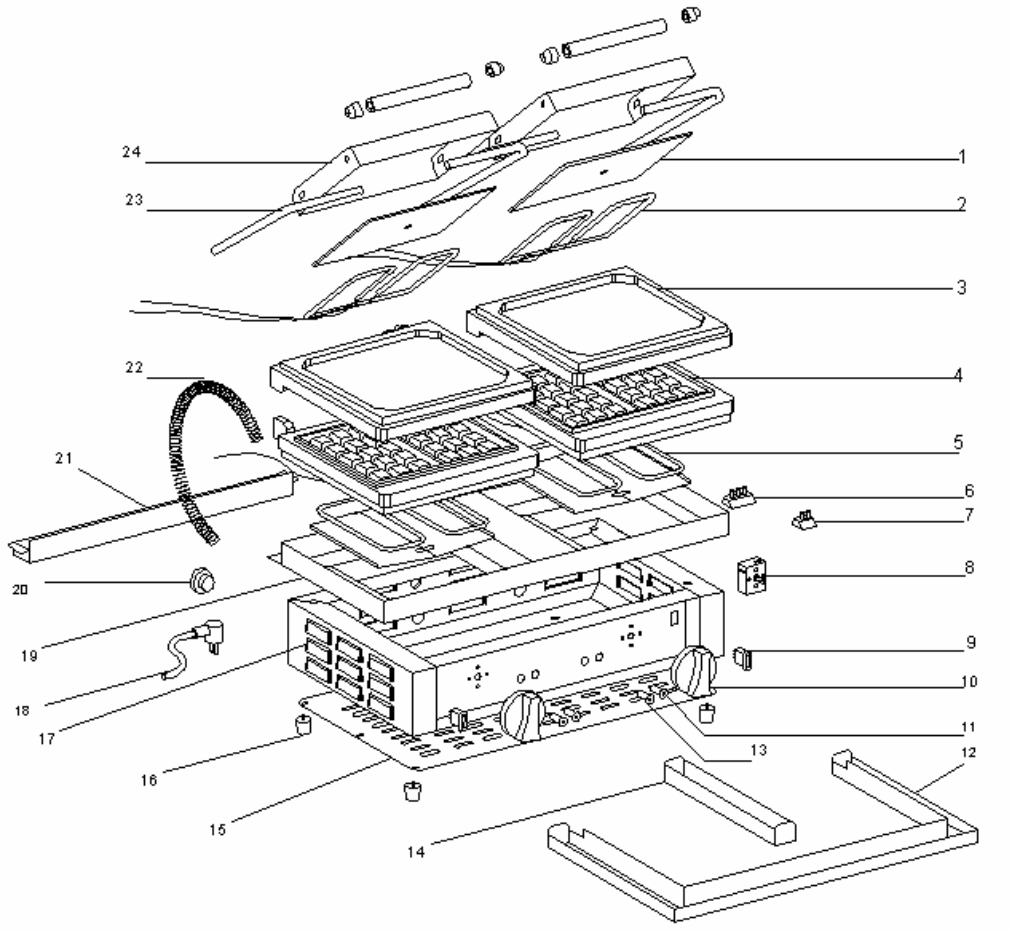
ELECTRIC WAFFLE MACHINES
GES 10/GES 20/GES 40/GES 70/GES 80
GED 10/GED 20/GED 40/GED 70/GED 80

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the electrical cord in contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust repairs only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect it.



