



FRANKS & SAUSAGES HEATING AND HANDLING INSTRUCTIONS

HANDLING INSTRUCTIONS

RECOMMENDED: Best if prepared from a thawed state. Thaw only under refrigeration.

SHELF LIFE: Frozen – 12 months from production date in unopened package. 1-2 months if opened.
Refrigerated – 60 days from production date in unopened package. 7 days if opened.

STORING FROZEN FRANKS & SAUSAGES	<ul style="list-style-type: none"> • Receive all product directly into the freezer using standard receiving procedures • Mark all cases with the date of receipt • Store cases in the freezer at least 6 inches off the floor and away from walls • Remove product from freezer on an as needed basis
THAWING FRANKS & SAUSAGES	<ul style="list-style-type: none"> • Thaw in a refrigerated case set at less than 40°F • Mark all refrigerated cases with the date it is placed in the cooler • Store product in cooler for no more than 7 days
HOLDING HEATED FRANKS & SAUSAGES	<ul style="list-style-type: none"> • Hold Franks & Sausages on a roller grill, or in a warming case (without a bun), up to 4 hours; if placed in a bun and individually wrapped, hold in a warming case for up to 1 hour • Maintain internal temperature between 140°F and 150°F (adjust to maintain local health department regulations)

HEATING INSTRUCTIONS

Eisenberg Franks & Sausages are fully cooked, just heat and serve. Equipment and heating times may vary.

ROLLER GRILL:

- Preheat roller grill on high
- If **THAWED**, place product on the roller grill, lower setting to medium-high and heat for 20-30 minutes or until internal temperature reaches 165°F
- If **FROZEN**, place product on the roller grill, lower setting to medium-high and heat for 35-40 minutes or until internal temperature reaches 165°F
- Lower roller-grill setting to medium-low to hold for up to 4 hours and maintain the internal temperature between 140°F and 150°F (adjust to maintain local health department regulations)



CONVECTION/CONVENTIONAL OVEN:

- Preheat oven to 375°F and place product on a baking tray
- If **THAWED**, heat for 8-10 minutes or until internal temperature reaches 165°F
- If **FROZEN**, heat for 15-20 minutes or until internal temperature reaches 165°F



STEAMER:

- Place at least 1 inch of water in the bottom of the pan and do not let it run dry during operation
- Set temperature to high-end of simmer, or low-end of boil
- Add **THAWED** or **FROZEN** product to pan with water and heat 45-50 minutes, or until internal temperature reaches 165°F
- Lower temperature to simmer and hold product for up to 3 hours



TURBOCHEF® OVEN:

Up to 4 Eisenberg 5:1 or 6:1 Franks or Sausages

- Setpoint 500°F
- Cook Time 2:10 minutes
- Place **THAWED** Eisenberg franks or sausages on a tray

Step	Time	% Air	% Wave
1	80	0	80
2	10	10	50
3	10	60	50



Note: This is on the default factory settings. If using other settings, please adjust.