

Cuisinart®



Instruction & Recipe Booklet Vertical Waffle Maker – WAF-V100 Series


For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction concerning use of the appliance by a person responsible for their safety.
- To ensure no possible accidental injury occurs, when infirmed persons (including children) are near the appliance, they must be closely supervised.
- Children should always be supervised to ensure they do not play with the appliance.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly. Return the appliance to the nearest Cuisinart Repair Centre for examination, repair, electrical or mechanical adjustment.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- Keep hands hair and clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- While cleaning do not try to dislodge any food when unit is plugged in. Always unplug the unit when cleaning.

- The temperature of accessible surfaces may be high when the appliance is operating.
-  Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. **DO NOT TOUCH** until the unit has cooled down.

SPECIAL CORDSET INSTRUCTIONS

- A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove all literature.
3. Lift the packing materials, Vertical Waffle Maker and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts & Features section on page 4 before discarding.
5. Remove any protective or promotional labels from your Vertical Waffle Maker and other parts.

SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

Before using your Vertical Waffle Maker for the first time, remove any dust from shipping by wiping the unit, dial and baking plates with a damp cloth (see Cleaning & Maintenance Instructions on page 7).

NOTE: The Vertical Waffle Maker has been treated with a special nonstick coating. Should you experience any sticking, slightly increase temperature setting until the waffle releases, then continue making waffles at desired setting.

Do not use on heat-sensitive surfaces or store items on top of the Vertical Waffle Maker.

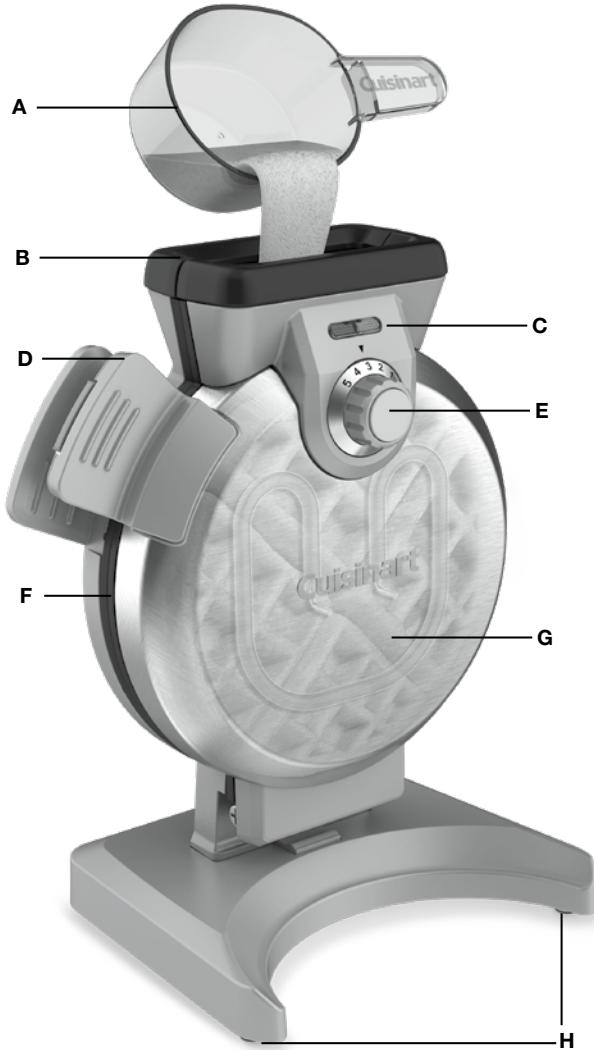
ENSURE THE EXTERIOR WALLS OF YOUR Vertical Waffle Maker IS NOT WITHIN 15CM CONTACT OF ANY OTHER PARAPHENALIA & is sitting back at least 15cm from the edge of the benchtop or table.



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PARTS & FEATURES



- A. Measuring Cup (175ml)**
Perfect measure for full Belgian-style waffle cup. The cup rests on the inside of a batter bowl.
- B. Fill Spout**
To easily pour batter into, without splattering.
- C. Indicator Lights**
Red: Power ON Green:
Waffle maker is ready-to-bake & ready-to-eat
- D. Stay-Cool Latch**
Locks to securely close unit & releases front plate to remove waffle.
- E. Temperature/Browning Dial**
Temperature control offers 5 shade levels.
- F. Nonstick Baking Plates**
Die-cast aluminum plates bake a standard round, four-sectioned, deep-pocket Belgian waffle.
- G. Housing**
Brushed Stainless Steel
- H. Rubber Feet**
Non-slip to keep unit stable & not mark countertop.
- I. Audible Signal (not shown)**
5 beeps sound when waffle maker is ready to bake & when waffle is fully cooked & ready to eat.
- J. Cord Storage (not shown)**
Cord wraps around the base stand of the unit. Closed waffle maker stands upright for compact storage.
- K. BPA-FREE (not shown)**
All materials that come in contact with food or liquid are free of BPA.

