

Unit includes:

Hot dog machine

Additional needs:

Hot dogs / Buns / Condiments

Operating instructions:

1. Place the machine in a prominent location on a level counter where the revolving hot dogs will attract the most attention. Caution should be taken to ensure that Customers cannot come in contact with the machine.
2. To avoid risk of electric shock, plug unit into a grounded 120 volt outlet. Make sure unit is on a dedicated line, and that no other appliances are on the same circuit. Do not use an extension cord.
3. Place the hot dog holder in the unit by placing the flat end of the shaft into the spring holder on the left side of the unit. Then raise the slotted end of the shaft up and insert it into the motor coupling on the right side.
4. Place the desired quantity of hot dogs on the holder.
5. When ready to start broiling, push the switch to the ON position and the infinite control switch to HIGH. (A lower infinite control setting may be used for slower broiling.) The time required to broil the hot dogs will vary depending upon the size and temperature of the hot dogs when placed in the machine. With the switch on and the infinite control on 4 1/2, average size hot dogs at room temperature will be ready in about 15 minutes. This time can be decreased by 10 minutes by setting the control on high, but care should be taken so as not to blister the hot dogs at this setting. Turn control to 2 1/2 or 3 to keep the hot dogs in a ready to serve condition. Hot dogs can be held for several hours on this unit without loss of flavor or shriveling. For continuous use during rush periods, the unit can be left on any setting without any harm; however, when you turn the switch to the off position, you also turn off the heating element.
6. Hot dogs can be added to the hot dog holder while it is turning without stopping the motor. Stopping the wheel for loading purposes will not damage the motor.
7. The hot dog wheel can be removed from the unit for cleaning.

Bun compartment:

Put one quart of water in the bun compartment to keep buns moist and warm. 36 buns can easily fit into the compartment at one time. The choice of buns will make a big difference in the operation of the machine. A bun with a slick surface and doughy interior is not as good as one with a course makeup.

Cleaning:

1. Be sure to turn both switches to the OFF position and unplug unit.
2. Remove the hot dog wheel and drip tray and clean thoroughly.
3. Wipe down the inside and outside of unit.