

# Cuisinart®

INSTRUCTION &  
RECIPE BOOKLET



**Heart-Shaped Waffle Maker**

**WMR-H**

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 IMMERS**E 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. When finished baking waffles, unplug the unit.
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 to setting #1, 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.

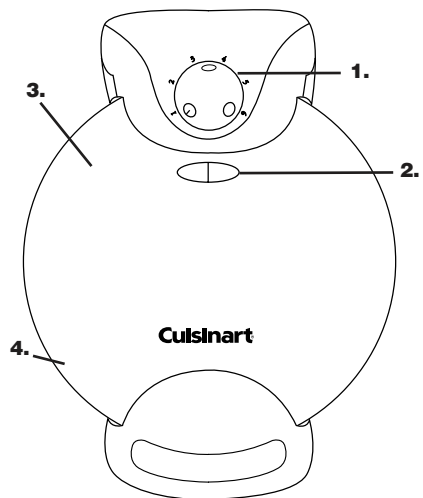
## INSTRUCTIONS FOR USE

1. Before using your Cuisinart® Heart-Shaped Waffle Maker 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 maker. 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 waffle maker is ready to use.

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

3. When green indicator light goes on, batter can be poured. Pour batter onto the center of the lower waffle grid. Use a heat-proof plastic spatula to spread batter evenly over the grids. 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.
6. Baking time is determined by browning level. Choose a setting on the browning control dial. We recommend using setting #3 for golden brown waffles.
7. Once the waffle is ready, remove it by gently loosening the edges with a heat-proof plastic spatula. Never use metal utensils, as they may damage the nonstick coating.
8. Always disconnect the plug from the wall outlet, once baking is completed.

## SPECIAL FEATURES



1. **Browning Control Adjustment**
  - six settings to customize waffle color from light to deep golden brown
2. **Indicator Lights**
  - signal when waffle maker is ready to bake
  - signal when waffles are ready to eat
3. **Weighted Lid**
  - lid will not rise as waffles bake
4. **Rubber Feet (not shown)**
  - will not mark countertop
  - keep unit steady

**Note:** The Cuisinart® Heart-Shaped Waffle Maker 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 it with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the waffle maker.

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## TIPS FOR MAKING PERFECT WAFFLES

We recommend setting #3 for golden brown waffles.

If you prefer crisper, darker waffles, increase the browning control to setting #4 or 5.

For evenly filled waffles, pour the batter onto the center of the lower grid and close the cover.

We recommend using 1/3 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 on a rack or in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispness.

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.

## SUGGESTED TOPPINGS

Maple syrup, fruit syrups

Warm fruit compote, fruit sauce

Fresh berries, chopped fruit, chopped nuts

Powdered sugar

Whipped cream, ice cream, sorbet, frozen yogurt

Chocolate sauce

Fruited yogurt

## RECIPES

### BASIC WAFFLES

Fresh, homemade waffles make breakfast a special occasion. Freeze the extras to use when time is scarce.

Makes ten waffles

- 2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1-3/4 cups reduced fat milk
- 6 tablespoons vegetable oil
- 2 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Heart-Shaped Waffle Maker on setting #3 (green indicator light will be illuminated when preheated). \*

Pour 1/3 cup batter onto the center of the lower grid; spread batter, using a heatproof spatula, to within 1/2 inch of the edge of the grid. Close lid of waffle maker – indicator light will turn red. When light turns green again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. You may keep waffles warm until ready to serve in a 200°F oven.

\* We recommend using setting #3 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

*Nutritional information per waffle:*

Calories 214 (44% from fat) • carb. 24g • pro. 6g  
• fat 10g • sat. fat 2g • chol. 46mg • sod. 280mg  
• calc. 71mg • fiber 1g

Variation: For Banana Waffles, add 1/2 cup mashed banana to the batter when mixing. Additionally, you may wish to add 1/2 cup finely chopped nuts and/or 1/2 cup mini chocolate morsels to either Basic Waffles or Banana Waffles.

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## CORNMEAL WAFFLES

These waffles taste like cornbread. Serve them as a traditional breakfast food with butter and warm syrup or jam, or serve them hot along with a chili, soup or stew.

Makes ten waffles

- 1-1/4 cups all-purpose flour
- 1 cup cornmeal (yellow or white)
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1-3/4 cups reduced fat milk
- 6 tablespoons vegetable oil
- 2 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Heart-Shaped Waffle Maker on setting #3 (green indicator light will be illuminated when preheated). \*

Pour 1/3 cup batter onto the center of the lower grid; allow batter to spread toward edges for 5 seconds. Close lid of waffle maker – indicator light will turn red. When light turns green again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. You may keep waffles warm until ready to serve in a 200°F oven.

