

# Sunbeam

## Shade Select Vertical Waffle Maker

User Guide

WAM5000BK



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة أعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

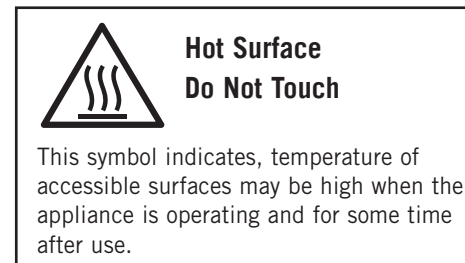
Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

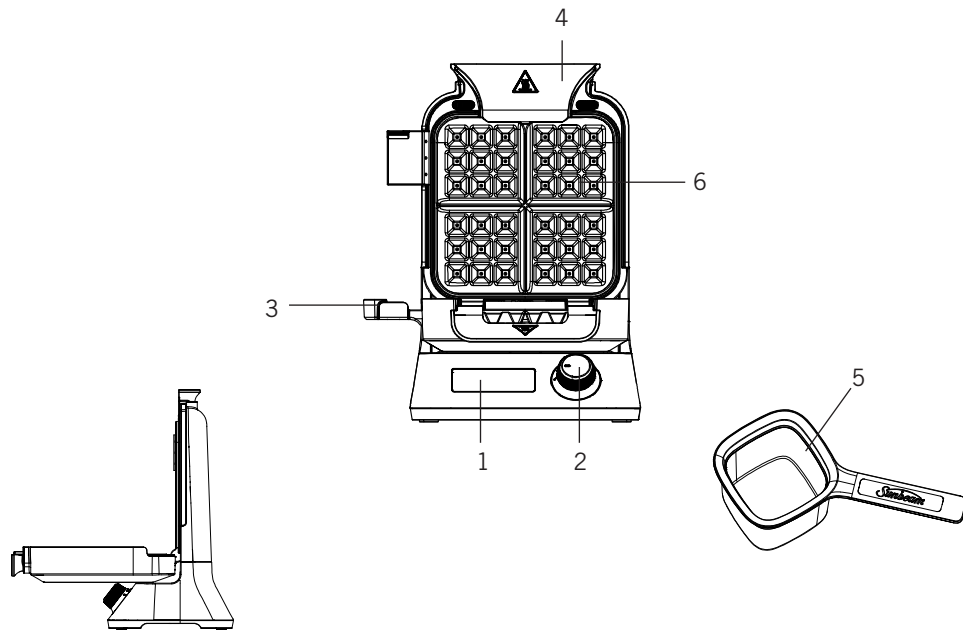
- Read carefully and save all the instructions provided with the appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Refer to "Care and Cleaning" section for details concerning precautions during use maintenance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep appliance 15cm away from the wall when in use.



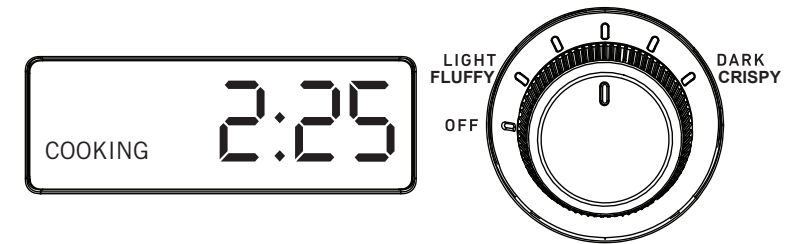
If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# Features of your Sunbeam Shade Select Vertical Waffle Maker

## Control Panel



- |                                     |                             |
|-------------------------------------|-----------------------------|
| 1. Countdown timer & user interface | 4. Pouring funnel           |
| 2. Shade Select dial                | 5. Accessory: Measuring cup |
| 3. Handle/lock                      | 6. Non-stick grids          |



1. Countdown timer  
2. Shade Select dial

# An Introduction to your Sunbeam Shade Select Vertical Waffle Maker

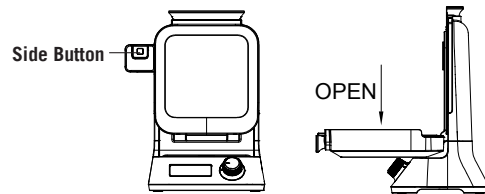
Now you and the whole family can make golden brown, fluffy waffles at home, using your choice of delicious and imaginative fillings & toppings.

