



## Cindy's Jumpers Hot Dog Rotisserie Rental Operating Instructions

### **INSTALLATION**

1. Place the unit in a prominent location on a level counter, where the revolving hot dogs will attract attention.
2. Precaution should be taken so customers do not come in contact with the hot unit.
3. Plug the power cord into a suitable 120 volt outlet that can provide the required wattage. Having other appliances on a circuit, may prevent your unit from receiving the necessary voltage.

**Electrical:** 120 volt, 60 hertz, single phase, 1150 watts, 10 amps

### **GENERAL OPERATING PROCEDURES**

1. Pre-heat unit for 15 minutes while set at 10.
2. Place the desired quantity of hot dogs on the holders.

#### **NOTE:**

A lower temp control setting may be used for slower broiling. The time required to broil the hot dogs will vary, depending upon the size and the temperature of the hot dogs when placed in the Broil-O-Dog.

3. Place the desired quantity of buns in the bun drawer. For best results leave buns in the bag. A 50 watt warming elements is installed to keep buns warm.
4. Turn control to 6 or 7 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.
5. Load or unload the hot dog wheel by pressing in and holding the serve switch to stop the hot dog wheel.

**NOTE: When you turn the switch to the "OFF" position, you turn off the heating element.**

### **COOKING**

Cooking time will vary depending on the starting temperature and the qualities of the product.

### **CLEANING**

No Cleaning is required just empty out all the left over hot dogs and buns.