WAFFLE SANDWICH PREP DIRECTIONS

Always follow your food safety policies and procedures

HEAT & SERVE

- **STEP 1:** Thaw waffle sandwiches under refrigeration overnight. To thaw, place desired amount of inner packs of frozen waffles on a sheet tray. Refrigerated shelf life is 3 days from thaw.
- **STEP 2:** Chose your desired heating method. Ensure that you place parchment paper on pan/plate you will be using for heating.
- **STEP 3:** Heat waffle sandwich to 140° F or higher. Insert the thermometer into the center of the waffle to check the temperature. Adjust your equipment settings if needed.

Bacon or Sausage Sandwich preferred method TRADITIONAL OVEN IMPINGER OVEN / TURBO OVEN

375° for 6-10 minutes

AIR FRYER HEATING DIRECTIONS

380° for 6-7 minutes Turn waffle after 4 minutes

MICROWAVE HEATING DIRECTIONS

place on microwave safe dish

Instructions were developed using a 110-watt microwave oven Microwave 1 minute 20 seconds Let stand 1 minute in microwave to heat evenly Berries & Cream Sandwich preferred method TRADITIONAL OVEN IMPINGER OVEN / TURBO OVEN

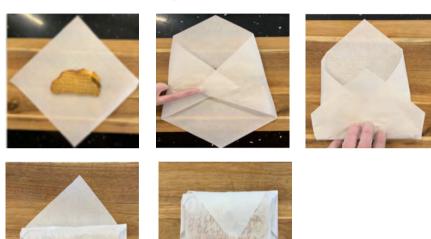
400° for 6-7 minutes

AIR FRYER HEATING DIRECTIONS

400° for 4 minutes

MICROWAVE HEATING DIRECTIONS place on microwave safe dish

Instructions were developed using a 110-watt microwave oven Microwave 25 seconds. Let stand 1 minute in microwave to heat evenly **STEP 4:** Place the sandwich (wrapper provided) glossy side up and wrap, following the instructions below.



STEP 5: Place wrapped waffle sandwich sticker side up in warmer. Keep up to 4 hours in the warmer, labeled for expiration using your store's policy.



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GRAB-n-GO

STEP 1: Thaw waffle sandwiches under refrigeration overnight. To thaw, place desired amount of inner packs of frozen waffles on a sheet tray.

> Refrigerated Shelf Life: -Savory Waffles-Shelf life is 5 days from thaw. -Sweet Waffles-Shelf life is 3 days from thaw.

STEP 2: Place the sandwich (wrapper provided) glossy side up and wrap, following the instructions below.











