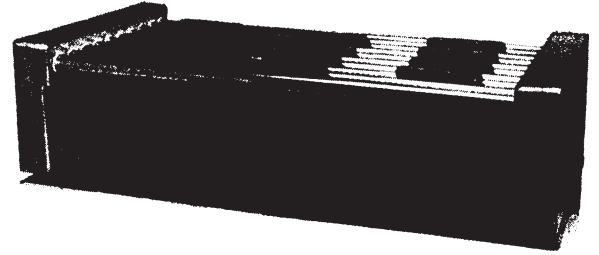


## OPERATING INSTRUCTIONS



### HOT DIGGITY GRILL

**INSTALLATION:** Place on a flat level surface and plug into any 110 Volt outlet. Turn on twin heat switches and allow unit to warm up ( about 10 min.) then place frankfurters on rollers.

**OPERATION.** Each switch controls four rollers by one motor and permits three heat settings, low, medium, and high. The left switch controls the nearest four rollers and the right controls the furthest four rollers.

Heat settings for different volume periods or locations may be quickly determined and can range from the left hand switch off and the right hand switch on low to both switches on high for maximum production.

Franks left over at store closing not cooked on high may be placed in the refrigerator, placed back on the grill on medium or high the following day, they will have a good appearance and flavor.

Franks cooking at a lower heat may have higher heat applied and will appear plumper due to expansion of moisture inside the frank. Do not change from a higher heat to a lower one with cooked franks, less heat will lessen the moisture expansion and give the frank a wrinkled appearance.

**Merchandising:** Keep your grill full and turning, a good display gives customers confidence in freshness and value and sells more hot dogs.

Use fresh refrigerated franks, freezing dehydrates them. However, if frozen are used, thaw out before placing on grill.

Keep rollers clean to promote sales appeal.

Keep grill on public view, show more, sell more.

Use top quality frankfurters, they cook, look and taste better.

**Cleaning:** Leave drip pans in place, clean rollers while hot and turning. Cold water lifts grease, wipe with a damp cloth towards center of rollers, then clean drip pans.

Excessive grease in drip tray or black coating on rollers indicates a poor quality frankfurter.