NINJA

BW1000
Series

OWNER'S GUIDE

NINJA BELGIAN WAFFLE MAKER



sharkninja.co.uk

THANK YOU
for purchasing the Ninja Belgian Waffle Maker

REGISTER YOUR PURCHASE

sharkninja.co.uk/product-registration

Scan the QR code for instructions, support, warranty registration, and a little inspiration.

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz

Watts: 1000W

TIP: You can find the model and serial numbers on the QR code label located on the base of the unit.

The off mode power consumption is 0.3W.

The appliance reaches off mode automatically after 60 minutes of inactivity.

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Take care to avoid contact with hot surface. **ALWAYS** use hand protection to avoid burns.
	For indoor and household use only.
	**DO NOT** immerse in any liquid.

When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠ WARNING

1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.

2 This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

3 **DO NOT** modify the plug in any way **DO NOT** place appliance and let cord hang over edges of tables or counters.

4 **DO NOT** place appliance on hot surfaces, near hot gas or electric burner, in a heated oven, or on a stovetop hob.

5 A short power cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.

6 **DO NOT** use an extension lead.

7 **DO NOT** use an external timer or separate remote-control system.

8 To protect against electrical shock **DO NOT** immerse cord, plug, or main unit housing in water or other liquid.

9 **DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.

10 Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.

11 Children should not play with the appliance.

12 **DO NOT** leave the appliance unattended during use.

13 This appliance is for household use only. DO NOT use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.

14 Intended for countertop use only. Ensure the surface is level, clean and dry. **DO NOT** place the appliance near the edge of a countertop during operation.

15 **ALWAYS** ensure the appliance is fully closed before operating.

16 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.

17 **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and dial.

18 Use only recommended accessories included with this appliance or authorised by SharkNinja. The use of accessories or attachments notrecommended by SharkNinja may cause a risk of fire or injury.

19 **DO NOT** move the appliance when in use.

20 Turn unit to **OFF,** then unplug from socket when not in use and before cleaning.

21 Allow to cool before cleaning and storage.

22 Please refer to the Cleaning section for regular maintenance of the appliance.

23 Cleaning and user maintenance shall not be done by children.

24 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

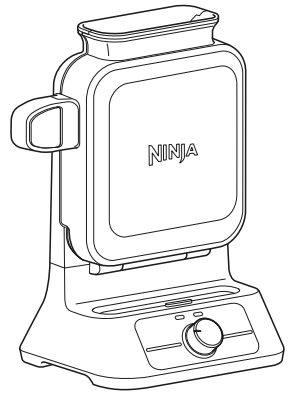
25 Unplug when not in use.

SAVE THESE INSTRUCTIONS

PARTS

A Main Unit

(Attached power cord not shown)



B Precision Pour Cup

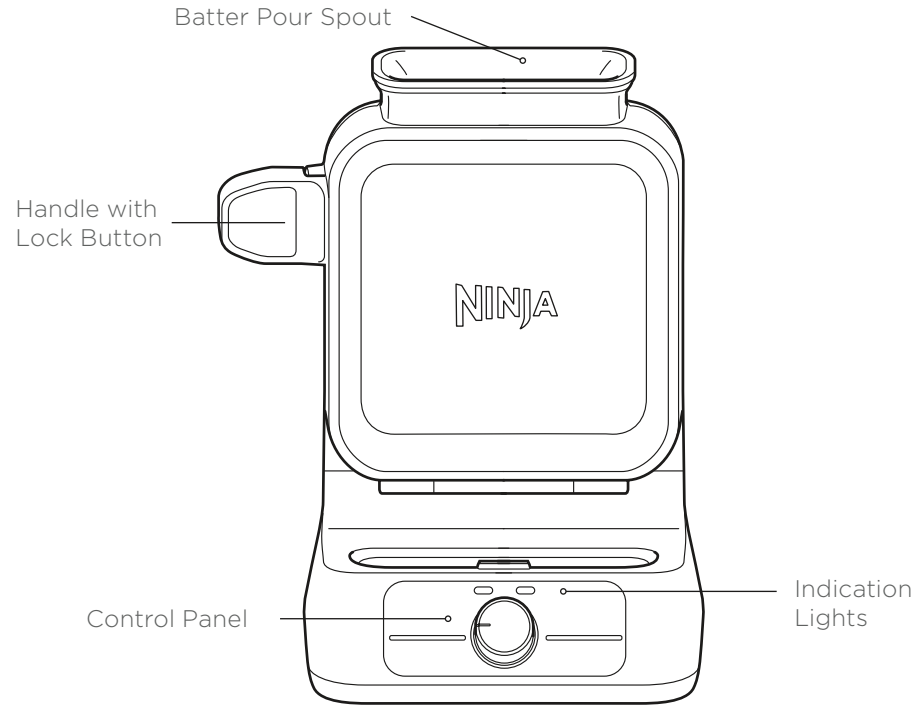
(The exact amount of batter needed will vary depending on batter type, thickness and leavening agents used. To prevent overflow, **DO NOT** use more than 1 full cup). Dishwasher safe.

