



HOT TOP 2 DUAL DISPENSER USER GUIDE



This dispenser is the property of Gehl Foods, LLC. **IT MAY NOT BE RESOLD.** Under the terms of the lease, only Gehl's sauces may be used in the dispenser.

For all customer service inquiries (including FREE parts, point-of-sale, questions or to return the dispenser, call customer service at 1(800)521-2873, or visit www.gehls.com. Please have your dispenser serial number found on back of the dispenser.

PARTS



Pan



Lid

Lid & Valve Guard will match the color of your dispenser



Valve Guard



Weights



Bag Cap Opener / Puncture Tool



Valve

Disposable valves included with 80 oz Product



Gehl's 80 oz Product

Important Note: 80 oz bags of sauce will require a puncture tool for opening the inner seal once the outer cap has been removed. Please use with CAUTION, as the puncture tool is sharp.

USE CAUTION: CONTENTS HOT

PRE-HEATING SAUCE

Preheat a bag of sauce to 140°F before opening. The Gehl's Hot Top 2 Dual Dispenser takes 4-6 hours to preheat an UNOPENED bag to the proper temperature in a heated dispenser.

LOADING THE DISPENSER

- Once the bag of sauce reaches at least 140°F, remove the outer cap and puncture the inner seal with the Bag Cap Opener/Puncture Tool provided. To puncture the seal, simply insert the tool completely and twist.
- Attach the valve to the fitment on the bag and fasten securely using the screw collar. The valve opening should be facing down toward the short end of the bag - see photo at right.
- Place the bag of sauce in the dispenser. Align the valve between the dispenser pan using the guides on the side of the valve. Lower the bag and push the valve down into the U-shaped groove until it is securely in place.
- Place a weight on top of the dispensing bag. Note: When product gets low, add an additional bag for preheating. The heated shelf life begins as soon as sauce is heating (see hot hold times in "Important Information")
- Place the lid on the dispenser, and check to see that the valve guard is in place. If not, slide valve guard onto the tracks below the dispensing valves. Lid and valve guard are necessary for proper heating.



****NEVER LEAVE A DISPENSER OPERATING WITHOUT THE LID AND VALVE GUARD IN PLACE****

BAG REPLACEMENT

- When the sauce flow begins to slow, remove the lid & weight and reposition the bag of sauce. Roll the top of the bag down while moving sauce toward the spout. Replace the weight and lid. Note: A second bag can be preheated at this time. Place on top of the dispensing bag and replace weight. This will maximize flow.
- When a bag of sauce is empty, remove it from the dispenser and throw it away.
- Repeat the steps in "Loading the Dispenser" section.

IMPORTANT INFORMATION:

- Prior to loading, write the date you are loading product into the dispenser on the bag with a permanent marker.
- Hot holding times are: 5 days for yellow Cheese sauces, 3 days for white and 7 days for Chili
- Note: The machine must be on and heating the entire time opened sauce bags are being held in it



QUESTIONS? Visit www.gehls.com or call 1 (800) 521-2873

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HOLDING TEMPERATURE

- Gehl's dispensers hold sauce at 140°F (min) when the lid and valve guard are properly in place on the dispenser.
- Temperature check procedure: Remove the heated bag of sauce from the dispenser. While holding the bag upright, remove the valve from the bag. Insert a sanitized thermometer directly into the sauce through the bag opening.

THE THERMOMETER ON THE OUTSIDE OF THE DISPENSER DOES NOT REFLECT THE TEMPERATURE OF THE SAUCE.

MAINTENANCE

- **Every morning before using** - clean the valve and remove any excess air from the valve.
 - Wipe down the outside of the dispenser with a damp, clean cloth.
 - Remove and wash the valve guard with a damp, clean cloth.
- **As needed** - before cleaning the inside of the dispenser, unplug and let cool. Wipe down with a damp, clean cloth.
 - Dry thoroughly before plugging unit back in.

SAUCE STORAGE

Gehl' sauces are shelf stable. Store unopened bags below 90°F, **DO NOT FREEZE.**

REFRIGERATION

- If refrigeration is necessary, remove the valve from the bag and reseal with the original cap.
- When refrigerating, product must be cooled rapidly. For food safety, sauce chilled to 70°F within 2 hours or less and 40°F within 4 hours.
- Sauces may be held in refrigeration for up to 7 days if maintained between 38°F and 42°F.

RE-HEATING

- When reheating for serving, sauce must be heated rapidly. For food safety, sauce must reach 165°F within 2 hours before it can be served.

****COOLED SAUCE WILL NOT ACHIEVE 165°F WITHIN TWO HOURS IN THE DISPENSER****

- Alternate heating methods: Steamer over or hot water bath. **DO NOT** boil or microwave bags.
- NOTE: Sauce can only be cooled and reheated once per bag

****FOR FOOD SAFETY, THE DISPENSER NEEDS TO REMAIN PLUGGED IN WHEN SAUCE IS IN DISPENSER****

DISPENSER TROUBLESHOOTING

SYMPTOM	SOLUTION
Lid on dispenser will not close	<ul style="list-style-type: none">• Make sure the valve is pushed down into pan completely.• Reposition bag(s).
Slow or no sauce flow or excess cheese in bag	<ul style="list-style-type: none">• Lift and eliminate any folds in the bag, make sure the bag is not loaded upside down.• Make sure the weight is on top of the serving bag.• Check the temperature of the sauce and be sure it is at least 140°F• Make sure the valve is clean.• Let out any access air.
Dispenser is not heating properly	<ul style="list-style-type: none">• Ensure the valve guard and lid are in place.• Check that the outlet the unit is plugged into is working properly.• Reset the dispenser by unplugging it, waiting one minute, and plugging it back in.• Make sure you are checking the temperature internally - see "Holding Temperature".
Dripping and/or sticking valve	<ul style="list-style-type: none">• If using disposable valves, replace the valve.• If using reusable valves: clean the valves and spray the valve barrel with Canola oil. Replace the O-ring on the valve barrel.
Sauce is turning brown	<ul style="list-style-type: none">• Product has been in the dispenser too long. Cheese can stay in the dispenser for 4 to 6 days and Chili for 7 to 10 days.

Free Parts and Replacements Program*Gehl's will provide FREE replacement parts for the life of the dispenser. The lid, valve guard, inside pan, weights, push buttons, bag opener and puncture tool are all Free replacement parts. Even the shipping is FREE. If the unit stops heating or the main housing breaks within the first 3 years, Gehl's will provide a replacement dispenser to you for FREE. If it is within the first year, even the shipping is FREE. If the unit is 2 to 3 years old, a fee for shipping and handling applies for the replacement to be sent to you, but the return shipping of the nonfunctioning dispenser is FREE. Also, Gehl's point-of-sales (POS) material is FREE and includes FREE shipping.

*Certain restrictions apply. FREE shipping is ground service within the continental U.S. only, using a carrier of Gehl's choice; replacement dispensers may be remanufactured dispensers; and a FREE replacement is available only if your dispenser hasn't been damaged due to misuse, negligence or misconduct. Contact Gehl's for additional information. This program is subject to change without notice. *If you have any questions or issues, please call our customer service line toll free at 800-521-2873 and let us help you.