Nomenclature **GAUFRIER DOUBLE**
Spare parts **DOUBLE WAFFLE IRON**

Rep	Code	Qty	Pièce	Spare part
1	37132	2	Plaque isolation	Insulation plate
2	D02140	2	Résistance haute	Top heating element
3 et 4	B02032PTR	2	Jeu 2 fontes Liège	Cast iron plates assembly Liège
	B02029PTR	2	Jeu 2 fontes Bruxelles	Cast iron plates asseb,Brussels
	B02041PTR	2	Jeu 2 fontes Rond	Cast iron plates assemb, Round
	B02031PTR	2	Jeu 2 fontes Cornet	Cast iron plates assembly Cone
	B02051PTR	2	Jeu 2 fontes bâtonnets	Cast iron plates assembly stickers
5	D02139	2	Résistance basse	Bottom heating element
6	A16014	1	Bornier 6 plots	6 holes domino
7	A16012	1	Bornier 2 plots	2 holes domino
8	A06042	2	Thermostat	Thermostat
9	A07025	2	Interrupteur	Sw itch
10	A14078	2	Bouton	Knob
11	A08003	2	Voyant orange	Orange pilot light
12	37122	1	Bac à sauce avant	Front sauce lid
13	A08009	1	Voyant vert	Green pilot light
14	37193	1	Bac à sauce central	Middle sauce lid
15	37042	1	Fond de socle	Bottom casing
16	A13003	4	Pied	Foot
17	37040SE	1	Ceinture	Casing
18	C03007	1	Cordon avec prise	Cord w ith plug
19	37121	1	Cadre	Frame
20	A10032	1	Presse étoupe 16	Cord closer 16
21	37123	1	Bac à sauce arrière	Back sauce lid
22	C04008	2	Gaine ressort	Spring gridle
23	F01027/GAUF	2	Poignée compléte	Handle assembly
24	37103	2	Capot inox	S/steel cover
	F03008	1	Fouchette Bruxelles	Fork for Brussels
	F03009	1	Fourchette Liège	Fork for Liège

2. CONTENTS OF CARDBOARD PACKAGING

Device: a waffle machine
Accessories: - a front drip tray
- a back drip tray
- a fork for GES/GED 10-GES/GED 20
- a wooden cone for GES 40/GED 40
- The present note

See exploded views for GES 10, GES 20, GES 40, GES 70, GES 80, GED 10, GED 20, GED 40, GED 70, GED 80 at the end of the document

3. CONFORMITY OF USE

Use the machine only to cook waffles.

4. WAY OF FUNCTIONING

These waffle machines are fitted with highly conductive cast iron plates for a perfect cooking of your waffles. They enable you to obtain crispy and golden waffles. The upper plates are articulated, the armoured heating elements distribute heat evenly on all cooking surfaces.

These waffle machines exist in 5 versions:

BRUXELLES Single model (GES 10) or double (GED 10) fitted with cast iron moulds with big squares (3x5 squares).

LIEGE Single model (GES 20) or double (GED 10) fitted with cast iron moulds with small squares (4x6 squares).

ROUND Single model (GES 70) or double (GED 70) fitted with round moulds (diameter 180 mm)

CONE Single model (GES 40) or double (GED 40) fitted with cast iron moulds for the making of ice-cream cones.

STICKERS Single model (GES 80) or double (GED 80) fitted with cast iron moulds for 4 stickers (145x38 mm).

The cooking of waffles is made at approximately 220°C for about 2'30 minutes according to the type of dough. If the waffle sticks, it is because the waffle iron is too warm, it is then necessary to adjust the thermostat to a slightly lower temperature. After having cooked the first waffle, verify its quality and eventually modify the temperature or the duration of cooking. The regulation of the temperature is made by means of the thermostat.

Remove the waffles thanks to an appropriate tool, for example a fork.

Remove regularly the batter remnants from the moulds.

To turn on and preheat the plates, turn on the switch (n°1 on picture), green pilot light (n°2 on picture) ignites.

