

# Pretzel Equipment & Serving Instructions

1. Plug in pretzel warmer and pretzel toaster oven.
2. The pretzel warmer uses **WATER** for humidity and keeping pretzels soft. If water is low, a red warning light comes on. ADD **DISTILLED** WATER TO THE TOP OF WARMER. Water jug should be on shelf below. A green light turns on in a minute or two to show there is enough water.  
**DO NOT OVERFILL OR THE WATER OVERFLOWS ONTO PRETZELS!!**
3. Defrost frozen pretzels in one of two ways depending on time:
  4. a) hang pretzels in warmer (if there is lots of time before the game starts)  
**OR** (if you are in a hurry)
    - b) microwave four (unbagged) pretzels put on a paper plate (in a circle, not stacked!) for 30 seconds, flip each pretzel over, and then heat for 30 seconds more, and then heat possibly another 30 seconds.
5. Hang the three types of pretzels in warmer **for a big game**: Plain, Salted, and Cinnamon/Sugar in **up/down** rows. That way you are ready to quickly make and serve them.
6. You can **Pre-Make** salted and cinnamon/sugar pretzels, especially **for a big game**.  
To pre-make pretzels:
  - a) Use spray bottle with water to thoroughly mist the front and back of the pretzel.
  - b) Dip front of pretzel in salt or cinnamon/sugar and rub around to thoroughly coat front side
  - c) Dip back of pretzel in salt or cinnamon/sugar and rub around to thoroughly coat back side.
  - d) Hang coated pretzels by type in up/down rows so salt and sugar don't get mixed together!
  - e) Pretzels are ready to toast for 1-2 minutes and then serve.
7. Place up to 4 pretzels in the toaster oven at a time.
8. Cook for 1 to 2 minutes, depending on how pre-heated the toaster oven is.
9. Put toasted pretzel in a paper wrapper and hand to customer.
10. Try not to thaw any more pretzels than you think we can actually sell.

**Unplug pretzel warmer and toaster oven when concessions closes!**