

HOTDOG ROLLER GRILL / BUN WARMER OPERATION INSTRUCTIONS

WARNING: DO NOT OPERATE THIS MACHINE UNTIL YOU HAVE READ AND UNDERSTAND THIS INSTRUCTION SHEET!

CAUTION—WARNING:

- ▶ KEEP HOTDOG TEMPERATURES BELOW 40°F UNTIL READY TO COOK. WARM BEYOND AND MAINTAIN TO AN INTERNAL TEMPERATURE OF 140°F MINIMUM.
- ▶ ALWAYS UNPLUG MACHINE BEFORE CLEANING OR SERVICING.
- ▶ MACHINE MUST BE PROPERLY GROUNDED TO PREVENT SHOCK IN CASE OF ELECTRICAL PROBLEMS.



SETUP

- ▶ POSITION UNIT ON STABLE TABLE NEAR POWER SOURCE.
- ▶ PLUG THE UNIT INTO A DEDICATED 20 AMP CIRCUIT. **DO NOT USE AN EXTENSION CORD!** IF YOU MUST USE AN EXTENSION CORD, USE A HEAVY DUTY CORD NO LONGER THAN 25FT. NOT USING THE PROPER EXTENSION CORD SLOW COOKING TIME CONSIDERABLY. YOUR RENTAL CENTER CAN PROVIDE YOU WITH A PROPER EXTENSION CORD.
- ▶ STACK HOTDOG ROLLER GRILL ON TOP OF THE BUN WARMING CABINET.
- ▶ INSTALL FOIL UNDER THE ROLLER GRILLS TO CATCH DRIPS AND MAKE EASIER TO CLEAN THE MACHINE.

OPERATING PROCEDURES

- ▶ HOT DOGS SHOULD BE DEFROSTED, CHOOSE A BRAND THAT IS STRAIGHT AND NOT CURVED. WE HIGHLY RECOMMEND 'HOFFY' BRAND.
- ▶ TURN CONTROLS ON HIGH TO PRE-WARM GRILL FOR 10 MINUTES. WHEN LOWERING TEMPERATURE OF GRILL DON'T JUMP FROM HIGH TO LOW WITH HOTDOGS ON THE GRILL. THIS WILL CONTRIBUTE TO THE HOTDOGS SHRINKING AND SHRIVELING UP. INSTEAD GO FROM HOT TO MEDIUM FOR SEVERAL MINUTES, THEN MEDIUM TO LOW STEPPING DOWN THE TEMPERATURE OF THE GRILL.
- ▶ PLACE HOTDOGS ON GRILL AND LEAVE ON GRILL UNTIL READY TO SERVE, SERVE FROM GRILL.
- ▶ TURN BUN WARMER TO DESIRED TEMPERATURE, LOWER TEMPERATURES WORK BEST, HIGH TEMPERATURES DRY THE BUNS OUT FASTER. A CLEAN DAMP TOWEL OR DAMP PAPER TOWELS ON THE BOTTOM OF THE FOOD PAN WITH FOIL SEPARATING THE BUNS WILL HELP MAINTAIN MOISTURE IN THE BUNS.

CLEAN UP OF MACHINE

WITH BURNERS ON, WIPE DOWN GRILL WITH WARM WATER AND PAPER TOWELS. TURN BURNERS OFF, LET MACHINE COOL DOWN. WIPE DOWN EXTERIOR OF MACHINE WITH WARM WATER AND SOFT RAG.

ENJOY!



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