

Specifications for Each Machine

	Dogeroo Model 8102	Super Dogeroo Model 8103	Mini Dogeroo Model 8108
Hot Dogs	56	84	14
Buns	28	42	14

Operating Procedure

1. Pour 1 ½ quarts of water into the water pan (about 5/8" deep). This will keep the buns moist and warm. Use hot water to speed the process. **Do NOT** overfill! Overfilling will result in too much steam.
2. Place buns in the bun warmer basket.
3. Note: Some buns collect more moisture than others due to their texture.
4. Place the hot dogs on the rotisserie.
5. When ready to start cooking, move the rocker switch to the "ON" position. This will rotate the rotisserie clockwise and light the bulb behind the silk screened sign.
6. The time required to broil the hot dogs will vary, depending upon size and temperature (35-37° F refrigerated) of the hot dogs when placed in the Dogeroo.

With the heat control set on "HI" and using average size hot dogs, it will take from 10-15 minutes to have the hot dogs ready for 145° F cook temperature. Watch the dogs carefully the first several times you cook to avoid blistering or burning the hot dogs.

After the hot dogs are cooked, reduce the heat control setting to one which will keep the hot dogs at the 140° F minimum serving temperature. Hot dogs can be kept on the rotisserie for several hours without shriveling or loss of flavor, if the heat control is properly set.