

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Double Belgian Waffle Maker

WAF-F20 Series

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

IMPORTANT SAFEGUARDS

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

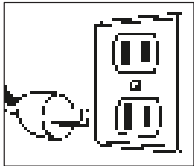
1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.**
3. Do not touch hot surfaces. Use handles and knobs.
4. To protect against fire, electrical shock, and injury to persons, **DO NOT IMMERSE CORD, PLUG, OR UNIT** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
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 Cuisinart Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors, or use for other than its intended use.
9. Do not let power 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. Unplug the unit when finished baking waffles.
12. Always begin by plugging appliance into wall outlet. To disconnect, turn control to setting #1, then remove plug from wall outlet.
13. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE.**
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

15. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

POLARIZATION INSTRUCTIONS

For your protection, the Cuisinart® Double Belgian Waffle Maker is supplied with a polarized plug (one blade is wider than the other). To reduce the risk of fire, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician for assistance. Do not modify the plug in any way.



SPECIAL CORD SET 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 should 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 pulled on by children or animals, or tripped over. The extension cord should be for a polarized plug and outlet.

This appliance is for 120 volts only and should not be used with a converter.

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Parts and Features

1. **Waffle Plates** – Makes extra-thick 1 inch Belgian waffles.
2. **Browning Control Knob** – Adjustable for different batters and customized baking.

3. **Handle** – Rotates for even baking.

4. **On/Off Switch**

5. **Indicator Lights**

The indicator lights for the upper and lower plates will illuminate when the unit is ready and when each waffle is done.

6. **Indicator Beeps** (not shown)

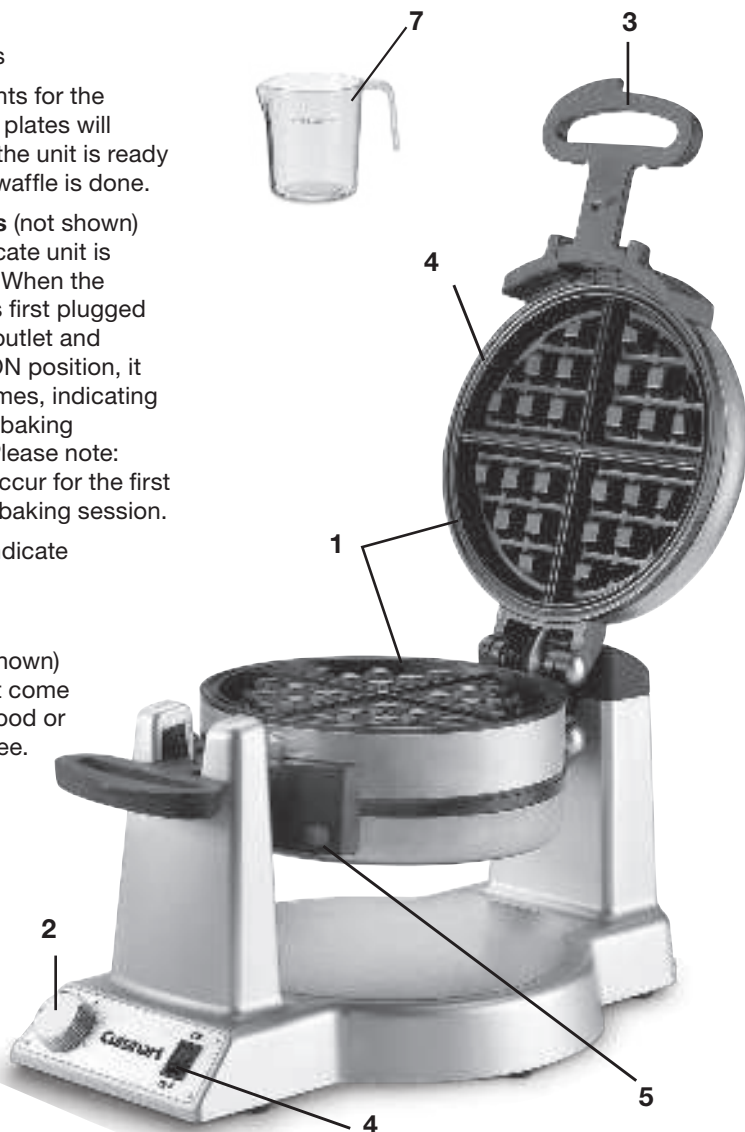
– Six beeps indicate unit is ready to bake. When the waffle maker is first plugged into electrical outlet and turned to the ON position, it will beep six times, indicating it has reached baking temperature. Please note: This will only occur for the first waffle of each baking session.

– Three beeps indicate waffle is done.

7. **Measuring Cup**

8. **BPA Free** (not shown)

All materials that come in contact with food or liquid are BPA free.



BEFORE FIRST USE

Remove all packaging and any promotional labels or stickers from your waffle maker. Be sure that all parts (listed in Part and Features) of your new waffle maker have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® Double Belgian Waffle Maker for the first time, remove any dust from shipping by wiping the plates with a damp cloth.

NOTE: The first time you use your Cuisinart® Double Belgian Waffle Maker it may have a slight odor and may smoke a bit. This is normal and common to heating appliances.

