



## How to use a Hotdog Cooker

A all-time favorite party food that's simple and easy to make. Hotdogs are ideal for any type of gathering or party. When using a hotdog cooker it is important that a few safety precautions be observed. The Machine gets very hot and CAUTION must be used when cooking hotdogs, links or sausages.

The commercial Hot Dog Roller Cooking Machine makes delicious rotisserie style hotdogs. Hotdogs will cook evenly and you will enjoy hot juicy plump hotdogs and links every time. The dual temperature controls allow you to cook or warm your favorite brand of hot dog, links or sausage.

Simply use the dial control to cook or keep links warm. The removable drip tray makes clean up easy. Please remove the foil of any liquids in the tray prior to pick up. A built in shield helps protect your links while they cook. The cooker can handle up to twenty-four hotdogs at a time depending on the size of the links.

### Simple to Use:

1. Plug in the cooker to a three-prong outlet.
2. Turn on switch on the left-hand front side of cooker.
3. Adjust roller temperature dial to desired temperature.
4. Dual temperature controls allow you to cook hotdogs on front rollers and keep them warm on the rear rollers.
5. As the cooker comes to temperature the green light on the front will go out indicating it is ready to use.
6. Use any size hotdogs from franks, hot links, stadium dogs etc...



### Specifications:

- Maximum capacity: 24 links (8 rows of 3 each)
- Grill Dimensions 16" L x 23" W x 16" H
- Tray Dimensions: 17-2/4" L x 17" W
- Power: 1350 Watts
- Voltage 110V/60Hz.

### For your safety:

1. Do not allow young children around the cooker the rollers get extremely hot. Burns can result.
2. Do not pick up cooker when machine is plugged in.
3. Always use a cooking tong to remove links for the cooker.
4. Unplug the cooker when not in use.