

Cuisinart®

INSTRUCTION BOOKLET



Belgian Waffle Baker - 4 Slice

WMB-4AC

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

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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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first; then plug cord into the wall outlet. To disconnect, turn control to setting #1; then remove plug from wall outlet.
15. **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.**

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. 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.

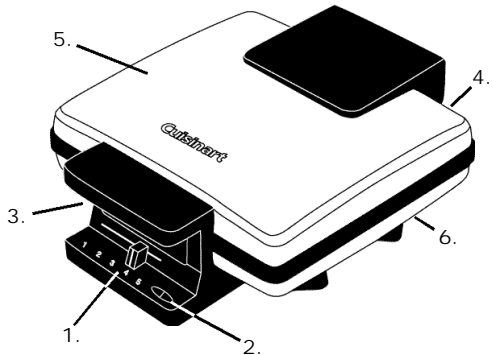
INSTRUCTIONS FOR USE

1. Before using your Cuisinart® Belgian Waffle Baker for the first time, remove any dust from shipping by wiping the plates with a damp cloth. Remove all protective paper and wrapping.
2. Preheat the waffle. Close grids and plug cord into a 120V AC wall outlet. The red light will go on to signal power. Allow the waffle maker to preheat. The green indicator light will go on when it is ready to use.

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

3. Pour batter when the green indicator light goes on, according to recipes provided. Pour evenly in the centre of the lower waffle grids. Use a heat-proof spatula to spread the batter evenly over the grid. Close the lid.
4. The green light will go off and the red light will once again illuminate. It may take several seconds for the red light to come on. This is normal.
5. Once the waffles are ready to eat, the green light will again come on. Baking time is determined by the browning level setting chosen on the browning control dial. For golden brown waffles, we recommend using setting #3 or #4.
6. Once the waffle is ready, remove it by gently loosening the edges with a heat-resistant plastic spatula. Never use metal utensils, since they may damage the nonstick coating.
7. Always disconnect the plug from the wall outlet once baking is completed.

SPECIAL FEATURES



1. Browning Control Adjustment
- five settings to customize waffles from light to deep golden brown
2. Indicator Lights
- signal when waffle baker is ready to bake
- signal when waffles are ready to eat
3. Lockdown Lid
- lid will not rise as waffles bake
4. Rubber Feet
- keep unit steady
- will not mark countertop
5. Brushed Stainless Steel Covers
6. Cord Storage (**not shown**)
- cord wraps under bottom for easy storage

Note: This Cuisinart® Belgian Waffle Baker has been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or 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 baker.

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

We recommend using 1½ cups (375 ml) batter per waffle for most recipes.

Waffles are best when made to order, but prebaked waffles may be kept warm in a 200°F (95°C) 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 toaster or toaster oven when ready to use.

SUGGESTED TOPPINGS

Maple syrup, fruit syrups

Warm fruit compote, fruit sauce

Fresh berries, chopped fruit, chopped nuts

Powdered sugar

Whipped cream, ice cream, sorbet

Chocolate sauce

Fruited yogurt

RECIPES

BASIC BELGIAN WAFFLES

You can't beat the taste of homemade waffles. Freeze the extras to use when time is scarce.

Makes twenty 4-inch (10 cm) waffles

- 4 cups (1 L) all-purpose flour
- 4 tablespoons (50 ml) sugar
- 2 tablespoons (25 ml) baking powder
- 1½ teaspoons (7 ml) salt
- 1 teaspoon (5 ml) baking soda
- 3½ cups (875 ml) reduced fat milk
- ¾ cup (150 ml) vegetable oil
- 4 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Pour 1½ cups (375 ml) batter onto preheated waffle baker grid. Using a heat-proof spatula, spread batter until evenly distributed. Allow batter to bubble for 5 - 10 seconds; then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per 4-inch (10 cm) waffle:
Calories 202 (42% from fat) • carb. 24g • pro. 5g • fat 9g
sat. fat 1g • chol. 46mg • sod. 334mg • calc. 61mg • fiber 1g

Blueberry Waffles: After spreading batter in waffle baker, sprinkle 1 tablespoon (12 ml) wild blueberries over each waffle, let bubble for 5-10 seconds, then close cover and bake as directed.

CORNMEAL WAFFLES

These waffles taste like cornbread. Drizzle with butter and serve with soup, chili or stew. Also good for brunch or a late night snack served with syrup or cheese sauce.

Makes twenty 4-inch (10 cm) waffles

- 2 cups (500 ml) all-purpose flour
- 2 cups (500 ml) yellow cornmeal
- 4 tablespoons (50 ml) sugar
- 2 tablespoons (25 ml) baking powder
- 1½ teaspoons (7 ml) salt
- 1 teaspoon (5 ml) baking soda
- 3 cups (750 ml) reduced fat milk
- ¾ cup (175 ml) vegetable oil
- 4 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Stir batter. Pour 1½ cups (375 ml) batter onto preheated waffle baker grid. Using a heat-proof spatula, spread batter until evenly distributed. Allow batter to bubble for 5 - 10 seconds; then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per 4-inch (10 cm) waffle:
Calories 210 (43% from fat) • carb. 25g • pro. 5g • fat 10g
sat. fat 1g • chol. 45mg • sod. 331mg • calc. 52mg • fiber 1g

NUTTY WHOLE WHEAT WAFFLES

Wholesome wheat flavor combined with crunchy pecans makes a delicious breakfast, brunch or snack. Top with warm fruit compote.

