

Cuisinart®

Vertical Waffle Maker

WAF-V100XA



Instruction
Booklet



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

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction concerning use of the appliance by a person responsible for their safety.
- To ensure no possible accidental injury occurs, when infirmed persons (including children) are near the appliance, they must be closely supervised.
- Children should always be supervised to ensure they do not play with the appliance.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly. Return the appliance to the nearest Cuisinart Repair Centre for examination, repair, electrical or mechanical adjustment.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- Keep hands hair and clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- While cleaning do not try to dislodge any food when unit is plugged in. Always unplug the unit when cleaning.

- The temperature of accessible surfaces may be high when the appliance is operating.
-  Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. **DO NOT TOUCH** until the unit has cooled down.

SPECIAL CORDSET 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 must 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 tripped over unintentionally or pulled on by children.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove all literature.
3. Lift the packing materials, Vertical Waffle Maker and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts & Features section on page 4 before discarding.
5. Remove any protective or promotional labels from your Vertical Waffle Maker and other parts.

SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

Before using your Vertical Waffle Maker for the first time, remove any dust from shipping by wiping the unit, dial and baking plates with a damp cloth (see Cleaning & Maintenance Instructions on page 7).

NOTE: The Vertical Waffle Maker has been treated with a special nonstick coating. Should you experience any sticking, slightly increase temperature setting until the waffle releases, then continue making waffles at desired setting.

Do not use on heat-sensitive surfaces or store items on top of the Vertical Waffle Maker.

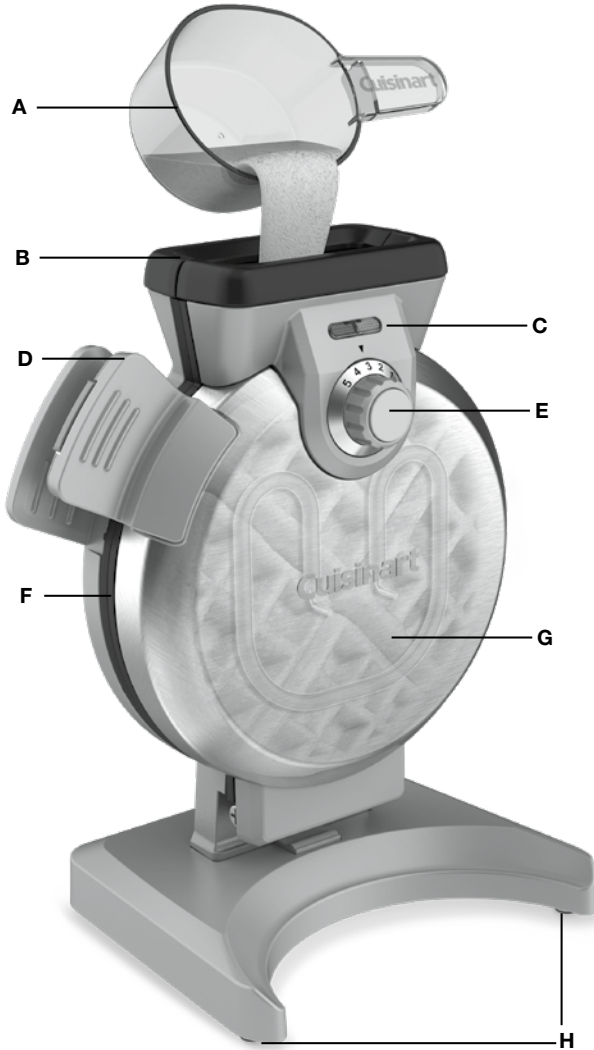
Ensure the waffle maker is at least 15 cm away from other items and from the edge of the benchtop.



