

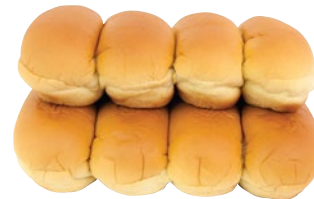
Roller Grill Basics

FROZEN ROLLER GRILL PRODUCT STORAGE*

1. Frozen product can be stored for up to 6 months from manufacturing date. Rotate your product appropriate as you receive it.
2. Move appropriate levels of product from freezer to refrigerator or walk-in cooler for thawing on a regular basis.
3. Thaw product for 48-72 hours in refrigerator/cooler prior to cooking, temperature must be between 30-40°F.
 - 3A. Mark boxes as necessary to differentiate between products that started thawing on different days.
4. Once thawed, product will last for 7 days in the refrigerator/cooler. Discard unused product 10 days after moving it from the freezer.

PACKAGED BUNS STORAGE*

1. Packaged buns should always be stored in open, dry areas. **Do not refrigerate, as this will dry them out.**
2. Buns have a maximum of 4 days to be used from the time you open the package.
3. Even if package is unopened, NEVER use product beyond the printed manufacturer's use by date.



COOKING & HANDLING*

1. Only cook appropriately thawed* products on your roller grill.
2. Preheat grill for at least 10 minutes before adding product. You may elect to set the grill to the highest temperature setting to preheat, but adjust to an appropriate setting for cooking before adding product.
3. Use gloves/tongs to add product to grill, using "Still Cooking" signage appropriately.
4. **Heat product so it reaches an internal temperature of 165°F*.**
Check with a sanitized probe thermometer, inserting into the end of the product to check. Use gloves/tongs.
5. Once product is appropriately cooked, adjust temperature setting to an appropriate "hold" setting, that will still maintain at least 140°F temperature inside of the product.
 - 5A. Alternatively, move product to the fore of the grill and set the front to "hold." It will depend on how you elect to merchandise your grill.
6. Product can be maintained for up to 4 hours at hold temperature. Remove and discard any product after 4 hours.
 - 6A. If product begins to look burned, wrinkled, dry, or leathery, dispose of it. Additionally, this may mean your hold temperature is set too high. Check product internal temperature and adjust grill accordingly.



Some products, such as Tornados, may be held in a warming case for up to 4 hours instead of on the roller grill, so long as the warming case maintains a temperature between 140-160°F. Check the manufacturer's instructions.

DAILY CLEANING

1. If the grill is off, turn rollers on and set temperature to high and allow rollers to heat up to loosen grease and particles stuck to rollers. (If applicable, remove divider kit to allow access to rollers.)
2. Use caution and gloves as necessary to avoid burning hands or fingers.
3. Use a soft damp cloth to wipe each roller, starting from the end and working towards the middle; never wipe into the end of the roller, as this will cause grease and particles to get into the bearings and may damage the mechanics.

NEVER USE ABRASIVE MATERIALS OR POWDERS AS IT WILL DAMAGE THE COATING ON THE ROLLERS.

4. With grease and particles removed, repeat step 3 using a soft cloth full of soapy water.
5. Remove the drip pan from underneath rollers; wash in hot soapy water. Rinse.
 - 5A. If applicable, wash divider kit in hot soapy water. Rinse.
6. If grease remains, use light dish detergent and soft cloth to scrub directly. Rinse.
7. Replace pan (and divider kit) and turn unit off if grill will not immediately be put back to use.
8. Wipe knobs and outside of grill clean as necessary.

