

03/2019

Mod: GL-4X6/N

Production code: GES20 LIÈGE

INSTRUCTIONS FOR USE AND INSTALLATION SINGLE AND DOUBLE WAFFLE IRONS



Made in France

Mars 2018

ELECTRIC WAFFLE IRONS

GES 10 / GES 20 / GES 40 / GES 75 / GES 80 / GES 60

GED 10 / GED 20 / GED 40 / GED 75 / 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 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.
- 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, its 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 stainless steel brush
- 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 75, GES 80, GED 10, GED 20, GED 40, GED 75, 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 and ensure a quick temperature rising (300°C)

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).
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).
ROUND	Single model (GES 75) or double (GED 75) fitted with cast iron round moulds (diameter 185 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.

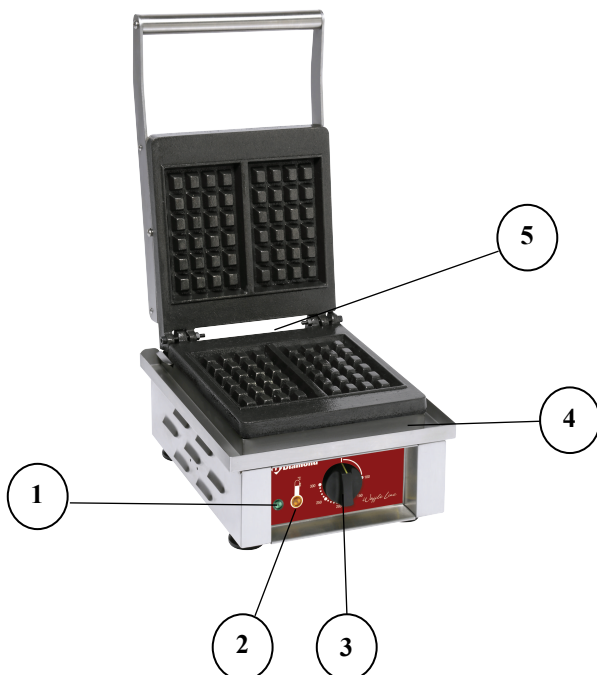
Remove the waffles thanks to an appropriate tool, for example a fork.

Remove regularly the batter remnants from the moulds thanks to a metallic brush.

To turn on and preheat the plates, turn on the thermostat/commutator (n°3 on picture) on the desired position, the green pilot light (n°1 on picture) and the orange pilot light (n°2 on picture) ignite. The plates are warming up. When the orange pilot light turn off, the machine is ready to be used

The waffle machine is fitted with a front drip tray (n° 4 on picture) and a back drip tray (n° 5 on picture) for the collection of any batter excess thus making it easy to clean.

Never use the machine without the drip trays (n°4 and 5 on picture)



- | | |
|----------------------------|-------------------|
| 1 On/off pilot light | 4 Front drip tray |
| 2 Thermostatic pilot light | 5 Back drip tray |
| 3 Thermostat/commutator | |

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 made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Place the machine to enable easy access to the plug.
- Remove the protective film from all 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 that:

- Grease the plates with alimentary oil
- Plug in the waffle iron and turn the thermostat/commutator knob (n°3 on picture) on the maximum position. The pilot lights ignite
- Close the upper plate and let the waffle iron work during 30min.
- After this seasoning phase, the two first waffles will be very bad looking,
- To finish operation, oil slightly the plates. Your machine is operational

First cleaning

Clean the device and the 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 /commutator (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)

Never use the machine without drip trays (n°4 and 5 on picture).

Putting on

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

When the orange pilot light turn off, the machine is ready to be used

Grease the plates before each cooking.

Temperature setting

Set the temperature by positioning the thermostat/commutator (n°3 on picture) to the desired temperature. The orange pilot light (n°2 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 the thermostat/commutator (n°3 on picture) on 0

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.

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,, soapy water or wash liquid
- 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 and to grease the cooking plates

7. TECHNICAL SPECIFICATIONS

Models	Power	Nb element	Outside dimensions mm	Current	Voltage	Weight
GES 60	1600 W	2	305x440x230	7 A	220-240 V ~	22 Kg
GES 10	1600 W	2	305x440x230	7 A	220-240 V ~	22 Kg
GES 20	1600 W	2	305x440x230	7 A	220-240 V ~	22 Kg
GES 40	1600 W	2	305x440x230	7 A	220-240 V ~	22 Kg
GES 80	1600 W	2	305x440x230	7 A	220-240 V ~	22 Kg
GES 75	1600 W	2	305x440x230	7 A	220-240 V ~	22 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 80	3200 W	4	550x440x230	13 A	220-240 V ~	38 Kg
GED 75	3200 W	4	550x440x230	13 A	220-240 V ~	38 Kg

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.

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.

