

# 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.

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# 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 IMMERSER 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.

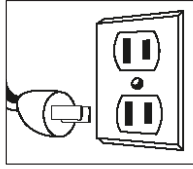
15. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit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

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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## 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.



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## 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

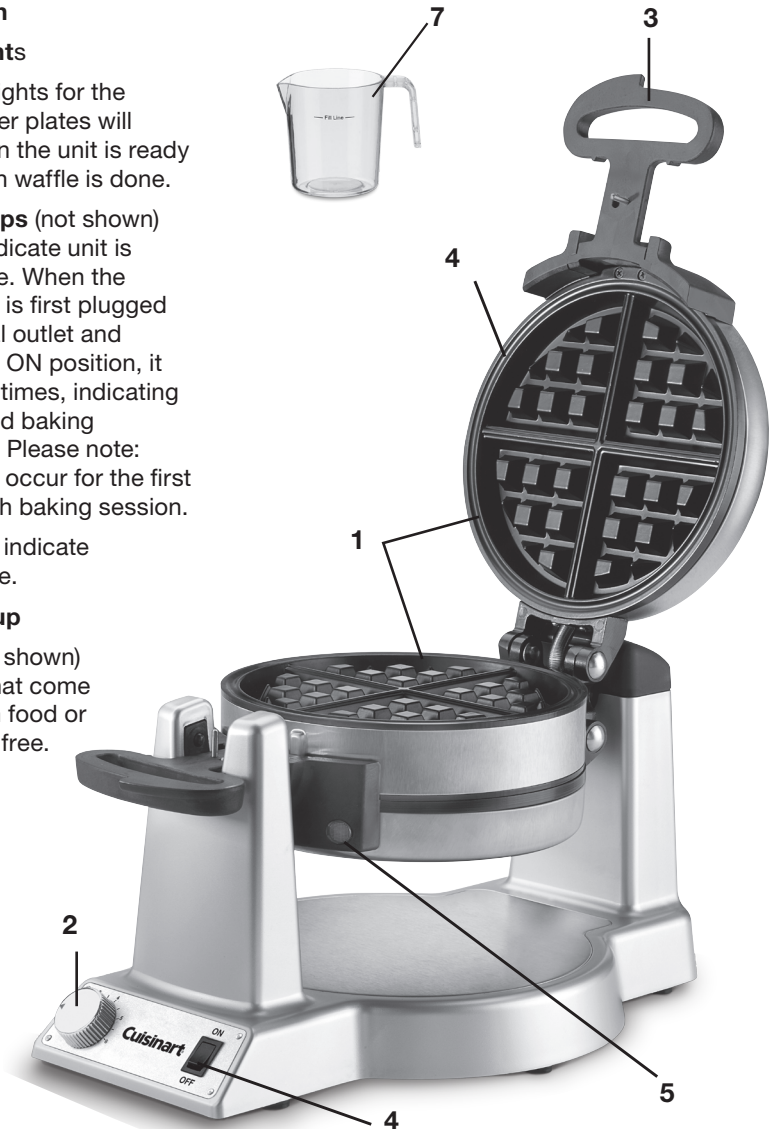
1. **Waffle Plates** – Makes extra-thick 1 inch Belgian waffles.
2. **Browning Control Knob** – Adjustable for different batters and customized baking.
3. **Handle** – Rotates for even baking.
4. **On/Off Switch**
5. **Indicator Lights**

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.



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## 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.

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# LIMITED THREE-YEAR WARRANTY

## (U.S. and Canada only)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Double Belgian Waffle Maker that 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® Double Belgian Waffle Maker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration. However, product registration 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® Double Belgian Waffle Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Consumer Service Representatives, or send the defective product to Consumer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

**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. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of

purchase, and any other information pertinent to the product's return.

### CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

### BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Cuisinart Service Center at 1-800-726-0190 before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Double Belgian Waffle Maker has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as by use with 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

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excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.



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# RECIPES

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## Classic Belgian Waffles

Classic Belgian waffles have a crispy outside and are soft and moist on the inside. Try these waffles with your favorite syrup or a topping such as sliced fresh strawberries and freshly whipped cream.