CONTENTS


Important Safeguards	2
Special Cordset	3
Before the first Use	3
Parts & Features	4
Quick Tips Guide	5
Operating Instructions	6
Cleaning & Maintenance	7
Recipe - Golden Belgian Waffles	7
Warranty	8

PARTS & FEATURES



- A. Measuring Cup (175ml)**
Perfect measure for full Belgian-style waffle cup. The cup rests on the inside of a batter bowl.
- B. Fill Spout**
To easily pour batter into, without splattering.
- C. Indicator Lights**
Red: Power ON Green:
Waffle maker is ready-to-bake & ready-to-eat
- D. Stay-Cool Latch**
Locks to securely close unit & releases front plate to remove waffle.
- E. Temperature/Browning Dial**
Temperature control offers 5 shade levels.
- F. Nonstick Baking Plates**
Die-cast aluminum plates bake a standard round, four-sectioned, deep-pocket Belgian waffle.
- G. Housing**
Brushed Stainless Steel
- H. Rubber Feet**
Non-slip to keep unit stable & not mark countertop.
- I. Audible Signal (not shown)**
5 beeps sound when waffle maker is ready to bake & when waffle is fully cooked & ready to eat.
- J. Cord Storage (not shown)**
Cord wraps around the base stand of the unit. Closed waffle maker stands upright for compact storage.
- K. BPA-FREE (not shown)**
All materials that come in contact with food or liquid are free of BPA.

QUICK TIPS GUIDE

Tips	
Waffle Shade	<ul style="list-style-type: none"> Setting #1 will produce the lightest in colour and fluffiest waffles, while setting #5 will produce the darkest in colour and extra-crispy waffles. Experiment to determine which setting produces the best waffle colour for you. Note: A different recipe may need a different setting for your preferred waffle shade.
Batter Thickness	<ul style="list-style-type: none"> Depending on the thickness of the batter, you may only use $\frac{3}{4}$-1 cup (of the measuring cup provided)/130ml-175ml of batter per waffle. Always err on less rather than more, as batter tends to expand while cooking. Batters should be whisked well to be sure there are no lumps. If the batter is not flowing easily through the spout, it is too thick. Either whisk to a smoother batter, or add additional liquid e.g. extra buttermilk or milk (depending on recipe), 1 tablespoon at a time.
Evenly Round with Perfect Pockets	<ul style="list-style-type: none"> Do not overfill the waffle maker – it should not be filled to the top of the waffle grid. Always use the provided measuring cup or 175ml as a guide. Most batters should be poured through the fill spout in a steady stream. Thicker batters, however, should be added a bit more carefully, being sure that the batter in the spout drips into the waffle grid before adding more. <div style="text-align: center;">  </div>
Mixing-it-Up	<ul style="list-style-type: none"> Mix up your favourite waffle flavours! - Substitute a small amount of the flour for your favourite finely ground nuts (pecans, walnuts, almonds, etc.). Or if you prefer berries? Swirl up to $\frac{1}{4}$ cup of a fruit jam into the prepared waffle batter prior to cooking. Not only will the waffles taste delicious, but they will also have a beautiful colour to them. Adding a little vanilla or a liqueur like amaretto adds just a hint of flavour & sweetness to the mix. If your recipe doesn't call for it, just add it to the egg whites when you beat them.
Save for Later	<ul style="list-style-type: none"> Waffles are best when made to order, but baked waffles may be kept warm in a 90°C oven. Place them on a rack fitted into a baking pan or loosely cover in foil while in the oven. Baked waffles may be frozen. Allow to cool completely, then wrap well in plastic wrap & place in a plastic food storage bag. Use baking paper to keep waffles separated & squeeze as much air from the bag as possible. When you're ready to eat them, set out the preferred number of waffles & let them defrost for about 10 minutes. Heat the waffles in your oven at 130°C for about 5 minutes. Alternatively, if your waffles can fit in your toaster, reheat in there or a toaster oven. Waffles can be stored in the freezer for up to 2 months.