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

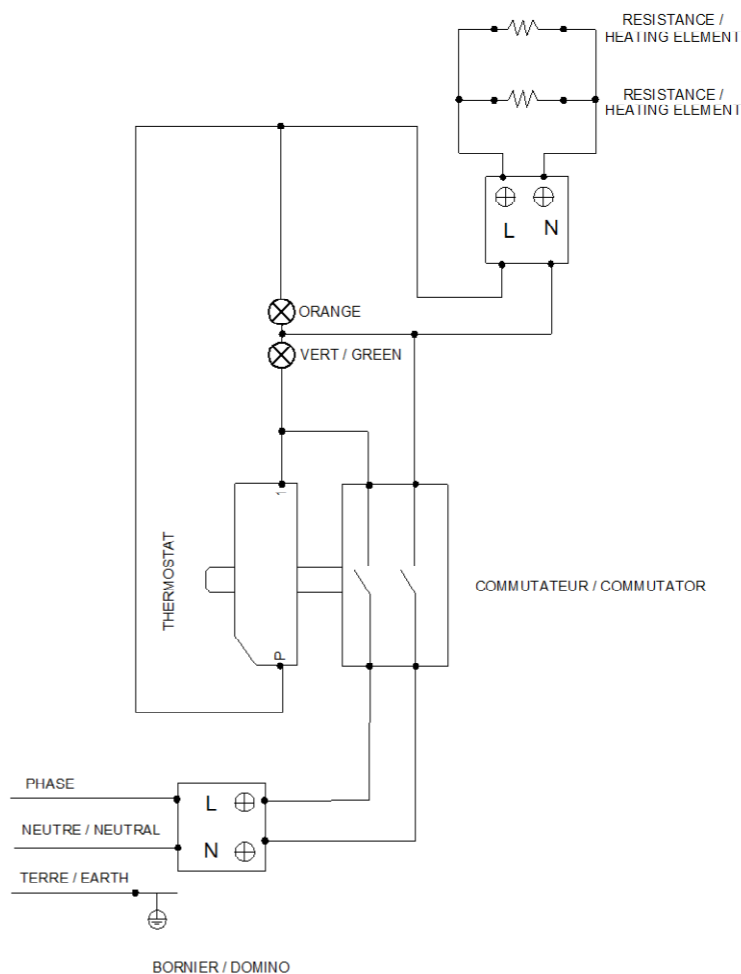
Ingredients 1kg of flour
500g of butter
500g of brown sugar

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



Câblage : C02001

GES 10-20-40-60-80 B

Schéma électrique

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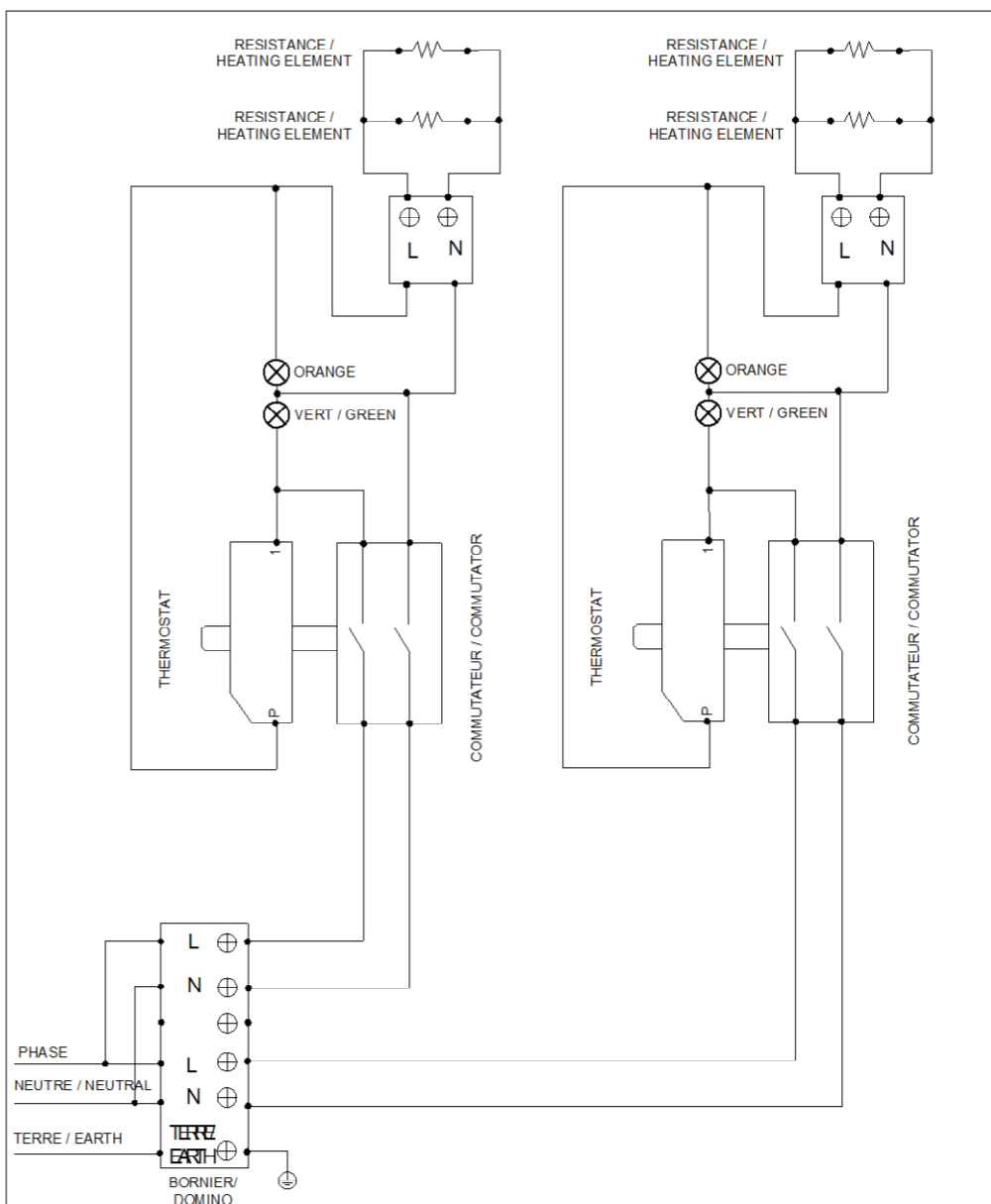
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R.L.

