

# WWHD500 DEMO KIT

WARING'S CULINARY INNOVATION CHEF  
JULIA DeCIANTIS



## BACON-CHEDDAR-SCALLION WAFFLES DEMO

THIS RECIPE YIELDS 12-15 WAFFLES

### EQUIPMENT

Waring WWHD500; batter cup  
WFP16SCD Food Processor; slicing and shredding discs  
WSB35 Immersion Blender  
4- to 6-qt. container  
Spatula or whisk

### SHOPPING LIST

2 qt. waffle batter  
Any brand works, but I have great luck with Krusteaz –  
use one 28-oz. box and follow directions to prepare entire box  
(requires oil, eggs, and water) – will yield 2 qt. batter  
12 oz. sharp Cheddar cheese (3 cups shredded)  
2 cups store-bought bacon bits  
3 bunches scallions, cleaned (24 scallions)  
Cooking spray

### IF SERVING, INGREDIENTS FOR GARNISH:

Sour cream, butter, maple syrup

### PREP BEFORE DEMO

- Wash scallions
- Measure ingredients

### EASIER DEMO – MAKE PLAIN WAFFLES & TOP WITH:

- Berries and whipped cream (use WFP whipping disc)
- Lemon curd with fresh blueberries
- Stewed cinnamon apples with toasted pecans and maple syrup

### DEMO INSTRUCTIONS

1. **Prepare waffle iron:** Preheat WWHD500 to 400°F and set timer to 2 minutes 15 seconds.
2. **Prep mix-ins:**
  - Using the larger shredding disc with the WFP16SCD, shred sharp Cheddar. For best results, make sure cheese is very cold before shredding.
  - Using the adjustable slicing disc on the WFP16SCD set on thinnest width, slice scallions using Pulse button.
3. **Make batter:** In a 4- to 6-qt. container or bowl, use the WSB35 to blend waffle mix with the water/milk, eggs, and oil. Don't overmix; a few lumps are good.
4. **Add mix-ins:** Using a long-handled spatula or whisk, gently fold in the shredded cheese, bacon bits, and scallions until just combined. Mixture should be very chunky.
5. **Cook waffles:** Spray WWHD500 lightly with cooking spray. Use the Waring batter cup to pour the appropriate amount of batter and close machine. Timer will start counting down from 2:15.
6. **Serve:** Serve immediately while hot and crispy. These are delicious on their own or with a dollop of sour cream, butter, or maple syrup.

### FEATURES TO CALL OUT

- Cooks and customers can't ding it up with metal utensils and chip off the coating
- Pre-seasoning actually improves with use
- Customers can't change settings
- Heat retention and even distribution = no wait time to reheat between waffles
- Integrated timer means consistency



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## SEASONING PROTOCOL

1. The cast iron plates arrive preseasoned but will always require additional seasoning to achieve a more nonstick surface.
2. Before using for first time, always properly season the unit (as outlined in the IB) by coating lightly with canola or vegetable oil and cooking at 415°F for 45 minutes at minimum.

**NOTE:** To be safe, you may keep unit on for 2-3 hours and coat lightly with oil every 45-60 minutes. This builds a true polymerized nonstick layer, much more effective than a single pass.

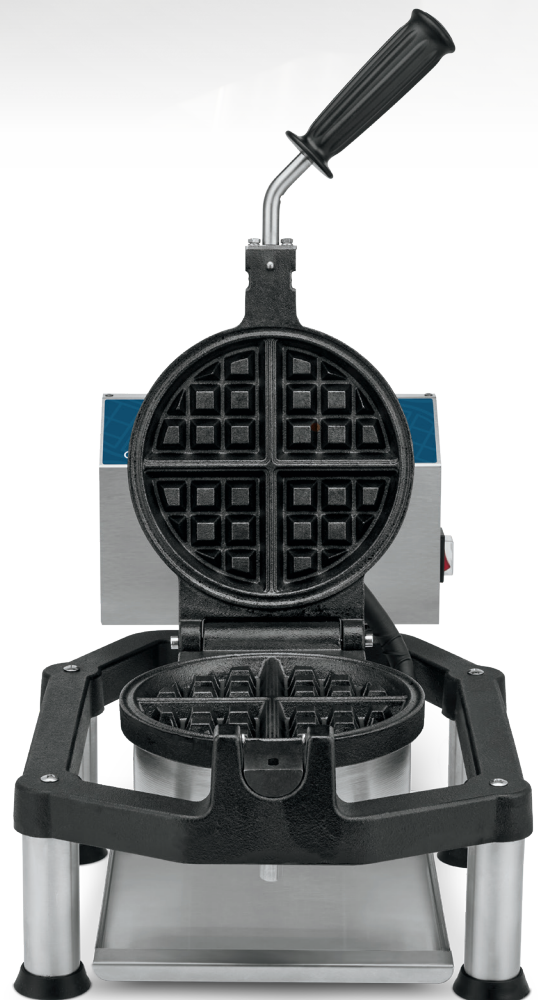
3. After seasoning, it **SHOULD** be good to go right away, without any spray. That said, this depends on a range of factors—what mix you're using, the oil & sugar content of mix, the temp, etc. Only way to find out is to do a test, as one would in a restaurant.

**TIP:** To do your first test, fill only 1 quadrant of waffle iron with batter and cook.

4. Even if you season the unit and then make a few waffles without sticking, it's eventually going to start sticking again. This is normal and this is why we spray. You should be able to get away with spraying only every 3-5 waffles, depending on the batter.
5. Make sure to use only a pure canola or vegetable oil spray—NOT the commercial sprays with stabilizers, which will build up over time and ruin the unit.

**NOTE:** If you are using a pure oil spray, you could spray every time you make a waffle IF you wanted to. This will season the cast iron and help it build up the nonstick layer over time. We know that customers on buffet lines like to spray every time—this is not a problem as long as it's pure oil and not the cheap stuff, but this needs to be communicated clearly.

**NOTE:** Please stick to pure canola or vegetable oil. Olive oil can prevent proper seasoning because it burns before it bonds. Neutral oils with higher smoke points (canola, soybean, or grapeseed) will season much better.



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