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Mod: GE-4X/EN

Production code: GES 23

INSTRUCTIONS FOR USE AND INSTALLATION

WAFFLE IRON GES 23



Made in France

Avril 2018

WAFFLE IRON GES 23

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 circum-spection 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 during and after use.
- This machine must be used only by qualified person.
- 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.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a waffle machine

Accessories: - a front drip tray

- a back drip tray

- a digital timer

- a stainless steel brush

- the present note

See exploded view at the end of the document.

3. CONFORMITY OF USE

Use the machine only to cook waffles.

4. WAY OF FUNCTIONING

This waffle machine is 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 and ensure a quick rise of temperature (320°C).

A digital timer enables to preset cooking time.

The cooking of the 4 waffles is made at approximately 230°C for about 2'30 minutes. The regulation of the temperature of the plates is made by means of the thermostat/commutator.

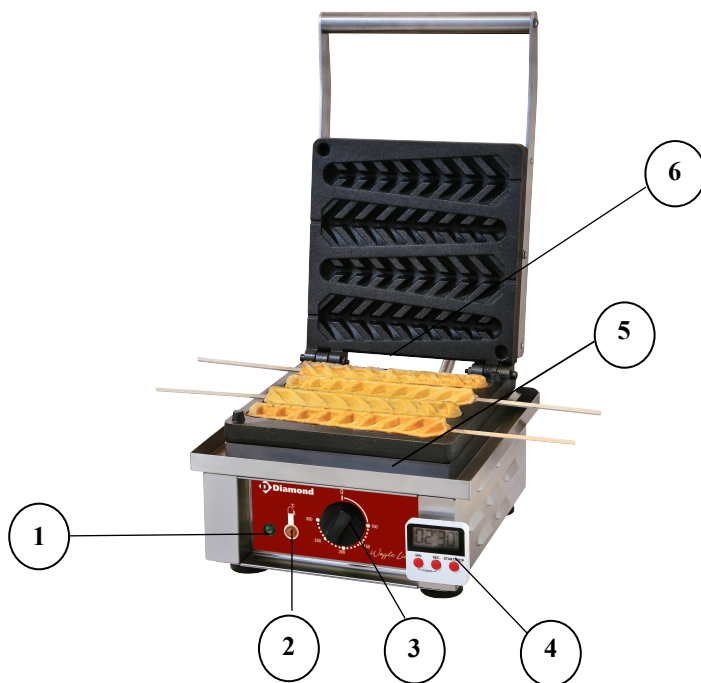
Remove regularly the batter remnants from the moulds thanks to the stainless brush delivered with the machine.

To turn on and preheat the plates, turn on the thermostat/commutator control knob (n°3 on picture) on the wished position: the orange pilot light (n°2 on picture) and the green pilot light (n°1 on picture) ignite. The machine is warming up.

Once orange pilot light (n°2 on picture) is off, the machine is ready for cooking. Pre-set the wished cooking time on the digital timer (n°4 on picture).

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 these drip trays (n°5 and 6 on picture)



- | | |
|--------------------------|-------------------|
| 1 On/off pilot light | 4 Digital timer |
| 2 Orange pilot light | 5 Front drip tray |
| 3 Thermostat /commutator | 6 Back drip tray |

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 stainless steel parts.
- Place the accessories.

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. For this

- Grease the cast iron plates with oil.
- Plug in the waffle iron, turn the thermostat/commutator (n°3 on picture) to the maximum setting :the orange pilot light (n°2 on picture) and the green pilot light (n°1 on picture) switch on.
- Close the upper plate and let the waffle iron work during 30min
- After this seasoning, the first waffles will be very bad looking with black residue.
- To finish, grease slightly the plates. Your machine is ready to function.

First cleaning

Clean the device and all accessories before the first use. (see 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°3 on picture)	Temperature setting
Green pilot light (n°1 on picture)	Machine on (pilot light on) Machine off (pilot light off)
Orange pilot light (n°2 on picture)	Machine is heating (pilot light on) Temperature reached (pilot light off)
Digital timer (n°4 on picture)	Cooking time

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

Putting on

Turn on the thermostat/commutator control knob (n°3 on picture) on the wished position: the orange pilot light (n°2 on picture) ignites. The machine is warming up. Once orange pilot light (n°2 on picture) is off, the machine reached the wished temperature.

Grease the plates before each cooking.

Preset cooking time

How to use the waffle iron

- Once the waffle iron is preheated, set the thermostat on 250°C with folded top plate.
- Once the orange pilot light is off(after 20-30mn), the waffle iron is ready.
- Open the waffle iron.(Beware of hot plates)
- Grease the moulds with a spray on the bottom and top plates
- Place the specific sticks in each mould of the bottom plate.
- Pour the batter along on the sticks.
- Close the waffle iron.
- Switch on the pre-programmed electronic timer on 2'30.
- When it's belling, switch off the timer and open the waffle iron.
- 4 gold and crispy waffle are easy to take out.
- Close again the waffle iron to avoid heat loss after use.
- Add some sugar, chocolate, honey, jam etc on the waffle

Caution: if the temperature of cooking is too high, the waffle may stick on the plates .

Digital timer setting

Installation:

- 1) Install battery with correct polarity positioning
- 2) Peel off display protective sheet
- 3) The unit will display « 00 00 » and is ready for use

Use:

- 1) Press [MIN] / [SEC] to set the desired count down time
- 2) Press [START/STOP] to start timer. The buzzer will sound when displays counts down to "00 00".
- 3) Press [START/STOP] to stop timer and the preset value will be displayed
- 4) Press [MIN] / [SEC] simultaneously to clear display value to "00 00"
- 5) Press [START/STOP] to start the count up time

Stopping the appliance

Set thermostat control knob (n°3 on picture) on 0

Disconnect the power cable.

Let the device cool

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.

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 an 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 and grease the plates.

7. TECHNICAL SPECIFICATIONS

Model	GES 23
Power	1600 W
Outside dimensions mm	305x440x230
No element	2
Voltage	220-240 V ~
Current	7 A
Weight	22 kg
Waffle thickness	30 mm

Wires colours correspondence

Phase
Neutral
Earth

Brown / Black / Grey
Blue
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.