



Rollover Hot Dog (Dual Steamer) – serving guide (dimensions 35cm wide x 48cm high x 40cm deep)

SAUSAGES

1. Remove bottom tray from steamer
2. Fill with hot or cold water approx 3.5L or until white float is raised and replace tray
3. Place hotdogs in bottom tray of steamer
4. Switch on - ensure that the water light is off
5. Turn dial to “II”
6. Heat for approx 20 mins ensuring hot dogs reach 75°C (Scotland 83°C)
7. Then turn dial to ‘I’ – maintaining sausage temperature at 65°C
8. As long as the sausages stay above 65°C they will hold for as long as you need them, but we do encourage stock rotation.
9. Temperature checks must be done a minimum of every hour to ensure they are kept above 65°C and recorded on your temperature sheets.

BREAD

Bread can be served at room temperature or warmed:

Bread: room temperature

1. Take required amount for any sales day out of the freezer the night before but keep covered.
 - a. Keep covered for use within a day
 - b. Keep airtight for use within 2-3 days

NOTE: Bread will take approx 2 hours to defrost fully at room temperature

Bread: warmed

2. Rolls (fresh or frozen) can be placed in the top rack ensuring bread is not touching any of the glass. Bread will hold in the steamer for up to 2 hours maximum if the steamer is set on hold or in constant use. If the steamer is on its second setting of heat then bread holding time should be reduced.

SERVING

1. Put glove on – Normally the opposite to preferred hand
2. Using tongs place baguette in disposable provided (called a coffin)
3. Split baguette slightly
4. Using tongs remove sausage from steamer and place into baguette
5. Place the napkin on top of the hotdog and hand to customer.

CLEANING INSTRUCTIONS

1. Turn machine off and allow to cool for 20 minutes
2. Dismantle doors, rack and shelves from the steamer
3. Once water is cool, undo bolt from tap
4. Place jug under tap and turn tap to empty machine
5. Spray the inside of the whole inside of machine with sanitizer, wipe thoroughly with warm damp cloth.
6. Rinse with warm water then re empty the water well, making sure it is completely dry when finished

NOTE: We can not stress the importance of cleaning on a daily basis to prevent the build up of lime scale. Limescale will clog the mechanics of the machine which in turn will lead to the machine breaking down.

Example of neglected machine:



ORDERING

1. Please call 01753 57 55 58 to place your order - Minimum £100 order for ambient and 3 cases on frozen
2. Place order by 2pm for next day delivery (Sat delivery incurs a £25 charge)