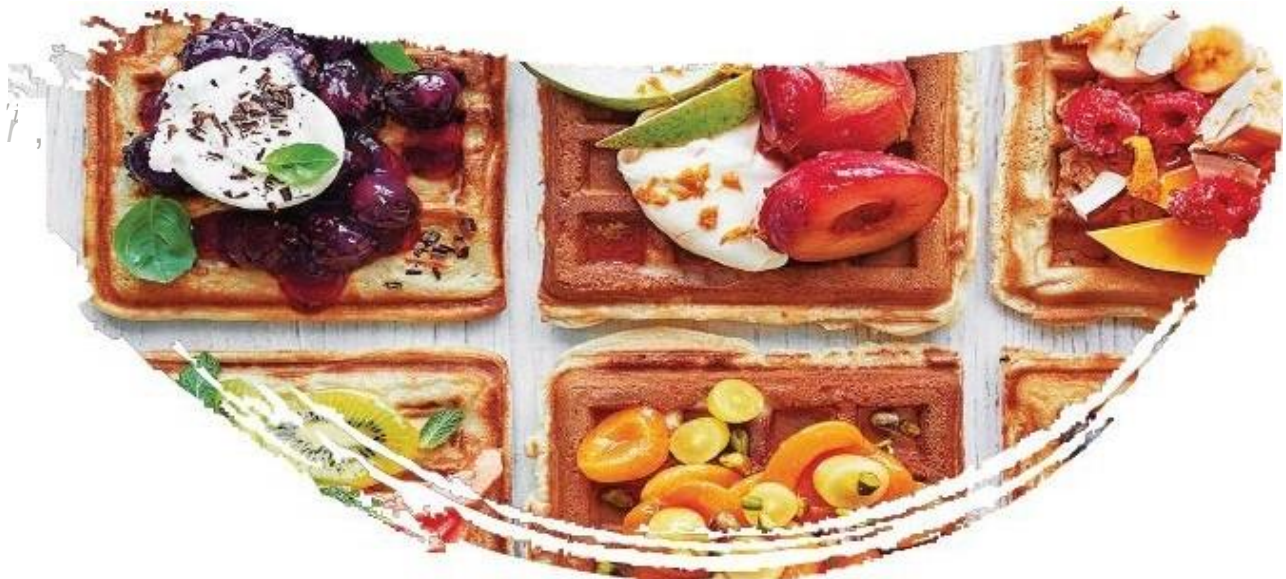


Krogab Kitchen

We Don't Just Make Waffles We Make Brands



Golden Malted is the leading manufacturer of commercial waffles and pancake mixes in the world. We provide worldwide sales, services and distribution of delicious flour mix to over thousands of clients worldwide.





Breakfast, Lunch, Dessert.

Golden Malted is the waffle that people crave.

In hotels, restaurants, dessert shops, theme parks, we create an experience to remember and build on customer satisfaction, brand reputation, and turnover.

If you offer an unforgettable experience, with a positive memory being the last, your business is more likely to receive a positive review.

Over 40% of online bookings are based on the breakfast offer. And for breakfast, we mean the American breakfast, which provides an entirely self-service service of hot and cold drinks enriched with desserts, breads, cheeses, raw fruits and vegetables, and hot dishes such as bacon, sausages, omelets, and scrambled eggs. In the range of breakfast offers, it is also strategic to offer products that give an image.

Amongst these, waffles are the perfect choice, because on one hand, they are part of the standard American breakfast, and on the other, they create a surprise effect. They are relatively new to the UK market and its customers, who feel grateful for a rewarding offer. They are also appreciated by the foreign clientele.

Alongside an example of Anglo-Saxon breakfast: Waffle, accompanied by eggs and bacon, orange juice and American coffee.

Golden Malted® blends contain barley malt, a metabolism activator, which awakens the body and mind to face the new day with energy and a smile.



