

HOT TOP² USER GUIDE

ADVANCED PORTION SERVE

LEASED DISPENSER

This dispenser is property of Gehl Foods, Inc.

**Under terms of the lease, only Gehl's sauces may be used in the dispenser.
To return, call Gehl Foods, Inc. at (800) 521-2873.**

Para recibir instrucciones en español sobre HOT TOP² llame a la línea de servicio al cliente al 1-800-521-2873.

For questions regarding the dispenser or sauces, contact customer service at: (800) 521-2873 between 8 am and 4:30 pm (CST) Monday - Friday.

SPECIFICATIONS:

23"h x 9"w x 17"d / 27 lbs. / 120V / 3.2A / 355W

PARTS:

Dispenser Assembly



Removable Pan Spacer



Bag Cap Opener



Removable Valve Guard



Bag of Sauce



Dispenser Lid



Serving Hose
(shipped separately)



HOW TO USE:

1. Preheat sauce to 140° F before opening (you may warm SEALED bags in the heated dispenser).
2. The dispenser may remain plugged in overnight so sauce remains heated. Never leave a dispenser operating without the lid and valve guard in place.
3. Each morning dispense 1 oz of sauce to remove any dry sauce from the serving hose.

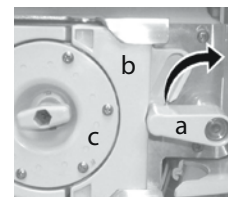
SERVING STEPS:

1. Remove dispenser lid, valve guard and pan spacer.

2. Stretch hose firmly once to condition.

3. Push a serving hose into the pre-heated bag and snap into place.

4. Release the locking lever (a) by turning clockwise. This will cause the wedge block (b) to move right.



5. Lower the bag through the top of the dispenser.



6. Pull the serving hose through the bottom of the plastic tray. Route the hose between the pump wheel (c) and the wedge block, making sure the hose follows the groove in the wedge block.

7. Move the wedge block to the left, by twisting the locking arm counter-clockwise until it snaps into place.

8. Replace the valve guard.



9. Cut the serving hose 1/2 inch below the bottom of the bulkhead (as shown).



10. Clip the pan spacer to the front edge of the pan.

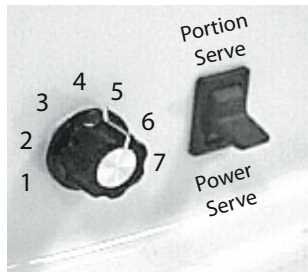
11. Select portion serve or power serve on the back of the dispenser.

12. Dispense sauce.

13. When the bag is empty, release the locking lever and remove the bag and hose. Place a clean hose on a pre-heated bag and repeat steps 4 - 9 in the serving steps section.

SELECTING PORTION CONTROL OR POWER SERVE

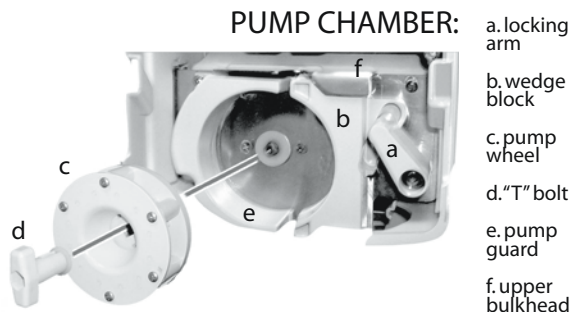
Your dispenser can serve either pre-determined portions (portion control) or may serve as long as the serving button is pressed (power-serve).



HOW TO CLEAN THE SERVING PUMP CHAMBER:

The pump chamber can be disassembled and cleaned if necessary.

1. Unplug the dispenser.
2. Remove the valve guard, release the locking lever and remove any bags of sauce in the dispenser.
3. Unscrew the "T" bolt, then pull the pump wheel forward to disconnect it.
4. Wash the plastic parts -- rinse and air dry. The pump wheel may be disassembled to clean the individual rollers, if needed.
5. Clean the upper bulkhead and locking lever with a damp cloth.
6. Reassemble the unit.



PUMP CHAMBER:

- a. locking arm
- b. wedge block
- c. pump wheel
- d. "T" bolt
- e. pump guard
- f. upper bulkhead

SAUCE STORAGE:

Unopened sauces are shelf-stable and should be stored at room temperature. Hold time in dispenser varies by product flavor. Typical hold time of products ranges from 5-7 days. Color will deteriorate over time. For details regarding your product specifically, please call customer service. Opened sauces stored for re-use should be cooled to 70° F in two hours and 40°F in four hours. To do this, bags may have to be shaken periodically while cooling. When re-heating after refrigeration, sauces must reach 165° within two hours -- this cannot be accomplished in the dispenser, alternate methods are required to re-heat the sauce.

Gehl's recommends keeping the sauce heated in the dispenser 24 hours/day to maintain product safety/quality. Never leave a dispenser operating without the lid and valve guard in place.

TROUBLE SHOOTING:

1. Sauce flow begins to sputter: Check to see if bag is drawn tight against serving hose. If so, reposition the bag.
2. Lid will not close: Reposition the bags; deflate air in bags.
3. Slow/no sauce flow or excess sauce left in bag: Eliminate folds in the bag; temperature should be 140°; tighten "T" bolt.
4. Sauce not heating: Be sure the valve guard and lid are in place; check outlet.
5. Dripping: Make sure the wedge block is inserted and locking lever is in place; properly align hose in the groove of the wedge block; cut the hose 1/2 inch below the bulkhead.
6. Sauce looks burnt: Sauce slowly turns brown over time. After 5-7 days, replace.

Hot Top2 dispensers carry a three-year parts and service warranty. Removable parts and POS are shipped FREE of charge via UPS ground upon request for the first three years. If the heater or fan stops working within the first year, Gehl Foods, Inc. will pick up and replace the dispenser free of charge via UPS. If a problem occurs within the second or third year, a shipping and handling fee will be charged with FREE servicing.

Call Customer Service Mon - Fri between 8 am and 4:30 pm CST. When calling, please have the dispenser serial number available. The serial number is located on the back of the dispenser and begins with "HT2". If you need to disassemble the dispenser, please call customer service for proper instructions.



D100285 REV/4-2010

MADE IN USA