



www.maineventspartyrental.com

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Hot Dog Machine Instructions

NOTE: There is a \$20.00 cleaning charge that will apply to each unit that is not cleaned upon return. All machines must be returned in the SAME condition they were received—THOROUGHLY CLEANED AND READY FOR USE. Please read and follow instructions to avoid additional cleaning charges.

HOW TO OPERATE:

- Set heat on high for about 10 to 15 minutes for machine to get to operating temperature. After machine is hot, turn temp down.
- Always operate your machine on low. If machine becomes too hot on low setting, remove the rear light bulb. The machine is too hot when the hotdogs begin to drip.
- The Hotdog machine is designed so the spit turns at a speed that allows the hotdogs to baste in their own juices. This keeps the hotdog's flavor, and appearance, for quite some time rotating in the machine.
- We suggest using good quality hotdogs which should reduce any dripping or drying while cooking. When serving the hotdogs, it is best to serve from the outside to center, to allow easy replacement of the hotdogs as you serve them.
- Bun warmer is located in the top of the Hot Dog Machine. Do not leave buns in the warmer for a long time. They will dry out.

CARE AND CLEANING:

- To clean the Hotdog machine, use soap or any other household cleaner, remove shaft and rotisserie, then wash thoroughly to remove any grease.

TROUBLE SHOOTING CHECKLIST:

- Check to see if machine is plugged in.
- Check bus bar located at back of the element.
- Check all switches to be sure machine is on.

For Office Use Only

CLEANED/TESTED BY: _____

DATE TESTED: _____

Unit # _____

*If you have questions with the operation of this equipment,
we can be reached at 740-322-6355 during
normal business hours,*

***THANK YOU FOR RENTING FROM
MAIN EVENTS PARTY RENTAL.
HAVE A TERRIFIC EVENT***