



M.R.S. PACKAGING LTD.

Carbon's **GOLDEN**
MALTED SINCE 1937

WAFFLE BAKERS

- CE WAFFLE BAKER, Model CEIRTP01CK-2
- Non-CE 220-Volt Baker, Model IRTP01CK-2
- 220 Volt Waffle Cone Baker, Model IRTP LOCKING CONE 220v



BETTER BATTER DISPENSERS

- Standard BBD
 - Single Flavor
 - Dual Flavor
- (LSD Round)



SPECIAL WAFFLE PLATES



SPECIAL WAFFLE PLATES



BUBBLE WAFFLE





BUBBLE WAFFLE





BUBBLE WAFFLE



BUBBLE



WAFFLE



Carbon's Golden Malted Ready-to-Use Mix *(Just add Water!)*

- Packing – 6 x 5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 30 waffles
- Each case of mix will yield approximately 180 waffles
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

NON-GMO

Carbon's Golden Malted
Pancake and Waffle Flour –
Just Add Water!





How to Make Waffles



What you will need:

- 1 (5) lb. Bag of Carbon's Golden Malted Waffle & Pancake Flour
- 2.60 Liters of Water
- 450 – 500 Grams of melted Butter or Whirl
(*Optional – adding butter will make the finished product have a buttery flavor, as well as more moist in texture)

Instructions:

- Add 2.60 liters of water to a mixing bowl
- Add 1 bag of Carbon's Golden Malted Pancake and Waffle Flour
- Add 450-500 grams of melted butter or Whirl
- Stir with whip till mix is smooth and all clumps have been removed.
- Add melted butter or Whirl and whip to mix the butter evenly throughout the batter.
- Let batter stand for 15 minutes before use.
- Preheat waffle baker.
- Season waffle baker grids with 5524 – Seas 'N Kleen non-stick cooking spray.
- Once the baker is heated and ready, pour about 6 oz. of batter onto the lower grid. Let sit for a few seconds, then close the grid and rotate. Set the timer for three minutes, it will sound when the cooking cycle is complete.
- Remove with a plastic fork or tongs, DO NOT use metal utensils on the baker as it will damage the non-stick coating.





Waffle Baker

- Durable & efficient
- Highest quality material & components
- Patented auto-start timer
- Electronic timer & thermostat
- Interchangeable plates allow for less costly replacement should you require



These waffle bakers feature interchangeable round, square, mini-round, thin square, and *logo printed grids.

*Logo printed grids are subject to approval from the artwork department. Please contact your sales representative for more information.

- Stainless Steel Tubular Design
- Solid Aluminum Grids with Non-stick coating
- Meet all UL and NSF Standards

Machine Specifications:

- 220 Volts A/C
- 1300 Watts
- Height - 10½"
- Height (Open) - 23½"
- Width - 12"
- Overall Length - 25"





Standard Accessories Supplied with Waffle Baker

1. # IPX592 Teflon Brush
2. # IPX591 Fork

Mandatory Item to be purchased along with Waffle Baker :

Seas'n Kleen is a specially formulated spray to keep grids clean and prevent sticking. Works much better than household type products. Regular use should prevent carbon build-up.

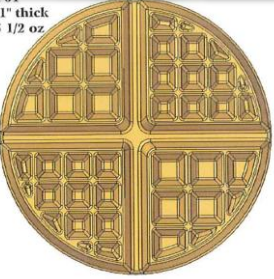









New Waffle Bites
 Approx.: 4.5 oz. each
 Serves Approximately –
 210 Batch's

Waffle Plate Options & Specifications



 <p>RTP01 7" dia X 1" thick approx 5 1/2 oz</p>		
<p>RTP01 7" dia x 1" thick Approx.: 5.5 oz. Serves Approx. – 180 Waffles</p>	<p>RTP12 Makes 4 3.25" dia x 1.25" thick Approx.: 1.75 oz. each Serves Approximately – 400 pcs</p>	<p>RTP12REG Makes 4 3.25" dia x .75" thick Approx.: 1 oz. each Serves Approx. – 670 pcs</p>
		
