

LAGRANGE[®]
France — 1955

COLLECTION
2017





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History

History of a French company...

1955

René Lagrange opens an aluminum foundry near Lyon in southeastern France.

The plant manufactures industrial parts.



60 years



1956

Operations are diversified with mass production of the **first waffle-maker** featuring interchangeable plates.

1956

1979

Lagrange expands its range of waffle-makers.

The multiplication of functions and models makes the company the standard for waffle-makers.



1980

1983

New products are added: raclette-maker, crepe-maker, hot dog cooker.



1989

René Lagrange's sons take the reins of the company.

LAGRANGE introduces its first major innovation: the **world's first electric stone grill**, which competitors started to imitate the following year. **LAGRANGE** products make their debut in mass retail outlets.



1989
2009

Diversification continues with **fondue sets**, **barbecue sets** and other appliances.



2006

Foundry operations are discontinued.

LAGRANGE sparks a revolution in **raclette makers** with the launch of the "Cheese Tower".



2007
2011

The company continues to diversify and further specialize in **convivial cooking** and **homemade foods**, with the notable addition in 2008 of its yogurt maker—a bestseller in France—and Raclettes "Transparence", also a huge success.



2012
2013

Patented innovations are launched in France: waffle-maker "Balance" (the world's first gourmet waffle that is flat on one side to spread on toppings), Raclette & Grill "Vitro" (the first raclette-maker with a glass cooking surface) and Crepe & Brunch Companion (a crepe maker with silicone molds to prevent overflow and make crepes and pancakes of different shapes).



2016

Creation of the Canadian subsidiary, « LAGRANGE Canada Inc ».



2015

Creation of the American subsidiary, « LAGRANGE USA Inc ».



2014

Lagrange positions itself on two major categories: Breakfast and Culinary Preparation.



Values

LAGRANGE, a French company devoted to innovation

Since its foundation in Lyon in 1955, our family-owned company has successfully stayed true to its traditions and know-how to grow and become a specialist in convivial cooking and homemade foods.

From inventing the first electric waffle maker with interchangeable plates to specializing in homemade

foods, we have always stood out thanks to our innovations and the high quality of our products.

Ease of use, optimized cooking performance, guaranteed good times... at LAGRANGE, all our products meet one single objective: make your life easier!

Raclette & Fondue Party companion

Waffle-maker & Crepe-maker expert



Cooking expert

Creator of good times

Homemade-food specialist

Design and innovation: the LAGRANGE keys to success

Our motto at LAGRANGE is to constantly strive to **simplify life for the user** by keeping our focus on the people who use our products.

The needs of the consumer are at the center of our design process: they are why we add those little extras when we develop each of our products.

LAGRANGE

France — 1955

History of the Lyon-style Waffle

Although Belgium is often credited as the home of the waffle, Lyon also has a solid claim to the waffle with the emergence of its own recipe around 1799.

Recipe of the Lyon-style Waffle

*Ingredients: 3 1/2 cup all-purpose flour * 1 tbsp baking powder
4 tbsp white sugar * 4 eggs * 1 pinch of salt * 1 1/2 cup Beer * 1 cup Milk
1 cup Water * 1/2 cup melted butter * 1 tsp vanilla extract*

Melt the butter and let cool.
Pour the flour into a mixing bowl.
Add the salt, sugar and eggs.
Whisk vigorously.

In a small bowl, dissolve the baking powder in the liquid.
Add this liquid to the mixing bowl, along with the melted and cooled butter. Add the vanilla extract.

Continue whisking until the batter has an even consistency.
Let sit for 30 minutes.



LAGRANGE, waffle-maker expert

Our history is closely tied to that of the waffle maker...

Since inventing the first waffle maker with interchangeable plates on the market, the LAGRANGE product line has always included waffle makers. The models have evolved along with the company and been updated with various innovations to satisfy our customers in their quest for perfection.

Today our comprehensive line meets the needs and desires of every consumer... Each of our LAGRANGE

waffle makers invites users to enjoy waffles made in the pure French tradition.

Crispy on the outside and soft on the inside, authentic Lyon-style waffles have become an institution. It is inconceivable to eat these light, crisp delights without a topping, even if it is simply powdered sugar, which remains the most popular choice!

