

HOT-DOG MACHINE



HDMH



HDMH4

Instruction Manual

Thank you for purchasing this professional equipment! You have chosen equipment that combines optimum technical properties with extreme user comfort. We want you to get the greatest possible satisfaction out of this equipment.

1. SAFETY INSTRUCTIONS

Please comply closely with these instructions to avoid any risk of fire, electric shock, burns or other injury or damage. When using this equipment, comply constantly with the basic safety precautions, for instance:

- Take into considerations the instructions, keeping them with the equipment at all times.
- Protect the equipment from sunlight, freezing and damp.
- Keep the equipment far away from children.
- Make sure that only trained people could use the equipment.
- Never move of the equipment when it is operating, or when the surfaces are still hot.
- Check that the equipment is properly turned off before connecting or disconnecting it.
- Never touch the hot surfaces; use the handles and buttons.
- Keep the cord away from hot services.
- Be confined to be repaired by qualified personnel only.
- Use only original spare parts.

2. OBJECTS CONTAINED IN PACKAGE

- Product Name: Hot - dog Machine
- Spare Parts: One Stainless Steel Cover
Two Stainless Steel Bucket
One Cylinder
One Aluminium Water Container
Four Heating Rod

3. USAGE

This equipment can be used to cook sausage through vapour, or bread which is used for cooking hot-dog.

4. MODE OF OPERATION

There is a heating container in hot-dog machine, which is used to cook hot-dog by the vapour produced by the water in the water container.

The shell of heating container, made of glass ,should be put on the water container. There are two dummy boards ,one is used to store cooked hot-dog, and the other is to cook hot-dog. A hot dog is cooked for a little while,so there is no water on the surface of it. Heating rod is used to bake bread .

The adjuster can adjust the temperature of the components, and these components are used for heating rod and water container at the same time.

5.OPERATION/HANDLING

a) Caution:

- Place the equipment on a stable and heating resistant surface.
- Never place the appliance near to a wall or a partition made with combustible materials even if it is covered with a good insulating material.
- A distance of 10cm from the partition or the wall is considered enough.

b) Usage:

- Adding 650ML water to water container
- Don not use the machine without water.

Connecting power:

- Make sure that the voltage and frequency of the power supply system is the same with the numbers written on the nameplate.
- Please check whether electric cable and plug are well.
- Please straighten electric cable, cross a square hole, and cover the square hole before crossing, .
- The plug should plug in the socket which has an earth conductor.

Caution : If insert mains plug into a socket without an earthed conductor, or connect directly with power supply system ,please ask a trained person to do.

START:

- 1.Choosing the temperature you want .
2. If you want to preheat quickly, please adjust the knob to the position "MAX"

3. if using it all the time, please consider the temperature and adjust it to certain position.

Stop:

1. Rotate the knob to the position<0>.
2. Cut off the power.
3. Let the machine be cooling.
4. Clean the machine.

d)Failure /Repair:

In case of failure or if a part is damaged, please call your after sales service and have qualified person deal with technical operations.

6. CLEANING AND MAINTENANCE

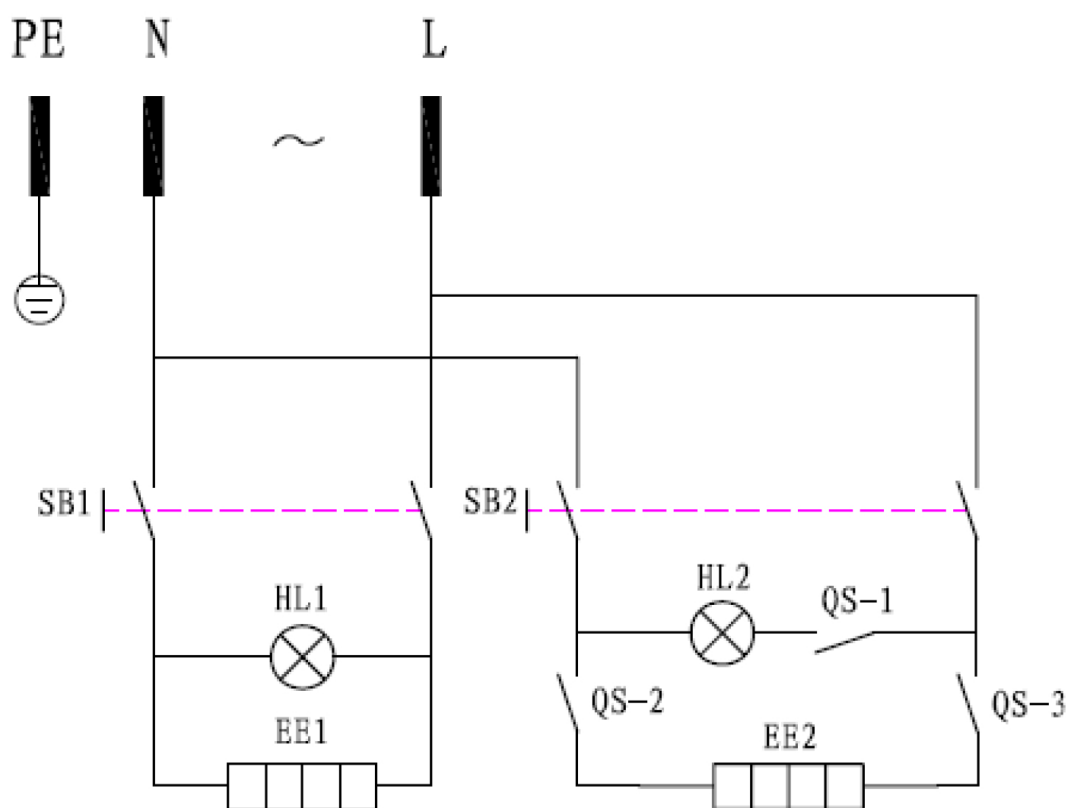
- Remove the connector
- Clean the appliance regularly each time you use it.
- For cleaning ,use only mid non-abrasive maintenance products for stainless steel, soapy water or dishwashing liquid with a non-abrasive sponge.
- Wipe the appliance with a damp cloth.
- Dry the appliance with a soft clean cloth .
- Never clean the appliance with a jet of water because leaks could cause irreparable damage to it .
- Never immerse the appliance, the cord or plug in water or any other liquid, to avoid electric shocks.
- Don't put the machine near heat source.

