

Cuisinart WAF2U Style Collection Waffle and Pancake Maker Instruction Manual

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WAF2U Style Collection Waffle and Pancake Maker

Congratulations on your purchase of the Cuisinart 2 In 1 Waffle and Pancake Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long-life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

Product Description



Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book. There is a risk of injury if the product is misused.

IMPORTANT SAFEGUARDS CAUTION: BURN HAZARD



WARNING: very hot surfaces.

- DO NOT TOUCH hot surfaces as possible injury could occur. Always use the handle.
- THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in.
- Any adjacent furniture must be able to withstand a minimum temperature rise of 85°C, above the ambient temperature of the room it is located in, whilst in use. This appliance requires 100mm clearance around the front, back and sides of the appliance and a minimum of 700mm between the cooking plate and the underside of any horizontal surface above it. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures even below the guidelines given above. Any damage caused by the appliance being installed in contravention of these instructions will be at the liability of the owner. You should not use this appliance to store items on or as a work surface.
- Do not use the appliance near or under combustible materials like curtains or furniture.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure that they do not play with this appliance.
- Not for use by children. Keep the appliance and its supply cord out of reach of children during and after use.
- This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
- Do not use the appliance if the supply cord is damaged. In the event of supply cord damage, discontinue use immediately. If the supply cord is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
- Do not wrap the supply cord around the main body of the appliance during or after use.
- Do not leave the supply cord hanging over the edge of a kitchen table or worktop.
- Do not allow the supply cord to come into contact with sources of heat.
- As the outer surfaces may get hot when the appliance is in use, take care not to allow the appliance surfaces
 to come into contact with other heat sensitive surfaces.
- Do not use metal utensils as this will damage the cooking plates.
- Always unplug the appliance from the mains outlet and allow to cool before cleaning.

ELECTRICAL SAFETY

- Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the bottom of the housing.
- The appliance is not intended to be operated by means of an external timer or separate remove control system.

- Always disconnect the appliance from the electric supply if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.
- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.

GENERAL SAFETY

- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information)
- Before switching on the appliance ensure that the selected plates are correctly fitted and locked into position.
- Do not use the appliance for anything other than its intended use.
- Do not touch hot surfaces; use the handles whilst the appliance is switched on and during cooling time.
- Position the appliance on a stable, level, heat resistant surface near a power socket.
- Do not attempt to move or lift the appliance by the handle, when lifting the appliance ensure you fully support from underneath.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not wrap food in plastic film, polythene bags or metal foil during cooking. This may cause damage to the cooking plates and create a fire hazard.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Do not place the appliace on or near a hot gas or electric burner or place in a heated oven.
- Never leave the appliance unattended when switched on or plugged in.
- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.
- To protect againt fire, electric shock or personal injury, do not immerse the housing base, cord or plug in water or other liquids or place in a dishwasher.
- To disconnect, turn the control to the off setting and then remove the plug from the mains.
- Switch off and unplug the appliance after use.
- Unplug from the mains when not in use and before cleaning. Allow to cool completely before fitting or removing parts and before cleaning the appliance.
- We recommend carefully washing the plates by hand. If a dishwasher is to be used, place them on the top rack only.

WARNING: Polythene bags over the product or packaging ay be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

This product complies fully with all appropriate EU and UK legislation and the standards relevant with this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System Performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "UK After Sales Service" section).



This symbol on the product or on the packaging indicated that this product may not be treated as household waste. Instead it should be handed over to the appliance collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of the product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

Before First Use

Before using your 2 in 1 Waffle & Pancake Maker for the first time, ensure all packaging is removed and clean the waffle and pancake plates thoroughly (see Cleaning & Maintenance Section).

Selecting the Plates

Before you begin, select which plates are best suited for the food you wish to cook.

Waffle Plates

The waffle plates can be used to make homemade sweet or savory waffles, that have a golden-brown crust and a soft fluffy centre.

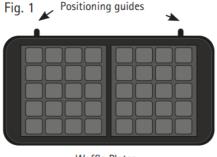
Pancake Plates

The pancake plates can be used to create light and fluffy pancakes.

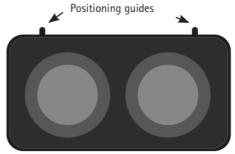
Fitting & Removing The Plates

Fitting the Plates

- Ensure the appliance is switched off and is fully cooled down.
- Select either the waffle or pancake plates.
- Position the appliance so that the controls are facing towards you.
- Press the handle release button and list the handle to fully open the product.
- Align the two cut outs at the back of the plate (see Fig. 1) with the brackets on the bottom of the housing base.
 Tilt the plate and slide it underneath the bracket.
- Push down the front end of the plate until it locks into place. To lock the plate more easily, its recommended to press the plate release button, when fitting the plate.
- · Repeat with the second plate.



