



Party Rentals

An Alexander's U-Rent Company

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**HOT DOG CRADLE ROTISSERIE
WITH BUN WARMER
OPERATING INSTRUCTIONS**

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.
- **It is recommended that the equipment be plugged into a dedicated circuit; the use of extension cords may pose a safety risk and may cause reduced performance.**

CONTROLS:

- **ON/OFF SWITCH:** Flipping the lever of this switch to the "ON" position will energize the drive motor which rotates the rotisserie. It also lights 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.

OPERATION:

- Pour 1 ½ 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.
- Place buns in the bun warmer basket. Note: Some buns collect more moisture than others due to their texture.
- Place the hot dogs on the rotisserie.
- 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.
- Set the heat control to HI. 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 rotisserie.
- With the heat control set on "HI" and using average size hot dogs, it will take from 10-15 minutes to have the hot dogs ready for 145° F cook temperature. Watch the dogs carefully the first several times you cook to avoid blistering or burning the hot dogs.
- After the hot dogs are cooked, reduce the heat control setting to one which will keep the hot dogs at the 140° F minimum serving temperature. Hot dogs can be kept on the rotisserie for several hours without shriveling or loss of flavor if the heat control is properly set.
- **Capacity:** 56 Hot Dogs and 28 Buns when using average size hot dogs and buns.

AFTER USE:

- Turn off power and unplug machine.
- Empty out any water in the steamer unit and wipe down the machine with a dry cloth.
- Do not use any cleaners as this may damage the glass or plastic.