Waffle-maker "Premium"



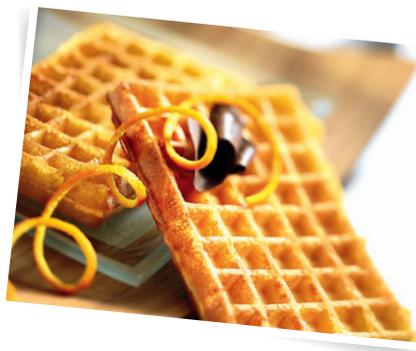
Benefits

Settings to adjust the texture and color of your waffle.

Beeps to indicate completion of preheating and cooking cycles.

Set of interchangeable plates: waffles, grilled sandwiches and grill/panini.

Made in France.



1200 WATTS

120v - 60Hz

Waffle-maker **Premium + Grill/Panini**

2 sets of plates:

- plates for two 6.10" x 3.94" waffles.
- plates for grill/panini.

Model #	LGWMP 1001 CH
UPC	853 051 006 039
PCB	2



Waffle-maker **Premium + Grill/Panini + Grilled sandwiches**

3 sets of plates:

- plates for two 6.10" x 3.94" waffles.
- plates for grill/panini.
- plates for two 6.10" x 3.94" grilled sandwiches.

Model #	LGWMP 1011 CH
UPC	853 051 006 046
PCB	2



Features

- Reversible waffle-maker on base mount
- Solid cast aluminum plates with non-stick coating
- Two 6.10" x 3.94" waffles at a time
- Multi-function: interchangeable plates
- Switch to adjust texture of the waffle (soft/crisp)
- Dial to adjust doneness
- Orange power light
- Green indicator light and beep to indicate completion of preheating and cooking cycles
- Plate ejection buttons
- Detachable power cord
- Recipe booklet
- Champagne color
- 2-year warranty.



Waffle-maker "Premium"



Benefits

Settings to adjust the texture and color of your waffle.

Beeeps to indicate completion of preheating and cooking cycles.

Set of interchangeable plates: waffles, grilled sandwiches and grill/panini.

Made in France.



1200 WATTS
120v - 60Hz

Waffle-maker **Premium + Grill/Panini**

2 sets of plates:

- plates for two 6.10" x 3.94" waffles.
- plates for grill/panini.

Model #	LGWMP 1001 BK
UPC	853 051 006 053
PCB	2



Waffle-maker **Premium + Grill/Panini + Grilled sandwiches**

3 sets of plates:

- plates for two 6.10" x 3.94" waffles.
- plates for grill/panini.
- plates for two 6.10" x 3.94" grilled sandwiches.

Model #	LGWMP 1011 BK
UPC	853 051 006 060
PCB	2



Features

- Reversible waffle-maker on base mount
- Solid cast aluminum plates with non-stick coating
- Two 6.10" x 3.94" waffles at a time
- Multi-function: interchangeable plates
- Switch to adjust texture of the waffle (soft/crisp)
- Dial to adjust doneness
- Orange power light
- Green indicator light and beep to indicate completion of preheating and cooking cycles
- Plate ejection buttons
- Detachable power cord
- Recipe booklet
- Matte black color
- 2-year warranty.



Waffle-maker "Balance"



Benefits

Unique and innovative concept: waffles with extra-deep pockets on one side and smooth surface for spreads on the other side.

Sets of interchangeable plates:
 2 delicious spreadable maxi-waffles,
 6 spreadable mini-waffles,
 and 2 grilled sandwiches.

Easy to use: no need to turn over the waffle-maker.

French design.



1000 WATTS
120v - 60Hz

Waffle-maker "Balance"

1 set of plates:

- plates for two 5.90" x 3.94" maxi-waffles

Model #	LGWMP 1000 RR
UPC	853 051 006 077
PCB	2

Waffle-maker "Balance"

2 sets of plates:

- plates for two 5.90" x 3.94" maxi-waffles
- plates for six 3.94" x 1.92" mini-waffles

Model #	LGWMP 1100 RR
UPC	853 051 006 084
PCB	2

Waffle-maker "Balance" + Mini-waffles + Grilled sandwiches

3 sets of plates:

- plates for two 5.90" x 3.94" maxi-waffles
- plates for six 3.94" x 1.92" mini-waffles
- 1 plate for two 5.90 x 3.94" grilled sandwiches (upper plate identical to maxi-waffles)*

Model #	LGWMT 1110 RR
UPC	853 051 006 091
PCB	2

* Upper plate not included, identical to maxi-waffle upper plate.