<p>RTP07 7.25" x 6.5" x 1.25" thick Approx: 8 oz. each Serves Approx. – 156 Waffles</p>	<p>4 Square Thin Plates 8.5cm W x 8cm H x .75" thick (With insert cutout for stick – width of cutout is 1.9cm) Severs Approx. – 480 pcs</p>	<p>4 Square Thin Plates 8.5cm W x 8cm H Serves Approx. – 480 pcs</p>



Better Batter Dispenser

Simple

- Offers single-serve portion for easy preparation
- Less product waste
- Maintains waffle batter at required temperatures
- Improves batter shelf life

Clean

- Meets or exceeds health department requirements
- NSF approved
- Eliminates bucket and whisk clean-up (wash/sanitize)
- Easy to clean, no mess
- Sealed self-contained disposable liner
- Eliminates potential product contamination

Easy to Use

- Allows for mix preparation 24 hours in advance
- Allows for unused product to be refrigerated until next day (Refrigerate the Ice Packs before loading the product)
- Faster mix load and restocking
- Dispenser offers space saving advantages
- Requires no electricity

Features & Specifications:

- No electricity required
- Height – 61 cm (24")
- Width – 23 cm (9")
- Depth – 39 cm (15")
- Weight – 4.09 kg (9 lbs.) *Weight when empty.
- Top tray features two compartments for storing utensils, napkins, or other.
- Drip tray is removable for easy cleaning.



GOLDEN MALTERED SINCE 1937
PANCAKE & WAFFLE MIX



WAFFLE BITES

5 Snacks in 1!



New, Crispy Waffle Snacks from
GOLDEN MALTERED

- Create 5 fresh-baked snacks with just 1 plate.
- Add variety with our convenient Flavor Packs - including Blueberry, Chocolate, Banana Nut, Apple Cinnamon and more!
- Create an unlimited variety of tasty treats with ice cream, fruit, syrups and much more!



Call Us Today at: +971 488 9823

www.mrspackaging.com



DUTCH PANCAKE



Poffertjes (Dutch Mini Pancakes)





PANCAKES





Carbon's Golden Malted Ready-to-Use Mix (Just add Water!)

- Packing – 6 x 5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 60 Pancakes
- Each case of mix will yield approximately 360 Pancakes
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

NON-GMO
Carbon's Golden Malted
Pancake and Waffle Flour –
Just Add Water!





How to Make Pancakes

What you will need:

- 1(5 Lb) Bag of Carbon's Golden Malted Waffle & Pancake Flour
- 500 ml of Water
- 2 Liter of Milk
- 500 Grams Butter or Whirl (*Optional – adding butter will make the finished product have a more buttery flavor, and a more moist texture)

Instructions:

- Add 1 Bag (5 Lb) Mix to Water 500 ml & 2 Liters of milk to a large mixing bowl.
- Stir with whip until the mix is smooth and all of the clumps have been removed.
- Add the melted butter 500 grams and whip to mix evenly throughout the batter.
- Let batter stand for 15 minutes before use.
- Pour desired amount of batter onto a pre-heated griddle.
- Wait until bubbles begin to form on the top and the edges are just slightly brown.
- Using a spatula, lift and flip the pancake to cook the other side for about 1-2 minutes more.
- Remove from the griddle using a spatula, serve as desired.





Waffle Cones





Carbon's Golden Malted Ready-to-Use Waffle Cone Mix (Just add Water!)

- Packing – 6x5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 75 waffle cones
- Each case of mix will yield approximately 450 waffle cones
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

NON-GMO
Carbon's Golden Malted
Waffle Cone Flour –
Just Add Water!



