



WARMER

EQUIPMENT OPERATING INSTRUCTIONS



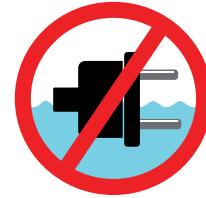
HOW TO PREPARE AND DISPLAY JOHNSONVILLE® PRODUCTS

The information contained within this Equipment Operating Instructions manual is a recommendation from Johnsonville®. Maintenance on any equipment should be performed per the equipment manufacturer's instructions provided with the equipment.

EQUIPMENT GUIDELINES, SET UP & OPERATION

Equipment Guidelines

- Plug unit into properly grounded electrical outlet of correct voltage, size and plug configuration for this unit.
- Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.
- Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.
- Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.



This warmer is designed to maintain food product at or above optimum temperature. It is not designed or intended to heat up or cook food to serving temperature. Product is to be microwaved prior to placing in the warmer.

Equipment Setup & Operation

- Once unit has been unpacked, place on flat horizontal surface at desired location.
- Always clean equipment thoroughly before first use. (See maintenance/merchandising.)

The amount of product placed in the warmer will affect performance of the warmer. Periodically check internal temperature of warmer and adjust the temperature settings if necessary. Keep door(s) closed when not serving.

FOOD HANDLING & STORAGE

Receiving Product

- Product will arrive frozen.
- Mark each case with the date that it was received.
- Frozen shelf life is longer than refrigerated shelf life.
- See the shelf life table below for frozen and refrigerated shelf life.



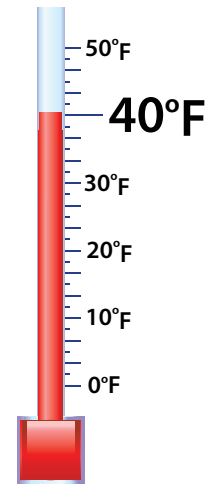
Product Shelf Life

Product Type	Frozen Self Life From Manufacture Date When Stored at 0° F	Refrigerated Shelf Life When Stored at 38° F
Handheld Sausage in Soft Baked Roll 104031 Jalapeno Cheddar 104032 Beef Hot Dog 104033 Smokey Cheddar 104034 Smoked Brat 104035 Spicy Sunrise 104036 Sweet & Smokey	140 Days	10 Days
Stuffed Biscuits 102004 102530	240 Days	7 Days
Premium Handheld Sandwich 103069 Croissant	180 Days	7 Days
Premium Handheld Sandwich 103070 Panini	180 Days	7 Days
Premium Handheld Sandwich 103073 Bagel	180 Days	7 Days
Premium Handheld Sandwich 103072 Wrap	130 Days	7 Days

FOOD HANDLING & STORAGE

Thawing Product

- To thaw, remove product from the freezer and place in cooler at or below 40°F.
- Mark each case with the date that it was placed in the cooler to thaw.
- Remove product from case for optimal thawing.
- Never thaw at room temperature.
- Do not re-freeze product.



Allow product to thaw in cooler, at or below 40° F, for at least 24 hours. Always thaw and microwave product before placing in warmer.

FOOD PREPARATION

Food Safety Guidelines

- Always wash hands thoroughly with soap and warm water.
- Use disposable gloves when handling and serving food.
- Prevent time-temperature abuse. Hold and serve food at proper temperature.
- Heat fully cooked, ready-to-eat, Johnsonville products to 140°F-165°F before serving.
- If Johnsonville products are heated to be held in a warmer prior to consumption, the local health code or your organization's food safety guidelines may require heating products to 165°F.
- Follow food safety guidelines set by local health authorities.

Preheating Warmer

- Turn on the warmer and set to desired temperature.
- We recommend 155-160°F warmer temperature.
- Preheat warmer for 15 minutes or until the warmer reaches set temperature.



- Heat products in a microwave until product internal temperature is at least 140°F-165°F.

