


Carbon's GOLDEN
 SINCE 1937
MALTED Pancake & Waffle Flour



Specifically designed for use with Carbon's Golden Malted Pancake & Waffle Baker Program

- **Patented Auto-Start™ Timer:**
No buttons to push after turning, baker will automatically engage.
- **Electronic Timer & Thermostat:**
Variable time and temperature setting. Options include variable settings of 2-3 minute cook time. Digital count down timer.
- **Stainless Steel Tubular Design:**
Lightweight - easy clean up. Half size steam table pan inserts without lifting waffle baker.
- **Cool Touch Safety Handles:**
Safe and easy grasp design.
- **UL & NSF Listed:**
Waffle baker meets all UL and NSF guidelines.
- **Solid Aluminum Grids with Non-stick Coating:**
Non-stick coating with instant recovery time for high volume users.

- 220 Volts A/C • 1300 Watts
- Height 260mm Closed • Height 590mm Open
- Width 300mm • Overall Length 625mm
- Weight: 9,5kg



Golden Malted Waffle Self-Service Instructions

“CAUTION MACHINE IS HOT”

Open top grid to rest upright. This will reset timer.



Pour Golden Malted waffle batter into waffle baker. Be careful not to scratch Teflon surface.



Lower top grid. Grasp handles and rotate grid head 180 degrees. By rotating grid head the automatic timer will start.



Buzzer will sound indicating waffle is done. Open top grid using handle. Using Carbon's Heat Resistant Fork remove cooked waffle. Leave grids in open position.

WAFFLE BAKER PROGRAM

Carbon's commercial waffle bakers are provided *on loan at no cost* with exclusive use of Carbon's Golden Malted Pancake & Waffle Flour.