

Cuisinart® INSTRUCTION & RECIPE BOOKLET



Traditional Waffle Iron

WAF-R

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

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, **DO NOT IMMERSER CORD, PLUG, OR UNIT** 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 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 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.
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. Do not use appliance for other than intended use.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control dial to OFF setting, then remove plug from the outlet.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. NO USER SERVICEABLE PARTS ARE INSIDE.**

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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.

Longer extension cords are available and may be used if care is exercised in their use.

If a long 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.

NOTICE:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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. Do not modify the plug in any way.

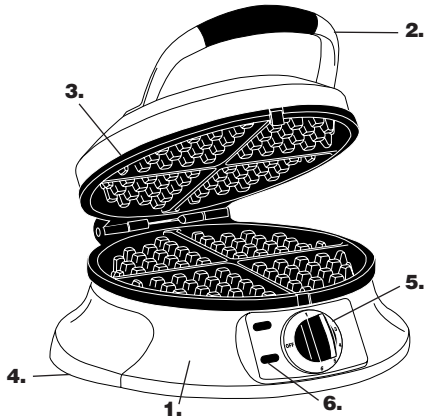
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INTRODUCTION

Cuisinart has always had a flair for the dramatic, and your new Traditional Waffle Iron is one of the best examples yet! The look is solid – a cross between commercial and consumer, with brushed stainless steel that's upscale and elegant. Smooth, flared sides add style and catch drips for easy cleanups. You'll love the options that 6 browning settings provide, and the successful results that indicator lights and an audible tone guarantee. Plates are nonstick, so heat them up and get cooking! Enjoy great breakfasts and creative desserts. Happy waffling!

PARTS AND FEATURES



- Housing** – Elegant brushed stainless steel cover and base with embossed Cuisinart logo.
- Lid Handle** – Polished die-cast handle with cool touch grip. Locks down for baking and storing.
- Baking Plates** – Die-cast aluminum plates bake one large traditional-style waffle.
- Base Handles** – Cool-touch plastic will not become hot while baking.
- Control Dial** – Six adjustable browning settings and OFF position.
- Indicator Lights** – Red indicator light signals power on; green indicator light signals when waffle iron is ready to bake and waffles are cooked and ready to eat.
- Audible Signal (not shown)** – Signals when waffle iron is ready to bake and waffles are cooked and ready to eat.

- Storage (not shown)** – Cord wraps under base and unit stands on back end for storing.
- Rubber Feet (not shown)** – Feet keep unit steady and won't mark countertop.

BEFORE THE FIRST USE

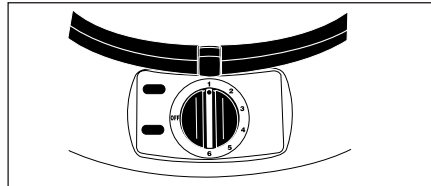
Remove all packaging and any promotional labels or stickers from your waffle iron. Be sure that all parts (listed above, **Parts and Features**) of your new waffle iron have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later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

Before using your Cuisinart® Traditional Waffle Iron for the first time, wipe housing and waffle plates with a damp cloth to remove any dust from the warehouse or shipping.

Note: The Cuisinart® Traditional Waffle Iron has been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or flavorless vegetable oil. If using oil, apply oil with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the waffle iron.

OPERATING INSTRUCTIONS

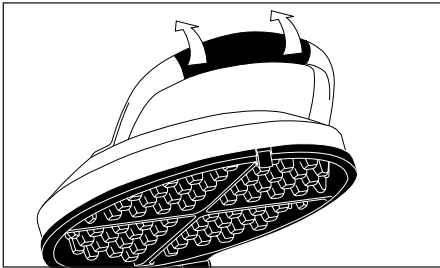
- Place the closed waffle iron on a clean, flat surface where you intend to bake.
- Plug the power cord in a standard electrical outlet.
- Turn the control dial clockwise from the OFF position to the desired browning setting. Setting #1 for the lightest color waffles and setting #6 for the darkest color waffles. We recommend using setting #3 or #4 for golden brown waffles.



The red indicator light will turn on to signal power. Allow the waffle iron to preheat. When the waffle iron has reached desired temperature, the green indicator light will turn on and the audible tone will sound. You are now ready to begin baking.

Note: The first time you use your waffle iron it may have a slight odor and may smoke a bit. This is normal, and common to appliances with a nonstick surface.

- Lift lid of waffle iron by grasping the handle and pushing back and up in one fluid motion. Lid will stay open at 105° position until you lower it.



- Pour batter onto the center of the lower waffle grid. Use a heat-proof spatula to spread batter evenly over the grids. Close the lid. The waffle iron will automatically latch shut when you lower the lid. The green light will turn off but the red light will stay illuminated.
- Baking time is determined by the browning level that you chose in Step 3. It may take up to 4 minutes to bake your waffle on setting #6.
- When the waffle is ready to eat, the green light will turn on and the audible tone will sound. Remove the waffle by gently loosening the edges with a heat-proof plastic spatula or wooden spatula. Never use metal utensils, as they will damage the nonstick coating.
- When you are finished baking, turn the control dial counterclockwise to the OFF setting. The red indicator light will turn off. Unplug the power cord from the wall outlet. Allow the waffle iron to cool down completely before handling.

CLEANING AND CARE

Once you have finished baking, turn the control dial to the OFF position and remove plug from electrical outlet. Leave top lid open so grids begin to cool. Allow waffle iron to cool down completely before handling.

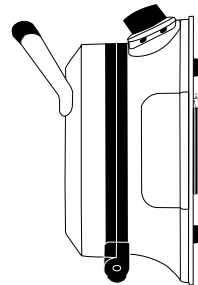
Never take your waffle iron apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel.

You may clean the grids by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup. **Be certain 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 5 minutes, thus allowing it 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 LIQUID.

STORAGE

Store with cord wrapped securely under base. For compact storage, stand waffle iron on back end with control panel facing up. The waffle iron has been designed with a special latching feature so the lid stays closed during storage.



TIPS TO MAKE PERFECT WAFFLES

We recommend setting #3 or #4 for golden brown waffles, either from mix or homemade.

If you prefer crisper, darker waffles, increase the browning control. For lighter waffles decrease the browning control.

For evenly filled waffles, pour the batter onto the center of the lower grid and spread out evenly to the edges. The entire lower grid should be filled.

We recommend using 1/3–1/2 cup batter per waffle for evenly filled waffles.

Waffles are best when made to order, but baked waffles may be kept warm in a 200°F oven. Place in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispiness.

Baked waffles may be frozen. Allow to cool completely, then place in plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in a toaster or toaster oven when ready to use.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Traditional Waffle Iron which was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Traditional Waffle Iron will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Traditional Waffle Iron should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Traditional Waffle Iron has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.