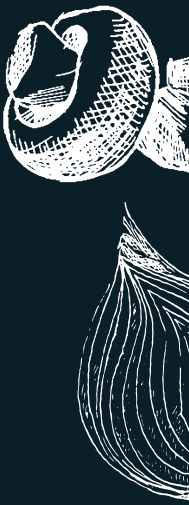




GREEN  
FOX



MANUAL

HOT DOG PREPARATION INSTRUCTIONS



**1****STORING**

Sausages and rolls should be kept frozen.

**ATTENTION**

Immediately upon delivery, the goods should be placed in the freezer.

**2****DEFROSTING**

Defrost the sausages in the refrigerator (approx. +6°C).  
Defrosting time is approximately 12 hours.  
Storage time after defrosting is 72 hours.



Defrost the rolls in a sealed carton at room temperature.  
Defrosting time is approximately 12 – 14 hours.  
Storage time after defrosting is 48 hours.

**ATTENTION**

Do not freeze defrosted products.

**3****SAUSAGES - HEATING**

Preheat the Roller Grill to approx. 65/70°C (at this point of temperature viruses, microorganisms die and the sausage is well heated). At this temperature, a pork sausage should last 6 – 8 hours and a poultry sausage 4 – 5 hours.



The wieners, when placed on the roller grill, are ready to prepare a hot dog after about 20 - 25 minutes. Grilled sausage after about 35-40 minutes.

**ATTENTION**

Incorrect temperature – above 70°C – can result in a loss of quality.

**4****DISPLAY**

Cover the entire surface of the Roller Grill with the products, bearing in mind the proportions of sales – put out the highest number of products that sell best. Less those with lower sales.



Work out an individual system for adding sausages on the roller grill to maintain the principle FI-FO: first-in, first-out.

**5****ROLL – BAKING**

The correct temperature for the contact grill is approx. 230° C (this allows for the correct baking of the bread roll, which produces a properly caramelised crust and at the same time leaves the bun soft inside).



Toasting time for the buns is approximately 1 - 1.5 minutes. Do not press down too hard on the top of the contact grill – the bun must keep its round shape. Toast it in two stages, rotating by 90 degrees.

**UWAGA**

Contact Grill, during breaks in toasting of rolls, must be closed.

**6****HOT DOG – STEP BY STEP****STEP 1**

Take baked bun.

**STEP 2**

Dosage of sauces according to customer request.

**STEP 3**

Put wiener, kabanos or sausage in it.

**EXPERT'S TIP**

Press the container for 3 seconds to dispense the sauce. Spread the sauce in a circular motion on the inside of the bun, so that it drips down into the bun. Leave a small amount of sauce on top. Repeat this process three times.

**7****MAINTAINANCE**

Clean the roller grill daily at the end of the day with a damp paper towel without adding any detergent. Wash the metal tray underneath the roller in the sink using washing liquid.



Use a wire brush to sweep up the breadcrumbs that are left inside the grill. At the end of the day, use a damp paper towel to clean the hotplates.

**SAFETY MEASURES**

The entire hot dog preparation must be carried out in foil gloves suitable for working with food. To avoid any burns on the buns and sausages, we always hold them in special tongs.

For serving the finished product, always use only disposable packaging – hot dog bags and napkins.