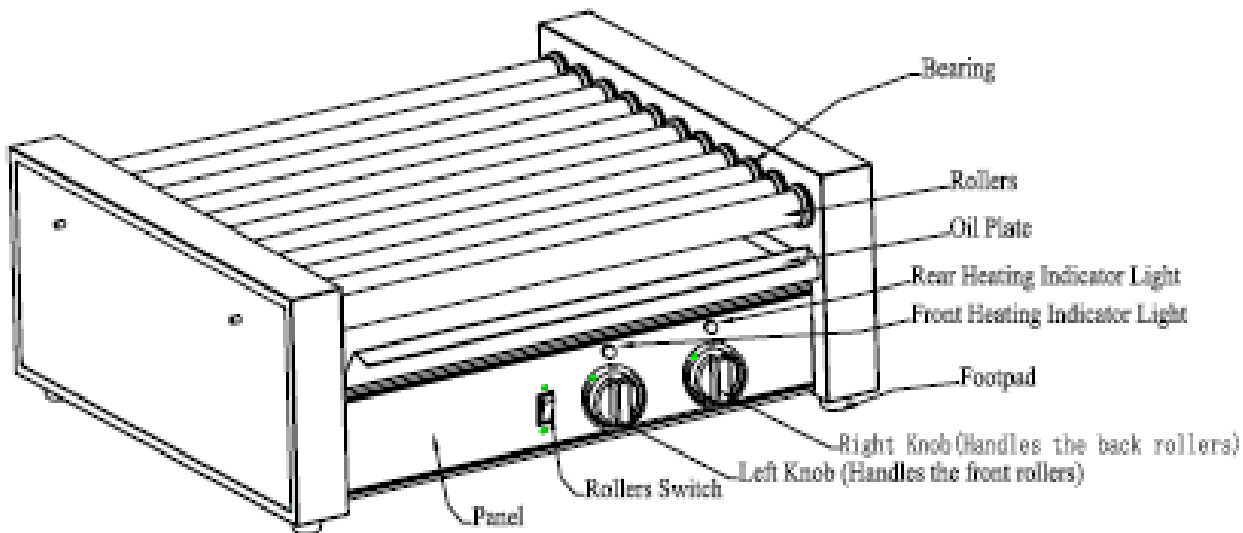


# Hot Dog/Brat Roller Grill

2 temperature control dials – one for front 5 rollers and another for the back 4 rollers

Front can be holding temperature (cooler) and back can be cooking (hotter).



## Operation:

- Thaw hot dogs/sausages first.
- Place unfrozen hot dogs on rollers.
- Turn roller switch to ON (this controls rotation of rollers).
- Turn knobs to desired heat level – high if dogs are cold. After 40 minutes of heating dogs, turn temp control knob lower to keep warm.
- Can set front to holding temperature (cooler) and back to cooking team (high). If it's really busy, can keep both knobs on high and take the chill of the hot dogs first with the microwave before putting them on the roller grill.

## Cleaning:

- Unplug before cleaning.
- Do not submerge the unit in water.
- When cleaning rollers, wipe from the end of the rollers to center with wet cloth.
- Pull out oil plate (below rollers, pulls out) and wash.

# Pizza Ovens



## **Operation:**

- Press “POWER” button – button will light up
- Press “LOW” or “HIGH” button to select cooking temperature (low is approx. 350 and high approx.. 450 degrees F)
- Press “TIMER UP” button to desired minutes.
- Put product on shelf in oven, close and cook.
- Oven will shut off after time selected has elapsed.

## **Cleaning:**

- Unplug before cleaning.
- Do not submerge the unit in water.
- Remove tray to wash and clean out crumbs/drippings from unit.

## **Palermo’s frozen pizza**

- Cook on HIGH
- Cook ~10 minutes for first pizza; ~9 min for subsequent pizzas once oven is warm.

## **Frozen pretzels**

- Cook ~3-4 minutes on high to thaw and warm.

# Pretzel Warmer/Humidifier



## Controls and Their Functions

### LIGHT SWITCH

This switch operates the interior lights and the rotisserie motor. The rotisserie motor will only function with the door closed.

On Model 5551FR, the Light Switch operates the interior lights (Model 5551FR does not have a rotisserie motor).

### HEAT SWITCH

This switch operates the heat element inside the cabinet.

### THERMOMETER

Monitors and displays the interior temperature of the cabinet.

### PILOT LIGHT

Indicates power to the element is ON.

### HEAT CONTROL

Variable heat control with a graduated dial, from OFF to HIGH.

**Note:** The proper setting of this control depends on the temperature of the items being placed inside the cabinet and how many times the door is opened.



