

## WAFFLE PROGRAM – FAQs



## **WAFFLES STICKING?**

Waring Waffle Makers are equipped with a nonstick coating to prevent waffles from sticking. However, if sticking begins to occur, use soft bristle or silicone brush to evenly coat plates with cooking oil. We do not recommend using nonstick spray because, if used over time, will cause a buildup of plate tackiness.

### **Buildup on plates? Plates scratched?**

Plates are removable and can be easily replaced on location.

Order - WBW300XRP

### Good practices.

Use the provided waffle fork to remove waffles from the machine.

Use the provided cleaning brush to thoroughly clean plates without scratching.





# CLEANING & MAINTENANCE GUIDE

Unplug and allow Waffle Maker to cool completely before cleaning.

### **DAILY STEPS**

STEP 1



STEP 2



Take a dish towel or rag and soak it with hot water. Ring it out so that it isn't dripping, but still saturated. Place it on the waffle iron and close it. Let it sit for a few minutes, so that the heat and moisture loosen up remaining crumbs and steam off any buildup that had accumulated on the plates.

STEP 4



If the waffle maker is overfilled and batter overflows, batter residue will build up on the exterior. To prevent staining on the exterior of the unit, it is important to clean the housing periodically throughout each day of service.

#### **EVERY 3–4 MONTHS**

For busy establishments, it may be necessary to replace waffle plates over time. To replace plates, order through your preferred Waring distributor. NOTE: Any other servicing should be performed by an authorized service representative.

Plates should not be removed for cleaning. Waffle plates are not dishwasher safe. Steam shield is removable for cleaning. Rinse and sanitize or place on top rack of dishwasher.