

Hot Dog Merchandisers

OPERATION INSTRUCTIONS & MANUAL

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

Contact the factory, the factory representative or an authorized service center to perform maintenance and repairs.

Your Merchandiser is designed to be used with *water in the well*. The hot water will give a better distribution of heat and help keep food from drying out. It is not designed for cooking foods, but merely to keep hot foods at desired temperatures for serving.

During initial operation, a little smoke or odor may be detected. This will occur when the coating on the heating element burns off. This should stop after a half hour of operation.

Your Merchandiser is equipped with a thermostatic control for different heat selections. The National Sanitation Foundation requires a minimum temperature of 150°F in the food product.

WET OPERATION WITH COVER

1. Fill bottom of the well with hot water (minimum 185°F) so water is $\frac{1}{4}$ " above the bottom of food pans.
2. Set dial to highest position for 45 minutes with pan covered to preheat unit, place precooked food (minimum 160°F) into food pans, and cover food pans with lids.
3. Adjust to desired setting for proper food temperature. This will vary with the type of food, type of food pans and individual serving temperature. NSF requires a minimum temperature of 150°F in food product.
4. To increase temperature, turn knob toward highest setting. To decrease, turn knob toward lowest setting. In some cases, it will be necessary to position knob between lowest setting and off to achieve a lower temperature.
5. Change water, clean liner and wipe dry after every 24 hours of operation. Water may have to be added to well during operation, depending on operating time and temperature setting.
6. Food pans should be covered to maintain temperature when food is not being served and to help prevent food from drying out.

The above instructions are starting suggestions only, and may be changed to suit your individual needs. With so many different applications for this item, it is impossible to have standard settings to suit all situations.

NOTE: If unit is used dry, the bottom of receptacle will take on a brown colored appearance where the heater is located. The discoloration will not come off with normal cleaning procedures, but in no way will it affect the operation of the unit.

This equipment is designed and sold for commercial use only, by personnel trained and experienced in its operation, and is not sold for consumer use in and around the home nor for use directly by the general public in foodservice locations.

CLEANING PROCEDURES:

1. Turn control knob to Off. Unplug unit and allow to cool before proceeding.
2. Remove inserts, pans and/or adapter tops (if used).
3. Remove water from well, if used for wet application.
4. Wipe down unit, using clean cloth or sponge and mild detergent. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.
5. Insert covers - These covers will take on heavy water spots. This is caused by the acidity in some food products. To remove these spots, we recommend using a stainless steel cleaner.
6. Rinse warmer thoroughly and dry.



CAUTION



ELECTRICAL SHOCK HAZARD

- Do not submerge in water, this will cause damage to the electrical components and may cause electrical shock.
- Do not use steel wool or other abrasives.

EG9873 Revised 09/23



- 100 Industrial Boulevard, Clayton, Delaware 19938-8903 U.S.A.
- Phone: 302/653-3000 • 800/441-8440
- Fax: 302/653-2065 • www.eaglegrp.com