Waffle History

The waffle is an ancient product that changed over time in terms of ingredients, shapes, and combinations. In ancient Greece, it was called obelia's. Adopted by the Roman legions who used it throughout the Empire, it was called an oblate.

In the Middle Ages, in Belgium, a Christian abbot and a blacksmith joined forces to create a dough based on flour and honey to be cooked in a hive-shaped cast iron plate: waffle and gaufra in the ancient language can be translated to honey, sweet, hive.

The waffle is, therefore, a "cake made with honeycomb-shaped honey." Thomas Jeff Person, returning to America from a trip to France, having appreciated the waffles that were served to him for breakfast, encouraged their distribution in the New World.

Today, the waffle is a standard part of the Anglo-Saxon breakfast, both in savory and sweet versions.



Pancakes

Pancakes can also form part of the standard breakfast in America. These pancakes are like crepes and are 3 to 5 mm thick. They are generally sweet, accompanied by syrup, jam, and/or peanut butter. They can also be served as savory, with scrambled eggs and bacon.

Golden Malted have recently developed a set of plates that allow the guest to cook the pancake using the same mixture used for waffles.

More and more hotels are opting for the waffle station in their self-service breakfast section for both costs saving and appeal reasons.

Where the spaces and dimensions of the hotel allow it, more machines are positioned to allow the customer to create their perfect waffle by using a waffle plate and delicious fluffy pancakes by using the pancake plate.

With a single dough, the guest can decide whether to try a waffle or a pancake. The sensory experience is different, since the plates cook the mixture entirely, guaranteeing the crunchy experience with the waffles and fluffy, soft experience with the pancakes.

A black and white portrait of an elderly man with a mustache and glasses, smiling slightly. He is wearing a dark suit jacket, a light-colored striped shirt, and a dark tie with a white polka-dot pattern. The background is dark and out of focus.

Golden Malted®

Mechanical Engineer Federico Carbone emigrated from Naples with a dream to fulfill.

Once in America, he changed his name to Fred Carbon and shortly founded Fred Carbon's Golden Malted® in 1937.

After having patented the first improved recipe in the world for waffle and pancakes, he devoted himself to perfecting the blends, the plants to produce them, and the production of user-friendly wafers to cook waffles and pancakes.

Today, after more than eighty years, Golden Malted® produce the improved wafers and blends to cook the best-selling waffles in the world.

Golden Malted® supply 100% of the United States University Campuses, Disney®, and Dreamwork® parks and resorts, 85% of the accommodations in the USA and are amongst the historical accredited suppliers of many of the most prestigious international hotel chains, including Hilton® and Marriott®

Fred Carbon was not afraid of getting old: he said that time and experience save the repetition of mistakes already made. Golden Malted®, to put it with Fred, have more than eighty years of errors behind them today.

Mixtures



The original recipes were patented for the first time in 1937 by Fred Carbon and since then improved continuously to optimize digestibility, taste, and consistency.

Golden Malted® Pancake and Waffle Flour are available in the Original and Complete variants, which, added together, represent the mixture for pancakes, waffles and other uses, appreciated around the world.

Original and Complete are made up of special flours enriched with great ingredients including B vitamins and iron, and barley malt useful to promote digestion.

Original and Complete are kept at room temperature, while the dough obtained from the mixtures must be kept in the refrigerator.

Waffles and pancakes are prepared using Original or Complete with the waffle maker, while conventional kitchen equipment is used to prepare crepes, muffins, cookies, and brownies.

Two other blends are also available for use with the Golden Malted waffle maker.

With Golden Malted® Cone Mix you prepare cones, cups, tacos and cannoli for ice cream.

Golden Malted® Gluten-Free Mix is used to prepare waffles and Gluten-free pancake mixes.



The Baker

Our baker is designed to be used even by unskilled personnel, the Golden Malted® waffle maker is continuously subject to revision to allow the guest a fun experience, as an "author" of their waffle.

The Golden Malted® waffle maker is equipped with Dupont® Teflon-coated plates of the highest quality available on the market, timer, and electronic control card, which supervises its correct use.

