

Hot Dog Cooker

PRECAUTIONS:

- CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATION.
- DO NOT IMMERSE ANY PART OF THIS EQUIPMENT IN WATER.
- KEEP CORD AND PLUG OFF THE GROUND AND AWAY FROM MOISTURE. ALWAYS UNPLUG THE EQUIPMENT BEFORE CLEANING.
- TO AVOID BURNS, DO NOT TOUCH HEATED SURFACES.
- DO NOT PLACE OR LEAVE OBJECTS IN CONTACT WITH HEATED SURFACES.
- DO NOT ALLOW DIRECT CONTACT OF THIS EQUIPMENT BY THE PUBLIC; THIS MACHINE IS NOT TO BE OPERATED BY ANYONE UNDER THE AGE OF 18.

ELECTRICAL REQUIREMENTS:

- THIS MACHINE OPERATES ON 120 VOLT, 15 AMP, SINGLE PHASE, 60 CYCLE AC CURRENT. THE RECEPTACLE NEEDS TO BE PROPERLY GROUNDED TO PREVENT ELECTRICAL SHOCK.
- EQUIPMENT MUST BE PLUGGED INTO WALL RECEPTACLE; DO NOT USE EXTENSION CORDS WITH THIS MACHINE.

OPERATION:

- TURN THE ROCKER SWITCH (POWER ON/OFF) TO THE ON POSITION.
- SET THE THERMOSTAT CONTROLS TO THE DESIRED SETTING.
- NOTE: HOT DOG CORRALS HAVE TWO SEPARATE HEATING ZONES—UPPER AND LOWER. EACH ZONE IS CONTROLLED BY A SEPARATE THERMOSTAT.
- ALLOW 10-15 MINUTES AS A WARM-UP PERIOD, THEN PLACE THE HOT DOGS IN THE DRIVER FRAME ASSEMBLY.
- NOTE: THE DRIVER FRAME WILL ACCOMMODATE ALMOST ANY DIAMETER SIZE HOT DOG OR SAUSAGE UP TO 1-1/4" (31.8 MM).
- CAPACITY: UNIT CAN HOLD UP TO 35 "4-TO-A-POUND" 7 INCH HOT DOGS AT ONE TIME AND COOK 350 OF THEM PER HOUR.
- COOK HOT DOGS TO A MINIMUM INTERNAL TEMPERATURE OF 145° F.
- VOLUME, PREFERENCE AND EXPERIENCE WILL DETERMINE WHAT TEMPERATURE SETTING IS BEST FOR YOUR OPERATION. WHEN HOLDING HOT DOGS FOR LONG PERIODS OF TIME, IT IS RECOMMENDED TO KEEP THE SETTING UNDER 160°F (71°C). THIS MAY VARY DEPENDING ON THE TYPE OF HOT DOG USED AND THE PRODUCTION RATE REQUIRED. IF APPEARANCE OF THE HOT DOG IS DETERIORATING RAPIDLY, REDUCE TEMPERATURE SETTING.
- THE HOT DOGS WILL BASTE IN THEIR OWN JUICES. EXCESS JUICES ARE ALLOWED TO COLLECT IN THE LOWER LIP AT THE FRONT OF THE GRILL. THESE JUICES CAN BE ABSORBED WITH A PAPER TOWEL AND DISCARDED.

AFTER USE:

- TURN OFF POWER AND UNPLUG MACHINE.
- REMOVE ANY UNUSED HOT DOGS AND ALLOW UNIT TO COOL.
- WIPE UP JUICES COLLECTED ON THE FRONT LIP WITH PAPER TOWELS AND DISCARD. WIPE UP ANY OTHER OBVIOUS GREASE OR JUICES.
- IT IS NOT NECESSARY TO CLEAN UNDER THE DRIVE FRAME PRIOR TO RETURNING THE UNIT AFTER RENTAL. DO NOT TAKE THIS MACHINE APART FOR ANY REASON.

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