Features

- Cast aluminum plates with non-stick coating
- Safety thermostat and indicator light
- Two 5.90" x 3.94" spreadable maxi-waffles at a time
- Multi-function: plates for 6 spreadable mini-waffles 3.94" x 1.92" and 2 grilled sandwiches 5.90" x 3.94"
- Clip system for plate attachment
- Measuring ladle and spreader
- Recipe booklet
- Red color
- 2-year warranty.



Waffle-maker "Balance"



Benefits

Unique and innovative concept: waffles with extra-deep pockets on one side and smooth surface for spreads on the other side.

Sets of interchangeable plates:
2 delicious spreadable maxi-waffles,
6 spreadable mini-waffles,
and 2 grilled sandwiches.

Easy to use: no need to turn over the waffle-maker.

French design.



1000 WATTS
120v - 60Hz

Waffle-maker "Balance" + Mini-waffles + Grilled sandwiches

3 sets of plates:

- plates for two 5.90" x 3.94" maxi-waffles
- plates for six 3.94" x 1.92" mini-waffles
- 1 plate for two 5.90 x 3.94" grilled sandwiches (upper plate identical to maxi-waffles)*

Model #	LGWMT 1110 BK
UPC	853 051 006 107
PCB	2

* Upper plate not included, identical to maxi-waffle upper plate.



Features

- Cast aluminum plates with non-stick coating
- Safety thermostat and indicator light
- Two 5.90" x 3.94" spreadable maxi-waffles at a time
- Multi-function: plates for 6 spreadable mini-waffles 3.94" x 1.92" and 2 grilled sandwiches 5.90" x 3.94"
- Clip system for plate attachment
- Measuring ladle and spreader
- Recipe booklet
- Matte black color
- 2-year warranty.



Waffle fork



Benefits

Our practical waffle fork is ideal for taking waffles out of a waffle-maker simply and quickly. Its clever mobile pusher lets you remove the waffle from the fork without getting burned!



Model #	LGWFO 0100 10
UPC	853 051 006 299
PCB	10

Features

- Polyamide handle
- Movable and removable pusher
- Stainless steel rods, 8 inches long
- Loop for wall hanging
- Dishwasher safe

Sets of plates for waffle-makers



2 waffles

6.10" x 3.94"



4 wafers

3.94" x 3"



Grilled meat



2 grilled sandwiches
"croque-monsieur"
6.10" x 3.94"

Model #	LGWM 010122	LGWM 010222	LGWM 010322	LGWM 010422
UPC	853 051 006 329	853 051 006 336	853 051 006 343	853 051 006 350
PCB	5	5	5	5



Belgian waffles
or 1 waffle XL
7 1/2" x 5"



7 Mini-donuts
ø 2 1/2"



6 Heart-shaped
waffles



8 Mini-waffles
3 1/2" x 1 1/2"

Model #	LGWM 010722	LGWM 010822	LGWM 010522	LGWM 010622
UPC	853 051 006 367	853 051 006 374	853 051 006 381	853 051 006 398
PCB	5	5	5	5



Waffle maker "Premium"



2 maxi-waffles
5.90" x 3.94"



6 mini-waffles
3.94" x 1.92"



2 grilled sandwiches
"croque-monsieur"
5.90" x 3.94"

Model #	LGWM 010922	Model #	LGWM 011022	Model #	LGWM 011122
UPC	853 051 006 473	UPC	853 051 006 497	UPC	853 051 006 503
PCB	2	PCB	2	PCB	2



Waffle maker "Balance"



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Breton Crepes

At LAGRANGE we love waffles, but we have something for every kind of gourmet and we also love crepes. Our crepe maker is essential for enjoying the famous dish from Brittany.

Breton crepes date back to the 12th century. Once the food of the poor, buckwheat crepes became the basis for a main course in the 1950s.

Today crepes are an integral part of the French culinary landscape and are available in two styles: a buckwheat flour version for savory dishes and a wheat flour version for sweet desserts.

Both kinds are cooked on a crepe maker.



Traditionally, buckwheat crepes are filled with cheese, egg and ham, but there are now a myriad of recipes to accommodate all tastes.

Served with a salad, they make a hearty first course or even a main course that never fails to please.