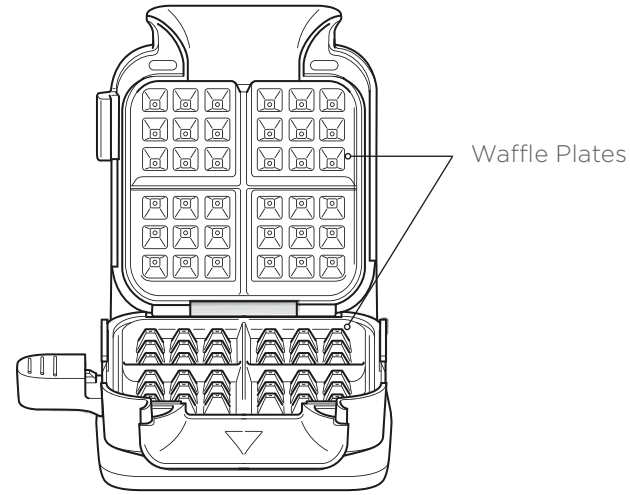


BEFORE FIRST USE

1. Remove and discard any packaging material, stickers, and tape from the unit.
2. Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3. Wash the waffle plates with a damp, soapy cloth, then rinse with a clean damp cloth and dry thoroughly. **NEVER** submerge the main unit in water.
4. We recommend turning the unit on and running it on shade 5 for 10 minutes without adding batter. Make sure the area is well ventilated. This removes any packaging residue and odour traces that may be present. This is completely safe and not detrimental to the performance of the waffle maker.
5. Season the waffle plates by applying a thin coat of cooking oil to them. The use of cooking spray is **NOT** recommended unless otherwise indicated in recipe provided in the Inspiration Guide.

GETTING TO KNOW THE WAFFLE MAKER





USING THE CONTROL PANEL

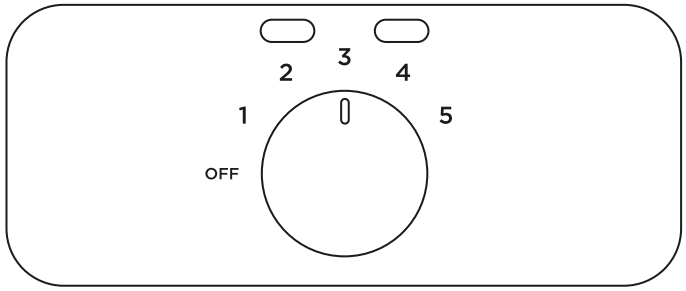
SHADE SELECT DIAL	
1–2	Light brown and slightly crispy
3	Golden brown and crispy
4–5	Dark brown and extra crunchy
Speciality	Gently cook batters with higher sugar content like banana bread, cake mix or brownie waffles.

NOTE: Speciality is not available on all models.

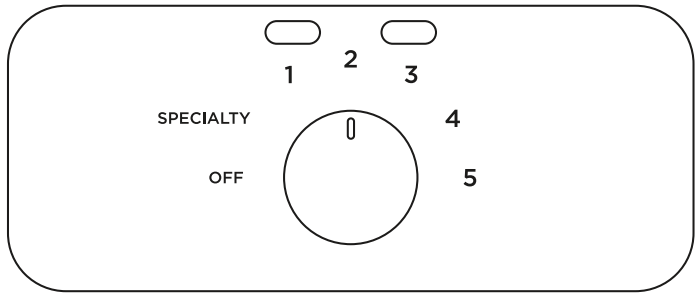
Indicator lights will represent multiple stages throughout the cooking process.

Reference guide below.

BW1000



BW1001



GREEN INDICATOR LIGHT	RED INDICATOR LIGHT
Indicates preheating is complete. ***OR*** Indicates cooking is complete.	Indicates waffle maker is preheating. ***OR*** Indicates waffles are cooking.

USING THE WAFFLE MAKER

1 With the waffle maker closed, plug it in and turn it on by adjusting the shade selection dial to your desired shade setting. The red LED light will illuminate, indicating the waffle maker is preheating.

NOTE: Allow unit to fully preheat prior to adding batter.

2 The green LED light will illuminate when the unit is preheated. Fill the portion cup with batter between the minimum fill line (¾ cup) and top rim, then pour prepared batter into the top spout of the unit in one quick pour. Cooking will automatically begin after batter is added (the red LED light will illuminate to signal cooking has begun). Batter will not initially completely fill waffle maker. It will rise, filling the cavity, through cooking.