Prepare waffles for breakfast or brunch and pile them high with fresh fruits, whipped cream or just plain butter and warmed syrup.

With your Sunbeam Shade Select Vertical Waffle Maker the unique upright pouring funnel helps to prevent messy overflow, giving you the perfect fill for perfect waffles every time! Plus, the non-stick grids make clean up easy. It's a great addition to any kitchen.

## Before using your Sunbeam Shade Select Vertical Waffle Maker

1. Open unit by pressing the side button on the handle and allowing the front waffle plate to come forward.



2. Clean cooking plates with cloth or sponge, dampened with hot, soapy water.

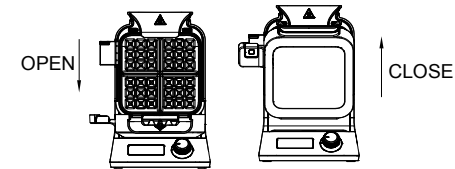
**CAUTION:** Do not immerse unit in water. Rinse with dampened cloth or sponge and wipe dry.

3. Season the grid plates by applying a thin coat of cooking oil onto the surface and rub in with paper towel. Alternatively add oil to paper towel and rub over the grid plates. After this initial seasoning, there is no need to season the plates after each use.

**Note:** When using your Sunbeam Shade Select Vertical Waffle Maker for the first time, you may notice a fine smoke haze being emitted. This is normal and is due to the initial heating of the internal components.

## Preparing Waffles

1. Close unit and plug into outlet.

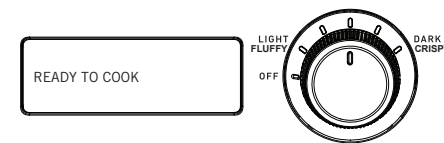


**CAUTION:** During use or after use do not touch the pouring funnel at the top of the unit as it will be hot.

Touch the unit at the side handle or the control panel only during use or directly after use.

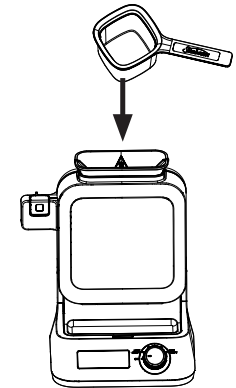
**Cooking Tip:** Select a darker shade when cooking heavier and more dense batters.

2. Use the Shade Select dial to select your desired waffle texture. The screen will display the words "Pre-heating" whilst it is increasing its temperature. The Waffle Maker will beep once it has reached the correct temperature and the screen will display "Ready to cook".



3. Fill the measuring cup up to the very top with waffle batter and pour into the pouring funnel. Use a spatula to ensure all batter is poured into the unit. User should be advised to use caution when pouring batter into the unit as the top of the pouring funnel is very hot.

**CAUTION:** Do not add more scoops of batter. This will result in overflow and give uneven results.



4. The control panel will count down the time you have left to wait until your waffles are ready.
5. When the timer is done, it will beep and display "Cooking Complete" on the display panel. This indicates that the waffles are done. Press the release button on the side handle to open the front waffle plate.

**CAUTION:** The pouring funnel is extremely hot!

6. Close unit and wait for the Pre-Heating indication to come on before preparing another waffle.

**Note:** Opening the Waffle Maker before waffles are finished cooking will cause waffle batter to separate, resulting in torn waffles.

# Hints For Tasty Waffles

- Select a darker shade when cooking heavier and more dense batters.
- Do not over-mix waffle batter. Beating egg whites separately and folding them gently into the batter will create a lighter, crispier waffle.
- Setting No.1 will produce the fluffiest and lightest colour waffles. Setting 5 will produce the crispier darker colour waffles. Experiment to determine which setting produces the best waffle colour for you. We recommend setting No. 3 for golden brown waffles.
- Don't open the Waffle Maker while steam is escaping from sides and front of the unit.
- We recommend using the provided measuring cup. Depending on the thickness of the batter, you may be using between  $\frac{3}{4}$  and 1 cup of batter per waffle.
- Do not overfill the waffle maker – it should not be filled to the top of the funnel. Always fill the measuring scoop full to the top. Do not add more batter to the waffle maker.
- Thicker batters should be added a bit more carefully, being sure that the batter in the funnel drips into the grid plate before adding more.
- Batters should be whisked well to be sure there are no lumps. If the batter is not flowing easily through the funnel, it is too thick. Either whisk to a smoother batter, or add additional liquid, 1 tablespoon at a time.
- Why not freeze prepared waffles for those busy days ahead? Just bake the waffles as directed. Cool on a wire rack and wrap in moisture-proof paper or plastic. Quickly reheat in our oven or microwave.