Approuvé par :
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Date :
09/04/2018

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Câblage : **C02001x2+C02020+C02025**
GED 10-20-40-80 B

Schéma électrique

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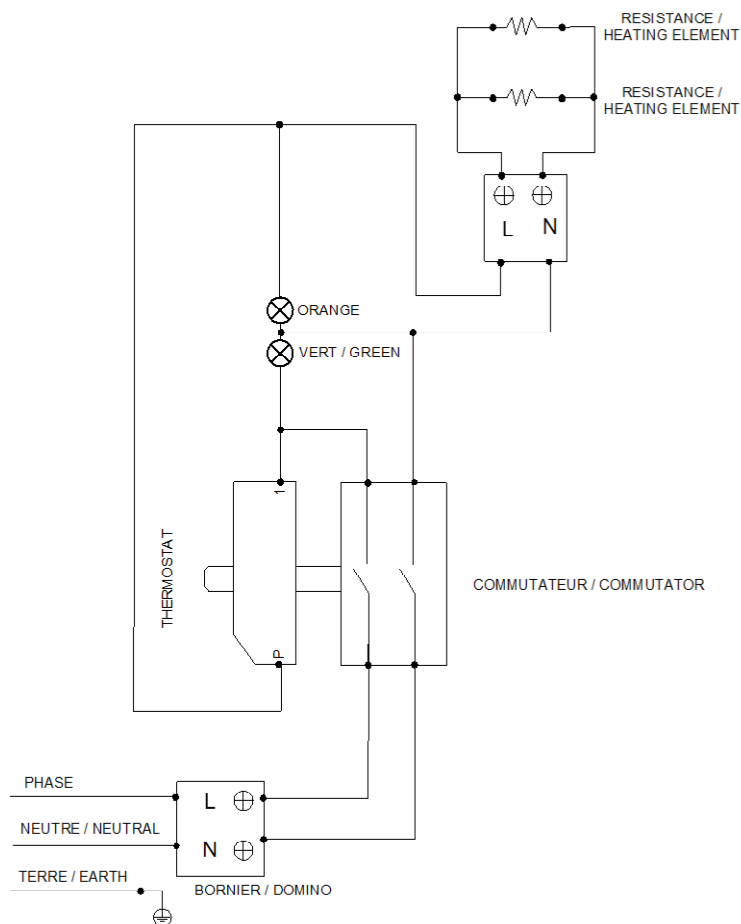
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Câblage : **C02001**

GES 75 B

Schéma électrique

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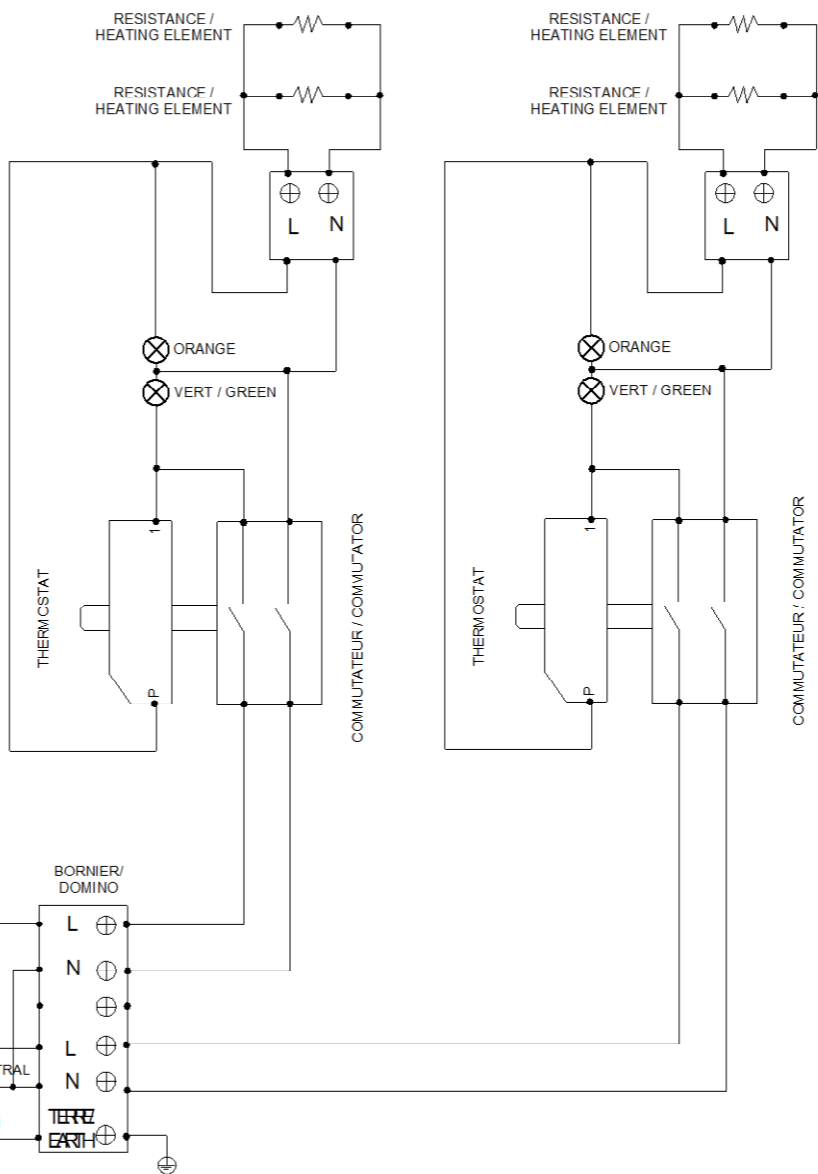
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Câblage : **C02001x2+C02020+C02025**
GED 75 B