There are myriad ways to serve sweet crepes made from wheat flour: sprinkled with sugar, filled with jam or cream, flambéed and more. They always make an excellent dessert.

Our crepe maker is ready to fulfill any crepe craving, including the American version: pancakes!

Crepe & Brunch Companion



Benefits

"3-in-1": griddle, pancakes and crepes (miniature round crepes or mini-crepes in heart and star shapes).

Innovative system that guarantees flawless, perfectly shaped crepes by preventing the batter from overflowing.

Reduces the risk of burn: the silicone molds protect the hot surfaces of the crepe maker.

French design.



1500 WATTS
120v - 60Hz

Model #	LGPMB 1100 BK
UPC	853 051 006 121
PCB	2



Model #	LGPMB 0110 BK
UPC	853 051 006 138
PCB	2



Model #	LGPMB 1110 BK
UPC	853 051 006 145
PCB	2



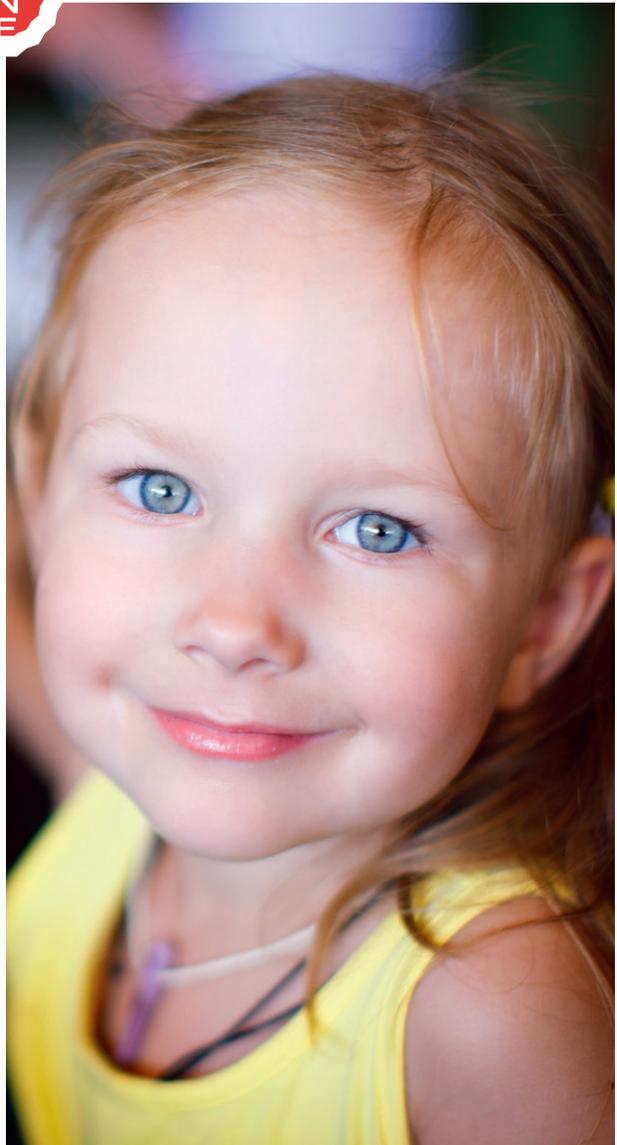
Features

- Fixed aluminum plate with PFOA-free non-stick coating
- Multi-function (large crepe 11.02", mini-crepes, diam. 5.11" and mini-crepes in star and heart shapes): interchangeable silicone molds that can be put in the dishwasher
- Safety thermostat and indicator light
- Hot surfaces of the crepe maker are protected by the silicone molds
- Detachable power cord
- Including ladle for mini-crepes, spatula (and spreader depending upon the model)
- Recipe booklet
- 2-year warranty





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LAGRANGE, creator of good times

What's conviviality?

The pleasure of dining comes first and foremost from the joys of sharing, hosting and talking with friends and family. These are core values for our company.

In France, we of course have a strong tradition of sharing our meals with our loved ones. But what is different in France is that we often gather around the dinner table and savour a meal that we prepare together, at the same dinner table, and in a festive spirit.

Another great advantage of a convivial dinner is that the host and the hostess do not need to spend their

evening in the kitchen, away from the fun, since all the cooking is done together at the table.

At LAGRANGE we have a large range of products that embraces the conviviality tradition, our raclettes, our fondue sets and in this category we place our popular stone grills as well. Because we are located close to the Alps and their winter delights, our company culture has absorbed the traditional dishes of the mountains: raclette and fondue.