# Care And Cleaning

**⚠ Always unplug your Shade Select Vertical Waffle Maker and allow it to cool completely before cleaning it. NEVER immerse the MAIN body, power cord or plug in water or any other liquid. To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.**

- Carefully wipe off oil after each batch of waffles, prior to making the next batch. This will improve the cooking quality and prevent excess oil. The waffle batter should be poured with the included measuring cup for the perfect fill.
- Always use a plastic utensil to lift the waffles from the waffle maker.
- Do not use metal utensils as these will scratch the non-stick surface.

## To clean after use

Always turn the power OFF and remove the plug before cleaning.

Do not immerse the Waffle Maker in water or any other liquid.

Do not use abrasives or metal scourers as they will scratch the non-stick grid plates and the exterior surface.

## To clean the non-stick grid plates

Wipe over the plates with a dampened cloth.

## To clean the exterior

Wipe over with a dampened cloth and polish with a soft dry cloth.

## To clean cooked-on stains

Should your waffle maker require additional cleaning of stubborn build up and stains, the following cleaning method is recommended:

1. Combine 2 tablespoons of bicarbonate or baking soda with water to make a paste.
2. Turn the power OFF and remove the plug. Ensure the cooking plates are cool.
3. Using a damp cloth, wipe the mixture on the cooking plates to remove all residue.
4. Before using the waffle maker again, re-season the non-stick surface by applying a little oil, and wiping clean with paper towel.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorised Service Representative only. See Warranty Section.

# Recipes

## BASIC SWEET WAFFLES

Prep time: 2 mins

Cook time: 4.40 mins

Serves: 2

1 cup plain flour	1 egg
1 tsp baking powder	1 cup milk
2 tbsp caster sugar	1 ½ tbsp (30g) unsalted butter, melted
Pinch salt	

1. Preheat Sunbeam waffle maker.
2. In a large bowl, sift together flour, baking powder, sugar and salt.
3. In a jug, whisk together egg and milk, add to flour mix and whisk until combined, do not over mix. Stir in melted butter.
4. Fill the cup measure full of batter and carefully pour into the top of the machine.
5. Serve immediately with your favourite topping.

Topping ideas:

Syrup and pistachio nuts

Chocolate sauce and ice cream

Caramel sauce, cream and honeycomb

Caramelised bananas and maple syrup

Fresh cream and fruit

## BASIC SAVOURY WAFFLES

Prep time: 2 mins

Cook time: 4.40 mins

Serves: 2

1 cup plain flour	1 egg
1 tsp baking powder	1 cup milk
¼ tsp sea salt	1 ½ tbsp unsalted butter, melted
Freshly cracked black pepper	

1. Preheat Sunbeam waffle maker.
2. In a large bowl, sift together flour, baking powder, salt and pepper.
3. In a jug, whisk together egg and milk, add to flour mix and whisk until combined, do not over mix. Stir in melted butter.
4. Fill the cup measure full of batter and carefully pour into the top of the machine.
5. Serve immediately with your favourite topping.

Topping ideas:

Feta and spinach

Fresh herbs finely chopped through the batter

Maple syrup and bacon

Eggs, salsa verde and baby rocket

Sour cream, smoked salmon, poached eggs and dill

Crispy fried chicken, sirrachi and mayonnaise

Rare roast beef, horseradish and mixed leaves

# Recipes

## BUTTERMILK WAFFLES

Prep time: 2 mins

Cook time: 5 mins

Serves: 2

1 cup SR flour	1 ¼ cup buttermilk
1 pinch salt	1 ½ tbsp unsalted butter, melted
1 tbsp caster sugar	
1 egg	

1. Preheat Sunbeam waffle maker.
2. In a large bowl, sift together flour, salt and sugar.
3. In a jug, whisk together egg and buttermilk, add to flour mix and whisk until combined, do not over mix. Stir in melted butter.
4. Fill the cup measure full of batter and carefully pour into the top of the machine.
5. Serve immediately with your favourite topping.