Schéma électrique

DT112

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CODE	QTE	PIECE	SPARE PART
37001SE3	1	S/E CEINTURE + BANDEAU SAVOYE B	ASSEMBLY OUTSIDE CASING SAVOYE B
37003	1	FOND DE SOCLE SAVOYE/GAUF SIMPLE	BOTTOM ENCLOSURE
37032SE	1	S/E POIGNEE GAUCHE/DROIT GAUFRIER COMPLETE	HANDLE ASSEMBLY WAFFLE IRONS
37102	1	CADRE GAUFRIER SIMPLE	FRAME SIMPLE WAFFLE IRON
37103	1	CAPOT GAUFRIER	COVER WAFFLE IRON
37116	1	BAC A SAUCE AVANT GAUFRIER S	FRONT SAUCE LID SIMPLE WAFFLE IRON
37117	1	BAC A SAUCE ARRIERE GAUFRIER SIMPLE	BACK SAUCE LID SIMPLE WAFFLE IRON
37131	2	SERRE RESISTANCE CARREE GAUFRIER S/D	HEATING ELEMENT HOLDER
37132	1	PLAQUE ISOLATION GAUFRIER S/D	INSULATION PLATE WAFFLE IRON
37169	1	SERRE BULBE GAUFRIERS	BULB LOCK WAFFLE IRON
A01022	1	COMMUTATEUR	COMMUTATOR
A01023	1	CLIP D'ASSEMBLAGE	CLIP
A06042	1	THERMOSTAT	THERMOSTAT
A08003	1	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	1	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	1	PRESSE ETOUPE	CORD CLOSER
A13017	4	PIED	FOOT
A14113	1	BOULTON ELEC PLAT 9 H	ELECTRIC KNOB 9 H
A16012	2	BORNIER 2 PLOTS	2 HOLES DOMINO
B06027	5	BOUT FILETE M 6 x 40	THREAD TIP M 6 x 40
B08021	4	ENTRETOISE ACIER CONTACT GRILL	STEEL SPACER
B09001	1	ENTRETOISE DIAM EXT 10 LG 12 MM	SPACER DIAM EXT 10 LG 12 MM
CADRAN	1	CADRAN	FRONT PANEL
CORDON	1	CORDON	CORD
C04007_20	2	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04007_35	2	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04007_60	1	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04008	1	GAINE RESSORT Lg 350 mm	SPRING GIRDLE Lg 350 mm
C05016	1	FIL DE TERRE VERT/JAUNE	EARTH WIRE GREEN/YELLOW
C05018	1	BORNE EQUIPOTENTIEL	EQUIPOTENTIAL TERMINAL
D02139	1	RESISTANCE BLINDEE BASSE GAUFRIER	BOTTOM ARMOURED HEAT ELEMENT
D02140	1	RESISTANCE BLINDEE HAUTE GAUFRIER 800 W 210 V	TOP ARMOURED HEATING ELE. 800W 210V
SPECIFICITES / PRODUITS		GFS 10 / GFS 20 / GFS 40 / GFS 60 / GFS 80	
FONTF / CAST IRON	1	B02029PTR / B02032 PTR / B02031PTR / B02032 PTR / B02061PTR	
FOURCHETTE / WAFFLE FORK	1	F03008COM / F03009COM / X / F03009COM / X	
CONE / ICE CREAM CONE	1	X / X / F05030 / X / X	
BROSSE / BRUSH	1	F05054 / F05054 / F05054 / F05054 / X	

