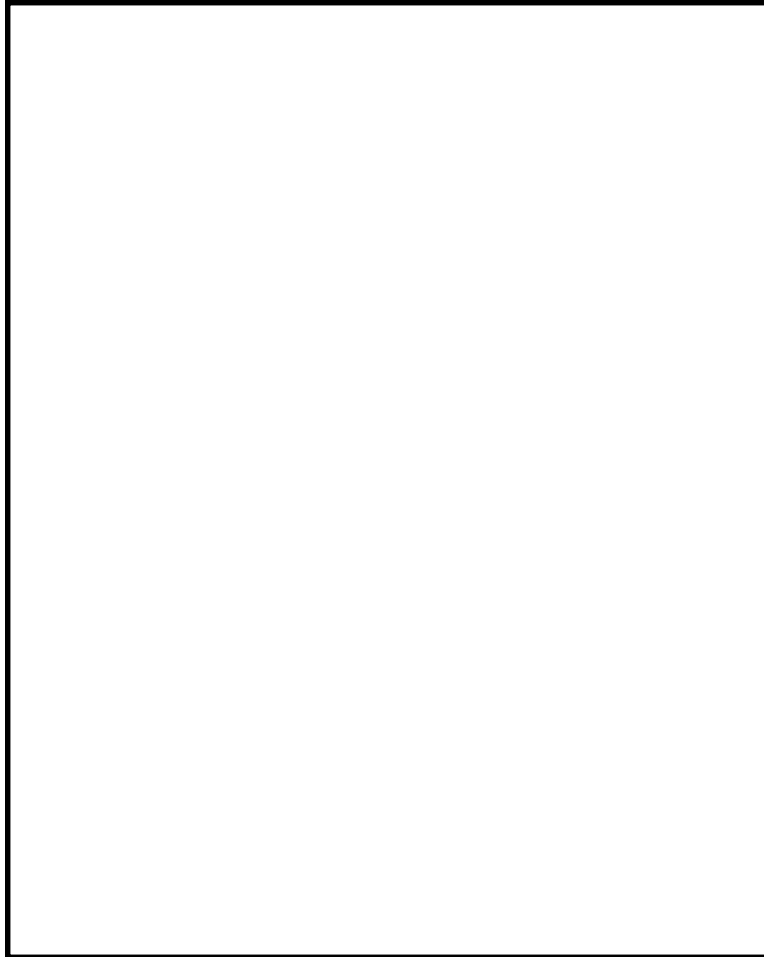


Export Dogeroo & Super Dogeroo

Part No. 87793EX
Revised Oct. 98

Instruction Manual

Model #8102EX, #8102FX, and #8103EX





 **GOLD MEDAL®**


FUNFOOD EQUIPMENT & SUPPLIES


Cincinnati, OH 45241-4807 USA


SAFETY PRECAUTIONS

	⚠ CAUTION
	This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. Do not allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all installation instructions before operating the equipment.

	⚠ WARNING
	Always wear safety glasses when servicing this equipment.

	⚠ WARNING
	NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of this equipment.

	⚠ WARNING
	Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Always unplug the equipment before cleaning or servicing.

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

OPERATING INSTRUCTIONS


SPECIFICATIONS

	Dogeroo	Super Dogeroo
Hot Dogs	56	84
Buns	40	60
Width	21 ½" [55cm]	27 ½" [70cm]
Height	28 ½" [72cm]	28 ½" [72cm]
Depth	15 ½" [39,4cm]	15 ½" [39,4cm]
Shipping Weight	52 lbs. [23,6kg]	67 lbs. [30,4kg]
Power Requirements	1680 Watts	1880 Watts

INSTALLATION

1. Carefully remove the machine from the shipping cartons. Remove all packing material and tape. Check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company.
2. The glass has been packaged for shipment and placed in the bun warmer basket. Remove the package and carefully unwrap the glass.
3. Lift off the top frame assembly.
4. Insert glass into channel slots in corner posts and slide the glass down to the bottom of the unit. **CAUTION:** Do not drop the glass. If the optional sneeze guard has been purchased, place it over the corner posts.
5. Set the top frame assembly on the corner post. Make sure it is seated at each corner.
6. Place water pan in the top frame.
7. Place bun warmer on the top frame and slide the bun warmer basket into the warmer.
8. Place rotisserie in position. See page 3 for driveshaft assembly.
9. Be sure to place your Dogeroo where the revolving hot dogs will attract the most attention.