The waffle machine is delivered after signing the contract on loan for use and is never on sale.

The contract provides for a minimum consumption of cartons of Golden Malted® Original or Complete waffle mix for each waffle iron delivered.



FOR FREE



Build Your Best Waffle

1. Grab a Fresh Waffle
2. Sprinkle with Cinnamon
3. Top with Fresh Fruit
4. Taste Perfection!

Waffle Station

Each hotel is a world of its own.

The facilities are evaluated on a case by case basis by evaluating the breakfast room, type of guest, location, season, and vary the options to obtain the best possible result.





Advantages of Freshly Cooked Waffles

Our freshly cooked waffles give an international and modern feel to breakfast, add fun to the breakfast buffet offer, create a unique experience for the guest, and have a positive impact that is reflected in the increase of positive reviews received. More and more people travel abroad and look for friendly facilities in the places where they choose to stay.

The option of a traditional waffle, as well as real coffee, is American and puts the foreign guests at ease and creates new sensory experiences.

The waffles require little preparation time for the professional, with a reduction in personnel costs.

Golden Malted® blends are versatile, easy to use, and allow the guests to enjoy a delicious product.

The waffles are large but light, once stuffed/loaded, they do not make the guests consume much more. As a result, the cost per serving decreases.

Choco Waffle

A stack of four chocolate waffles is the central focus, topped with fresh blueberries, sliced almonds, and a drizzle of golden syrup. A glass of milk with a blue and white striped straw stands to the right. The background is dark, making the food stand out.

The Taste of Chocolate

Add the Golden Malted® Choco Flavor powder mix to the Golden Malted Original® mix and personalize, as you wish, with drops of dark chocolate, citrus aroma or pieces of candied orange. You can also decorate it with flakes of almonds, blueberries and/or syrup.



Chicken Waffle

The Flavor of The Countryside

Waffles topped with fried chicken are so fashionable in the USA that several US television programs talk about them, indicating the best places to find these exquisite delicacies.

Enrich the Golden Malted Original® mixture with grated cheese, salt, pepper, and nutmeg to create a unique savory taste.

Serve the waffles with a cube of butter, syrup and fried chicken, freshly prepared using your favorite recipe.

Accompany your delicious waffle dish with French fries, mayonnaise, ketchup, and a nice cold beer.

Delicious PANCAKES

CHOCOLATE

dolore ut cupitat

STRAWBERRY

mollit aute u

VANILLA

cupitat



Bon Appetit

Waffles



BANANA

nostrud laboris

ORIGINAL

lore ut cupitat

ICE CREAM

dolore ut cupitat



OPEN
7 DAYS
A WEEK

DESSERTS

Healthy

BLUEBERRY

dolore addatat

CINNAMON

llit aute nostr



CAKES

APPLE PIE

dolore addatat

CHEESECAKE

mollit aute nostr



Authentic

Plates



Regular - GOL042

The regular plate is the universal plate that cooks waffles and is well known and appreciated around the world—recommended in any case!



Thin - GOL037

The thin plate is the plate used, for example, by Hampton by Hilton. It is the size of the regular plate, but it is thinner.



Mini - GOL002

The mini waffle plates are the second most used plates, alternative to the regular waffle plate.



Mini Thin - GOL003

The mini thin plates are the plates for low budget structures that wish to offer a positive breakfast experience.

Plates



Brussels - GOL028

This plate is called a "Brussels" plate, because it cooks waffles with the typical shape of a waffle offered in the Belgian capital.



Wafer

The wafer plates represent the low and small version of the "Waffle of Brussels", which is traditionally called Gaufrette. These plates are suitable for low budget structures that wish to offer a positive breakfast experience.



Barchetta - GOL038

Waffles made by using the "Barchetta" plates can be nicely decorated with ice cream, fruit, sauces and fresh cream.