These recipes are immensely popular in Europe and over time have become synonymous with good times.



What's raclette?

The origins of raclette stretch far back in time. After dinner, a half-wheel of cheese was placed in the fireplace. When it was warm and bubbly, a thick layer was scraped off with a knife and consumed with local cured ham, potatoes and Savoy white wine. The tradition lived on and now raclette has become very popular. Raclette makers were developed to preserve the tradition while making the meal easier and more modern.

The raclette maker is placed in the middle of the table; it consists of an electric grill with a shelf underneath where the small pans are put to melt the cheese.

Assorted plates of deli meats, pickles, small pickled onions and potatoes are traditionally served alongside presliced raclette cheese. Guests place their cheese slices in the mini-pans and melt them under the raclette grill.

The melted cheese is then poured over the potatoes and eaten with deli meats, salad, pickles, and so on. If the raclette maker also has a heated plate on the top, guests use it to grill small vegetables and bacon.

Raclette cheese is a very specific variety of cheese produced in the Alps. It can contain different seasonings such as cumin, pepper or herbs. Raclette cheese can be easily found in well assorted grocery stores in the US.

You can also use other kinds of cheeses to adapt the raclette to your tastes. Cheddar, goat cheese and blue cheese are all examples of cheeses that work well for raclette.

Despite its humble background, today the raclette has become a gourmet dinner that we love to share with friends and family.



Benefits

2 in 1: raclette + top shelf for cooking.

Removable top shelf in borosilicate glass.

Transparency to perfectly monitor cheese doneness.

French design.



900 WATTS
120v - 60Hz

Model #	LGRCV 0006 BK
UPC	853 051 006 176
PCB	2

Features

- Cooking glass max. temperature: 480°F
- 1 removable high-temperature borosilicate glass shelf
- 2 fixed borosilicate glass shelves
- 6 cast aluminum Raclette or Cheddar pans with PFOA-free non-stick coating and plastic handles
- Attached power cord
- On/off switch with indicator light
- Stainless steel scraper/spatula
- "Keep-warm" feature and pan storage functions on the bottom shelf
- Recipe booklet
- 2-year warranty.



Raclette maker "Cheese Tower"



Benefits

Enhanced visibility white cooking:
transparent glass.

2 independently controlled shelves.

Multifunction: 8 raclette pans and
2 large pans for melting an entire
cheese (Brie, Camembert, etc.)

Made in France.



2 X 450
WATTS
120v - 60Hz

Model #	LGRCE 0028 CB
UPC	853 051 006 022
PCB	2

Features

- Varnished wood base with stainless steel insert and pan storage with keep-warm function
- Two independant on/off switches with indicator lights
- Detachable 6.5' red power cord
- 3 ultra-resistant removable tempered glass trays with stainless steel outer bands
- 8 cast aluminum small raclette pans with PFOA-free non-stick coating and beech wood handles
- 2 cast aluminum large pans for Brie or Camembert with PFOA-free non-stick coating and beech wood handles (Ø 6.3")
- 8 wooden spatulas
- Recipe booklet
- 2-year warranty.





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What's fondue?

Fondue is another recipe that is deeply embedded in mountain life; it is enjoyed throughout France, where each region has developed its own variety. The concept consists of gathering around a fondue pot placed on a

heated base; guests use a long fork to cook their food in this pot before seasoning it to their taste. Everyone chooses their own condiments, fixings and quantities in a fun ambiance!



In **Savoy**, cheese is the main attraction! It is mixed in the fondue pot with white wine and slowly melted. Guests then dip cubes of bread into the melted cheese.

In **Burgundy**, a fondue meal is built around red meat. The pieces of beef are dipped in oil seasoned with Herbes de Provence*. Ramekins filled with different sauces are placed on the table and guests season their meat to taste with tartar sauce, mayonnaise, etc.

In the region of **Bresse**, "Fondue Bressane" (or "Fondue Paysanne") features chicken. Chicken morsels are dipped in egg yolk, rolled in breading and then cooked in hot oil*.

In **Alsace** and other wine-making areas, "Fondue Vigneronne" is common. In this variety, the pieces of meat are dipped in seasoned white wine before they are eaten.