QUICK TIPS GUIDE

Tips	
Waffle Shade	<ul style="list-style-type: none"> Setting #1 will produce the lightest in colour and fluffiest waffles, while setting #5 will produce the darkest in colour and extra-crispy waffles. Experiment to determine which setting produces the best waffle colour for you. Note: A different recipe may need a different setting for your preferred waffle shade.
Batter Thickness	<ul style="list-style-type: none"> Depending on the thickness of the batter, you may only use ¾-1 cup (of the measuring cup provided)/130ml-175ml of batter per waffle. Always err on less rather than more, as batter tends to expand while cooking. Batters should be whisked well to be sure there are no lumps. If the batter is not flowing easily through the spout, it is too thick. Either whisk to a smoother batter, or add additional liquid e.g. extra buttermilk or milk (depending on recipe), 1 tablespoon at a time.
Evenly Round with Perfect Pockets	<ul style="list-style-type: none"> Do not overfill the waffle maker – it should not be filled to the top of the waffle grid. Always use the provided measuring cup or 175ml as a guide. Most batters should be poured through the fill spout in a steady stream. Thicker batters, however, should be added a bit more carefully, being sure that the batter in the spout drips into the waffle grid before adding more. <div style="text-align: center;">  </div>
Mixing-it-Up	<ul style="list-style-type: none"> Mix up your favourite waffle flavours! - Substitute a small amount of the flour for your favourite finely ground nuts (pecans, walnuts, almonds, etc.). Or if you prefer berries? Swirl up to ¼ cup of a fruit jam into the prepared waffle batter prior to cooking. Not only will the waffles taste delicious, but they will also have a beautiful colour to them. Adding a little vanilla or a liqueur like amaretto adds just a hint of flavour & sweetness to the mix. If your recipe doesn't call for it, just add it to the egg whites when you beat them.
Save for Later	<ul style="list-style-type: none"> Waffles are best when made to order, but baked waffles may be kept warm in a 90°C oven. Place them on a rack fitted into a baking pan or loosely cover in foil while in the oven. Baked waffles may be frozen. Allow to cool completely, then wrap well in plastic wrap & place in a plastic food storage bag. Use baking paper to keep waffles separated & squeeze as much air from the bag as possible. When you're ready to eat them, set out the preferred number of waffles & let them defrost for about 10 minutes. Heat the waffles in your oven at 130°C for about 5 minutes. Alternatively, if your waffles can fit in your toaster, reheat in there or a toaster oven. Waffles can be stored in the freezer for up to 2 months.

OPERATING INSTRUCTIONS

1. Stand the closed waffle maker on a dry, level work surface. **NOTE:** Be sure the front legs of the unit are set back at least 15cm from the edge of the benchtop or table.
2. Plug the power cord into a 240V~ suitable power outlet. The red indicator light will turn on to signal that the power is ON, and the unit will begin to heat up. **NOTE:** The first time you use your waffle maker, it may have a slight odour and may smoke a bit. This is normal for appliances with nonstick surfaces.
3. Adjust the temperature dial to the desired browning setting – select #1 for the lightest shade of waffle and #5 for the darkest shade.
4. Once the waffle maker has reached the desired temperature, the green indicator light will turn on and 5 beeps will sound.
5. Using the measuring cup provided, pour batter into the fill spout on the top of the waffle maker. The amount of batter will vary slightly depending on the thickness of the batter. **NOTE:** During baking, you may notice steam rising from the fill spout. This is normal and is actually necessary to produce the waffle's crispy exterior and fluffy interior.
6. Baking time is determined by the browning level that you chose in Step 3 e.g. baking time for shade #3 is about 3 minutes, however depending on your waffle recipe, this may vary. Lighter shades take a little less time; darker shades a little more.
7. When the waffle is ready, the green light will turn on and 5 beeps will sound. Open the waffle maker by pressing the stay-cool latch on the side of the unit then use the latch to carefully lower the front plate. **BE CAREFUL** not to touch the hot surfaces.
8. Remove the waffle by gently loosening an edge with a nonstick spatula or tongs. Never use metal utensils which will damage the coating.
9. Once cooked waffle is removed, carefully close the unit by moving the stay-cool latch up to the top plate. Ensure unit is properly latched; a "click" will sound to let you know it is securely closed. Start from step 3 to cook the next waffle.
10. When finished turn the temperature dial to the shade #1 and unplug the cord from the power outlet. Let the waffle maker cool completely before handling.



CLEANING & MAINTENANCE

- When not in use, leave unplugged.
- The waffle maker must be unplugged and completely cool before cleaning or storing. Leaving the front cover open will allow hot grids to cool more quickly.
- To clean, simply brush crumbs from grooves or wipe with a dry cloth or paper towel.
- You may also clean the grids by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup.
- Be certain grids have cooled completely before cleaning. If batter adheres to plates, simply pour a little cooking oil onto the baked on batter and let stand for about 5 minutes. This will soften the batter for easy removal.
- The housing base may be wiped clean with a sudsy, non-abrasive cloth or sponge. Be sure to dry it thoroughly. **NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.**
- Any other servicing should be performed by an authorised service representative.

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Printed in China

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IB-18/481B