**Waffle Swords-
GOL049**

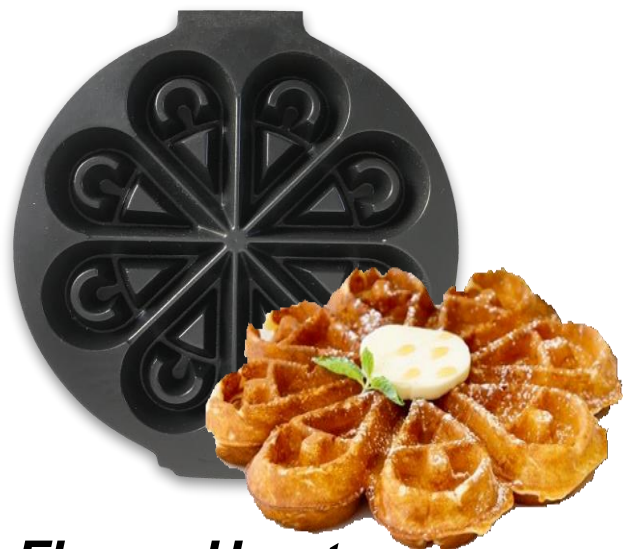
The evolution of the hot dog. These plates are suitable for amusement parks, campsites, structures with swimming pools, equipped swimming pools, and itinerant activities.

Plates



Teddy Bear - GOL045

These plates are suitable for family hotels and children's parks.



Flower Heart

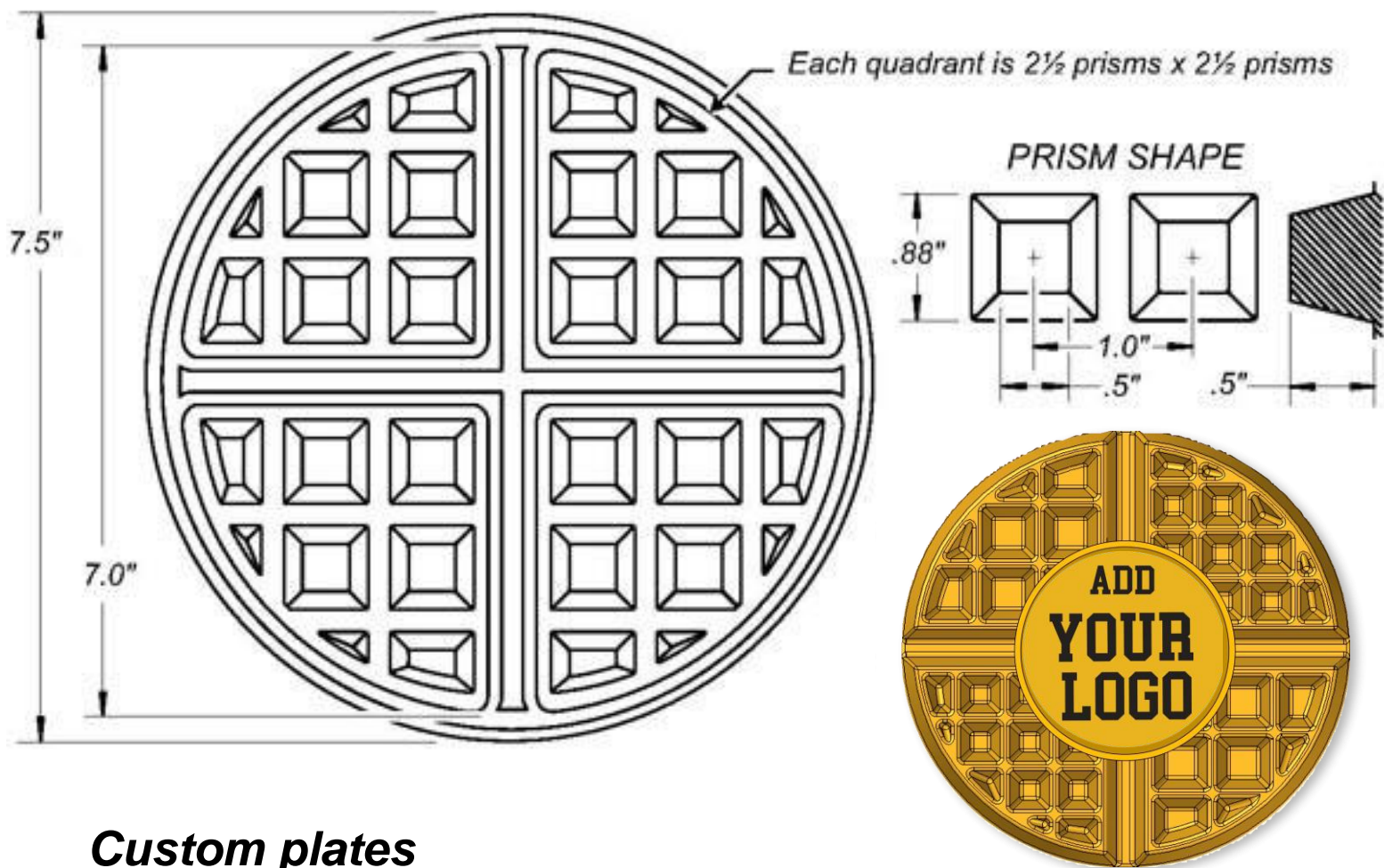
These plates will without a doubt underline the romantic side of the stay.