GES 10-20-40-60-80 B

Nomenclature

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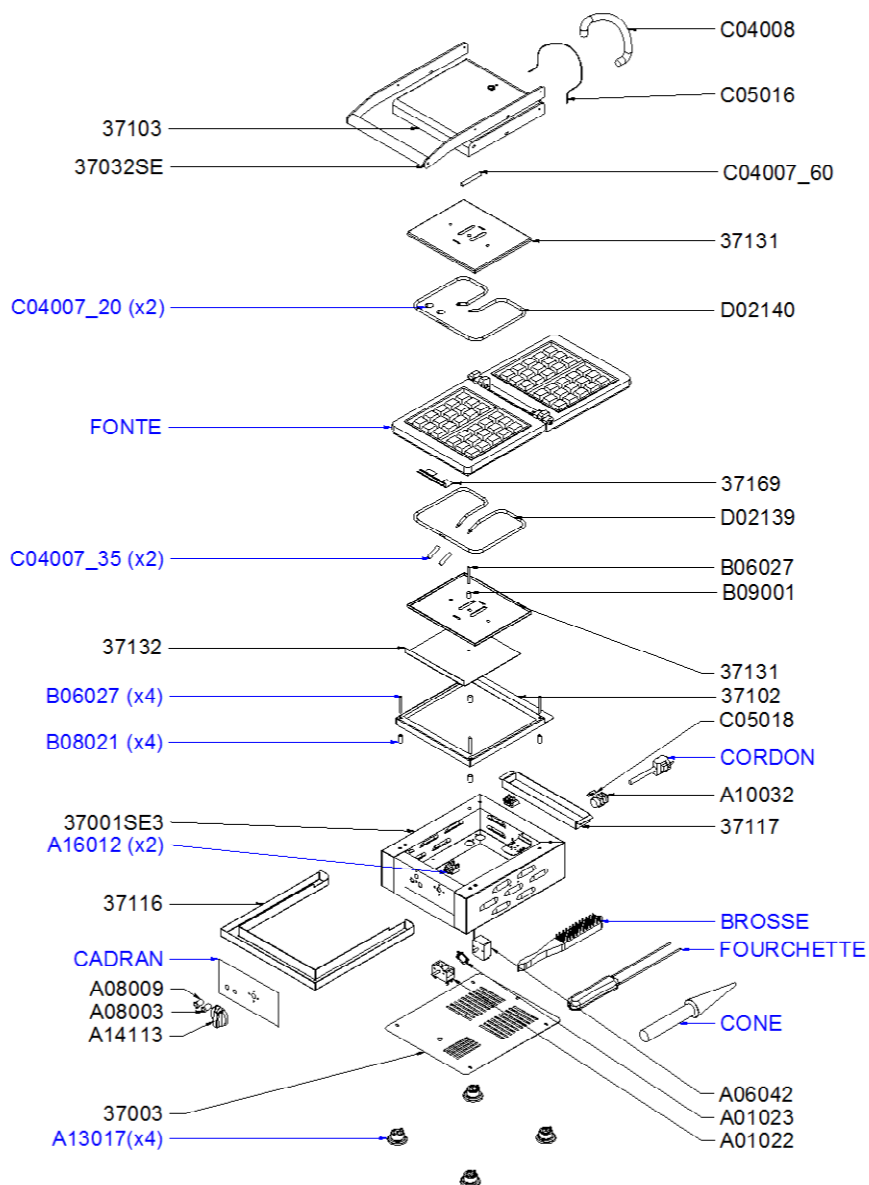
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GES 10-20-40-60-80 B

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CODE	QTE	PIECE	SPARE PART
37032SE	2	S/E POIGNEE GAUCHE/DROIT GAUFRIER COMPLETE	HANDLE ASSEMBLY WAFFLE IRONS
37040SE3	1	S/E CEINTURE + BANDEAU MAJESTIC B	ASSEMBLY OUTSIDE CASING MAJESTIC B
37042	1	FOND DE SOCLE MAJESTIC/GAUFBBLE	BOTTOM ENCLOSURE
37103	2	CAPOT GAUFRIER	COVER WAFFLE IRON
37121	1	CADRE GAUFRIER DOUBLE	FRAME DOUBLE WAFFLE IRON
37122	1	BAC A SAUCE AVANT GAUFRIER DOUBLE	FRONT SAUCE LID DOUBLE WAFFLE IRON
37123	1	BAC A SAUCE ARRIERE GAUFRIER DOUBLE	BACK SAUCE LID DOUBLE WAFFLE IRON
37131	4	SERRE RESISTANCE CARREE GAUFRIER S/D	HEATING ELEMENT HOLDER
37132	2	PLAQUE ISOLATION GAUFRIER S/D	INSULATION PLATE WAFFLE IRON
37169	2	SERRE DOUBLE GAUFRIERS	BUILD LOCK WAFFLE IRON
37193	1	BAC A SAUCE CENTRAL GAUFRIER D	MIDDLE SAUCE LID DOUBLE WAFFLE IRON
A01022	2	COMMUTATEUR	COMMUTATOR
A01023	2	CLIP D'ASSEMBLAGE	CLIP
A06042	2	THERMOSTAT	THERMOSTAT
A07025	2	INTERRUPTEUR NOIR ETANCHE BIP 20A/250V	BLACK SWITCH BIP 20A/250V
A08003	2	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	2	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	1	PRESSE ETOUPE	CORD CLOSER
A12014	1	BOUCHON SR 1765 RF16	HOLDUP SR 1765 RF16
A13017	4	PIED	FOOT
A14113	2	BOULTON ELEC PLAT 9 H	ELECTRIC KNOB 9 H
A16012	2	BORNIER 2 PLOTS	2 HOLES DOMINO
A16014	1	BORNIER 6 PLOTS CONTACT GRILL	6 HOLES DOMINO
B06027	6	BOUT FILETE M 6 x 40	THREAD TIP M 6 x 40
B08021	4	ENTRETOISE ACIER CONTACT GRILL	STEEL SPACER
B09001	2	ENTRETOISE DIAM EXT 10 LG 12 MM	SPACER DIAM EXT 10 LG 12 MM
CADRAN	1	CADRAN	FRONT PANEL
CORDON	1	CORDON	CORD
C04007_20	4	SILICAINE DIAM 8 mm	SHEATH DIM 8 mm
C04007_35	4	SILICAINE DIAM 8 mm	SHEATH DIM 8 mm
C04007_60	2	SILICAINE DIAM 8 mm	SHEATH DIM 8 mm
C04008	2	GAINE RESSORT Lg 350 mm	SPRING GIRDLE Lg 350 mm
C05016	2	FIL DE TERRE VERT/JAUNE	EARTH WIRE GREEN/YELLOW
C05018	1	BORNE EQUIPOTENTIEL	EQUIPOTENTIAL TERMINAL
D02139	2	RESISTANCE BLINDEE BASSE GAUFRIER	BOTTOM ARMOURED HEAT. ELEMENT
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FOURCHETTE / WAFFLE FORK	1	F03008COM / F03009COM / X / F03009COM / X	
CONE / ICE CREAM CONE	1	X / X / F05030 / X / X	
BROSSE / BRUSH	1	F05054 / F05054 / F05054 / F05054 / X	