Of course, there is also a sweet version of fondue: a delicious chocolaty dessert! Fruits and marshmallows are dipped in melted chocolate. Dessert fondue can be prepared with dark, milk or white chocolate for a variety of treats. You can also flavor the chocolate with orange zest, mint or other aromatics.

This traditional French dish is also found in other parts of the world, like Switzerland and Asia. And each country has its own unique recipe for what goes into the fondue pot.

**Caution: our appliances are not intended for use with oil.*

Fondue set "Festiv"



Benefits

Versatile: its adjustable thermostat allows for precise temperature control so you can cook a variety of recipes (meat, cheese, chocolate, etc.).

Interior coating is non-stick ceramic, which is better for the environment, easy to clean and more scratch resistant.

Red power cord for a designer touch and increased safety against tripping over the cord.

Made in France.



Model #	LGFOF 0008 WR
UPC	853 051 006 183
PCB	2

Features

- Aluminum pot with non-stick ceramic coating on the inside (PTFE-free / PFOA-free)
- Compatible with ceramic-glass, electric and gas stove-tops
- 42.2 fl.-oz capacity
- 8 stainless steel fondue forks
- Thermoplastic fork rest
- Adjustable thermostat
- Indicator light
- Attached power cord
- Non-skid feet
- Recipe booklet
- 2-year warranty.



Fondue set "Elegance"



Benefits

Versatile: its adjustable thermostat allows for precise temperature control so you can cook a variety of recipes (meat, cheese, chocolate, etc).

Fondue pot is compatible with all stove-top types, including induction models.

Red power cord for a designer touch and increased safety against tripping over the cord.

Made in France.



Model #	LGFOE 0008 WS
UPC	853 051 006 404
PCB	2

Features

- Stainless steel pot
- Compatible with all types of stove tops, including induction models
- 42.2 fl. -oz capacity
- 8 stainless steel fondue forks with beech wood handles
- Stainless steel fork rest
- Adjustable thermostat
- Indicator light
- Attached power cord
- Non-skid feet
- Recipe booklet
- 2-year warranty.





LAGRANGE, cooking expert

In response to customer demand, we have developed a line of grills and *planchas* to make it easy to prepare healthy, delicious meals.

Cementing its reputation as a pioneer in culinary trends, LAGRANGE was the first small appliance manufacturer

to market an electric stone grill which was quickly imitated by the competition.

The same is true for our *plancha*. We discovered this Spanish cooking accessory and began importing it to France in 2008, when flat-top grills were not widely known!



What's a stone grill ?

This cooking method goes back to the dawn of time, when the first humans built fires under large flat rocks, which they used to cook what they brought back from the hunt.

In 1989, the world's first electric stone grill was designed by LAGRANGE to adapt to modern days.

The main appeal of this culinary cooking stone was its "natural" aspect. Because it can be used on the table, it promotes moments of "*conviviality*"*.

The natural stone enables healthy cooking because it does not require the use of any fat or grease.

Just sprinkle salt over the surface of the stone to prevent foods from sticking.

The salt also enhances the natural flavor of foods. It is perfect for sharing delicious meals!

* See explanation page 15.

Stone grill "Classic"



Benefits

Varnished beech wood handles and Italian lava stone: noble traditional materials lend warmth.

Removable stone and fold-up heat element for easy cleaning.

High-design aesthetics.

Made in France.



**1100
WATTS**
120v - 60Hz

Model #	LGSGC 1100 CB
UPC	853 051 006 114
PCB	2

Features

- Natural lava cooking stone 14.69" x 9.21" - made in Italy
- Fold-up heat element
- Juice collection channel
- Detachable 6' red power cord
- On/off switch and power light
- Varnished beech wood handles
- Recipe booklet
- 2-year warranty



Stone grill "Deluxe"



Benefits

Varnished beech wood frame and Italian lava stone: noble traditional materials lend warmth.

Removable stone and fold-up heat element for easy cleaning.

High-design aesthetics.

Made in France.



**1100
WATTS**
120v - 60Hz

Model #	LGSGD 1100 CB
UPC	853 051 006 008
PCB	2

Features

- Natural lava cooking stone 14.69" x 9.21" - made in Italy
- Fold-up heat element
- Juice collection channel
- Detachable 6' red power cord
- On/off switch and power light
- Varnished beech wood frame
- Non-skid feet
- Recipe booklet
- 2-year warranty





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What's a plancha?