Pancake GOL025

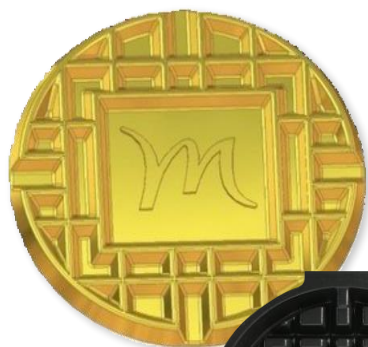
The pancake plates allow you to offer a single dough on the buffet and two machines with one machine being used to cook a crispy waffle and the other machine being used to cook a soft pancake. Not to mention that pancakes, as well as waffles, can be presented in both sweet and savory versions.

Custom Plates



Custom plates

Our custom plates are produced based on the regular waffle plate. The customized plate can be manufactured starting from 12 pieces supplied after initialing the two-year contract for the supply of at least one carton per month per committed waffle maker. The customer's logo is created on a round base (such as hip, Sheraton), rectangular (Accor Mercure), oval (Hilton) or Hilton Garden inn.



Mercure
Accor



Valandra

Custom Plates



Hilton Garden Inn



Best Western



Casino



Marriott



Hilton



The Ritz Carlton



Sheraton



Golf

Plates for Ice Cream Shops



Cone - GOL024

Golden Malted®, used with the Cone Flour and the set of plates cone, cups, can be made to obtain excellent results for cones, cups, cannoli and sweet tacos.

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Waffle bite - GOL036

A plate for five possible variants. To impress even the most challenging waffle experts.



16 Bites These are at Oreo Bites



1 Square 4 x 4



2 2 x 4 rectangles



4 Sticks 1 x 4



4 2 x 2 squares

Plates for Ice Cream Shops



Bubble Waffle - GOLO29

Bubble or Egg waffles are the latest trend and originate from the Far East. They are typically served wrapped and filled with ice cream, fresh cream, fruit, chocolate, toppings and/or grains.

CHOOSE WAFFLE

1



CLASSIC



VANILLA



CHOCOLATE

PUT YOUR FLAVUORE IN BUBBLE

2



M&M'S



SNICKERS



BOUNTY



CHOCOLATE



IRIS



SHERBET



APPLE / CINNAMON

YOU CAN ADD CREAM OR ICE CREAM

3

ADD YOUR FAVORITE FRUITS

4

ADD TOPPINGS

5



STRAWBERRY



CHOCOLATE



CARAMEL



CHERRY

ORANGE

APPLE

PEAR

BANANA

KIWI

PEACH

Make YOUR OWN Waffle

Other Products



**Dispenser
for Mixture**



**Dispenser
for Syrup**



**Dispenser
for Mixture**

Krogab Kitchen

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Muffins

Muffins are very popular with guests and can be easily made in many sweet and savory variations.