Makes twenty 4-inch (10 cm) waffles

- 3 cups (750 ml) all-purpose flour
- 1 cup (250 ml) whole wheat flour
- 4 tablespoons (50 ml) sugar
- 2 tablespoons (25 ml) baking powder
- 1 teaspoon (5 ml) salt
- 1 teaspoon (5 ml) baking soda
- 3½ cups (875 ml) reduced fat milk
- ¾ cup (175 ml) vegetable oil
- 4 large eggs
- 1¼ cups (300 ml) finely chopped pecans or walnuts

Place first 9 ingredients (not nuts) in a large mixing bowl and combine until well blended and smooth. Add nuts and stir until combined. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Pour 1½ cups (375 ml) batter onto preheated waffle baker grid. Using a heat-proof spatula, spread batter until evenly distributed. Allow batter to bubble for 5 to 10 seconds; then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per 4-inch (10 cm) waffle:
Calories 264 (52% from fat) • carb. 25g • pro. 7g • fat 15g
sat. fat 2g • chol. 46mg • sod. 248mg • calc. 85mg • fiber 2g

DOUBLE CHOCOLATE WAFFLES

Chocolate for breakfast? Why not? Or try these as a delightful ending to brunch or for dessert topped with your favourite ice cream and sauce.

Makes twenty 4-inch (10 cm) waffles

- 1 cup (250 ml) semi-sweet mini chocolate morsels
- 3 cups (750 ml) all-purpose flour
- 1 cup (250 ml) cocoa, preferably Dutch process
- $\frac{3}{8}$ cup (150 ml) granulated sugar
- $2\frac{1}{2}$ teaspoons (12 ml) baking powder
- 2 teaspoons (10 ml) baking soda
- 1 teaspoon (5 ml) salt
- 1 teaspoon (5 ml) cinnamon
- 3 cups (750 ml) reduced fat milk
- $\frac{3}{8}$ cup (150 ml) vegetable oil
- 3 large eggs
- 2 large egg whites
- $1\frac{1}{2}$ teaspoons (7 ml) vanilla extract

Place the chocolate morsels in a small bowl and mix with one tablespoon (15 ml) of the flour so that the morsels are completely "dusted." Reserve. Combine the remaining flour with the remaining ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Stir the flour coated chocolate morsels into the batter. Pour $\frac{3}{4}$ cup (175 ml) batter onto preheated waffle baker grid. Using a heat-proof spatula, spread batter until evenly distributed. Allow batter to bubble for 5 – 10 seconds, then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a crispy brown baked waffle. Adjust the browning control if you prefer softer or crispier waffles.

Nutritional analysis per 4-inch (10 cm) waffle:
Calories 259 (43% from fat) • carb. 32g • pro. 5g • fat 13g
sat. fat 3g • chol. 35mg • sod. 289mg • calc. 58mg • fiber 3g

BANANA CHIP WAFFLES

Great for breakfast sprinkled with powdered sugar, or top warm waffles with a scoop of ice cream for a snack.

Makes twenty 4-inch (10 cm) waffles

- 1 cup (250 ml) mini semi-sweet chocolate morsels
- 4 cups (1 L) all-purpose flour
- 4 tablespoons (50 ml) sugar
- 2 tablespoons (25 ml) baking powder
- $1\frac{1}{2}$ teaspoons (7 ml) salt
- 1 teaspoon (5 ml) baking soda
- 3 cups (750 ml) reduced fat milk
- 1 cup (250 ml) mashed banana
- $\frac{3}{8}$ cup (150 ml) vegetable oil
- 4 large eggs

Place the chocolate morsels in a small bowl and mix with one tablespoon (15 ml) of the flour so that the morsels are completely "dusted." Reserve. Place the remaining flour in a large bowl with the remaining ingredients and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Stir the chocolate morsels into the batter. Pour $1\frac{1}{2}$ cups (375 ml) batter onto preheated waffle baker grid. Using a heat-proof spatula, spread batter until evenly distributed. Allow batter to bubble for 5 to 10 seconds; then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per 4-inch (10 cm) waffle:
Calories 268 (42% from fat) • carb. 33g • pro. 5g • fat 12g
sat. fat 3g • chol. 45mg • sod. 331mg • calc. 54mg • fiber 2g

CLEANING AND MAINTENANCE

Once you have finished baking, remove plug from electrical outlet. Leave top lid open so grids begin to cool.

Never take your waffle baker 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 also 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 around tabs under the base. For compact storage, stand waffle baker upright on opening end with Cuisinart logo facing you. The waffle baker has been designed with a special latching feature so lid stays closed during storage.



WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Belgian Waffle Baker 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® Belgian Waffle Baker 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 warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the card is not a condition of this warranty.

If your Cuisinart® Belgian Waffle Baker should prove to be defective within the warranty period, we will repair (or, if we think necessary, replace) it without charge to you. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-472-7606 or write to: Cuisinart, 156 Parkshore Drive, Brampton, Ontario, L6T 5M1.

To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. 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 cheque or money order.

Your Cuisinart® Belgian Waffle Baker 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.

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