

Cuisinart®

Professional Waffle Iron

WAF4BCU



The Cuisinart logo is a dark blue square with the word "Cuisinart" in white, sans-serif font. A registered trademark symbol (®) is located at the top right of the word.

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Congratulations on your purchase of the Cuisinart Professional Waffle Iron.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment so that cooks at home as well as professional chefs have the tools to express their creativity.

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. That is why they have come to be regarded as the defining machines in their field by chefs across the world.

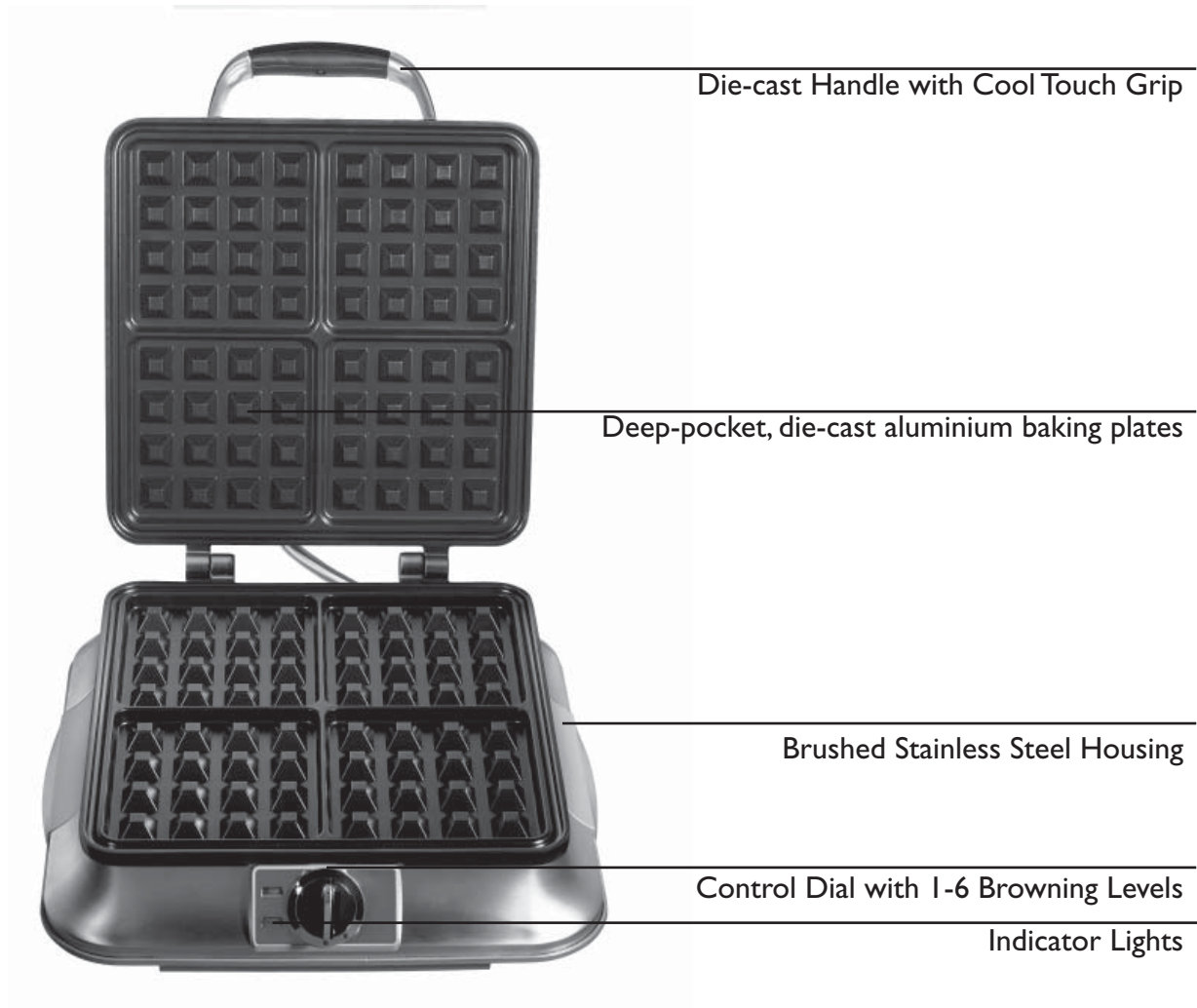
Whatever you cook, cook it better with Cuisinart.