Numerous variations can be made every day with the improved Golden Malted® blends.

For example:

Double Chocolate Muffin

Ingredients

Ready mix for Waffle and GM® 800 g

Choco	Flavor	Pack	120 g
GM®	Milk	Chocolate	80 g
Drops	Sugar		50 g

Preparation

Mix all the ingredients and dose the mixture into the baking cups for muffin.

Bake at 160-180 ° C for 15-20 minutes. Attention: due to the variability between the ovens, cooking times and temperatures may require corrections



Cookies

Hilton Double Tree makes the cookie its business card, and uses it as a welcome gift at check in.

A premium cookie to gratify the most demanding palate is easily prepared with the following recipe

Double Choc Nut Cookie

Ingredients

GM® Original Mix	300 g
Sugar	130 g
Whole fresh eggs N. 2 Choco Flavor Pack GM® 20 g	20 g
Butter	150 g
Chocolate chips	100 g
Roasted and chopped hazelnuts	100 g

Preparation

Melt the butter and mix all the ingredients until obtaining a homogeneous and shiny dough. With the help of two spoons, arrange the discs on a baking sheet—Bake in a preheated convection oven at 180 ° C for 20-25 minutes. Turn off the oven, partially open the door, and allow the biscuits to dry for another 15 minutes.

Attention: due to the variability between the ovens, cooking times and temperatures may require corrections.

Note

You can substitute bitter chocolate drops for milk or white ones.

Others, corn flakes or muesli can replace the hazelnut grains.

The aroma of orange and candied fruit can be added thus easily changing the taste of the cookie every day.

Waffle licious

The M&M Mania Waffle

M&M pieces and chocolate sauce served with portion of soft vanilla ice cream and drizzled with milk chocolate sauce.

Kinder Bruno Bueno Waffle

Kinder Bueno pieces with white and milk chocolate sauce, served with a portion of soft vanilla ice cream, and drizzled with milk chocolate sauce.

Don Ferrero Waffle

The don of all waffles: Nutella, crushed nuts, and Ferrero Rocher pieces, served with a portion of soft vanilla ice cream, and drizzled with milk chocolate sauce.

Peanut Nutter Waffle

Peanut butter spread and chocolate sauce, served with portion soft vanilla ice cream, and drizzled with milk chocolate sauce.

Let's Go Bananas Waffle

Sliced bananas and toffee sauce served with portion of soft vanilla ice cream and drizzled with milk chocolate sauce.

Strawberry Heaven Waffle

Sliced strawberries and chocolate sauce, served with portion of soft vanilla ice cream, and drizzled with milk chocolate sauce.

Bella My Nutella Waffle

A liberal spread of Nutella and chocolate sauce served with portion of soft vanilla ice cream and drizzled with milk chocolate sauce.

Marshmallow of Surprise Waffle

Plump marshmallow and chocolate sauce served with portion of soft vanilla ice cream and drizzled with milk chocolate sauce.

The Fatal Mistake Maple Waffle

Pure Canadian maple syrup served with a portion of soft vanilla ice cream.

Cooooookie Monster Waffle

Crushed Oreo cookies and chocolate sauce, served with a portion of soft vanilla ice cream, and drizzled with milk chocolate sauce.

Choco Le Loco Waffle

Milk and white chocolate curls and chocolate sauce, served with a portion of soft vanilla ice cream, and drizzled with milk chocolate sauce.

Honey and Ground Cinnamon Waffle

Pure, locally sourced honey and ground cinnamon served with a portion of soft vanilla ice cream.

Waffle licious

Red Velvetier

Red velvet cake crumbs and white chocolate sauce base served with a portion of soft vanilla ice cream and a drizzle of white chocolate sauce.

