

Marianne's Rentals for SPECIAL EVENTS

Product Instructions: Hot Dog Machine

ELECTRICAL REQUIREMENTS: These machines are designed to operate at the voltage requirements and current indicated for each machine. The power supply cord is equipped with a “machine ground” – the tubular prong on the male plug. For safety, always plug your hot dog cooker into a grounded type receptacle. The Dogeroo machine draws 12 amps. The Super Dogeroo draws 14.9 amps. Make certain that the electrical outlet is capable of carrying this much current.

OPERATING PROCEDURE:

1. Pour 1 ½ quarts of water into the water pan (about 5/8 inches deep). Do not overfill or too much steam will be generated. This will keep the buns moist and warm. Use hot water to speed the process.
2. Place buns in bun warmer basket. 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 toggle switch to “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 Dogeroo.

With the heat control set on high and using average sized hot dogs, it will take from 10-15 minutes to have the hot dogs ready for 140° F minimum serving temperature. Watch the dogs carefully the first several times you cook to avoid blistering or burning them.

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.

SPECIFICATIONS:

Hot Dogs – 56

Buns – 40

Width – 20 ½”

Height – 24”

Depth – 15 ½”

Shipping Weight – 52 lbs

Power Requirements – 1680 Watts