

WICSP180 DEMO KIT



WARING'S CULINARY INNOVATION CHEF
JULIA DeCIANTIS



CLASSIC GELATO PANINI DEMO

GELATO PANINI (Yields 3 panini)

INGREDIENTS

- 1 pint gelato (any flavor), will yield about 3 scoops
- 3 brioche burger buns, 4" size

OPTIONAL ADD-INS

- Nutella®
- Jam
- Chocolate sauce
- Sprinkles

EQUIPMENT

- #6 ice cream scoop
- Silicone utensil to remove cooked panini

DEMO INSTRUCTIONS

Spread Nutella®, jam, sprinkles, and/or chocolate syrup on the interior of one or both sides of the bun.

Add scoop of gelato to center of bottom bun. Add top bun. Place onto machine immediately. Close and set timer to 15 seconds.

Remove with a silicone utensil and cut panini into quarters. Serve immediately.

DEMO TIPS

- **Make sure gelato is very cold!**
- Note that you really need to use those 4" buns. **Smaller buns won't seal.**
- A #6 size scoop is ideal. It will look big for the bun but it's not! A #8 scoop will work in a pinch.
- Due to its lower fat and air content, gelato freezes harder and denser than ice cream. This means it melts more slowly and is therefore ideal for a gelato panini, but you can certainly substitute ice cream here if necessary. **Just make sure it's very cold** before making your panini, and reduce cooking time by a few seconds.
- **NOTE:** The WICSP180 heats only the outside surface, so a cold burger or breakfast sandwich probably won't get heated all the way through unless you keep it in the machine for a very long time.
- If you need to prep ahead, you can scoop the gelato onto a sheet pan and keep the pan in the freezer.



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MORE PANINI DEMO IDEAS

SMOKED SALMON "BAGEL"

Smoked salmon, scallion cream cheese, and everything bagel spice on brioche: WICSP180 will heat bread but cream cheese and salmon will remain chilled inside.

BACON, EGG, AND CHEESE

Just make sure eggs and bacon are cooked and hot when constructing the sandwich so that it melts the cheese a little first. WICSP180 will just heat up the outside and seal the edges.



WHAT WE LOVE ABOUT IT!

GELATO PANINI PRESS

- Ceramic-coated nonstick plates allow for easy panini removal and quick cleanup.
- It's fun and simple to use.
- Everyone loves a gelato panini but also great for little sandwiches.
- Rotary feature for even baking and browning.
- Audible beep signals when unit is ready and when gelato panini is cooked.
- Great for self-service in universities and cafeterias.



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