GED 10-20-40-80 B

Nomenclature

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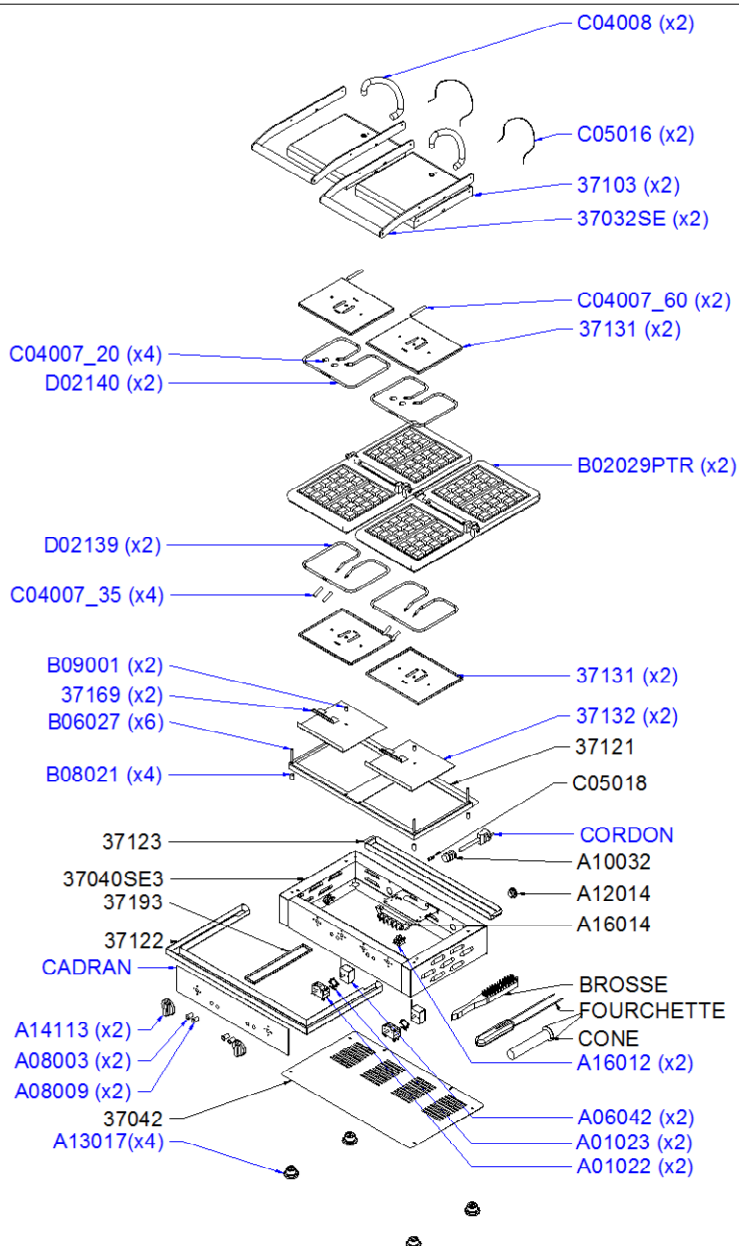
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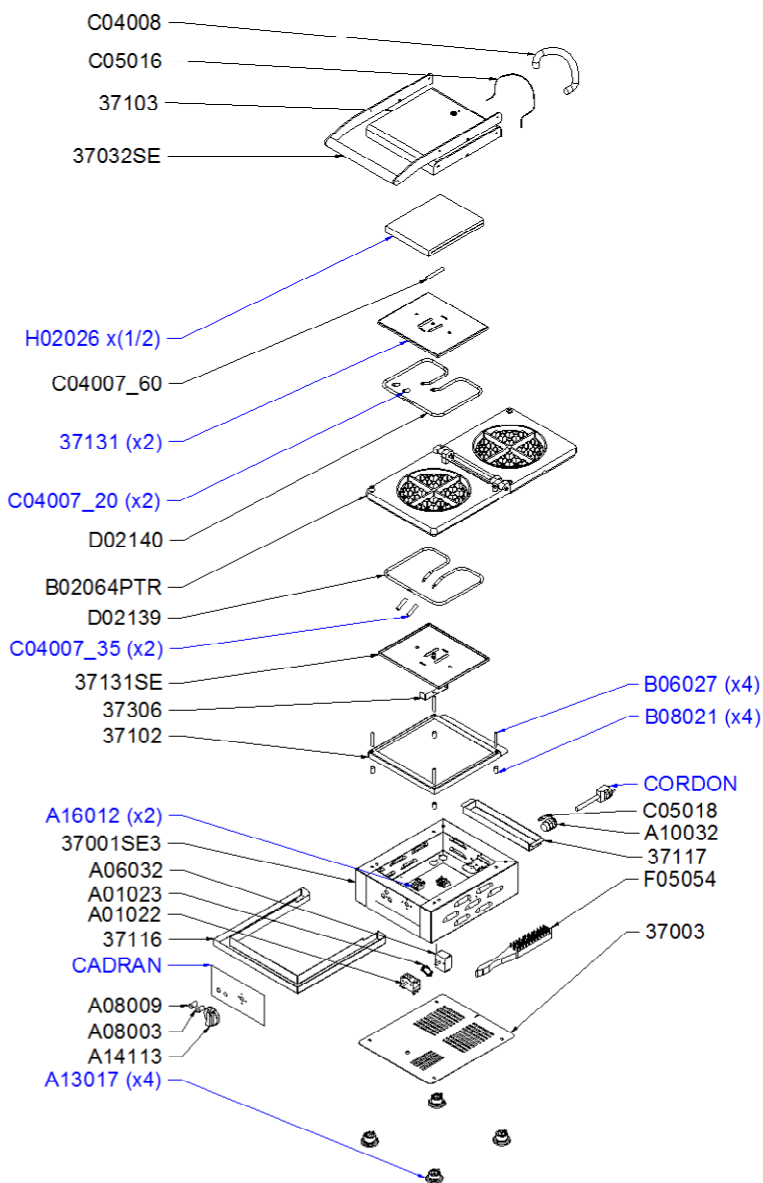
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CODE	QTE	PIECE	SPARE PART
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37032SE	1	S/E POIGNEE GAUCHE/DROIT GAUFRIER COMPLETE	HANDLE ASSEMBLY WAFFLE IRONS
37102	1	CADRE GAUFRIER SIMPLE	FRAME SIMPLE WAFFLE IRON
37103	1	CAPOT GAUFRIER	COVER WAFFLE IRON
37110	1	BAC A SAUCE AVANT GAUFRIER S	FRONT SAUCE LID SIMPLE WAFFLE IRON
37117	1	BAC A SAUCE ARRIERE GAUFRIER SIMPLE	BACK SAUCE LID SIMPLE WAFFLE IRON
37131	1	SERRE RESISTANCE CARREE GAUFRIER S/D	HEATING ELEMENT HOLDER
37131SE	1	SERRE RESISTANCE CARREE GAUFRIER + NUTS	SQUARE HEATING ELEMENT HOLDER
37306	1	BLOCAGE BULBE GAUFRIER ROND GES 75	BULB LOCK GES 75
A01022	1	COMMUTATEUR	COMMUTATOR
A01023	1	CLIP D'ASSEMBLAGE	CUP
A06032	1	THERMOSTAT	THERMOSTAT
