



Operating Manual



Hot Dog Machines Spit Toasters



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Technical data

Hot Dog with spits	art.-no. 13-50150	230 V / 1,2 kW
Hot Dog with spits on side	art.-no. 13-50152	230 V / 1,2 kW
Hot Dog ohne Stäbe	art.-no. 13-50160	230 V / 0,7 kW
Doppel Hot Dog	art.-no. 13-50162	230 V / 1,4 kW
Spießtoaster T6	art.-no. 13-50700	230 V / 1,0 kW
Spießtoaster T3	art.-no. 13-50701	230 V / 0,5 kW
Spießtoaster T6 lang	art.-no. 13-50703	230 V / 1,0 kW

Installation

The units with 230 volts are ready to be plugged into sockets which have been secured with max. 16 A. Important: It is only allowed to connect max. 3,6 kW or 16 A to each phase. If more than 3,6 kW has been connected, the fuse will immediately disconnect the power supply.

Mounting

The unit has to be positioned on a place to enable the subsequent electrical installation and maintenance of the unit. The appliances are neither suitable for integration into a kitchen unit nor for mounting in line.

If the unit has to be set-up close to walls, partition panels, kitchen cabinets, decorative edgings, etc. you have to make sure that these have not been made from inflammable material. Otherwise they have to be insulated with a heat-resistant and non-inflammable covering. Please adhere to the fire prevention regulations.

Before first use

Please read the operation manual carefully. Check the unit if any visible damages. If any damages found please contact your customer service immediately.

There may not be damages at the power cord or plug. In this case please contact your customer service to check the unit before using it.

Remove carefully the protective foil from the outside panels in order to avoid glue residues remaining on the unit. Eventual glue residues may be removed by using an appropriate thinner.



Function check

Switch on the unit according to our following operating instructions. Explain to the operator how to set the unit into work as well as its function by using our operating instructions.

Maintenance

Before carrying out any maintenance work, make sure that the unit has been disconnected from the power supply and wait until the unit has cooled down. We recommend to let the unit be inspected regularly by a specialist (at least once a year).

Instructions for the user

Please study carefully our operating instructions as they give you important advices regarding to your safety during installation, operation and maintenance. Pass on these operating instructions to any further user of this unit. Contact only an authorized technical service for carrying-out repairs and insist on using original spare parts. Failure to observe our above instructions may affect your safety when operating the unit. Never clean the unit by a water-jet! The unit is only made for professional use and may only be operated by qualified staff.

Operating instructions

Instructions for use

The lid, water tray, glass cylinder, cast plates and spits become very hot during operation. Use the unit only for the explicit purposes, i.e. heating and toasting food. We strictly advise against inappropriate use.

The water container:

Remove the water container from the unit, fill with water up to the displayed level and place the container on to the hot plate which is situated on the base body of the unit. Please make sure that there is always sufficient water in the container, i.e. up to the level shown. The steam is used to heat the sausages. We recommend you, therefore, to check every 2 to 3 hours if there is still sufficient water in the container. Fill water immediately into the basin as soon as it has become dry. We suggest you to use a cup for filling (approx. 200 ml) and to pour the water either directly into the container or through the glass cylinder into the container.

Never let the base body of the unit, into which all electrical devices have been installed, come into contact with water.

**The glass cylinder:**

Position the heat-resistant glass cylinder on to the water container so that the bottom of the glass is covered by the protecting rim. As a ventilation gap has to be left between the base body and the water container, the water container is only loosely placed on to the base body. For this reason make sure that the glass cylinder is handled with care as it otherwise can slip out of place and might be damaged.

The lid:

The top of the unit is the lid. Make sure that the lid is placed onto the glass cylinder when the sausages are heated. Remove the lid only by lifting the knob; the metal parts are very hot.

The sausage basket:

The sausage basket is placed on the water container and is surrounded by the glass cylinder. Use the unit for heating sausages only! The sausages should either be standing upright or should be laid in the basket. We recommend you to use wooden tongs to place and remove the sausages. The basket can be filled with sausages up to the rim of the lid.

The spits:

The spits are heated by setting a separate regulator. The length of the spits is approx. 18 cm and their pointed ends are rounded. The rolls can be pushed on to the spits in order to heat the inside of the roll. During this procedure, please avoid touching the other hot parts of the unit to avoid injuries or burnings.

Operating knobs/Temperature setting:

The desired temperature of the hot plates for the sausage warmer and the spit toaster can be set by the regulators. By turning the knob the pilot light will go on which means that the unit is switched-on.

Remember:

- | | |
|---------------------------------|---|
| the pilot light goes on | - the unit is being heated |
| the pilot light goes off | - the selected heat has been reached |

The units with glass cylinder are equipped with a thermostat knob with division in degrees (0°/36°/75°/90°C). Through turning the knob the demanded heat will be adjusted.

The units with spits resp. the spit toasters are equipped with a thermostat knob with division 1-2-3. Through turning the knob the demanded heat (low/medium/high) will be adjusted.



Safety at work

Always make sure not to touch the hot units with bare fingers or hands. For hygienic and safety reasons we recommend you to use wrist covering gloves. Furthermore, we recommend you to use appropriate utensils for filling and for taking-out the food, for example sausage tongs, a fork for the rolls. NEVER touch the hot food with bare hands. Danger of burnings!

Cleaning

Disconnect unit from power supply and wait until the unit has cooled down before you begin with any maintenance or cleaning procedures.

Food residues or spots on the surfaces have to be cleaned immediately (make sure not to burn yourself as the units could still be hot) or at the latest before operation.

Use a dry cloth for cleaning if only slight residues have to be removed. If this is not sufficient, please wait until all parts of the unit have become cold, and clean with an appropriate, non-abrasive detergent. It is possible to clean removable parts in the dish-washer.

Special cleaning for basket and water container:

At calcareous water calcifications may corrode the stainless steel. In this case please pay attention to make decalcification cleaning regularly to avoid damages at the stainless steel. Otherwise the material may be corrode. Take household vinegar and water and mix it 1:10. Pour this into the container and let it react for 30 minutes at a temperature of 60 °C.

The installation (only at not plug-in units) and any maintenance may only be done by authorized technicians. **Never clean the units by a water-jet!**

Faults - repairs

Thermostat faults:

If the control lamp remains on, the regulator might be defect. In this case the unit will be heated continuously for a period longer than 30 minutes.

Heating element faults:

The pilot light is switched on for more than 30 minutes, but the unit does not become hot.

In these two cases, please disconnect the unit from the power supply/pull out the plug. Contact our service department and never try to repair the unit by yourself.



For your safety

All units described in these operating instructions become hotter than 60 °C. Please adhere to our following instructions in order to avoid burning yourself.

Spits:

Operate the unit at an appropriate distance and make sure that your arms or hands do not come into contact with the spits.

Glass cylinder:

Do not remove or touch the cylinder with bare hands.

General Information

Cooking times:

Once the correct water temperature has been reached, the sausages can be heated within a short time. After pre-heating, please reduce the heat to medium temperature, and your food will be kept appetizing warm for a long time.

Bread should be toasted while the unit is set on its maximum temperature. To be ready for the next operation, reduce the heat to medium temperature. Increase to max. temperature again if required to carry out another toasting procedure.

Pre-heating times:

To reach the desired temperature, the pre-heating process only takes a few minutes (max. 15 minutes).

Always use protective gloves. Use utensils for example a fork, sausage tongs etc. Wear an apron and adequate footwear.

Finally

We recommend you to adhere to the safety precautions which are specified by the law of the respective county



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