



## Hot Dog Rotisserie

**Overall Size: 21"W x 28"H x 15.25" D**

### **Operating Procedures:**

1. Pour 1 ½ quarts of water into the water pan. Do not overfill or too much steam will be generated. This will keep the buns moist and warm. Use hot water to speed this process.
2. Place buns in the warmer basket. (Some buns will collect more moisture than others due to their texture.)
3. Place hot dogs on the rotisserie. The hot dogs will be approximately 35°F-37°F from the refrigerator.
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 dog will vary, depending on the size and thickness of the hot dog.
6. Set the heat control to HIGH, an average size hot dog will take from 10-15 minutes to reach a minimum serving temperature of 140° F.
7. After the hot dogs are cooked, reduce the heat control setting to one which will keep the hot dogs at 140° F. Hot dogs can be kept on the rotisserie for several hours without shriveling or loss of flavor.