NINJA™

BW1000
Series

OWNER'S GUIDE

NINJA BELGIAN WAFFLE MAKER



ninjakitchen.com

THANK YOU
for purchasing the Ninja® Belgian Waffle Maker

REGISTER YOUR PURCHASE

registeryourninja.com

Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz

Watts: 1000W

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

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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 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.

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

5 **DO NOT** let the appliance touch hot surfaces.

6 **DO NOT** use the appliance on or near a hot gas or electric burner or in a heated oven.

7 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.

8 **DO NOT** use an extension cord.

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

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

11 **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.

12 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.

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

14 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.

15 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.

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

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

18 **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.

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

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

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

22 Allow to cool before cleaning and storage.

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

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

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

26 Unplug when not in use.

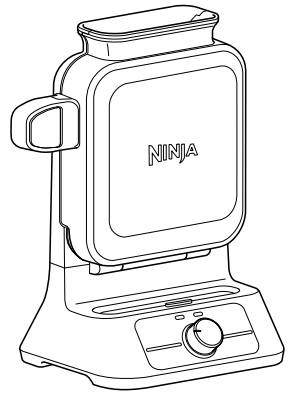
	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Take care to avoid contact with hot surface. **ALWAYS**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

SAVE THESE INSTRUCTIONS

PARTS

A Main Unit

(Attached power cord not shown)



B Precision Pour Cup

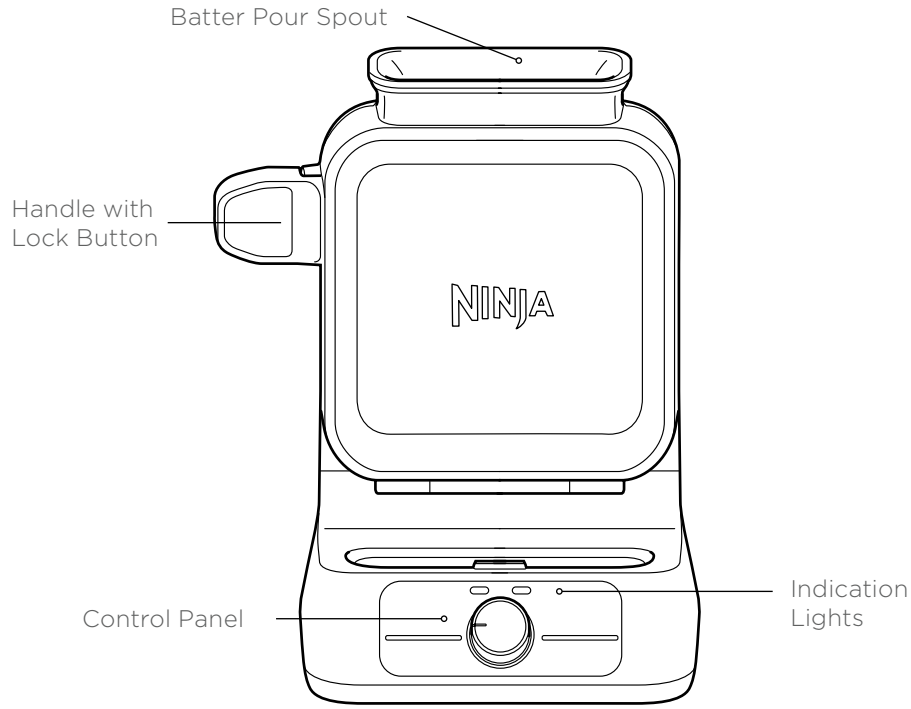
(The exact amount of batter needed will vary depending on batter type, thickness and leavening agents used. To prevent overflow, **DO NOT** use more than 1 full cup). Dishwasher safe.

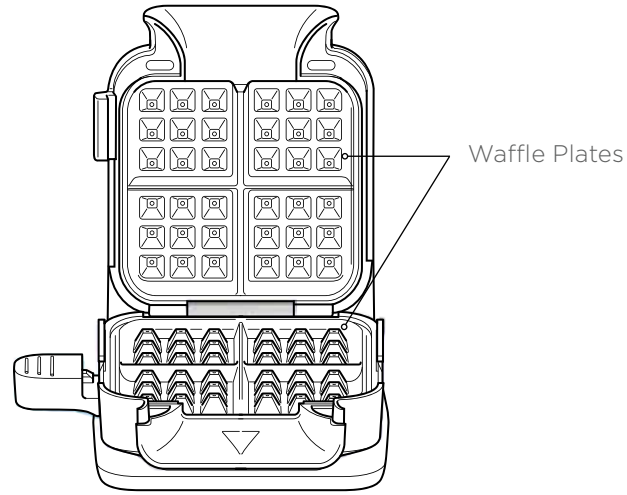


BEFORE FIRST USE

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 odor 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





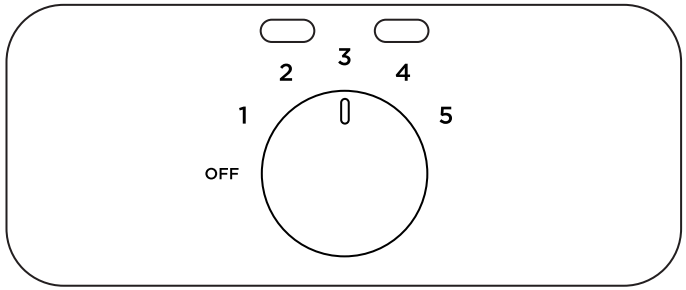
USING THE CONTROL PANEL

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

NOTE: Specialty is not available on all models.

Indicator lights will represent multiple stages throughout the cooking process.

Reference guide below.



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.

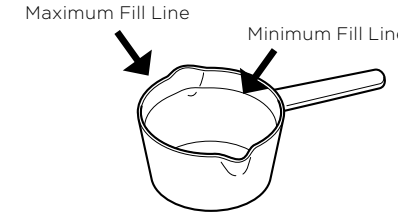
2. The green LED light will illuminate when the unit is preheated. Fill the portion cup with batter between the minimum fill line (¾ cup) and top rim, then pour prepared batter into the top spout of the unit in one quick pour. Cooking will automatically begin after batter is added (the red LED light 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 faucet.
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 scrap 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 150F.

Using less than ½ cup of batter may cause the unit not to recognize 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 waffle 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 **ninjakitchen.com** 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 outlet.
- Try plugging the cord into a different outlet.
- 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 **ninjaaccessories.com** or contact Customer Service at **1-877-646-5288**. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC.** Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at **ninjaaccessories.com**.
2. Any unit that has been tampered with or used for commercial purposes
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the unit clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit **ninjakitchen.com/support** for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of $20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.