Waffle Plates



Pancake Plates

Removing the Plates

- Ensure the product is switched off and is fully cooled down. Always allow the appliance to cool for at least 30 minutes before removing the plates.
- Locate the plate release buttons, which can be found on the right side of the units upper and lower housing (see Fig. 2). Press the upper release button firmly, the upper plate will slightly loosen to be able to remove from the top cover. Lift the plate up and slide out, under the brackets in the

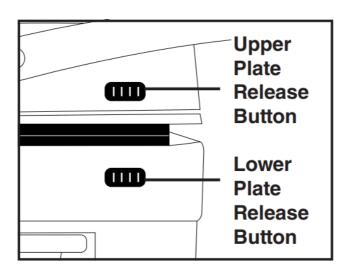


Fig. 2

centre.

- Repeat by pressing the lower release button and releasing the lower plate.
- The plates can be hand washed or cleaned in the dishwasher after use.

Fitting and Removing the Integrated Waste Tray

The 2 in 1 Waffle & Pancake Maker has a clever waste drainage system. Excess batter mix is drained via a small recess at the rear of the plates, allowing waste to drip down into the integrated tray.

To insert the waste tray, insert it into the slot on the right side of the lower housing (see Fig. 3). To remove the waste tray, simply slide the tray out of the slot. The waste tray can be washed in the dishwasher.

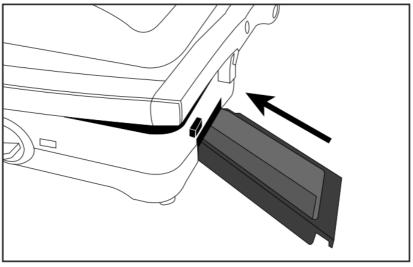


Fig. 3

Using the 2 in 1 Waffle & Pancake Maker

Once you have fitted the plates and integrated drip tray, you are ready to start using the 2 in 1 Waffle & Pancake Maker.

Preheating the Appliance

For optimum results, always preheat the unit completely before using.

- Plug the appliance into a suitable mains socket.
- Although the plates have a non-stick coating, we recommend that you prepare the plates with cooking spray or oil. If using oil, apply with a paper towel or pastry brush.
- Close the lid and turn the temperature control dial to the desired setting for cooking: Low, Medium or High.
 N.B. Adjust the temperature according to the food.

- When the dial is in place, a red light will illuminate on the front of the appliance to indicate that the power is on and the appliance is heating up.
- Once the appliance has reached the optimal temperature, the green light will illuminate to indicate the appliance is ready to cook.



Using the Handle

- The handle is designed to lock when used in either waffle or pancake mode.
- To open the appliance, grasp the handle, pressing in the handle release button as you lift the lid upwards.
- To close the appliance, push the handle downwards.

N.B. Batter will expand, during cooking, so it's not always necessary for the handle to be locked, when cooking. **Cooking with the Waffle and Pancake Plates**

- Preheat the appliance, until the green indicator illuminates.
- Place the food on the lower plate and allow to close, over the top of your food.

N.B. It is important to lock the plates, to ensure your waffles and pancakes seal properly.

- It may take a few seconds for the green light to switch off. This is normal.
- The green light runs on a thermostat and indicates when the product is up to temperature. As part of the cooking cycle the light will go on and off during this process. You will need to assess if the food is cooked by firmly pressing the release button and lifting the lid.
- When you are happy the food is cooked, remove it by gently loosening the edges with a heat-proof plastic spatula.

N.B: When using the pancake plates always fill to just below the rim, to avoid over filling the plates. **IMPORTANT:** Never use metal utensils, as they may damage the non-stick coating.

• Once you have finished cooking, turn the temperature control dial to the 'OFF' position and unplug the power cord from the mains. Allow the appliance to cool for at least 30 minutes before handling.

N.B. When using the appliance for the first time, there may be a slight Odour and it may smoke a little. This is normal and common for appliances with a non-stick surface.