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Product Description



The Cuisinart logo is displayed in white text on a dark blue square background.

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

Safety Cautions

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.

- Do not touch hot surfaces; use handles.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- This appliance should not be used by adults or children whose lack of experience, product knowledge or disability might cause a hazard, unless they have been correctly instructed and are adequately supervised.
- Children should always be supervised to ensure that they do not play with this product.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance.
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced by a special lead available from the manufacturer or its service agent. (See “UK After Sales Service”).
- Unplug unit when finished using. To disconnect, turn the control to ‘OFF’ setting, and then remove the plug from the mains.
- Do not use accessory or attachments with this appliance other than those recommended by Cuisinart.
- Do not use the appliance if it has fallen or shows signs of damage. Discontinue use immediately and contact Cuisinart (see “UK After Sales Service”).
- Do not leave the power lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not place on or near hot gas or electric burners or in a heated oven.
- Do not use the appliance for anything other than its intended use.

- Always ensure that your hands are dry before removing the plug from the mains socket.
- Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquid.
- No repair should be carried out by the user. Return the appliance to the Cuisinart UK After Sales Services for inspection or repair/replacement (see “UK After Sales Service”).
- For indoor use only.
- For domestic use only.
- This appliance complies with the basic requirements of Directives 04/108/EEC (Electromagnetic Compatibility) and 06/95/EEC (Safety of domestic electrical appliances), amended by Directives 93/68/EEC (CE Marking).



- The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur.

Instructions for Use

Before first use, remove all packaging from the waffle iron. Wipe the housing and waffle plates with a clean, damp cloth. The waffle iron has a non stick surface; we suggest seasoning this with cooking spray or a flavourless vegetable oil. You may also find this helpful before each use of the waffle iron.

- Place the closed waffle iron on a clean, flat surface where you intend to bake. Plug the power cord into a suitable mains outlet.
- Turn the control dial clockwise from the 'OFF' position to the desired browning setting 1-6. The red indicator light will illuminate to signal power is on and the waffle iron is preheating.

Waffle Browning Guide

Setting Colour

1-2	Light Brown
3-4	Golden Brown
5-6	Dark Brown

- When the waffle iron reaches the desired temperature the green indicator light will illuminate and an audible tone will sound. You are ready to begin baking.
N.B. The first time you use the waffle iron it may have a slight odour and may smoke a little. This is normal and common to appliances with a non stick surface.
- Lift the lid of the waffle iron by grasping the handle and lifting up. The lid will remain in an upright position until lowered manually.
- Pour the batter into the centre of the lower waffle grid. Use a heat-proof plastic or wooden spatula to spread the batter evenly over the grids. Close the lid, the green light will turn off but the red light will remain illuminated.
N.B. Never use metal utensils, as they will damage the nonstick coating.

- Baking time is determined by the browning level that you choose. It may take up to 4 minutes.
- When the waffle is ready, the green light will illuminate and an audible tone will sound. Remove the waffle by lifting the lid and gently loosening the edges with a heat-proof plastic or wooden spatula.
- When you have finished baking, turn the control dial anticlockwise to the 'OFF' setting. The red indicator light will turn off. Unplug the power cord from the mains and allow the waffle iron to cool down completely before handling.

Hints and Tips

- Experiment with setting no. 1-6 to find which colour waffle most suites your taste.
- For evenly filled waffles, pour the batter onto the centre of the lower grid and spread out evenly to the edges. The entire lower grid should be filled.
- Use approximately 300ml of batter for 4 waffles.
- Waffles are best served hot, immediately after cooking, but baked waffles, may be kept warm in a low oven. Do not wrap in foil as they may lose their crispiness.
- Baked waffles may be frozen. Allow to cool completely, place in plastic food bag. Use baking parchment to keep the waffles separated and freeze. Reheat in a toaster or toaster oven when ready to eat.
- For added flavour, serve your waffles with fruit syrups, warmed fruit compote, fresh berries, chopped fruit or yogurt.
- For sweeter waffles serve with a dusting of icing sugar, whipped cream, ice cream or chocolate sauce.

