

WARING
COMMERCIAL



Waffles aren't just for breakfast anymore. Inspire your menu and tempt your customers with a range of waffles in different dynamic shapes and textures – great for dessert, entrées, paninis and more!

MORE THAN YOUR AVERAGE WAFFLE





Breakfast Waffle



Waffle Panini



Chicken & Waffles



Red Velvet Cake Waffle

THE WAFFLE EVOLUTION



SWEDISH PEARL SUGAR WAFFLES

Ingredients:

- 12 tbsp. butter
- 1 1/3 cups whole milk
- 1 1/3 cups water
- 1 tsp. almond extract
- 2 3/4 cups plus 2 tbsp. all-purpose flour
- 1 1/2 tsp. active dry yeast
- 1 tsp. kosher salt
- 1 1/2 tbsp. granulated sugar
- 3 whole eggs, room temperature
- 1/4 cup pearl sugar

Directions:

1. Place the butter, milk, and water in a medium pot. Warm the mixture over medium-low heat, just until the butter is completely melted. Whisk well to combine. Set aside.
2. Whisk together the almond extract, flour, yeast, salt, and granulated sugar in a stand mixer fitted with the whisk attachment or in a large mixing bowl.
3. Add eggs and milk mixture to the dry ingredients, and combine at low speed. Be sure to scrape down the sides of the bowl a couple of times.
4. You can make the batter in a large container or bowl and let rise for at least 2 hours. You can make batter the night before and let it sit in the fridge overnight.
5. Preheat waffle iron. Place a large scoop of batter in the iron, spreading it to the edges and topping with a tablespoon of pearl sugar. Cook the waffles as directed in the instructions that came with your waffle iron. Serve warm.

Use the WSB50 for a smooth, consistent batter. Whisk attachment available!





WW180XRP

**BELGIAN
WW180X**



WMB400XRP

**MINI BELGIAN
WMB400X**



WBW300XRP

**BUBBLE
WBW300X**



REPLACEMENT PLATES AVAILABLE

Over time, under heavy usage, nonstick coating may get scratched. Simply and easily replace the waffle plates on-site.

THE CLASSICS



**SINGLE & DOUBLE
BELGIAN WAFFLE MAKERS**
WW180X/WW200



**SERVICEABLE PLATES
COMING SOON!**
FOR THE WWD180

**SINGLE & DOUBLE
CLASSIC WAFFLE MAKERS**
WWD180/WWD200



**Watch now to learn more about all the ways
to waffle with Waring Commercial Products!**



CREATE AN ENTIRE WAFFLE STATION



**2 GALLON
BATTER DISPENSER**
WBD2G



**1 GALLON
SYRUP DISPENSER**
WSD1G



WAFFLE FORK CAC177
CLEANING BRUSH CAC174

waringcommercialproducts.com



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Unplug and allow waffle maker to cool completely before cleaning.

DAILY STEPS

STEP 1

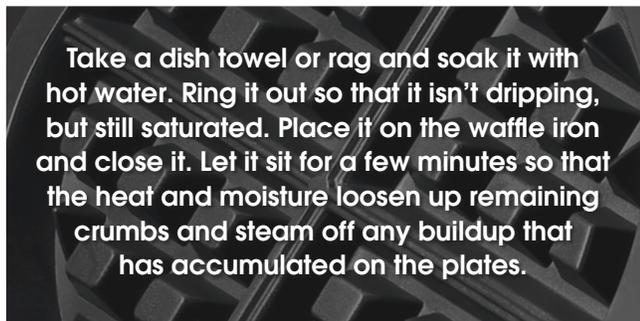


TIP
Only use brushes with soft bristles to avoid scratching the nonstick coating.

STEP 2



STEP 3



STEP 4



Patrons will often overfill waffle makers, which causes batter to overflow. To prevent staining on the exterior of the unit, it is important to clean the housing periodically throughout each day of service.

Plates should not be removed for cleaning. Waffle plates are not dishwasher safe.

EVERY 3–4 MONTHS

For busy establishments, it may be necessary to replace waffle plates over time. To replace plates, order through Waring customer service at 1-800-4WARING, order online or find a local distributor or service center.

NOTE: Any other servicing should be performed by an authorized service representative.