How to Make Waffle Cones

What you will need:

Full batch:

- 5 lbs. Carbon's Golden Malted Waffle Cone Flour
- 45 oz. (1.3 Liters) of cold water

Half batch:

- 45 oz. Carbon's Golden Malted Waffle Cone Flour
- 22.5 oz. water

To prepare:

- Add 5 lbs. dry mix to 45 oz. of cold water in a large mixing bowl
- Using a wire whip, mix until smooth.
- Allow batter to stand for about 5-10 minutes before using.
- Ladle batter evenly onto grid surface and close. Set the timer for 2 minutes, wait until the timer sounds and then remove from the baker using a plastic fork.
- Place into desired roller kit or mold, form and wait until cooled and set.





Waffle Cone Baker

- Durable & efficient
- Highest quality material & components
- Patented auto-start timer
- Electronic timer & thermostat
- Interchangeable plates allow for less costly replacement should you require
- Stainless Steel Tubular Design
- Solid Aluminum Grids with Non-stick coating
- Meet all UL and NSF Standards



Machine Specifications:

- 220 Volts A/C
- 1400 Watts
- Height - 10½"
- Height (Open) - 23½"
- Width - 12"
- Overall Length - 25"

Non-stick, Changeable, solid aluminum grids





Standard Accessories Supplied with Waffle Baker

1. Teflon Brush - IPX592
2. Fork – IPX591
3. Waffle Cone Forming Tool – IPX5CK



Mandatory Item to be purchased along with Waffle Baker : # 5524

Seas'n Kleen is a specially formulated spray to keep grids clean and prevent sticking. Works much better than household type products. Regular use should prevent carbon build-up.





Optional Molds Available :



8216 - Q – Mold KIT



8217 Dish Mold Large



8218 - Boat Mold



8261 - Cone Boots
Packing – 1 x 500



8904 - Giant Cone Jackets
Packing – 1 x 6000





crepes





Carbon's Golden Malted Ready-to-Use Crepe Mix (*Just add Water!*)

- Packing – 3x10 lbs. = 10 bags per case, each bag is 3 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 20 (12") crepes
- Each case of mix will yield approximately 200 (12") crepes
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

- ✓ *Light, fresh & delicious!*
- ✓ *Easy to prepare, only add water!*
- ✓ *Ideal for sweet or savory dishes*
- ✓ *Zero Trans Fat*
- ✓ *Non GMO*





How to Make Crepes

What you will need:

1 (3 lb.) bag of Carbon's Golden Malted Crepe Mix
(1.7 liters) of water

To prepare:

- Add 4 cups (approximately 1 liter) of water to a mixing bowl (half the recommended amount)
- Add Carbon's Golden Malted Crepe mix (3 lb.)
- Mix thoroughly until batter is smooth – about 2 minutes
- Add remaining water (approximately 700 ml) of water
- Mix again until batter is even



Equipment for Crepe

Double Griddle Crepe Machine

Specifications:

- 220 Volts A/C
- 2 x 3000 Watts
- Width – 47 cm
- Depth – 86 cm
- Height – 17.5 cm



Single Griddle Crepe Machine

Specifications:

- 220 Volts A/C
- 3000 Watts
- Width – 47 cm
- Depth – 86 cm
- Height – 17.5 cm



Technical Characteristics:

- Stainless Steel Frame
- Cast iron Griddle, machines approved for contact with food
- On/Off switch
- Power indicator light
- Heating indicator light

Standard Accessories Supplied with Crepe Machine :

Cleaning pads for crepe griddles & Crepe Maker

These wipes have the following advantages :

- Effective and hygienic
- Clean or grease hot plates quickly
- Heat and abrasion resistant
- Come with a reversible felt wipe



Mandatory Item to be purchased along with Waffle Baker :

Seas'n Kleen is a specially formulated spray to keep grids clean and prevent sticking. Works much better than household type products. Regular use should prevent carbon build-up.