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Cleaning & Maintenance

- Always unplug the appliance from the mains after use and allow to cool completely before handling or cleaning. Leave the top open to enable the grids to cool more easily.
- To clean, simply brush away crumbs from the grids and absorb any excess cooking oil by wiping with a dry cloth. Clean the grids by wiping with a damp cloth to avoid staining and sticking from batter or oil build up.
- To clean the 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.
- Store closed.

UK Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorized persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see UK after sales service for details).
- This guarantee is only valid for Cuisinart products purchased in the United Kingdom and Eire (NB: includes the Channel Islands and the Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.



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UK Wiring Instructions

- Your Cuisinart Professional Waffle Iron includes a BS 13 amp moulded (fused) mains plug on the supply cord.
- Should it be necessary at any stage to remove this moulded plug and replace it with a re-wireable BS 13 amp mains plug, the re-wiring should be completed as follows: (NB The moulded plug should be disposed of safely)

Class I (I)

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW = EARTH
BLUE = NEUTRAL BROWN = LIVE

As the colours of the wire may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured Green & Yellow must be connected to the terminal in the plug which is marked with the letter E or or coloured green or yellow.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

With this appliance, if a 13 amp plug is used, a 13 amp fuse should be fitted. If any other type of plug is used, a 10 amp fuse must be fitted, either in the plug or at the distribution board.

UK After Sales Service

For further advice on using your Cuisinart Professional Waffle Iron and other products in the Cuisinart range, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk

In Guarantee

Firstly, please call the Cuisinart Helpline 0870 240 6902

Return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WNI 9AA

Enclose your name and address, together with proof of purchase and details of the fault. Cuisinart will either repair or replace the product, as appropriate.

Out of Guarantee

Please call Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WNI 9AA



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Basic Waffles

Makes 20

600g plain flour
4 tbsp granulated sugar
2 tbsp baking powder
1 tsp baking soda
1 tsp salt
780ml skimmed milk
170ml vegetable oil
4 large eggs

- Place the ingredients in a large bowl and mix until smooth. Leave the batter to rest for 5 minutes before using.
- Preheat the Waffle iron.
- When the iron is ready, pour approx. 300ml of the batter into the centre of the lower grid. Spread the batter using a heatproof spatula to within 1cm of the edge of the grid. Close the lid of the waffled iron.
- When the waffles are done, open the lid and carefully remove the baked waffles.
Repeat with the remaining batter.



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Light and Crispy Buttermilk Waffles

Makes 24

450g plain flour
6 tbsp granulated sugar
1 tbsp baking powder
1 tsp baking soda
Pinch of salt
400ml buttermilk
125g butter, melted
1 tsp vanilla extract
4 large eggs, separated
1 large egg white

- Place the flour, sugar, baking powder, baking soda and salt into a bowl and mix together well.
- In a separate bowl, whisk together the buttermilk, butter, vanilla and egg yolks and stir these ingredients into the dry ingredients until smooth.
- Add the extra egg white to the bowl of egg whites and whisk to soft peaks.
- Preheat the waffle iron to your desired setting. Carefully fold the egg whites into the batter in three additions using a large rubber spatula, until the whites and batter are completely incorporated.
- When the iron is ready, pour approx. 300ml batter into the centre of the lower grid. Spread the batter using a heatproof spatula to within 1cm of the edge of the grid. Close the lid of the waffle iron.
- When the waffles are done, open the lid and carefully remove the baked waffles.
Repeat with the remaining batter.

Chocolate Brownie Waffles

Makes 16

300g plain flour
175g granulated sugar
100g cocoa powder
3 tsp baking powder
tsp baking soda
Pinch of salt
tsp cinnamon
450ml skimmed milk
2 large eggs, lightly beaten
2 tsp vanilla extract
125g butter, melted
100g chocolate chips
25g finely chopped walnuts or pecans

- Place the flour, sugar, cocoa powder, baking powder, baking soda, salt and cinnamon into a medium bowl. Mix together well with a whisk.
- Add the milk, egg and vanilla. Stir with a whisk until well blended and smooth. Stir in the melted butter and leave to stand for 5 minutes.
- Preheat the waffle iron to your desired setting. When the iron is ready, add the chocolate chips and pecans into the batter.
- Pour approx. 300ml batter into the centre of the lower grid. Spread the batter using a heatproof spatula to within 1cm of the edge of the grid. Close the lid of the waffle iron.
- When the waffles are done, open the lid and carefully remove the baked waffles. Repeat with the remaining batter.