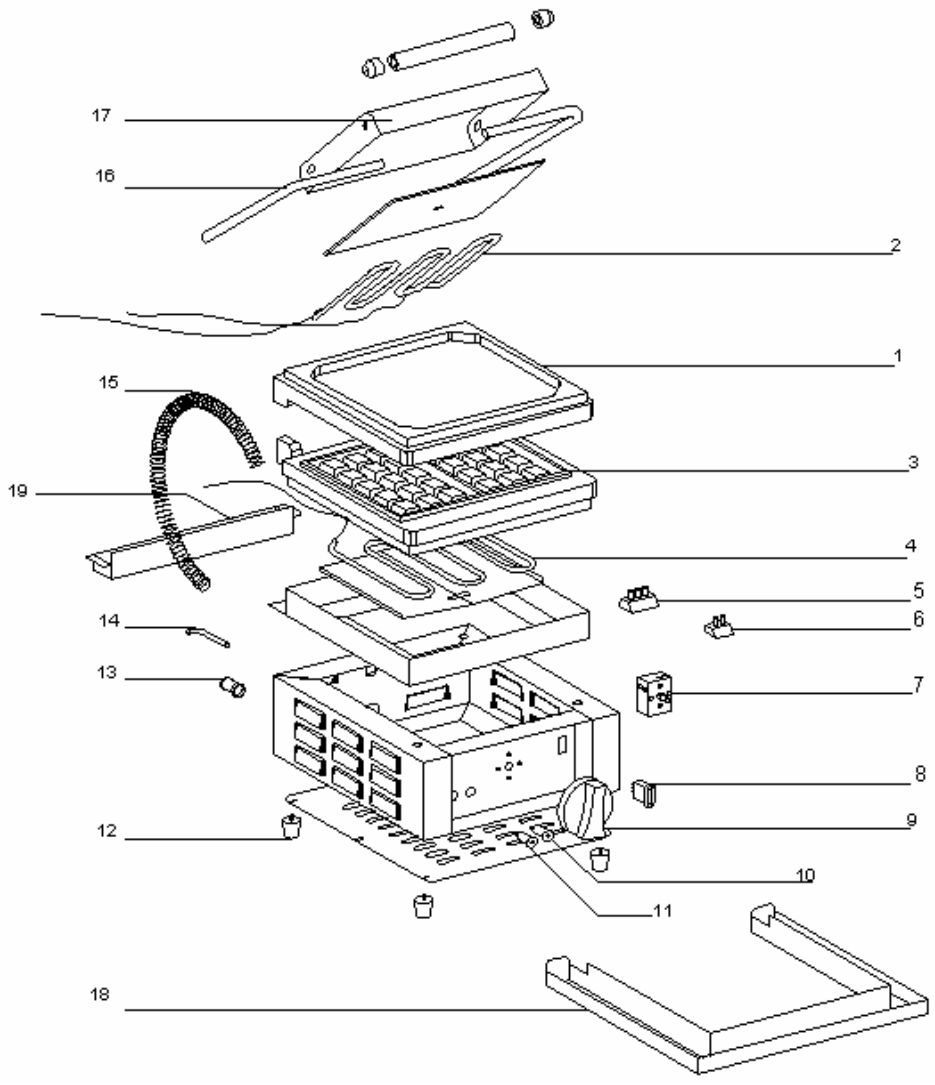
Turn on the thermostat control knob (n°4 on picture) on the wished position: the orange pilot light (n°3 on picture) ignites. The machine is warming up. Once orange pilot light (n°3 on picture) is off, the machine reached the wished temperature.

The waffle machine is fitted with a front drip tray (n° 5 on picture) and a back drip tray (n° 6 on picture) for the collection of any batter excess thus making it easy to clean.

Never use the machine without the drip trays (n°5 and 6 on picture)