7. TECHNICAL CHARACTERISTICS

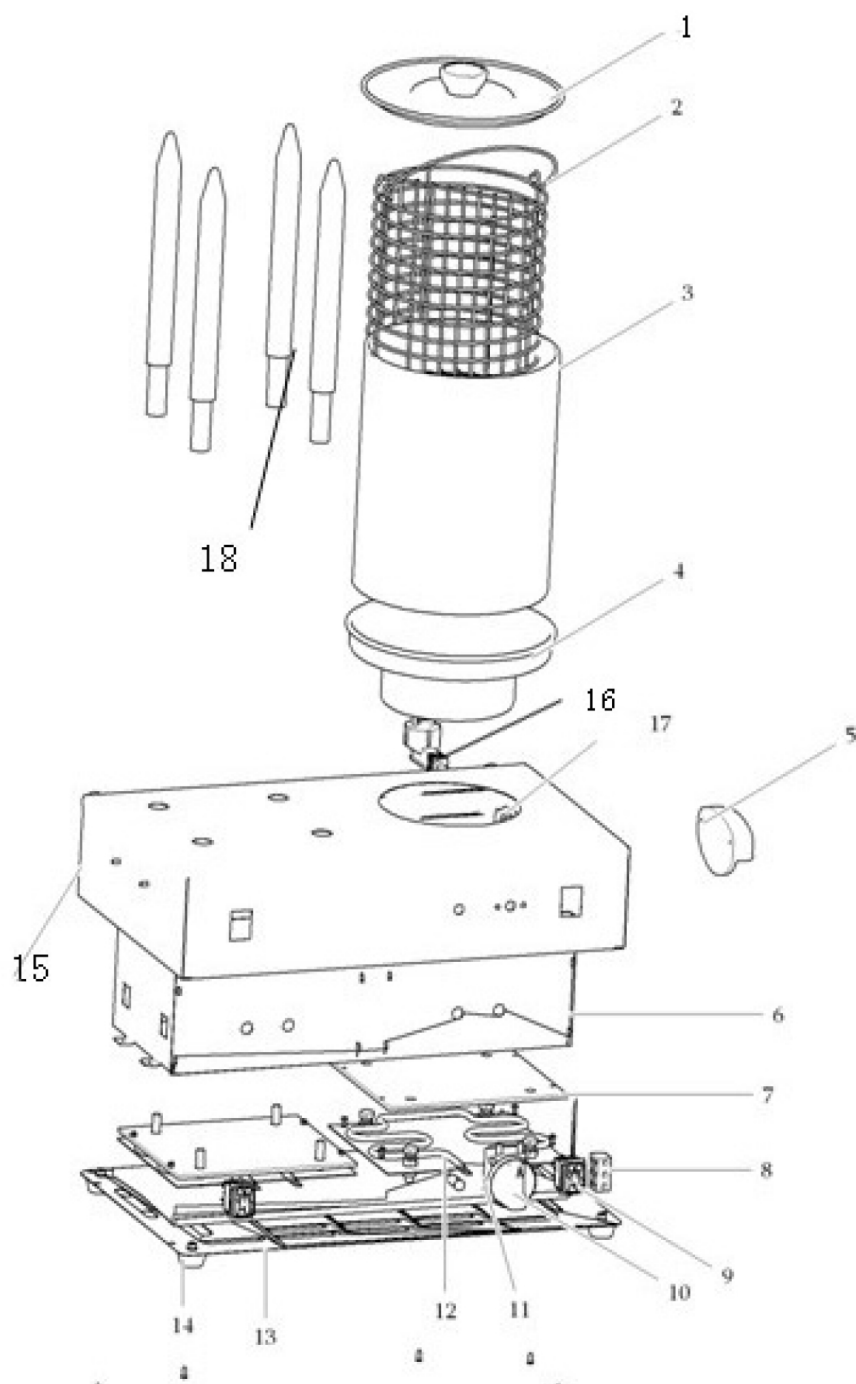
Model	HHD-1	HHD-2
Power	2*300W	300W
Outside dimensions	575*335*430MM	355*335*420
Ampere	2.5A	2.5A
Weight	9.7kg	5.9kg

8. CIRCUIT DIAGRAM

220-240V/50HZ OR 110V/60HZ



9. MAINTENANCE CHART AND COMPONENTS



1	cover
2	bucket
3	Glass sock
4	water container
5	handle
6	Protector frame for electric part
7	Base plate
8	Ceramics connection terminals
9	switch
10	knob
11	ring for knob
12	heating element
13	base bottom
14	feet
15	base welding
16	Cord and plug
17	cable connector
18	heating rod



GGM Gastro International GmbH
Weinerpark 16
D-48607 Ochtrup

www.ggmgastr.com info@ggmgastr.com
+49 2553 7220 0