Makes approx. 10 waffles

- 1½ cups water, divided**
- 2¼ teaspoons active dry yeast (one packet)**
- 3 cups sifted all-purpose flour**
- ¼ teaspoon salt**
- 3 large eggs, separated + 1 egg white**
- ⅓ cup sugar**
- 1½ cups whole milk**
- 8 tablespoons unsalted butter, melted and cooled**
- 2 teaspoons vegetable oil**
- 2 teaspoons pure vanilla extract**

Heat half of the water to lukewarm, 105°–110°F (40°–45°C). Dissolve the yeast in the water with a pinch of the sugar from the recipe; let stand 5 to 10 minutes, until the mixture begins to foam.

Put the flour and salt into a large bowl; stir to blend and reserve. Add the egg yolks, one of the egg whites, and remaining sugar to the yeast mixture; stir to blend. Add the remaining water, milk, melted butter, oil, and vanilla; stir until the mixture is smooth. Stir the liquid mixture into the flour mixture and beat until the mixture is smooth.

Beat the egg whites until stiff peaks form. Fold the egg whites gently into the batter. Let the batter stand for 1 hour, stirring every 15 minutes.

Preheat your Cuisinart® Double Belgian Waffle Maker on setting #4 or preferred setting\* (indicator light will illuminate when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

When the waffle grids are preheated, open the lid. Fill the provided batter cup to the top with batter. If using a standard measuring cup, fill to ¾ cup. Use a heatproof spatula to spread the batter evenly over the grids. Close lid and rotate waffle maker 180° to the right. Bake the waffles in the waffle iron until beeper indicates that the waffle is done. Rotate waffle maker 180° to the left. Remove waffle and repeat until all batter is used.

Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the warm oven. Serve with whipped cream, fruit, jam, powdered sugar, or a warm fruit syrup.

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

*Nutritional information per waffle:  
Calories 300 (40% from fat) • carb. 37g • pro. 8g  
fat 13g • sat. fat 7g • chol. 94mg • sod. 104mg  
calc. 61mg • fiber 1g*

## Gingerbread Belgian Waffles

These waffles have the flavor of just-baked gingerbread, and are delicious served with fresh fruit or caramelized apples and pears.

Makes approx. 6 waffles

- ½ cup warm water**
- 1 teaspoon granulated sugar**
- 2¼ teaspoons active dry yeast (one packet)**
- 1½ cups all-purpose flour**
- 1 cup graham cracker crumbs**
- ¼ cup granulated sugar**

- ¼ **teaspoon salt**
- 1** **teaspoon ground ginger**
- ½ **teaspoon finely chopped  
lemon zest**
- 2** **cups warm milk (about 105°F)**
- 3** **large eggs, separated**
- ½ **cup unsalted butter, melted  
and cooled**
- 1** **teaspoon pure vanilla extract**

Measure water into a large bowl. Add 1 teaspoon granulated sugar and yeast; stir to dissolve. Let stand 10 minutes. In a separate bowl, combine the flour, graham cracker crumbs, ¼ cup sugar, salt, ginger, and lemon zest; stir to combine. Add the milk, egg yolks, melted and cooled butter, and vanilla to the yeast mixture. Stir until smooth. Add the dry ingredients and beat until smooth, using a hand mixer on low speed. Cover with waxed paper and let stand to rise in a warm, draft-free place for 30 minutes.

Beat the egg whites until stiff, but not dry. Gently fold into the batter.

Preheat your Cuisinart® Double Belgian Waffle Maker on setting #4 or preferred setting\* (indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

When the waffle grids are preheated, open the lid. Fill the provided batter cup to the top with batter. If using a standard measuring cup, fill to ¾ cup. Use a heatproof spatula to spread the batter evenly across the grids. Close lid and rotate 180° to the right and bake in the hot waffle maker until beeper sounds. Rotate waffle maker 180° to the left. Remove waffle and repeat with remaining batter.

Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the warm oven. Serve with lemon curd, fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

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

*Nutritional information per waffle:  
Calories 458 (44% from fat) • carb. 23g • pro. 11g  
fat 23g • sat. fat 12g • chol. 159mg • sod. 279mg  
calc. 120mg • fiber 1g*

## Good-Night Waffles

Most of the mixing for these waffles is done the night before. In the morning, just mix in the eggs, vanilla extract and baking soda while the waffle maker is heating. Leftover batter may be covered and kept in the refrigerator for up to 3 days. Heat your waffle maker in the morning, stir the batter and have a freshly baked waffle for breakfast.