\* We recommend using setting #3 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

*Nutritional information per waffle:*

Calories 220 (43% from fat) • carb. 26g • pro. 5g  
• fat 11g • sat. fat 1g • chol. 46mg • sod. 226mg  
• calc. 63mg • fiber 1g

## NUTTY WHEAT WAFFLES

Wholesome wheat flavor combines with crunchy nuts for a delicious breakfast, brunch or snack. Top with warm syrup or fruit compote.

Makes ten waffles

- 1-1/2 cups all-purpose flour
- 1/2 cup whole wheat flour
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 cups reduced fat milk
- 6 tablespoons vegetable oil
- 2 large eggs
- 1/2 cup finely chopped nuts, such as pecans, walnuts, almonds or hazelnuts

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Heart-Shaped Waffle Maker on setting #3 (green indicator light will be illuminated when preheated). \*

Pour 1/3 cup batter onto the center of the lower grid; spread batter, using a heatproof spatula, to within 1/2 inch of the edge of the grid. Close lid of waffle maker – indicator light will turn red. When light turns green again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. You may keep waffles warm until ready to serve in a 200° F oven.

\* We recommend using setting #3 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

*Nutritional information per waffle:*

Calories 228 (55% from fat) • carb. 21g • pro. 5g  
• fat 14g • sat. fat 2g • chol. 46mg • sod. 225mg  
• calc. 81mg • fiber 1g

## CHOCOLATE CHIP GRAHAM CRACKER WAFFLES

A sweet treat for breakfast, or top with vanilla ice cream for a comfort food dessert.

Makes ten waffles

- 1-1/3 cups all-purpose flour
- 2/3 cup graham cracker crumbs
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1-3/4 cups reduced fat milk
- 6 tablespoons vegetable oil
- 2 large eggs
- 1/2 cup mini chocolate morsels
- 1/4 cup finely chopped nuts (walnuts, pecans, almonds or hazelnuts)

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Heart-Shaped Waffle Maker on setting #3 (green indicator light will be illuminated when preheated). \*

Pour 1/3 cup batter onto the center of the lower grid; spread batter using a heatproof spatula to within 1/2 inch of the edge of the grid. Close lid of waffle maker – indicator light will turn red. When light turns green again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. You may keep waffles warm until ready to serve in a 200° F oven.

\* We recommend using setting #3 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

### *Nutritional information per waffle:*

Calories 269 (48% from fat) • carb 30g • pro. 5g  
• fat 14g • sat. fat 3g • chol. 46mg • sod. 281mg  
• calc. 63mg • fiber 2g

## CHOCOLATE BROWNIE WAFFLES

Makes six waffles

- 1 cup all-purpose flour
- 6 tablespoons granulated sugar
- 1/3 cup unsweetened cocoa powder
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 cup reduced fat milk (may use evaporated fat free milk)
- 1 large egg
- 1/2 teaspoon vanilla extract
- 4 tablespoons unsalted butter, melted, cooled slightly
- 1/3 cup semi-sweet mini chocolate morsels
- 1/4 cup (1 oz.) finely chopped walnuts or pecans

Place the flour, sugar, cocoa powder, baking powder, baking soda, salt, and cinnamon in a medium bowl; stir with a whisk to blend. Add the milk, egg and vanilla extract. Stir with a whisk until well blended and smooth. Stir in melted butter. Let batter stand 5 minutes. Preheat Cuisinart® Heart-Shaped Waffle Maker on Setting # 4 (green indicator light will be illuminated when unit is ready for baking).

Stir chocolate morsels and chopped walnuts/pecans into batter. Pour 1/3 cup batter onto center of preheated waffle maker grid. Let batter spread out from center slightly – for 5 to 10 seconds. Close waffle maker. Indicator light will turn red. When indicator light turns green again, waffle is ready. Remove waffle using a heatproof plastic spatula. Repeat with remaining batter. For best results, serve immediately. Waffles may be kept warm in a 200°F oven in a single layer, arranged on a wire rack set in a jelly roll type pan until ready to serve.

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

### *Nutritional analysis per waffle:*

Calories 322 (44% from fat) • carb. 40g • pro. 7g  
• fat 16g • sat. fat 7g • chol. 59mg • sod. 238mg  
• calc. 73mg • fiber 3g

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## 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 maker 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 batter to soften for easy removal.

To clean exterior, wipe with a soft damp cloth. To avoid discoloration of outer housing due to use of butter and oil products, we suggest sprinkling baking soda on the stained areas and wiping down with a soft damp cloth. We recommend wiping down the waffle maker after each use to keep your machine looking brand new.

NEVER IMMERSER CORD, PLUG OR UNIT IN WATER OR OTHER LIQUID.

## WARRANTY

### Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Heart-Shaped Waffle Maker 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® Heart-Shaped 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 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 and does not eliminate

the need for the consumer to maintain the original proof of purchase. 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® Heart-Shaped Waffle Maker 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 1-800-726-0190 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.

**Your Cuisinart® Heart-Shaped Waffle Maker 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.**

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