ELECTRICAL REQUIREMENTS

	⚠ DANGER
	<p>Machine must be properly grounded to prevent shock in case of electrical problems.</p>

These machines are designed to operate at the voltage requirements and current indicated for each machine. The power supply cord is equipped with a "machine ground" – the tubular prong on the male plug. For safety, always plug your hot dog cooker into a grounded type receptacle. The Dogeroo machine draws 12 amps. The Super Dogeroo machine draws 14.9 amps. Make certain that the electrical outlet is capable of carrying this much current.

CONTROLS AND THEIR FUNCTIONS

ON/OFF SWITCH

Flipping the lever of this switch to the "ON" position will energize the drive motor which rotates the rotisserie. It also lights the 40 Watt bulb behind the front glass and completes the circuit to the heat control.

HEAT CONTROL

The infinite heat control allows you to vary the operating temperature of the heating element. When this control is in any position other than "OFF", the red pilot light will be on.

When the control is set at the "HI" position, the heating element is energized continually.

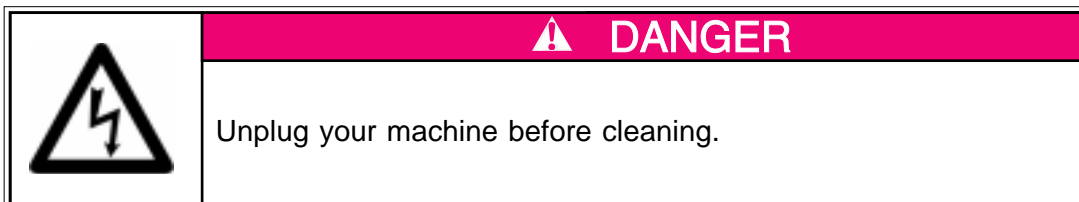
OPERATING PROCEDURE

1. Pour 1 ½ quarts [1,4 litres] of water into the water pan (about 5/8" [15,9mm] deep). Do NOT overfill! Overfilling will result in too much steam. This will keep the buns moist and warm. Use hot water to speed the process.
2. Place buns in the bun warmer basket. (Some buns collect more moisture than others due to their texture).
3. Place the hot dogs on the rotisserie.
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 dogs will vary, depending upon size and temperature (35-37° F [1,7-2,8° C] 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 140° F [60° C] minimum serving 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 [60° C] 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.