A08003	1	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	1	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	1	PRESSE ETOUPE	CORD CLOSER
A13017	4	PIED	FOOT
A14113	1	BOUTON ELEC PLAT 9 H	ELECTRIC KNOB 9 H
A16012	2	BORNIER 2 PLOTS	2 HOLES DOMINO
B02064PTR	1	JEU DE 2 FONTES GAUFRIER ROND GES 75	ROUND WAFFLE CAST IRON PLATES ASSEMBLY D02139GES 75
B08027	4	BOUT FILETE M 6 x 40	THREAD TIP M 6 x 40
B08021	4	ENTRETOISE ACIER CONTACT GRILL	STEEL SPACER
CADLAN	1	CADLAN	FRONT PANEL
CORDON	1	CORDON	CORD
C04007_20	2	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04007_35	2	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04007_60	1	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04008	1	CAINE RESSORT Lg 350 mm	SPRING GIRDLE Lg 350 mm
C05016	1	FIL DE TERRE VERT/JAUNE	EARTH WIRE GREEN/YELLOW
C05018	1	BORNE EQUIPOTENTIEL	EQUIPOTENTIAL TERMINAL
D02139	1	RESISTANCE BLINDEE BASSE GAUFRIER	BOTTOM ARMOURED HEAT. ELEMENT
D02140	1	RESISTANCE BLINDEE HAUTE GAUFRIER 800 W 240 V	TOP ARMOURED HEATING ELE. 800W 240V
F05054	1	BROSSE INOX	STAINLESS STEEL BRUSH
H02026	0.5	ISOLANT FOUR	INSULATION OVEN