NOTE: The exact amount of batter needed will vary depending on batter type, thickness and leavening agents used. We recommend starting with filling your Precision Pour Cup to the minimum fill line and adjusting from there. **DO NOT** pour more than one full scoop (1 cup) of batter at one time.

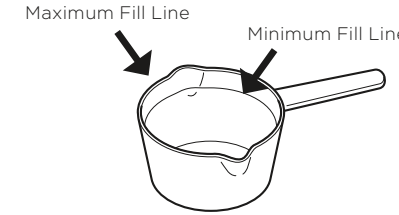
3 The waffle is done cooking when the green LED light illuminates and the unit beeps. Push the lock button to open the waffle maker and remove the waffle with silicone-tipped tongs or other non-metal cooking utensil.

4 Close the waffle maker by pivoting the front up until it latches closed.

5 The waffle maker will automatically start preheating after each cycle. Wait for the green LED to indicate the preheat cycle is complete before starting to cook the next waffle.

TIP: If your waffle batter does not flow smoothly into the waffle maker, mix in a tablespoon of water or milk and try again.

NOTE: To avoid the risk of overfilling your waffle maker, **DO NOT** pour more than 1 cup of batter into the waffle maker at once.



CLEANING

The unit should be cleaned thoroughly after every session.

1 Unplug the waffle maker and allow it to cool completely.

2 Using a damp soapy cloth clean the waffle plates, then wipe clean with a clean damp cloth and dry thoroughly. Do not submerge the main unit in water or run under a tap.

3 Avoid using metal cooking instruments or abrasives while cleaning to avoid damaging the waffle plates.

4 To clean the outside of the waffle maker, use a damp cloth. For best results, wipe up wet batter before it dries completely.

5 To clean between the narrow gaps in the waffle maker, ensure it is unplugged and scrape batter out using a damp cloth wrapped around the point of a non-metal utensil.

USING THE WAFFLE MAKER – cont'd

TIPS & TRICKS

Use the portion cup and fill above the minimum fill line to ensure a full waffle is made.

When cooking multiple waffles back to back, keep the waffles warm in an oven set to 65°C.

Using less than ½ cup of batter may cause the unit not to recognise that a cooking cycle should begin.

DO NOT open the waffle maker during a cooking cycle when the RED LED is ON.

It is natural for steam to escape from the unit.

Solid mix-ins are not recommended with this waffle maker.

For batter that is too thick to flow into the waffle maker, mix in 1 tablespoon of water to the batter and try again. Repeat until the batter flows smoothly and you get a full waffle.

Uneaten waffles can be frozen for up to 3 weeks, if properly stored and reheated in a toaster.

If food particles leak into drip catch, wipe them away with a damp, soapy, cloth.

The portion cup can also be used as a 1-cup measuring cup.

Excess batter will rise, filling the spout. This batter can removed after the waffle is removed.

Visit **sharkninja.co.uk** for recipes and additional tips and tricks.

FAQ

Why won't the unit turn on?

- Make sure the power cord is securely plugged into the socket.
- Try plugging the cord into a different socket.
- Reset the circuit breaker if necessary.
- Turn shade select dial.

Is preheating the waffle maker required?

- Yes, preheating is required, only pour batter when LED is GREEN.

How do I pour the batter?

- The waffle plates must be closed. Use the portion cup and pour the batter in one quick motion through the spout at the top.

How much batter should I pour in for each waffle?

- The exact amount of batter needed will vary depending on batter type, thickness and leavening agents used. We recommend starting with filling your Precision Pour Cup to the minimum fill line and adjusting from there.

The batter does not fill the cavity when I pour it in.

- The leavening agents in the batter will active during the cooking and expand to fill the cavity.

REPLACEMENT PARTS

To order additional parts and accessories, visit **sharkninja.co.uk** or contact Customer Service at **08008620453**. So we may better assist you, please register your product online and have the product on hand when you call.

Shark | NINJA

MANUFACTURER'S GUARANTEE

The Ninja Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from sharkninja.co.uk. However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from sharkninja.co.uk your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit **www.sharkninja.co.uk/product-registration or scan the QR code in your instruction booklet**.
- Keep a note of the date you purchased the machine.

IMPORTANT:

- **Keep your receipt** if you bought your Ninja kitchen appliance from anywhere except ninjakitchen.co.uk. You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour.

What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at **https://support.sharkninja.co.uk/**. The Ninja representative will go through some troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.

Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.

Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at **www.sharkninja.co.uk**. Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.

VISIT US ONLINE AT:
sharkninja.co.uk

Or follow us on any of our social media pages:

NOTE: Save these instructions. Keep for future reference.



This marking indicates this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmentally safe recycling.

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