Invented by the Spanish in the 19th century to celebrate major religious holidays, the *plancha* owes its success to its ability to cook for a large number of guests and to accommodate a wide variety of dishes.

A cooking board is placed over the fire and heated; when food is placed on this hot sheet, it is cooked by contact.

Initially intended for outdoor use, today the *plancha* is a symbol of simple, convivial cooking that is equally at ease outdoors and indoors.



The *plancha* consists of a smooth cooking surface that allows you to sear and caramelize foods because it quickly reaches high temperatures; it ensures even cooking while preserving the juices and flavors of foods.

Planchas are usually made of cast iron or aluminum, but can also be stainless steel. They can be gas or electric powered.

PlanchaGriddle "à la française"



Benefits

Healthy, diet-friendly cooking method:
gently sloping plate that
lets fats run off.

Heating element with aluminum
overmolding for even cooking.

Elegant design: in stainless steel, cast
aluminum and varnished wood.

Made in France.



**1500
WATTS**
120v - 60Hz



Model #	LGPLA 1500 CB
UPC	853 051 006 015
PCB	2

Features

- Solid cast aluminum heating plate with PFOA-free non-stick coating
- Large cooking surface: 16.93" x 11.02"
- Molded heating element
- Heating element molded into the plate
- Varnished beech wood handles
- Removable stainless steel juice collector with pouring spout
- Removable connector block with temperature regulation button
- Phenolic feet
- Recipe booklet
- 2-year warranty.



PlanchaGriddle "Pro"



Benefits

Professional performance cooking: rapid temperature rise and adjustable thermostat allows for precise cooking between 120°F and 570°F.

Reliable and robust: weather resistant and ten years warranty for the cooking plate.

Ergonomic and easy to use: four adjustable feet and ability to easily slide the food directly from the cooking plate to the serving dish.

Made in France.



Model #	LGPLA 219004
UPC	853 051 006 312
PCB	1

1800 WATTS
120v - 60Hz



Features

- Metallic structure (painted galvanized steel)
- Cooking plate made of stainless steel (10 years warranty)
- Cooking surface: 17.7" x 13.0" (230 square inches)
- One heating zone regulated by a variable thermostat between 120°F and 570°F
- Indicator light when connected to power
- Cooking plate thickness: 0.12"
- Anti-splash edges on 3 sides
- Removable stainless steel grease collector
- Water and weather resistant
- Integrated cord storage
- Height adjustable feet (4)
- Stainless steel spatula with soft touch handle
- Recipe booklet
- White color
- 2-year-warranty





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LAGRANGE, homemade-food specialist

At LAGRANGE we are mindful of our customers' well-being and want to encourage healthy, natural cooking.

That is why we developed a full line of cooking appliances in France, meant to promote the art of homemade foods. Rediscover the pleasure of cooking, invent balanced recipes that restore well-being...

LAGRANGE invites you to indulge in these gourmet pleasures with a whole series of innovative small appliances.

These everyday kitchen assistants will help you prepare your own delicious, balanced meals: yogurts, ice creams and sorbets.



LAGRANGE



Benefits

Electronic screen.

Programmable from 5 to 45 minutes.

Packaged with a stainless steel ice cream scoop and a storage cover.



12
WATTS
120v - 60Hz

Model #	LGIMS 0015 CR
UPC	853 051 006 282
PCB	2

Features

- Backlit electronic screen
- Programmable for 5 to 45 minutes
- Automatic off function
- Transparent lid with opening
- Chilling bowl – volume: 1 1/2 quarts
- Storage lid
- Stainless steel ice cream scoop
- Cherry color
- Recipe booklet
- 2-year warranty





Benefits

Easy to use: the electronic yogurt maker stops automatically and gives a sound notification at the end of the cycle.

Glass jars with customisable lids to indicate date and flavor.



coming soon



Model #	LGYM 459001
UPC	853 051 006 411
PCB	2

Features

- Programmable up to 15 hours
- Electronic display with backlight
- Electronic timer with automatic stop
- Sound notification at end of preparation
- 9 glass jars (capacity 6.5 oz)
- Lids with convenient integrated labeling area to mark the flavor of yogurt, date of creation...
- Erasable marker provided
- Stackable lids for a clever storage when marking yogurt
- Aluminum strip
- Thermoplastic body
- Anti-slip pads





LAGRANGE[®]
France — 1955

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