Makes approx. 6 waffles

- ½ **cup lukewarm (105°F) water**
- 1** **tablespoon granulated sugar**
- 2¼** **teaspoons active dry yeast  
(one packet)**
- 2** **cups whole milk, warmed  
(about 105°F)**
- ½ **cup unsalted butter, melted and  
cooled**
- 1** **teaspoon salt**
- 2** **cups all-purpose flour**
- 2** **large eggs, lightly beaten**
- 2** **teaspoons pure vanilla extract**
- ¼ **teaspoon baking soda**

The night before, or at least 8 hours before baking, combine the warm water, granulated sugar and yeast. Let stand 10 minutes, until foamy. Stir in the warm milk, melted butter and salt. Beat in the flour until smooth (this may be done using a hand mixer on low speed).

Wrap bowl tightly with plastic wrap and let stand overnight (or for 8 hours) on the countertop; do not refrigerate.

When ready to bake, preheat your Cuisinart® Double Belgian Waffle Maker on setting #4 or preferred setting\* (indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

While the waffle maker is heating, stir the eggs, vanilla extract and baking soda into the batter. When the waffle grids are preheated, open the lid. Fill the provided batter cup to the top with batter. If using a standard measuring cup, fill to ¾ cup. Pour into waffle grids. Use a heatproof spatula to spread the batter evenly over the grids. Close cover and rotate 180° to the right. Bake in the hot waffle maker until beeper sounds.

Rotate 180° to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the oven. Serve with sliced fresh fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

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

*Nutritional information per waffle:*

*Calories 373 (49% from fat) • carb. 38g • pro. 10g  
fat 20g • sat. fat 12g • chol. 123mg • sod. 501mg  
calc. 117mg • fiber 1g*

## Pumpkin-Nut Belgian Waffles

These waffles taste like freshly baked pumpkin muffins and are delicious served with warm maple syrup.

Makes approx. 6 waffles

- 1½ **cups all-purpose flour**
- 1 **ounce finely chopped walnuts or pecans (best if toasted first)**
- 1 **tablespoon cornstarch**
- 1 **tablespoon baking powder**
- 1 **teaspoon salt**
- 1 **teaspoon ground cinnamon**
- ½ **teaspoon ground ginger**
- ¼ **teaspoon freshly ground nutmeg**
- ¾ **cup pumpkin purée (canned solid-pack pumpkin)**
- 2 **large eggs, separated**
- 1 **cup whole milk**

- ¼ **cup real maple syrup (do not use pancake syrup)**
- 3 **tablespoons unsalted butter, melted and cooled**
- 1 **teaspoon pure vanilla extract**
- 3 **large egg whites**

In a large bowl, combine the flour, chopped nuts, cornstarch, baking powder, salt, cinnamon, ginger, and nutmeg. Stir to blend and reserve.

In a second bowl, combine the pumpkin purée, egg yolks, milk, maple syrup, melted butter, and vanilla extract; stir until smooth. Add the liquid ingredients to the dry ingredients and stir to blend until smooth, using a whisk.

In a clean, dry bowl, beat the egg whites until stiff peaks form. Gently fold the beaten egg whites into the batter.

Preheat your Cuisinart® Double Belgian Waffle Maker on setting #4 or preferred setting\* (indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

When the waffle grids are preheated, open the lid. Fill the provided batter cup to the top with batter. If using a standard measuring cup, fill to ¾ cup. Pour into waffle grids. Use a heatproof spatula to spread the batter evenly over the grids. Close cover and rotate 180° to the right. Bake in the hot waffle maker until beeper sounds. Rotate 180° to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the oven. Serve with warm maple syrup, powdered sugar, or whipped cream.

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

*Nutritional information per waffle:*

*Calories 303 (35% from fat) • carb. 40g • pro. 10g  
fat 12g • sat. fat 5g • chol. 92mg • sod. 579mg  
calc. 94mg • fiber 2g*

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