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Cuisinart WM-PZ2 Pizzelle Press User Manual

Model: WM-PZ2

INTRODUCTION

Thank you for purchasing the Cuisinart WM-PZ2 Pizzelle Press. This appliance is designed to simplify the process of baking traditional Italian pizzelle cookies. It bakes two thin, crisp 4-inch cookies simultaneously, featuring dual indicator lights for precise operation and five browning levels for customized results. The nonstick plates ensure easy removal of warm pizzelle, which can then be rolled for cannolis or shaped into dessert bowls. This manual provides essential information for safe operation, maintenance, and optimal use of your pizzelle press.



Image: Cuisinart WM-PZ2 Pizzelle Press, a compact appliance with a brushed stainless steel lid and a black base featuring a browning control dial and indicator lights.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance body in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

COMPONENTS AND FEATURES

- **Nonstick Baking Plates:** Designed to bake two 4-inch pizzelle with decorative patterns.
- **Browning Control Dial:** Offers 5 settings to adjust the desired level of browning.
- **Indicator Lights:** Red light indicates power on and heating; Green light indicates readiness for baking.
- **Locking Lid:** Ensures even pressure and browning during baking.
- **Cool-Touch Handle:** For safe opening and closing of the lid.
- **Included Accessories:** Measuring spoon and rolling dowel for shaping cannolis.

SETUP AND FIRST USE

1. **Unpacking:** Remove all packaging materials and any promotional labels or stickers from your pizzelle press.
2. **Cleaning:** Wipe the baking plates with a damp cloth or sponge to remove any dust from manufacturing. Dry thoroughly.
3. **Placement:** Place the pizzelle press on a clean, flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the appliance.
4. **Preheating:** Plug the unit into a standard 120V AC electrical outlet. The red indicator light will illuminate, signaling that the unit is powered on and beginning to preheat. Set the browning control dial to your desired setting (a medium setting like 3 or 4 is recommended for first use).
5. **Ready Indicator:** Once the pizzelle press reaches the optimal baking temperature, the green indicator light will illuminate, indicating it is ready for use.
6. **Initial Burn-off:** For the first use, it is recommended to bake a few pizzelle and discard them. This helps to season the nonstick plates and remove any residual manufacturing odors.

OPERATING INSTRUCTIONS

1. **Prepare Batter:** Prepare your pizzelle batter according to your chosen recipe. Ensure the batter is of a consistent, pourable consistency.
2. **Preheat:** Ensure the pizzelle press is preheated and the green indicator light is on.
3. **Apply Batter:** Using the included measuring spoon or a similar utensil, place approximately one tablespoon of batter onto the center of each pizzelle pattern on the lower baking plate. Do not overfill, as batter will spread when the lid is closed.
4. **Close and Lock:** Carefully close the lid and gently press down on the handle to engage the locking mechanism. This ensures even contact and browning. The green light may turn off as the appliance reheats.
5. **Bake:** Allow the pizzelle to bake until the green indicator light illuminates again, signaling that they are done. Baking time will vary depending on the browning setting and batter consistency, typically 60-90 seconds.
6. **Remove Pizzelle:** Once baked, carefully open the lid. Use a non-metallic utensil (such as a plastic spatula or wooden dowel) to gently lift the pizzelle from the nonstick plates. Avoid using metal utensils,

which can damage the nonstick coating.

- 7. Shape (Optional):** If making cannolis or dessert bowls, immediately roll the warm pizzelle around the included wooden dowel or shape them over an inverted custard cup. Pizzelle will harden quickly as they cool.
- 8. Repeat:** Close the lid to allow the press to reheat for the next batch (green light will illuminate when ready). Repeat the process until all batter is used.

Browning Control Settings:

- **Setting 1-2:** Lighter, softer pizzelle.
- **Setting 3:** Medium browning, crisp texture. (Recommended for most recipes)
- **Setting 4-5:** Darker, crisper pizzelle.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Cuisinart Pizzelle Press.

- 1. Cool Down:** Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
- 2. Wipe Plates:** The nonstick baking plates are not removable. Wipe them clean with a damp cloth or sponge. For stubborn batter residue, a small amount of cooking oil can be applied to soften it before wiping. Do not use abrasive cleaners or scouring pads, as these can damage the nonstick coating.
- 3. Exterior Cleaning:** Wipe the exterior of the appliance with a soft, damp cloth.
- 4. Do Not Immerse:** Never immerse the pizzelle press in water or any other liquid.
- 5. Storage:** Once clean and dry, the unit can be stored upright to save space. Wrap the power cord around the base for neat storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pizzelle are sticking to plates.	Plates not properly seasoned or too much batter.	Ensure plates are clean and lightly greased if necessary. Use the recommended amount of batter.
Pizzelle are too soft or not crisp.	Browning setting is too low or baking time is insufficient.	Increase the browning setting or allow pizzelle to bake longer until the green light illuminates consistently.
Pizzelle are too dark or burnt.	Browning setting is too high or baking time is too long.	Decrease the browning setting or reduce baking time.
Uneven browning.	Lid not fully closed or uneven batter distribution.	Ensure the lid is locked during baking. Distribute batter evenly in the center of each pattern.
Appliance not heating.	Not plugged in or power issue.	Check if the power cord is securely plugged into a working outlet. Verify the red indicator light is on.

SPECIFICATIONS

Model: WM-PZ2

Brand: Cuisinart

Material: Stainless Steel

Wattage: 1000 watts

Voltage: 120 Volts

Item Weight: 4.45 Pounds

Product Dimensions: 9.5 x 9.5 x 4.8 inches

Special Feature: Non Stick Coating

Number of Settings: 5 (Browning Control)

WARRANTY AND SUPPORT

The Cuisinart WM-PZ2 Pizzelle Press comes with a **Limited Warranty**. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty card included with your product or visit the official Cuisinart website.

For customer support, service, or to inquire about replacement parts, please contact Cuisinart Customer Service. Contact information can typically be found on the Cuisinart website or in the original product packaging.

You can also refer to the official User Manual (PDF) available online for additional information [Cuisinart WM-PZ2 User Manual PDF](#)

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