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Cinnamon Waffles

Makes 20

50g soft light brown sugar

600g plain flour

2 tbsp baking powder

1 tsp baking soda

3 tsp ground cinnamon

1 tsp salt

780ml skimmed milk

170ml vegetable oil

4 large eggs, lightly beaten

- Crumble the brown sugar to remove all lumps and place in a medium mixing bowl with the flour, baking powder, baking soda, cinnamon and salt. Mix well. Add the milk, oil and eggs and stir until blended and smooth.
- Leave the batter to rest for 5 minutes.
- Preheat the waffle iron to your desired setting. When the iron is ready, pour approx. 300ml batter into the centre of the lower grid. Spread the batter using a heatproof spatula to within 1cm of the edge of the grid. Close the lid of the waffle iron.
- When the waffles are done, open the lid and carefully remove the baked waffles. Repeat with the remaining batter.

Banana and Almond Waffles

Makes 20

600g plain flour
50g granulated sugar
4 tsp baking powder
2 tsp baking soda
1 tsp salt
4 eggs, lightly beaten
170ml vegetable oil
450g low fat plain yoghurt
340ml full fat milk
4 whole bananas, peeled and mashed
100g chopped almonds

- Combine flour, sugar, baking powder, baking soda and salt in a mixing bowl and stir together.
- In a separate bowl whisk together the eggs and oil and stir into the dry ingredients. Stir in the yoghurt. Add the milk and stir until the mixture is a smooth batter. Stir in the banana and almonds until just combined and leave to rest for 5 minutes.
- Preheat the waffle iron to your desired setting.
- When the iron is ready, pour approx. 300ml batter into the centre of the lower grid. Spread the batter using a heatproof spatula to within 1 cm of the edge of the grid. Close the lid of the waffle iron.
- When the waffles are done, open the lid and carefully remove the baked waffles. Repeat with the remaining batter.
- Serve topped with warm maple syrup



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Oatmeal Raisin Waffles

Makes 20

6 tbsp soft light brown sugar
450g plain flour
200g rolled oats
4 tsp ground cinnamon
3 tsp baking powder
2 tsp baking soda
1 tsp salt
660ml buttermilk
4 large eggs, lightly beaten
170g butter, melted
1 tsp vanilla extract
275g raisins

- Crumble the brown sugar to remove any lumps and place in a medium bowl with the flour, oats, cinnamon, baking powder, baking soda and salt. Stir together.
- Add the buttermilk, eggs, butter and vanilla. Stir well until smooth. Stir in the raisins and leave the batter to rest for 5 minutes.
- Preheat the waffle iron to your desired setting.
- When the iron is ready, pour approx. 300ml batter into the centre of the lower grid. Spread the batter using a heatproof spatula to within 1cm of the edge of the grid. Close the lid of the waffle iron.
- When the waffles are done, open the lid and carefully remove the baked waffles.
Repeat with the remaining batter.

Whole Wheat Berry Waffles

Makes 20

375g plain flour
225g whole wheat flour
4 tbsp granulated sugar
2 tbsp baking powder
2 tsp salt
4 eggs, lightly beaten
780ml skimmed milk
175g butter, melted
2 tsp vanilla extract
250g blueberries or any variety of berries, fresh or frozen
2 tsp orange zest
115g chopped pecans

- Place the plain flour, whole wheat flour, sugar, baking powder and salt into a mixing bowl and stir to combine.
- In a separate bowl whisk together eggs, milk, melted butter and vanilla and stir into dry ingredients until mixture resembles a smooth batter.
- Carefully stir in the blueberries, orange zest and pecans.
- Preheat the waffle iron to your desired setting.
- When the iron is ready, pour approx. 300ml batter into the centre of the lower grid. Spread the batter using a heatproof spatula to within 1cm of the edge of the grid. Close the lid of the waffle iron.
- When the waffles are done, open the lid and carefully remove the baked waffles.
Repeat with the remaining batter.



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