## GLUTEN FREE WAFFLES

Prep time: 2 mins

Cook time: 5 mins

Serves: 2

1 ¼ cup Gluten free plain flour	1 ¼ cup milk
1 tsp Gluten free baking powder	1 tsp vanilla extract
Pinch salt	1 ½ tbsp (30g) unsalted butter, melted
1 egg	

1. Preheat Sunbeam waffle maker.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, whisk together egg, milk and vanilla extract.
4. Add to flour mix and whisk, until combined. Do not over mix. Stir in melted butter.
5. Fill the cup measure full of batter and carefully pour into the top of the machine.
6. Repeat once cooked.
7. Serve immediately with your favourite topping.

# Recipes

## VEGAN RASPBERRY & COCONUT WAFFLES

Prep time: 4 mins

Cook time: 4.40 mins

Serves: 2

1 cup plain flour  
1 tsp baking powder  
Pinch salt  
1 cup coconut milk  
½ cup frozen raspberries, defrosted

1 tbsp coconut oil, melted  
1 tsp vanilla extract  
Serve with coconut yoghurt, fresh raspberries, toasted coconut and rice malt syrup.

1. Preheat Sunbeam waffle maker.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, mix milk, raspberries, coconut oil and vanilla extract. Add to flour mix and stir until combined.
4. Open waffle maker and spoon out half the mixture evenly over base and close lid to cook.
5. Serve with coconut yoghurt, fresh raspberries, toasted coconut and rice malt syrup.

## VEGAN WAFFLES

Prep time: 2 mins

Cook time: 5 mins

Serves: 2

1 cup plain flour  
1 tsp baking powder  
Pinch salt  
1 ½ cup coconut milk

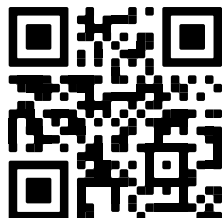
1 tbsp coconut oil, melted  
1 tsp vanilla extract

1. Preheat Sunbeam waffle maker.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, mix milk, coconut oil and vanilla extract. Add to flour mix and whisk, until combined.
4. Fill the cup measure full of batter and carefully pour into the top of the machine.
5. Serve immediately with your favourite topping.

# Troubleshooting

Problem	Possible Reason	Solution
<b>Waffle is not evenly cooked</b>	<ul style="list-style-type: none"><li>• Too much batter.</li><li>• Thick batter.</li><li>• The food needs further cooking.</li></ul>	<ul style="list-style-type: none"><li>• Do not over-mix waffle batter.</li><li>• Do not overfill the Waffle Maker.</li><li>• Do not open waffle maker while steam is escaping. Most waffle recipes bake in approximately 3 minutes. Waffles are generally done when steam no longer escapes from the unit.</li></ul>
<b>Waffle is not crispy</b>	<ul style="list-style-type: none"><li>• Incorrect selection of Shade Select Dial.</li></ul>	<ul style="list-style-type: none"><li>• Please select desired texture of waffle from the dial.</li></ul>
<b>Waffle is not cooked thoroughly enough</b>	<ul style="list-style-type: none"><li>• The waffle needs further cooking.</li></ul>	<ul style="list-style-type: none"><li>• Close the waffle maker and continue to cook until it's done. The screen may display "Pre-heating" or "Ready to cook" during this time.</li></ul>

Use the QR code to access more delicious waffle recipes.







This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. 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.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
  - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

**The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.**

**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 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 Consumer Guarantees Act.**

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

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#### Australia

www.sunbeam.com.au  
1300 881 861  
Suite 1, Level 1,  
13 Lord Street,  
Botany NSW 2019  
Australia

#### New Zealand

www.sunbeam.co.nz  
0800 786 232  
Level 6, Building 5,  
Central Park,  
660-670 Great South Road,  
Greenlane, Auckland  
New Zealand

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## Need help with your appliance?

**Contact our customer service team  
or visit our website for information  
and tips on getting the most from  
your appliance.**

**Australia** | **visit** [www.sunbeam.com.au](http://www.sunbeam.com.au)  
**phone** 1300 881 861  
**mail** Suite 1, Level 1, 13 Lord Street,  
Botany NSW 2019 Australia.

**New Zealand** | **visit** [www.sunbeam.co.nz](http://www.sunbeam.co.nz)  
**phone** 0800 786 232  
**mail** Level 6, Building 5,  
Central Park,  
660–670 Great South Road,  
Greenlane, Auckland.

NEWELL AUSTRALIA PTY LTD. ABN 68 075 071 233

Sunbeam is a registered trade mark.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise,  
the product you buy may differ slightly from the one shown here.

Approved by the appropriate electrical regulatory authorities.

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