

#7163

OPERATING INSTRUCTIONS


SPECIFICATIONS

	Dogeroo	Super Dogeroo
Hot Dogs	56	84
Buns	40	60
Width	21 ½"	27 ½"
Height	28 ½"	28 ½"
Depth	15 ½"	15 ½"
Shipping Weight	52 lbs.	67 lbs.
Power Requirements	1680 Watts	1880 Watts

INSTALLATION

1. Carefully remove the machine from the shipping cartons. Remove all packing material and tape. Check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company.
2. The glass has been packaged for shipment and placed in the bun warmer basket. Remove the package and carefully unwrap the glass.
3. Lift off the top frame assembly.
4. Insert glass into channel slots in corner posts and slide the glass down to the bottom of the unit. **CAUTION:** Do not drop the glass. If the optional sneeze guard has been purchased, place it over the corner posts.
5. Set the top frame assembly on the corner post. Make sure it is seated at each corner.
6. Place water pan in the top frame.
7. Place bun warmer on the top frame and slide the bun warmer basket into the warmer.
8. Place rotisserie in position. See page 3 for driveshaft assembly.
9. Be sure to place your Dogeroo where the revolving hot dogs will attract the most attention.

ELECTRICAL REQUIREMENTS

	⚠ DANGER
	Machine must be properly grounded to prevent shock in case of electrical problems.

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 machine draws 14.9 amps. Make certain that the electrical outlet is capable of carrying this much current.

CONTROLS AND THEIR FUNCTIONS

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.






OPERATING PROCEDURE

1. Pour 1 ½ quarts of water into the water pan (about 5/8" deep). Do NOT overfill! Overfilling will result in too much steam. This will keep the buns moist and warm. Use hot water to speed the process.
2. Place buns in the 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 the toggle 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 Dogeroo.

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 140° F minimum serving 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.

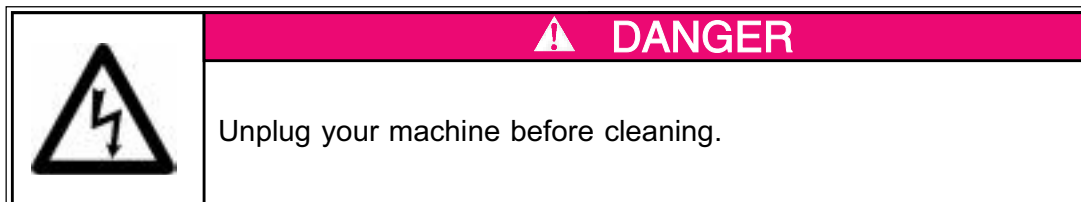
SAFETY PRECAUTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water.</p> <p>Always unplug the equipment before cleaning or servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>Do NOT allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operation.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p>

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

CARE AND CLEANING



Good sanitation practice demands that all food cooking equipment be cleaned regularly. A clean looking, well kept machine is one of the best ways of advertising your product.

The Dogeroo and Super Dogeroo have been designed to disassemble quickly, without the use of special tools, for easy cleaning.

1. Disconnect power supply cord. Be sure unit has cooled sufficiently to permit safe handling.
2. Remove the condensate pan and basket from the bun warmer.
3. Remove the door from the bun warmer by sliding the pivot pin to the left or the right to disengage.
4. Lift the bun warmer from the top of the top frame assembly. Lift out the water pan from the top frame assembly.
5. Slide rotisserie to left and disengage from motor coupling. Lift the left end of the rotisserie from the end support.
6. Lift the power assembly from frame. This assembly must be cleaned by wiping with a damp cloth.
7. Lift out the drip pan. Slide the front and side glass upward in the slots designed in the corner posts for glass removal.
8. All parts (except power assembly) may be immersed or flooded with water for cleaning. Use a cleanser/sanitizer recommended or approved by your local Board of Health. Wipe all parts dry.
9. Reassemble in reverse order.