GES 75 B

Nomenclature

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Approuvé par :
S.Grenon

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CODE	QTE	PIECE	SPARE PART
32032SE	2	S/E POIGNEE GAUCHE/DROIT GAUFRIER COMPLETE	HANDLE ASSEMBLY WAFFLE IRONS
37040SE3	1	S/E CEINTURE + BANDEAU MAJESTIC B	ASSEMBLY OUTSIDE CASING MAJESTIC B
37042	1	FOND DE SOCLE MAJESTIC/GAUF BDLE	BOTTOM ENCLOSURE
37103	2	CAPOT GAUFRIER	COVER WAFFLE IRON
37121	1	CADRE GAUFRIER DOUBLE	FRAME DOUBLE WAFFLE IRON
37122	1	BAC A SAUCE AVANT GAUFRIER DOUBLE	FRONT SAUCE LID DOUBLE WAFFLE IRON
37123	1	BAC A SAUCE ARRIERE GAUFRIER DOUBLE	BACK SAUCE LID DOUBLE WAFFLE IRON
37131	2	SERRE RESISTANCE CARREE GAUFRIER S/D	HEATING ELEMENT HOLDER
37131SE	2	SERRE RESISTANCE CARREE GAUFRIER + NUTS	SQUARE HEATING ELEMENT HOLDER
37193	1	BAC A SAUCE CENTRAL GAUFRIER D	MIDDLE SAUCE LID DOUBLE WAFFLE IRON
37306	2	BLOCAGE BULBE GAUFRIER ROND GES 75	BULB LOCK GES 75
A01022	2	COMMUTATEUR	COMMUTATOR
A01023	2	CLIP D'ASSEMBLAGE	CLIP
A06032	2	THERMOSTAT	THERMOSTAT
A08003	2	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	2	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	1	PRESSE ETOUPE	CORD CLOSER
A12014	1	BOUCHON SR 1/65 RF16	HOLDUP SR 1/65 RF16
A13017	4	PIED	FOOT
A14113	2	BOUTON ELEC PLAT 9 H	ELECTRIC KNOB 9 H
A16012	2	BORNIER 2 PLOTS	2 HOLES DOMINO
A16014	1	BORNIER 6 PLOTS CONTACT GRILL	6 HOLES DOMINO
B02064P TR	2	JEU DE 2 FONTES GAUFRIER ROND GES 75	ROUND WAFFLE CAST IRON PLATES ASSEMBLY D02139GES 75
B06027	10	BOUT FILETE M 6 x 40	THREAD TIP M 6 x 40
B08021	10	ENTRETOISE ACIER CONTACT GRILL	STEEL SPACER
CADLAN	1	CADLAN	FRONT PANEL
CORDON	1	CORDON	CORD
C04007_20	4	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04007_35	4	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04007_60	2	SILIGAINÉ DIAM 8 mm	SHEATH DIM 8 mm
C04008	2	GAINE RESSORT Lg 350 mm	SPRING GIRDLE Lg 350 mm
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H02026	1	ISOLANT FOUR	INSULATION OVEN

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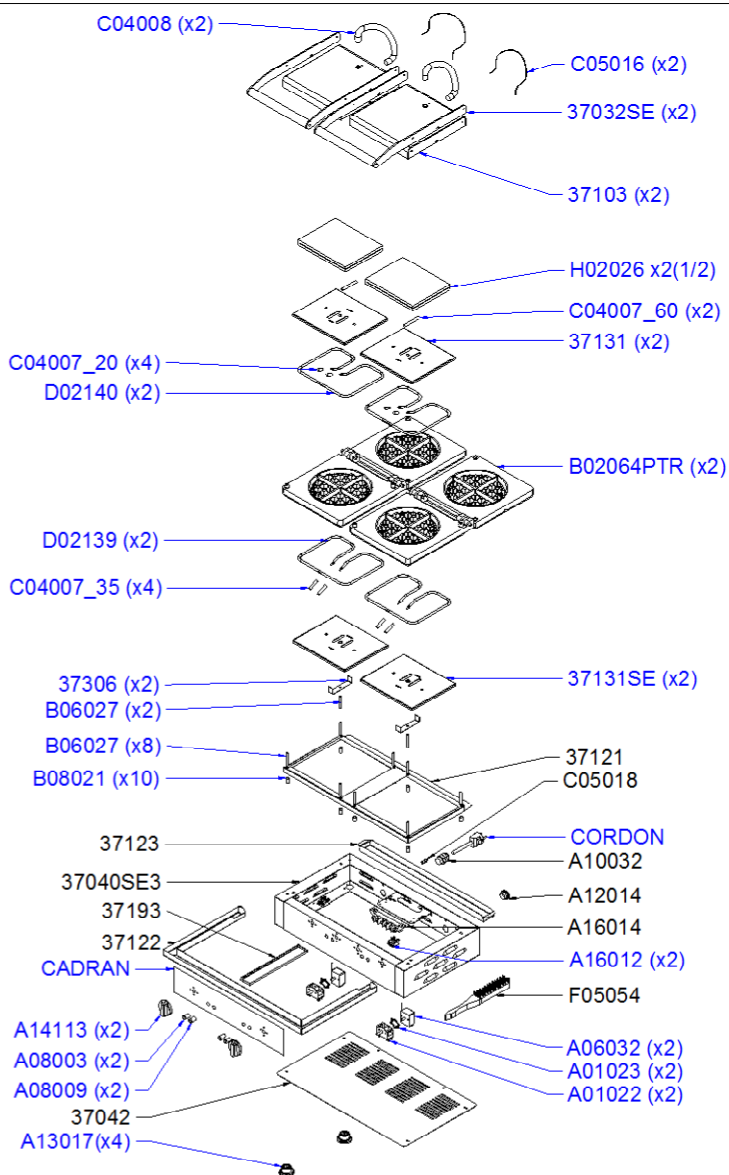
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