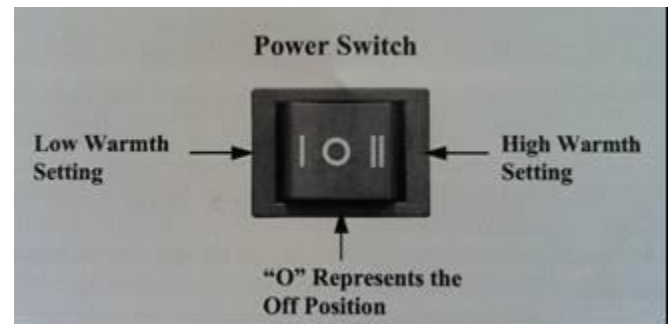
## Operation:

- Fill water pan with hot water to provide humidity as needed. DO NOT overfill the pan.
- Turn the Heat Switch to the ON position.
- Turn the Heat Control to HIGH and preheat the cabinet for 15 minutes.
- Turn the temperature control to the desired setting (~140-150 degrees for pretzels).
- Load food products when preheat is complete.
- Turn the Light Switch to the ON position for lights and rotating rack operation

## Cleaning:

- With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
- Make sure to clean all of the pans (racks) in order to sanitize them before each use.
- Clean the outside of the unit with a soft cloth, dampened with soap and hot water.
- Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088). DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine. Clean the glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner recommended.

# Nacho Cheese Warmer



## Operation:

- Plug in
- Turn on power switch located on the rear of the unit.
- The “I” setting is for low warmth (~125 degrees F) and the “II” setting is for high warmth (~140 degrees F). The “O” represents the off position.
- Turn to the “II” setting for cheese cups
- Pre-heat unit for approximately 1 hour (with cheese cups inside).
- NOTE: Take warm cups from top shelf. Move stock from bottom to top and fill from bottom to rotate stock.
- Cheese cups can stay in machine, turned off, between events and can be reheated.

## Cleaning:

- Turn unit off
- Wipe down exterior and interior of unit

# Humidified Warmer *for Pizza, Hot Dogs, Other Food*

## Operation:

- Plug in
- Turn power to “ON”
- Set temperature selector to desired setting – set to 145 degrees for pizza, hot dogs
- Fill water reservoir on top of unit. Allow 30 min to preheat a full reservoir of water. Reservoir will need to be filled every 8-10 hours depending upon settings and how frequently the door is opened.
- Green lamp is designed to prevent overfilling of water reservoir. If the green light is on, it is full and no more water should be added. As the water level recedes, the green lamp will deactivate. That’s OK. f
- Red lamp indicates water level is low and water should be added immediately.

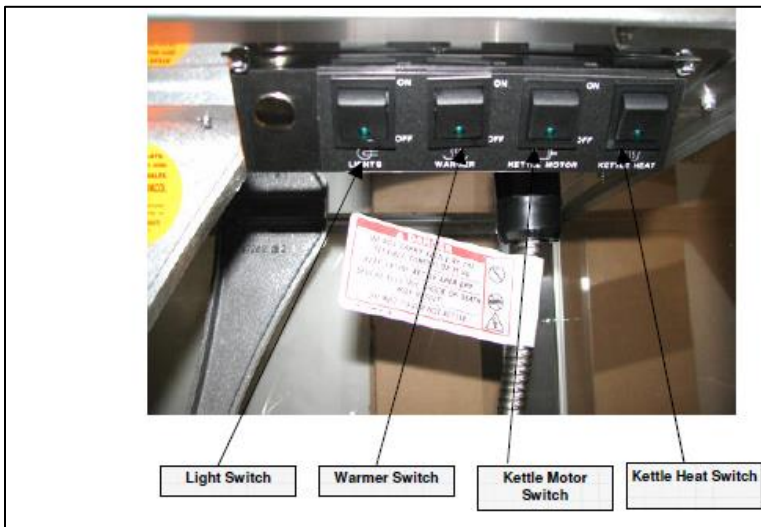


## Cleaning:

- Turn unit off
- Wipe down exterior and interior of unit



# Popcorn Machine



## Operation:

- Turn LIGHT SWITCH AND WARMER SWITCHES to ON.
- When ready to pop corn, turn KETTLE HEAT and KETTLE MOTOR switch ON to preheat.
- Load pre-measured popcorn and oil pouch into kettle. Use prepacks (corn, salt, flavoring and oil) prepacks provided in concession stand.
- When corn has popped, dump kettle.
- Repeat for additional batches.
- When you are finished popping, make sure “KETTLE HEAT” and “KETTLE MOTOR” switches are turned “OFF”. **NEVER LEAVE KETTLE HEAT ON WHEN NOT POPPING CORN.**
- Leave LIGHT SWITCH and WARMER SWITCHES on to keep popcorn warm while serving.
- Turn all switches off when done.

## Cleaning:

- As you pop corn, wipe the kettle with a clean cloth. It is easy to keep the outside clean when the kettle is warm and the oil is not baked on.
- CAUTION: The hot kettle will cause burns if you touch it with your hand. Allow the kettle to cool for at least 1 hour before attempting to clean. \When kettle is cool, wipe out inside with damp cloth.
- Remove all extra popcorn and kernels from unit at the end of an event.
- Clean tray underneath
- Wipe the stainless steel parts of the case with a clean cloth and cleaner designed for stainless steel. Wipe plastic doors only with non-ammonia cleaners such as Gold Medal's – Watchdog Glass Cleaner – item number 2588.