OPERATING INSTRUCTIONS

1. Stand the closed waffle maker on a dry, level work surface. **NOTE:** Be sure the front legs of the unit are set back at least 15cm from the edge of the benchtop or table.
2. Plug the power cord into a 240V~ suitable power outlet. The red indicator light will turn on to signal that the power is ON, and the unit will begin to heat up. **NOTE:** The first time you use your waffle maker, it may have a slight odour and may smoke a bit. This is normal for appliances with nonstick surfaces.
3. Adjust the temperature dial to the desired browning setting – select #1 for the lightest shade of waffle and #5 for the darkest shade.
4. Once the waffle maker has reached the desired temperature, the green indicator light will turn on and 5 beeps will sound.
5. Using the measuring cup provided, pour batter into the fill spout on the top of the waffle maker. The amount of batter will vary slightly depending on the thickness of the batter. **NOTE:** During baking, you may notice steam rising from the fill spout. This is normal and is actually necessary to produce the waffle's crispy exterior and fluffy interior.
6. Baking time is determined by the browning level that you chose in Step 3 e.g. baking time for shade #3 is about 3 minutes, however depending on your waffle recipe, this may vary. Lighter shades take a little less time; darker shades a little more.
7. When the waffle is ready, the green light will turn on and 5 beeps will sound. Open the waffle maker by pressing the stay-cool latch on the side of the unit then use the latch to carefully lower the front plate. **BE CAREFUL** not to touch the hot surfaces.
8. Remove the waffle by gently loosening an edge with a nonstick spatula or tongs. Never use metal utensils which will damage the coating.
9. Once cooked waffle is removed, carefully close the unit by moving the stay-cool latch up to the top plate. Ensure unit is properly latched; a "click" will sound to let you know it is securely closed. Start from step 3 to cook the next waffle.
10. When finished turn the temperature dial to the shade #1 and unplug the cord from the power outlet. Let the waffle maker cool completely before handling.



CLEANING & MAINTENANCE

- When not in use, leave unplugged.
- The waffle maker must be unplugged and completely cool before cleaning or storing. Leaving the front cover open will allow hot grids to cool more quickly.
- To clean, simply brush crumbs from grooves or wipe 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 on batter and let stand for about 5 minutes. This will soften the batter for easy removal.
- The housing base may be wiped clean with a sudsy, non-abrasive cloth or sponge. Be sure to dry it thoroughly. **NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.**
- Any other servicing should be performed by an authorised service representative.

RECIPE

To help you get started with your new waffle maker, we have included a base recipe in this instruction manual. Use it as a foundation to get creative with your own flavours and toppings. For more recipes and inspiration, please visit our website www.cuisinart.com.au.

Golden Belgian Waffles

Fresh, homemade waffles make any breakfast feel special. Freeze leftovers for a quick treat later.

Ingredients

- 6 cups** plain flour
- ¼ cup + 2 tablespoons** caster sugar
- ¼ cup** baking powder
- 1½** teaspoons salt
- 3½** cups light milk
- 1 cup + 2 tablespoons** vegetable oil
- 4** large eggs, lightly beaten

1. Combine all ingredients in the order listed in a large mixing bowl. Whisk until smooth and well blended. Let the batter rest for 5 minutes.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter.
4. Repeat with remaining batter. For best results, serve immediately.

Warranty

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 36 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 36 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain your **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 36 months for household or domestic use (or 3 months for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- Defects caused by the product not being used in accordance with instructions;
- Defects caused by accidental damage;
- Defects caused by misuse or negligent handling of the product;
- Defects caused by the product not being maintained or cleaned according to instructions;
- Defects caused by being tampered with by unauthorised persons;
- Defects which are normal or fair wear and tear;
- Freight or any other costs incurred in making a claim;
- Consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- Products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- To any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- Exposure of the product to abnormally corrosive conditions;
- Any product which has its serial number or appliance plate removed or defaced;
- To any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 36 months from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the "Contact Us" option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044)
(Cuisinart)

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