You Just Take the Biscuit

A spread of Lotus Bischof sauce, with crushed caramel lotus Bischof crumbs. Served with a soft vanilla ice cream and a drizzle of lotus sauce.

The Millionaire Waffle

Ferrero Rocher, Kinder Bueno, Flake, Oreo.

Banoffee Waffle

Fresh banana, caramel sauce, Lotus Biscuit crumble.

The Royal Mint Waffle

Mint aero, warm milk Belgian chocolate & a scoop of mint chocolate chip Italian gelato.

The Pharaoh King Waffle

Kinder Bueno, warm Nutella sauce, mixed nuts & a scoop of Italian gelato.

The Kings Temptation Waffle

Ferrero Rocher, fresh strawberry, warm milk Belgian chocolate & a scoop of Italian gelato.

The Queens Temptation Waffle

Ferrero Rocher, fresh strawberry, warm white milk Belgian chocolate & a scoop of Italian gelato.

What the Fudge You On About Waffle

Toffee fudge pieces, toffee sauce & a scoop of Italian gelato.

Tropical Waffle

Warm fresh waffle served with fresh juicy strawberries, blueberries, kiwi and mango. Topped with chocolate sauce, served with vanilla gelato.

Oreo Mania Crazy Waffle

Luxury warm waffle with white chocolate sauce, Oreo pieces & a scoop of cookies & cream gelato or vanilla gelato, finished off with whipped cream.

Sweet Flake Away Waffle

Fresh warm waffle served with sliced bananas, chocolate sauce, flake pieces, vanilla gelato and chocolate sprinkles.

White Sweet Dream Waffle

Fresh hot waffle served with fresh juicy strawberries. White chocolate sauce & Ferrero Raffaello pieces & coconut gelato with whipped cream.

Waffle licious

Banoffee Waffle

Fresh hot waffle served with fresh sliced bananas. Coated in toffee sauce & banana gelato with whipped cream.

John Terry's Orange Waffle

Freshly baked waffle served with Nutella. Terry's orange crumbled all over, finished with one scoop of vanilla & terry's orange ice cream.

Bees Knees

Served with Nutella, maple syrup, honeycomb & vanilla ice cream topped with nuts.

Im The King of The Jungle

Freshly baked waffle, served with Nutella, original & white lion bar chocolate pieces all over, finished with one scoop Nutella & vanilla ice cream.

Just Out of This World

Freshly baked waffle, served with Nutella, mars & milky way chocolate pieces all over, finished with one scoop honeycomb & vanilla ice cream.

Old-school Brownies

Freshly baked waffle served with Nutella, crumbled brownies, vanilla & chocolate ice cream.

Eminem

Freshly baked waffle, served with Nutella, m&m's all over, finished with one scoop of chocolate & vanilla ice cream.

The American Express

Freshly baked waffle, served with peanut butter, pieces of Reese's peanut butter cup all over, finished with one scoop of honeycomb & vanilla ice cream.

Taste the Rainbow Waffle Heaven

Freshly baked waffle served with strawberry and bubble-gum sauce topped with a colourful display of skittles for that fruity feeling, strawberry and vanilla ice cream.

Your My Last Rollo Waffle

Too good to share, freshly baked waffle served with Nutella topped with rolo chocolate served with chocolate and vanilla ice cream.

Tease Me Baby

Freshly baked waffle, served with Nutella, Maltesers all over, finished with one scoop of chocolate & vanilla ice cream.



Hotels

We work with 1000s of hotels worldwide from single boutique hotels to multinational chains.

Education

We work with all levels of education from nurseries to universities.



Theme Parks

We work with many themes parks not just in the UK and the USA, but worldwide.

Play Centers

Play centers in the UK are opening daily and we are the choice of dessert to many with the range waffles we can tailor to your needs.