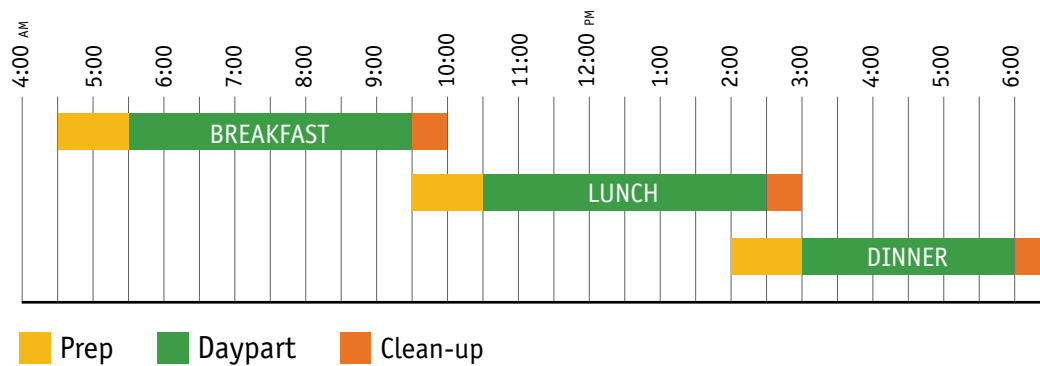


- Place products from the cooler to a warmer!
- Use warmer to heat products!

FOOD PREPARATION

Placing Product in Warmer

- Place heated product in the preheated warmer.
- Check temperature of warmer. We recommend setting the unit temperature to 155-160°F.
- Internal product temperature must be at least 140°F during holding.
- Keep warmer well-stocked with product during peak sales periods.
- Be prepared! Have products heated and ready for grab-and-go during all day parts.
- Begin preparation 1 hour before meal dayparts.



SAFE FOOD HANDLING

Food Safety Guidelines

- Always wash hands thoroughly with soap and warm water; use gloves when handling/serving food.
- At the end of day, please discard all unused product.



Guidelines for Holding Hot Foods

- Prevent time-temperature abuse. Hold and serve food at correct temperature.
- We recommend Johnsonville® products even fully cooked, ready-to-eat products, be heated to an internal temperature of 140°F-165°F and then be held at 140°F-150°F.
- Never use hot holding equipment to reheat food if it is not designed to do so.

MAINTENANCE & MERCHANDISING

Equipment Maintenance

- To avoid personal injury or electrical shock, do not steam clean or use excessive water on unit.
- Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.
- Do not use abrasive cleansers or sanitizing solutions on warmer equipment.
- Clean warmer with warm, soapy water.



Equipment Merchandising

- Keep warmer merchandiser clean and visible.
- Clean point-of-sale materials help you sell more product.
- By suggesting Johnsonville® products to your customers, you can make a difference in sales!



If you need new POS materials, visit www.cstore.johnsonville.com.



TROUBLESHOOTING

Equipment Troubleshooting

- Always check:
 - That unit is plugged in.
 - That circuit breaker has not been tripped.
 - That power is switched on and the light above the on/off button is lit.
 - The electric requirements on the rear label.
 - That the power cord is not damaged. If it is, contact Wisco Industries, Inc. at 800-999-4726.
- If the above checks out and you still have problems, contact Wisco Industries, Inc. at 800-999-4726.
- Unplug unit from power source and allow to cool completely before performing any maintenance.

Equipment

If you have further questions with regard to this piece of equipment, please contact Wisco Industries, Inc. at 800-999-4726. Please be sure to have the complete model number and serial number available.

Product Troubleshooting

- Sandwich bun is dry or hard
 - Package may have split open in microwave. Decrease time in microwave.
 - Warmer temperature may be too high. Temperature dial should be set at 3-4 to hold warmer temperature and product at 140°F-150°F.
- Bun is wet
 - Warmer temperature may be too high. Temperature dial should be set at 3-4 to hold warmer temperature and product at 140°F-150°F.

Johnsonville® Product Customer Service

For product questions, please call Johnsonville® customer service at 800-837-5391. Please be sure to have the case and bag labels available with the product manufacture date.

POINT-OF-SALE

To Order Your POS:

To order Johnsonville® POS for your warmer, call 1-800-419-9324, email johnsonvillecsr@johnsonville.com or visit www.cstore.johnsonville.com.



Poster



Wobbler



Cling



Table Tent



Cling



Table Tent