



MENU INNOVATION MADE EASY



Amid all the uncertainty in the world today one thing remains constant, restaurants and foodservice establishments continue to play an essential role in feeding consumers and bringing a level of normalcy to our everyday lives.

Gehl's Cheese and Chili products and our patented dispensers are a great way to feed your patrons warm, ooey-goey cheese sauce. A perfect addition to any daypart, on any menu.

Our products are more cost-efficient than our sliced counterparts, and provide the flexibility to be used as an ingredient, menu item (nachos) or a condiment for dipping. Gehl's unique system requires very little labor and virtually no clean up. Our aseptic cheese and chili sauce means you get the freshest flavor with a longer shelf life with no preservatives added.

HELPFUL REMINDERS:

Gehl's Cheese and Chili products are shelf stable for 12-18 months after the date of manufacture. See spec sheets for product specifics.

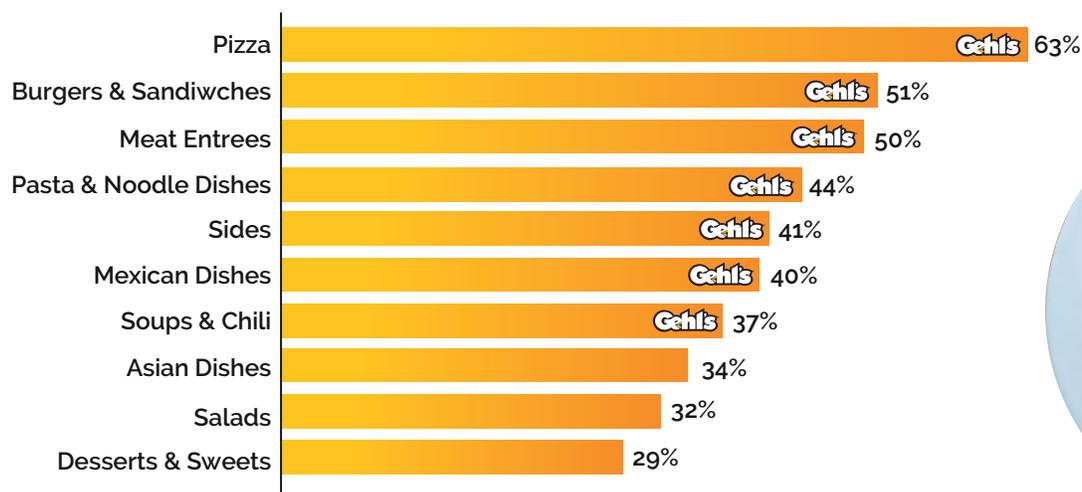
Cheese can stay in the dispenser for 5 days, Chili for 7 days. This time starts as soon as product is in the dispenser.

Keep dispenser running 24 hours a day if product is inside. Unplug only if product has been removed.

If you are suspending use of your dispenser, unplug, clean inside pan, valve guard/funnel, and set on a safe, flat surface.

Store unused product in a cool, dry place.

According to Datassential, the top food that consumers want to order during this time is pizza, but they're also looking for burgers, pasta and more. Stick to popular, well-known menu items. This gives your customers a sense of security. See below to see where Gehl's can be used on your menu:



GEHL'S CHEESE SAUCES ARE A GREAT ADDITION TO ANY MENU BECAUSE OF ITS VERSATILITY, RICH FLAVOR, LABOR SAVINGS AND PROFIT MARGINS.

Find menu inspiration and recipes at www.gehls.com/recipes