

How to Cook a Waffle

Ladle



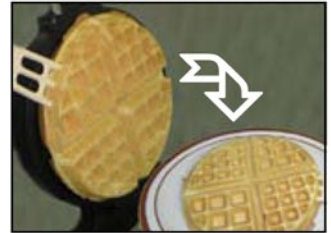
Close & Rotate



Cook



Remove & Serve



- Using **PLASTIC** waffle ladle, use 2 ladles of waffle batter onto bottom grids
 ⇒ Coat grids evenly
 ⇒ The use of any other product other than Carbon's Golden Malted Pancake & Waffle Flour is strictly prohibited

- Close waffle iron and rotate handles.
 ⇒ Electronic timer will start

- Cook until timer sounds.
 ⇒ Preset cooking time will vary depending on which Carbon's Golden Malted product you are using.

- When timer sounds, remove waffle and serve
 ⇒ Use **plastic** waffle fork
 ⇒ Leave iron open

Do...

- ✓ Prior to each day's first use and with the waffle iron hot, lightly spray the cooking surfaces with Carbon's Grid Conditioner (available from your local Carbon's service representative)
- ✓ Use only plastic utensils on waffle iron
- ✓ Leave waffle iron open between uses
- ✓ Remove waffle from iron immediately after timer sounds
- ✓ Lightly brush melted butter onto grids if waffles are sticking
 ⇒ (wait at least 30 seconds after brushing with melted butter before cooking another waffle)
- ✓ Make sure switch is in the ON position and the preset cooking time is displayed before cooking another waffle

Don't...

- ⊗ Use metal utensils of any kind on waffle iron — metal will damage the non-stick coating
- ⊗ Open waffle iron before timer sounds
- ⊗ Ladle waffle batter into iron when display says "LO" (waffle iron needs to heat up)
- ⊗ Leave hot waffle iron closed between uses (will burn non-stick coating)
- ⊗ Damage caused by the use of metal utensils may be subject to abuse fees
- ⊗ "Tap" or "slam" the grids together in an effort to remove the waffle. Use plastic fork only.

Daily Cleaning — "Brush, Rub and Love" (Helps to prevent waffles from sticking)

You will need:



Waffle Brush



Bowl of water



Damp Cloth

Brush



- Dip brush into water and brush hot grids, making steam

Rub



- When brush stops making steam, rub bristles with a damp cloth to clean

Continue brushing and rubbing all grids until waffle brush comes out clean

Love



- Wipe down and Love the results:
 ⇒ Daily cleaning of the waffle irons will help to minimize sticking

Do...

- ✓ Clean waffles irons at the end of each day's use or at the end of each shift to help minimize sticking
- ✓ Use only plastic utensils on waffle iron
- ✓ Leave waffle iron open between uses
- ✓ Brushes, forks, and ladles can be ordered from your local Carbon's service representative
- ✓ Call your local Carbon's representative for any service required on the waffle iron

Don't...

- ⊗ Use metal utensils of any kind on waffle iron
- ⊗ Leave hot waffle iron closed between uses (will burn non-stick coating)
- ⊗ Users who fail to properly clean and maintain the waffle irons may be subject to cleaning and/or abuse fees
- ⊗ Attempt to service the waffle iron yourself