1. On/off switch
2. On/off pilot light
3. Thermostatic pilot light
4. Thermostat
5. Front drip tray
6. Back drip tray



Nomenclature GAUFRIER SIMPLE
Spare parts SINGLE WAFFLE IRON

Rep	Code	Qty	Pièce	Spare part
1 et 3	B02032PTR	1	Jeu 2 fontes Liège	Cast iron plates assembly Liège
	B02029PTR	1	Jeu 2 fontes Bruxelles	Cast iron plates assem, Brussels
	B02041PTR	1	Jeu 2 fontes Rond	Cast iron plates assembly Round
	B02031PTR	1	Jeu 2 fontes cornet	Cast iron plates assembly cone
	B02051PTR	1	Jeu 2 fontes bâtonnets	Cast iron plates assembly stickers
2	D02140	1	Résistance haute	Top heating element
4	D02139	1	Résistance basse	Bottom heating element
5	A16013	1	Bornier 3 trous	Three holes domino
6	A16012	1	Bornier 2 trous	Tw o holes domino
7	A06042	1	Thermostat	Thermostat
8	A07025	1	Interrupteur	Sw itch
9	A14078	1	Bouton	Knob
10	A08003	1	Voyant orange	Orange pilot light
11	A08009	1	Voyant vert	Green pilot light
12	A13003	4	Pied	Foot
13	A10032	1	Presse étoupe 16	Cord closer 16
14	C03007	1	Cordon avec prise	Cord w ith plug
15	C04008	1	Gaine ressort	Spring gridle
16	F01027/GAUF	1	Poignée compléte	Handle assembly
17	37103	1	Capot inox	Stainless steel cover
18	37116	1	Bac à sauce avant	Front sauce lid
19	37117	1	Bac à sauce arrière	Back sauce lid
	F03008	1	Fourchette Bruxelles	Fork for Brussels
	F03009	1	Fourchette Liège	Fork for Liège

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place the waffle machine on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film from the upper cover without forgetting the one on the drip trays (n°5 and 6 on picture)

b) First starting:

Before the first use, remove the anti-corrosion protection fat with a cleaner. Then, it is necessary to grease plates with oil. Then proceed to the seasoning of the cast iron plates:

- Plug in the waffle iron and switch it on (n°1 on picture), the green pilot light (n°2 on picture) ignites and stays alight during the use.
- Turn the thermostat (n°4 on picture) to the maximum setting :the orange pilot light (n°3 on picture) switches on.
- Grease the plates with oil
- Close the upper plate and let the waffle iron work during 30min
- The two first waffles will be very bad looking, enabling to clean the plates.
- After this seasoning, re-oil the plates.

First cleaning

Clean the device before the first use. (Cf 6 Cleaning)

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug are damaged
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Elements of command and display

Command/Display	Function
Thermostat (n°4 on picture)	Temperature setting
Green pilot light (n°2 on picture)	Machine on (pilot light on) Machine off (pilot light off)
Orange pilot light (n°3 on picture)	Machine is heating (pilot light on) Temperature reached (pilot light off)
On/Off switch (n°1 on picture)	On/off position

Never use the machine without drip trays (n°5 and 6 on picture).

Putting on

Turn on the switch (n°1 on picture). The green pilot light of control (n°2 on picture) is on.
Turn on the thermostat control knob (n°4 on picture) on the wished position: the orange pilot light (n°3 on picture) ignites. The machine is warming up.
Once orange pilot light (n°3 on picture) is off, the machine reached the wished temperature.
Grease the plates before each cooking.