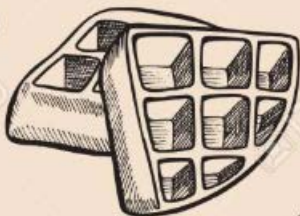
Restaurants & Dessert Shops

We offer a premium dessert without the premium price that many worldwide chefs love.



MENU

WAFFLE



Delicious
PANCAKES

Waffles

BANANA

dolore ut cupidatat

ORIGINAL

dolore ut cupidatat

ICE CREAM

dolore ut cupidatat

CHOCOLATE

dolore ut cupidatat

STRAWBERRY

mollit aute u

VANILLA

cupidat

DESSERTS

Healthy

BLUEBERRY

dolore addatat

CINNAMON

llit aute nostr

**BON
APPETIT
CAKES**

APPLE PIE

dolore addatat

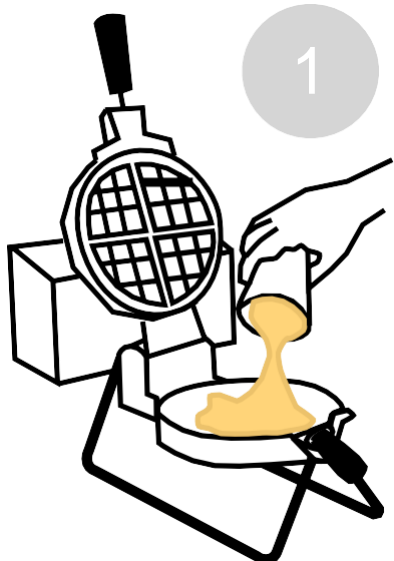
CHEESECAKE

mollit aute nostr



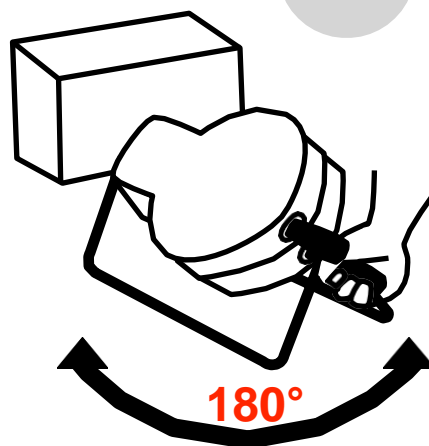
 Good morning! Ready for your waffle? Follow the instructions

www.GoldenMalted.co.uk



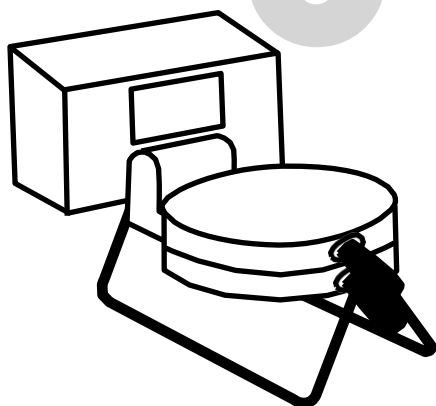
1

pour the
dough into
the center



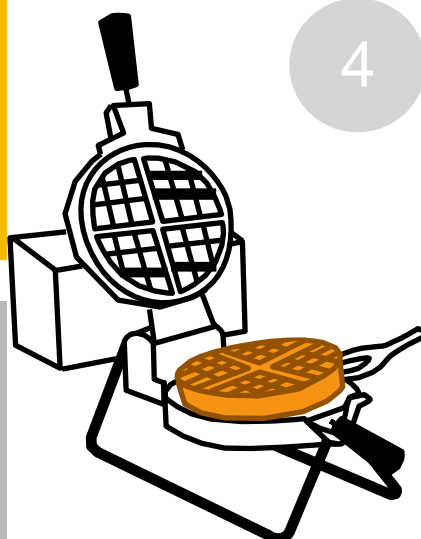
2

close
and
rotate
180 °



3

wait for
the
beep...



4

when it
sounds
open and
extract
the waffle

Leave the iron open. Thank you



www.Krogabkitchen.com
01477 544144