NOTE: This Cuisinart® Double Belgian Waffle Maker has been treated with a special nonstick coating. Before each use, we suggest you season the waffle grids by spraying or brushing with cooking spray or flavorless vegetable oil to thoroughly coat the grids. Wipe with a paper towel or pastry brush.

OPERATING INSTRUCTIONS

MAKING ONE WAFFLE

1. Place the Double Belgian Waffle Maker on a clean flat surface.
2. Plug cord into 120V AC wall or outlet.
3. Turn the rocker switch to the ON position. Adjust control knob to a desired setting. Your Cuisinart® Double Belgian Waffle Maker will now begin preheating.
4. Once preheated, the indicator lights will be illuminated and the waffle maker will beep 6 times.
5. After waffle maker is preheated, season waffle plates with cooking spray or brush with a flavorless oil to thoroughly coat all surfaces. It's important that you preheat the waffle maker before seasoning with cooking spray or oil. Your waffle maker is now ready to bake.

IMPORTANT NOTICE!

TO FACILITATE OPENING AND CLOSING THE DOUBLE WAFFLE MAKER, PLEASE NOTE THE FOLLOWING INSTRUCTIONS.

TO OPEN:

Place thumb on top of lip of lower handle and index finger under lip of upper handle. Push open.

TO CLOSE:

Place thumb on top handle and fingers under bottom handle and pull together until shut.

NOTE: Please note that top and bottom grid covers may separate slightly during use. This is normal. Should this occur, do not close handles to rotate until unit beeps, indicating that the baking cycle is completed. To reduce grid separation and overflow during cooking, you may want to reduce the quantity of batter.

6. After the waffle maker is preheated and ready for baking, open the waffle maker lid. Pour waffle batter evenly on the waffle grid. Use a heatproof spatula to spread the batter evenly over the plate.
7. Close top cover and rotate the waffle maker plates 180°.
8. When the waffle is baked to the desired doneness, the unit will beep three times and the indicator light will illuminate.
9. Rotate waffle grid with the lit indicator light to the top position. Raise top cover and remove the baked waffle with a heatproof spatula.
10. Repeat for additional waffles.

MAKING TWO WAFFLES AT ONE TIME

1. Raise top cover and pour waffle batter evenly on the waffle grid. Use a heatproof spatula to spread the batter evenly over the plate.
2. Close top cover and rotate the waffle grid 180°. The Ready indicator light will turn off.
3. Raise the cover that is now on top and pour waffle batter evenly on the waffle plate. Use a heatproof spatula to spread the batter evenly over the plate. Close the cover and rotate the waffle maker plates 180°.
4. When one of the waffles is done, the unit will beep three times and the indicator light located on the waffle maker cover will illuminate.
5. Rotate the waffle plates with the lit indicator to the top position. Raise the top cover and remove the baked waffle.

6. If making additional waffles, pour waffle batter evenly on the waffle plate. Use a heatproof spatula to spread the batter evenly over the plate. Close top cover and rotate the waffle maker plates 180°.
7. When the second waffle is baked to the preferred setting, the unit will beep three times and a light located on the waffle grid cover will illuminate.
8. Rotate the waffle maker with the lit indicator to the top position. Raise the top cover and remove the baked waffle.
9. If making additional waffles, repeat the instructions above.
10. When you are finished baking, turn unit switch to the OFF position, unplug the unit and allow the waffle maker to cool before handling.

CLEANING, CARE AND MAINTENANCE

Once you have finished baking, turn the unit to the OFF position; remove plug from electrical outlet. Leave top lid open and allow grids to cool down completely before cleaning.

Brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel. You may clean the grids by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup. **Never take your waffle maker apart for cleaning.**

Be certain that grids have cooled completely before cleaning. If batter adheres to plates, simply pour a little cooking oil onto the baked batter and let stand approximately five minutes, allowing batter to soften for easy removal.

To clean exterior, wipe with a soft, dry cloth. Never use an abrasive cleanser or harsh pad.
NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.

Any other servicing should be provided by an Authorized Service Representative.

TIPS AND HINTS

- Setting #1 will produce the lightest color waffles. Setting #6 will produce the darkest color waffles. Experiment to determine your preferred setting.
- Packaged Belgian waffle mixes found in most supermarkets may be used with this unit.
- For best results, we recommend filling the supplied measuring cup to the top so it will fill the waffle grids.
- For evenly filled waffles, pour the batter into the center of the lower grid and spread out evenly to the edges. The entire waffle grid should be filled.
- We recommend turning the browning control dial to setting #4 when using commercial pancake/waffle mixes and for the included recipes. If you prefer crisper, darker Belgian waffles, set the browning control higher. If you prefer lighter waffles, turn the browning control dial down.
- If waffles tend to stick to waffle grids, add slightly more oil or butter to the batter.
- Belgian waffles taste best when made to order, but baked Belgian waffles may be kept warm in a 200°F oven. Place them in a baking pan or wrap them in foil while in the oven. Waffles wrapped in foil may lose their crispness.
- Baked waffles may be frozen. Allow them to cool completely, and then place them in a plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in an oven, toaster or toaster oven when ready to serve.