Temperature setting

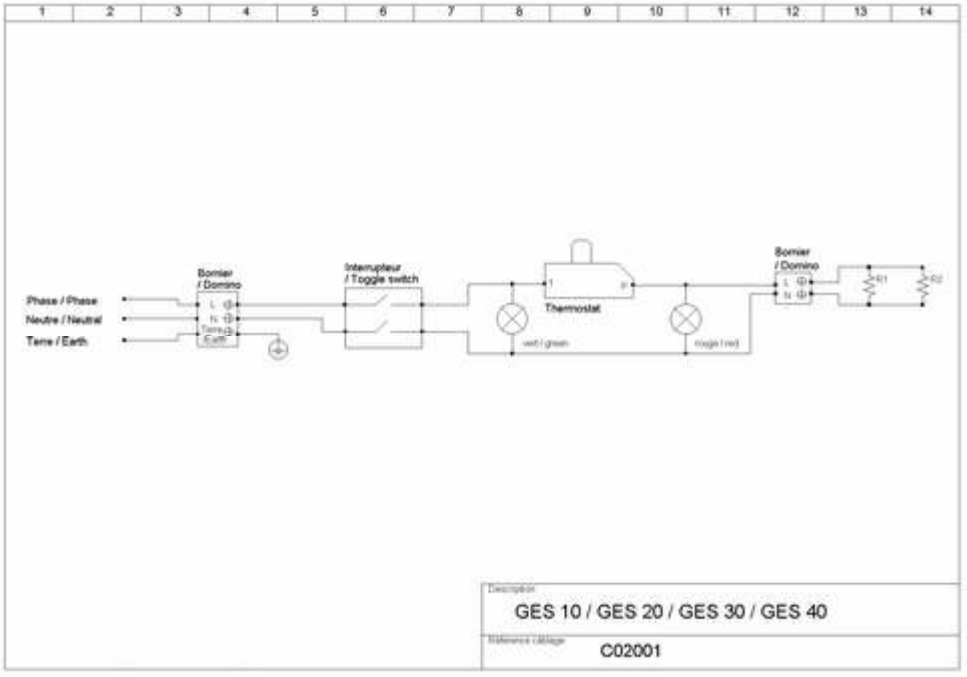
Set the temperature by positioning the thermostat (n°4 on picture) to the desired temperature. The orange pilot light (n°3 on picture) switches on if a higher level of temperature is required and switches off when the same is reached.
If the temperature is too high, just open the plates to make it cool quickly.

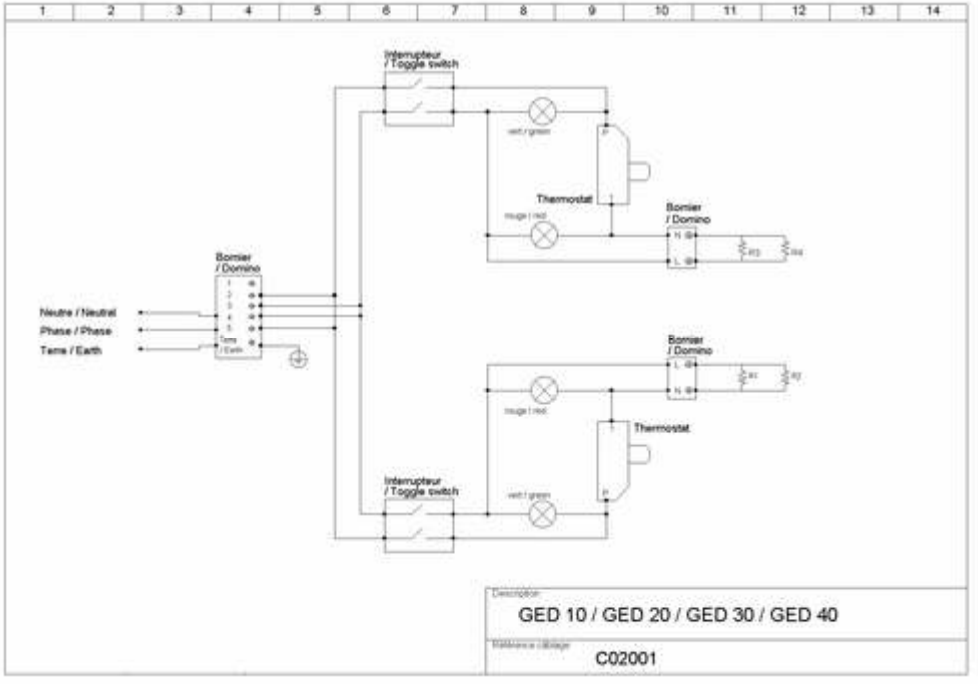
Stopping the appliance

Set thermostat control knob (n°4 on picture) and switch (n°1 on picture) on 0: the appliance is no longer functioning.
Let the device cool
Disconnect the power cable.
Clean the appliance. (see 6. Cleaning)
Grease the plates

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.





