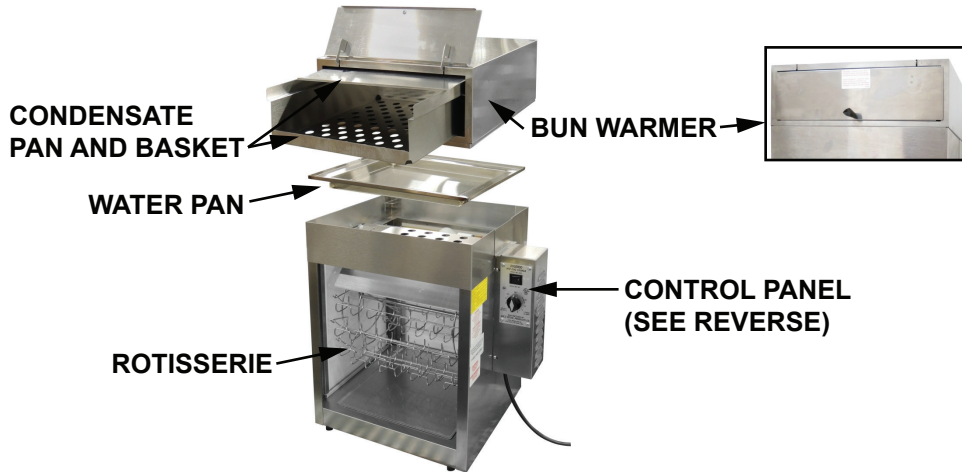


# SPECIAL *Event* RENTALS

## HOW TO OPERATE HOT DOG MACHINE



### ⚠ WARNING

- To avoid burns, do not touch heated surfaces.
- Do not place or leave objects in contact with heated surfaces.



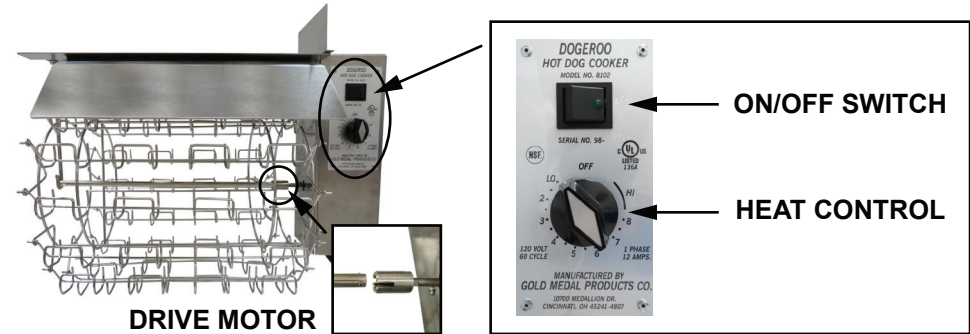
### ⚠ CAUTION

- Do not allow the general public to handle machine when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment.
- This machine is not to be operated by anyone under the age of 18.

1. Pour 1½ quarts of water into the water pan (about 5/8" deep). This will keep the buns moist and warm. Use hot water to speed the process. Do not overfill. Overfilling will result in too much steam.
2. Place buns in the bun warmer basket. **NOTICE:** Some buns collect more moisture than others due to their texture.
3. Place the hot dogs on the rotisserie.
4. When ready to start cooking, move the rocker switch to the ON position. This will rotate the rotisserie clockwise and light the bulb behind the silk screened sign.
5. The time required to broil the hot dogs will vary, depending upon size and temperature (35-37°F refrigerated) of the hot dogs when placed in the machine. Serve hot dogs from outside to center to allow for easy replacement. Hot dogs can be kept on the rotisserie for several hours without shriveling or loss of flavour, if the heat control is properly set.

# SPECIAL *Event* RENTALS

## CONTROL FUNCTIONS



### ON/OFF SWITCH

- Flipping the lever of this switch to the ON position will energize the drive motor which rotates the rotisserie. This will also light the 40 Watt bulb behind the front glass and completes the circuit to the heat control.

### HEAT CONTROL

- The infinite heat control allows you to vary the operating temperature of the heating element. When this control is in any position other than OFF, the red pilot light will be on. When the control is set at the HI position, the heating element is energized continually.

## ELECTRICAL REQUIREMENTS



### ⚠ DANGER

- Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.
- Do not immerse any part of this equipment in water.
- Do not use excessive water when cleaning.
- Keep cord and plug off the ground and away from moisture.
- Do not use an extension cord.
- Always unplug the equipment before cleaning or servicing.
- Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.

## BEFORE RETURNING

- A \$37.50 cleaning charge will apply to each hot dog machine if units are not returned in the same condition they were received.
- To avoid cleaning charges, use only non-ammonia cleaners when wiping down all interior and exterior surface areas clean.