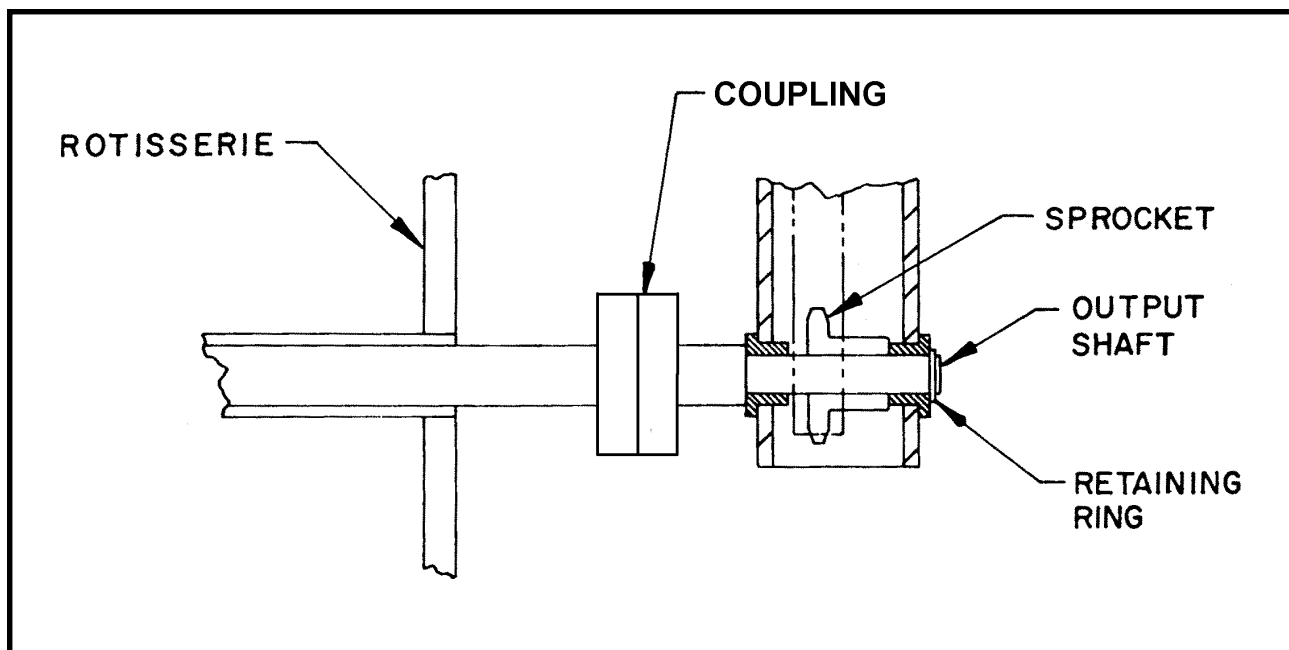
CARE AND CLEANING




Good sanitation practice demands that all food cooking equipment be cleaned regularly. A clean looking, well kept machine is one of the best ways of advertising your product.


The Dogeroo and Super Dogeroo have been designed to disassemble quickly without the use of special tools for easy cleaning.


1. Disconnect power supply cord. Be sure unit has cooled sufficiently to permit safe handling.
2. Remove the condensate pan and basket from the bun warmer.
3. Remove the door from the bun warmer by sliding the pivot pin to the left or the right to disengage.
4. Lift the bun warmer from the top of the top frame assembly. Lift out the water pan from the top frame assembly.
5. Slide rotisserie to left and disengage from motor coupling. Lift the left end of the rotisserie from the end support.
6. Lift the power assembly from the corner posts. This assembly must be cleaned by wiping with a damp cloth.
7. Lift out the drip pan. Slide the front and side glass upward in the slots designed in the corner posts for glass removal.
8. All parts (except power assembly) may be immersed or flooded with water for cleaning. Use a cleanser/sanitizer recommended or approved by your local Board of Health. Wipe all parts dry.
9. Reassemble in reverse order.



MAINTENANCE INSTRUCTIONS

	⚠ CAUTION
	<p>THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p>

	⚠ WARNING
	<p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>

	⚠ DANGER
	<p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>

ORDERING SPARE PARTS

1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

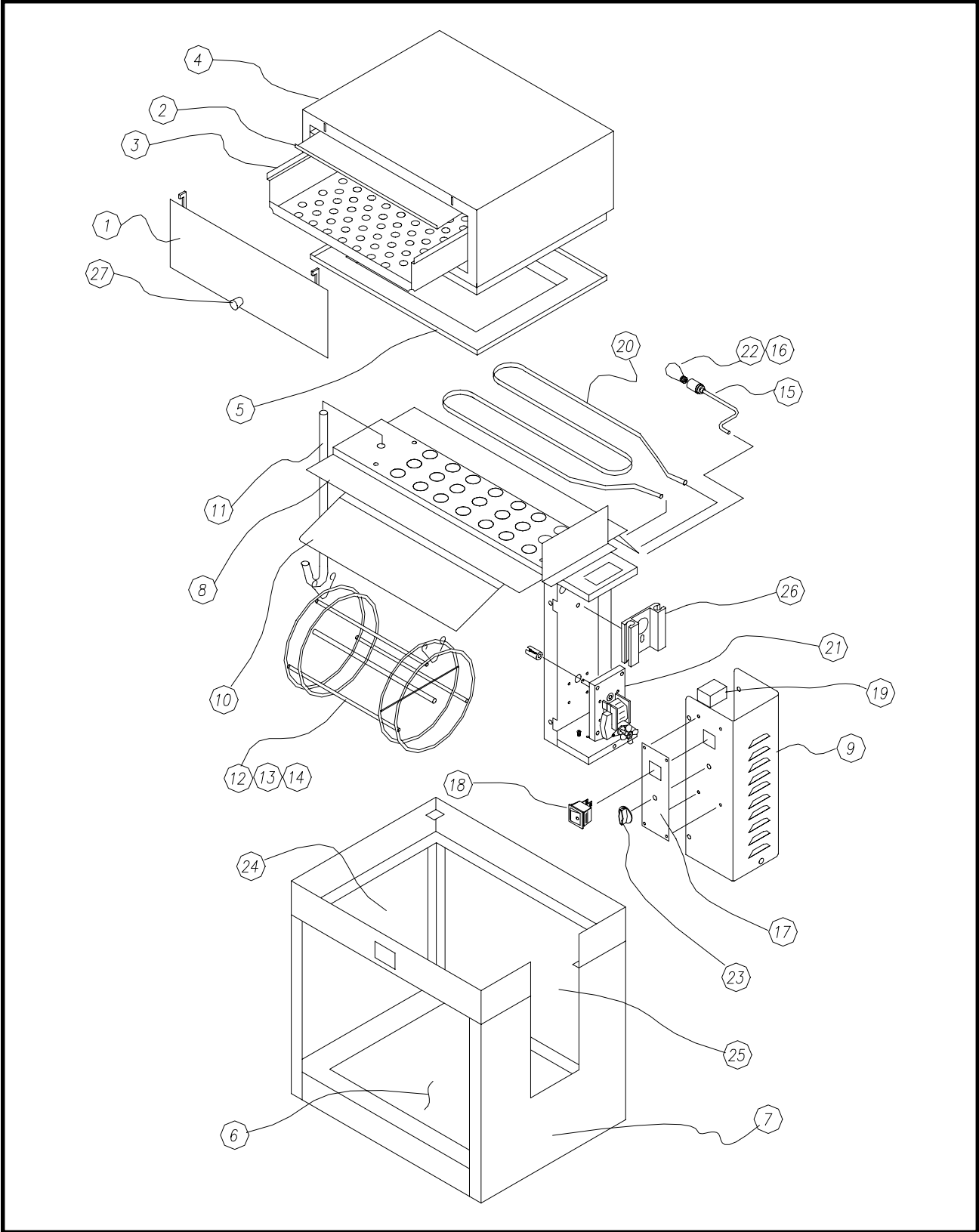
or, place orders at:

(513) 769-7676
Fax: (513) 769-8500
E-mail: goldme19@eos.net

NOTE: We do NOT ship glass. Obtain replacement glass from your local hardware store.

SIDE GLASS: $\frac{1}{8}$ " [3,2mm] x 11 $\frac{29}{32}$ " [302,4mm] x 16 $\frac{3}{16}$ " [411,2mm]
FRONT GLASS: $\frac{1}{8}$ " [3,2mm] x 13 $\frac{29}{32}$ " [353,2mm] x 16 $\frac{3}{16}$ " [411,2mm]
 $\frac{1}{8}$ " [3,2mm] x 19 $\frac{29}{32}$ " [505,6mm] x 16 $\frac{3}{16}$ " [411,2mm] (Super Dogeroo)

DOGEROO & SUPER DOGEROO ASSEMBLY



DOGERROO AND SUPER DOGERROO PARTS LIST

ITEM #	MODEL NO.			DESCRIPTION
	8102EX	8102FX	8103EX	
1	87037	87037	87121	Door Assembly
2	87034	87034	87107	Condensate Pan
3	87689	87689	87725	Bun Warmer Basket
4	87685	87685	87723	Bun Warmer, Dome
5	87690	87690	87726	Water Pan
6	87082	87082	87116	Drip Pan
7	87681	87681	87721	Frame Weldment
8	87668	87668	87715	Motor, Element Support
9	87669	87669	87669	Cover, Control Panel
10	87671	87671	87717	Heat Reflector Assembly
11	87020	87020	87020	End Support, Rotisserie
12	87740	n/a	87127	Rotisserie Assembly
13	87738	n/a	87151	Cradle
14	87737	87128	87153	Rotisserie
15	87708	87708	87728	Support Tube, Socket
16	11034	11034	11034	Lamp Socket
17	87733EX	87733FX	87734EX	Name Switch Plate
18	42798	42798	42789	On / Off Switch
19	87094	87094	87094	Heat Control
20	87086	87086	87123	Heat Element
21	87713EX	87713EX	87713EX	Drive Motor Assembly
22	87444	87444	87444	Appliance Light Bulb
23	87049	87049	87049	Knob, Heat Switch
24	87691	87691	87691	Side Glass
25	87692	87692	87727	Front Glass
26	87040	87040	87040	Insulator Block Element
27	47120	47120	47120	Knob, Lift Lid

WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

The term "Original Purchaser" as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS COMPANY, or their authorized distributor, for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-428-2676 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

NOTE: This equipment is manufactured and sold for commercial use only.



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