



Operating Procedures, and helpful tips.

Important! When first starting with a new baker, you must season the grids first. This only needs to be done before the first use, or after a cleaning of bakers.

Seasoning the bakers.

- Heavily coat the grids with SEAS-N-KLEEN waffle release spray.
- Heat baker for 20 minutes, then allow to cool down
- Again heavily coat the grids, turn the baker over.
- Heat baker for 20 minutes, then cool down.
- Soak up excess oil with paper towels, you are ready to bake.

Mixing the batter

- In large mixing bowl mix 1- 5 pound bag waffle batter with 8 cups water
- Blend thoroughly with wire whisk
- Gradually add 3-4 cups more water to batter
- Let rest 10 minutes, then blend again. Adjust consistency if necessary
- **Hint; for a crisper waffle replace 1-cup water with oil.**

Making waffles

- Pre-heat baker 15 minutes, or until green light goes out.
- Just before baking, lightly coat baker with SEAS-N-KLEEN.
- Deposit batter on baker
- Rotate baker and cook 3 ½ - 4 minutes.
- Remove waffle, and serve
- **Only use SEAS-N-KLEEN every 3-5 waffles, or after a long period of not using baker. A little goes a long way.**
- After breakfast, clean the outside of baker, do not use water or any cleaner on grid surfaces.
- Please **do not wrap power cord around handles**, the cord will melt.

Marketing tips.

- Make as fresh as possible, the smell will sell the product.
- Offer apple or blueberry toppings
- You will sell more if you only offer on limited days of the week.
- It is possible to freeze, (cool on a bakery rack) and reheat in hot oven for about 5 minutes, if you need lots for a catered event.