Cleaning & Maintenance

- · Before first use and after every use, clean each part thoroughly.
- Once you have finished cooking, turn the temperature control to the OFF position and unplug the power cord from the mains.
- Allow the appliance to cool, for at least 30 minutes, before cleaning.
- Dispose of excess mixture from the waste tray. The waste tray can be cleaned by hand or in the dishwasher.
- The plates can be washed by hand or in the dishwasher. Do not use metallic objects such as knives, when cleaning as this can damage the non-stick coating. Use wooden or heatproof utensils only.
- Never immerse the base unit in water or other liquids. To clean the housing and control panel, simply wipe with a clean, damp cloth.
- In between recipes, scrape off excess food build up, then wipe off any residue with a paper towel, before proceeding with the next recipe.
- Never leave plastic untesils in contact with the hot plates.
- · Make sure all parts are clean and dry before storing.
- Never wrap the cord around the outside of the appliance.
- Never immerse the plug or lead in water or any other liquid.

N.B. Do not use abrasive cleaners, hard implements or a scourer, as this may cause damage to the non-stick coating.

UK Guarantee

This appliance is guaranteed for consumer use for 5 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture within 12 months from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture after 12 months from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

- 1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
- 2. The appliance has been purchased from an Unauthorised stockiest*
- 3. The appliance is used for professional / non domestic usage
- 4. Repairs or alterations have been attempted by unauthorized persons
- 5. The failure of the appliance is a direct result of misuse
- 6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*Unauthorised Stuckists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products, etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised Stuckists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we

will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and not from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre Conair Logistics Unit 4, Revolution Park Bucksaw Avenue Bucksaw Village

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault. Please note this Instruction Booklet is not the guarantee.

Basic Waffles

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Makes 12 Waffles

Ingredients

- 250g plain flour
- 1 tbsp. caster sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 400ml semi skimmed milk
- 3 medium eggs
- · 30ml vegetable oil
- Insert the waffle plates and preheat the machine to medium.
- Place all the ingredients into a mixing bowl and mix until you have a smooth batter. Leave to rest for 5 minutes.
- When the green light indicator shows, pour approximately 60ml of batter into each waffle plate.
- Close the lid and cook for approximately 3 to 3 ½ minutes.
- Remove the waffles and repeat with the remaining batter.

Sweet Potato Waffles

Makes 4 Waffles Ingredients

- · 250g sweet potato, coarsely grated
- · 2 medium free-range eggs
- · 1 tbsp. chia seeds
- ½ tsp. cayenne pepper
- · Sea salt & freshly ground black pepper

· Vegetable oil, to lightly grease the waffle plates

To serve:

2 avocados, sliced 4 eggs, fried

- Insert the waffle plates and preheat the machine to medium.
- In a large bowl, mix the grated sweet potato, eggs, chia seeds, cayenne pepper, salt and pepper.
- When the green light indicator shows, spread your sweet potato waffle mixture onto each grid.
- Close the lid and cook for 5 7 minutes, until starting to turn golden. Repeat with the remaining batter.
- Serve with sliced avocado, topped with a fried egg.

Basic Pancakes

Makes 8-10 Pancakes

Ingredients

- 120g self-raising flour, sifted
- 1 tsp. baking powder, sifted
- 1/2 tbsp. caster sugar
- · Pinch of salt
- 225ml milk
- 1 medium egg
- 15g butter, melted
- Insert the pancake plates and preheat the machine to medium.
- In a large bowl, place the self-raising flour, baking powder, sugar and salt and mix together, ensuring there are no lumps.
- In a separate bowl, lightly whisk together the milk and egg, then whisk in the melted butter.
- Gradually add the milk mixture, into the dry ingredients, whilst whisking, until you have a smooth batter.
- When the green light indicator shows, pour in the pancake batter, until it just fills the top of each mould.
- Close the lid and cook for approximately 3 minutes, or until golden in colour.
- Remove the pancakes from the plates and repeat with the remaining aftter.

Tip: Allowing the batter to rest, for up to 1 hour in the fridge, before cooking, will give a lighter pancake.





<u>Cuisinart WAF2U Style Collection Waffle and Pancake Maker</u> [pdf] Instruction Manual WAF2U, CPT445U, WAF2U Style Collection Waffle and Pancake Maker, WAF2U, Style Collection Waffle and Pancake Maker, Waffle and Pancake Maker, Pancake Maker, Maker

References

- Luisinart UK | Food Prep, Cooking, Kettles, Toasters, Coffee Makers & More
- 🕴 Cuisinart UK | Food Prep, Cooking, Kettles, Toasters, Coffee Makers & More
- User Manual

Manuals+,