Liège waffle

Ingredients 1kg of flour
400g of butter
500g of sugar
3 eggs
100g of fresh baker's yeast
vanilla sugar or cinnamon

Make the butter melt in a saucepan. In a bowl pour the flour. Add the baker's yeast (mixed before with a little warm milk). Then add the eggs, the melted butter, the vanilla sugar and sugar. If the dough is hard to mix, add some milk. Let the dough rise, divide it in some small patties. Let the patties rise.

Ice cream Cone

Ingredients 1kg of flour
500g of butter
500g of brown sugar
10 eggs
1/2L of milk
200g of glucose
salt
flavour on choice

This dough has to be prepared the day before. In a bowl pour the flour. Mixing, add the eggs, the sugar, the melted butter, the glucose, salt and flavour. Pour the milk little by little to make the dough thinner. Let it rise. After the baking, roll up the waffle with a wooden cone to obtain an ice cream cone.

Approximate cooking times

	Dough volume	Cooking times
Brussels	300 ml	3 mn
Liège	250 ml	2,30 mn
Round	100 ml	2 mn

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Disconnect the device.

- Let cool completely the device before any technical intervention or cleaning.
- For cleaning of plates, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.

During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.

7. TECHNICAL SPECIFICATIONS

Models	Power	Nb element	Outside dimensions mm	Current	Voltage	Weight
GES 10	1600 W	2	305x440x230	7 A	220-240 V ~	19 Kg
GES 20	1600 W	2	305x440x230	7 A	220-240 V ~	19 Kg
GES 40	1600 W	2	305x440x230	7 A	220-240 V ~	19 Kg
GES 70	1600 W	2	305x440x230	7 A	220-240 V ~	19 Kg
GES 80	1600 W	2	305x440x230	7 A	220-240 V ~	19 Kg
GED 10	3200 W	4	550x440x230	13 A	220-240 V ~	38 Kg
GED 20	3200 W	4	550x440x230	13 A	220-240 V ~	38 Kg
GED 40	3200 W	4	550x440x230	13 A	220-240 V ~	38 Kg
GED 70	3200 W	4	550x440x230	13 A	220-240 V ~	38 Kg
GED 80	3200 W	4	550x440x230	13 A	220-240 V ~	38 Kg

Wires colours correspondence

Phase	Brown / Black / Grey
Neutral	Blue
Earth	Yellow-Green

The equipotential connection marked by this symbol must be linked with the equipotential conductive connection of your installation by means of a minimum conduction of a 2.5 mm² section.

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC/EN 60335-1
IEC/EN 60335-2-38
EN 55014-1 + 55014-2
EN 61000-3-2 + 61000-3-3

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002 / 96 / CE (DEEE) N°34270064800021
2002 / 95 / CE (ROHS)
2006/95 CE
2004/108 CE



Reach rule

Never put the device among household waste.
The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

THE ORIGINS OF THE WAFFLE

The origins of the waffle date back to the 14th century. At the time, it was customary in Belgian villages for poor people to celebrate the end of the harvests cooking a batter in an iron made with simple products : flour, eggs, milk, fat and sugar. The type and size of the waffle depended on the wealth of the village and also of the products cultivated in the area. In the past, waffles were only eaten twice a year: on Shrove Tuesday and New Year's.

The Liege waffle takes its name from the city in the Eastern Belgium. It first appeared in the 19th century. The dough of the Liege waffle features Pearls sugar, a special type of sugar extracted from beet which caramelising the entire waffle during the baking.
The Brussels waffle is made from a batter rather than from dough. This batter has low sugar content (less than 1%) making it deal as a base for a wide range of recipes, depending of the garnish.

Some basic recipes :

Brussels waffles

Ingredients :
- 1/2L of milk
- 6 eggs (which white has to be beaten up)
- 250g of butter
- 500g of flour
- 1/2L of water
- 25g of baker's yeast
- salt

Make the butter melt in a saucepan. In a bowl, pour the milk. Mixing, add the flour, the yellow of the eggs and the baker's yeast (mixed before with a little warm milk). Then, add the melted butter. Beat the white up with the salt. Mix it with the batter. Add the water little by little.