

Fry Dispenser

Usage and Care Guide

DON'T

- ✗ Fill the hopper more than 15 minutes before running fries.
- ✗ Allow product to thaw prior to loading the hopper.
- ✗ Overload the hopper during low volume periods.
- ✗ Refreeze product that has thawed in the hopper.
- ✗ Wheel dispenser to back sink for cleaning.
- ✗ Wheel dispenser into the freezer for storage.
- ✗ Spray dispenser with water hose.
- ✗ Hold or push on the accumulator doors.
- ✗ Drop the lift saddle onto the lift.
- ✗ Drop the lift saddle on hard surfaces.
- ✗ Spray degreaser on lift cylinder tube.

DO

- ✓ Use only **frozen** food product when filling the hopper.
- ✓ Use the **criss-cross** loading procedure when filling the hopper.
- ✓ Fill the hopper quantity according to hourly sales rate.
*Tip: Use the **Fry Maintenance Labels** to manage fry fill level.*
- ✓ Keep the lid on the hopper, except when filling.
- ✓ Adjust basket load weight according to restaurant's hourly sales volume.
Tip: During low sales periods, use the 1 lb or even the 3/4 lb setting to more accurately cook the amount of fries equal to demand. "Cook Less Product More Often" results in a fresher, hotter product while minimizing completed waste.
- ✓ Keep dispenser in place during daily cleaning.
- ✓ Bring removable parts to back sink for cleaning.
- ✓ Use STG custom fry baskets with rails on the bottom.
- ✓ Refer to Operator/Equipment Manual for proper assembly, cleaning, operation, set-up and closing procedures.