



We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

HD24 Hot Dog Grill

**120 Volt,
Single Phase, 60 Hz**

**230 Volt,
Single Phase, 50 Hz**



READ and UNDERSTAND these operating and safety instructions before operating this machine.

SAFETY FIRST



The information in this manual is essential for the safe installation and maintenance of your Hot Dog machine. The manual must be read and understood before installing, operating or maintaining this equipment or equivalent training must be provided.



"The employer shall instruct each employee in the recognition and avoidance of unsafe conditions and the regulations applicable to his work environment to control or eliminate any hazards or other exposure to illness or injury. Ref.: 29 CFR 1926.20 (b)(4)(a)(2)



It is understood that safety rules within individual companies vary. If a conflict exists between the safety procedures contained in this manual and the rules of a using company, the more stringent rule should take precedence.

This manual is filled with timesaving and money-saving information regarding your Hot Dog Grill. There is nothing, however, more important than the safety aids and warnings found throughout this document.

If you have any questions, feel free to contact our Customer Service Department at 800-228-1885.

Additional copies of this manual can be obtained from Customer Service.

Cretors warranties this machine to be free of defects in parts, materials and workmanship for one year. Please complete and return the registration card to activate your warranty. If you have questions concerning the warranty, please contact Customer Service at 800-228-1885.

I INTRODUCTION

This manual contains information regarding your Hot Dog Grill. There is nothing, however, more important than the safety aids and warnings that are found throughout this document. The Safety Alert Symbol is used to identify topics of primary safety concern wherever they appear. Furthermore, a separate section has been included which deals exclusively with operation and accident prevention.

If, after reviewing this manual, anything is unclear or technical problems are encountered, contact the dealer from whom you purchased your machine for assistance; and, if there are any additional questions, feel free to contact our Customer Service Department at 800-228-1885. Always have the serial number of your machine available to assist in obtaining the correct information.

II SAFETY ALERT SYMBOL

The symbol shown below is used to call your attention to instructions concerning your personal safety and the safety of others. Watch this symbol. It points out important safety precautions. It means "ATTENTION! Become Alert! Your personal safety is involved!" Read the message that follows and be alert to the risk of personal injury or death.



III PURPOSE OF MANUAL



This instruction manual is intended to familiarize owners with the operation and safety procedures associated with your Hot Dog Grill.



This manual should be kept available to operating and maintenance personnel.



A person who has not read and understood all operating and safety instructions is not qualified to operate the machine.

IV PRODUCT IDENTIFICATION**CRETORS HOT DOG GRILL**

MODEL	HD24A-__ – HOT DOG GRILL
Electrical:	120 Volt, 60 Cycle 1000 Watts
Dimensions:	19.688" W x 18.9" D x 7.50"T (50 cm W x 48 cm D x 19 cm T)
Net Weight:	40 Lbs. (18 Kgs)

MODEL	HD24E-__ – HOT DOG GRILL
Electrical:	230 Volt, 50 Cycle 1000 Watts
Dimensions:	19.688" W x 18.9" D x 7.50"T (50 cm W x 48 cm D x 19 cm T)
Net Weight:	40 Lbs. (18 Kgs)

V THEORY AND OBSERVATIONS OF GRILL OPERATION

The Hot Dog Grill is designed for any concession application for re-heating hot dogs, frankfurters and other pre-cooked sausages. They are suitable for English style, uncooked sausages, but will require a higher thermostat setting (contact manufacturer). Hot Dogs/ Frankfurters must be completely de-frosted before cooking.

All hotdog grills operate on a “heat and hold” principle. The pre-set grill plate temperature will heat the sausages in a matter of minutes and hold them for several hours with little or no deterioration in appearance or taste. This unique feature allows the HOT DOG GRILL to maximize the merchandising potential with the minimum of supervision. If there are any signs of deterioration, the grill plate temperature should be lowered, see “GRILL PLATE TEMPERATURE” instructions.

VI CONTROL SWITCH

WARM SWITCH	-Warms product and turns ON/ OFF the roller grill
TEMPERATURE CONTROL	-Controls temperature of cooking area when COOK is ON
COOK SWITCH	-Turns on the temperature control and overrides the warm thermostat. Note: both warm and cook switches must be on to cook product.

VII INSTALLATION INSTRUCTIONS

1. Location

Choose a location for your Hot Dog Grill to maximize the ease of operation and maintenance procedures. Check your local building and fire codes for location restrictions.

2. Power Supply

Check the nameplate to determine the required power supply.



Connect your grill only to the correct power source.



Make certain the Rocker Switch on the grill is in the 'OFF' position when plugging into power source.

3. Assembly instructions

1. Remove protective plastic covering
2. Remove grill and wash in hot soapy water. Rinse and dry.
3. The cabinet is to be cleaned with a damp cloth and any good grade household cleaner suitable for stainless steel surfaces. Dry thoroughly.
4. Replace the grill on drive roller and make sure it is seated completely.

VIII OPERATING INSTRUCTIONS

1. The first switch is to keep the hot dogs warm. It will cook them, but slowly.
2. To warm the hot dogs turn on the warm switch only.
3. To cook the hot dogs turn on the warm **and** cook switches.
4. Note: the WARM switch **must** be turned on to warm **and** cook the hot dogs.
4. Operate your warmer only under sanitary condition (SEE SANITATION INSTRUCTIONS).

IX GRILL PLATE TEMPERATURE ADJUSTMENT

- The digital controller will always display the temperature of the grill.
- The warm switch is controlled by its own internal pre-set thermostat. (Note: adjusting the temperature on the digital read-out will **not** affect the temperature when in the warm mode.) When the warm switch is ON, the temperature will cycle between 225°F (107°C) and 167°F (75°C).
- When the WARM and the COOK switches are ON, the temperature **is** controlled by the digital temperature control.
- The temperature controller can be adjusted between 167°F to 275°F (75°C to 135°C). The temperature set point is pre-set to 240°F (115°C) when it leaves the factory.
- To view the current set point temperature, press the SET button and it will be displayed.
- To adjust the temperature, press the SET button and then the up arrow to raise or the down arrow to lower the temperature.

X SANITATION INSTRUCTIONS



Be certain the machine is turned 'OFF' and power is unplugged before sanitizing this machine. Failure to do so could result in injury.



CAUTION: Do not clean appliances until they have been given sufficient time to cool. Failure to do so may result in serious burns.

- Remove grill to sink and wash thoroughly in hot soapy water, using a soft brush.
- While cooking plate is still WARM, not hot, clean with a soft damp cloth. Avoid wetting of inside of electrical enclosure.
- If the cooking surface still is not clean, use a degreaser and a scrub pad to remove any grease that may be left.

Warning: stay away from the switches and the center of the motor shaft with any water or cleaner.

- After the surface is clean, wipe down the cooking surface with a damp cloth to remove any leftover degreaser. Dry thoroughly.



CAUTION: This appliance(s) shall not be cleaned with a water jet

This manual is filled with time-saving and money-saving information regarding your Cretors popcorn popper. There is nothing, however, more important than the safety aids and warnings found throughout this document.

If you have any questions, contact your local distributor and if there are any additional questions, feel free to contact the Customer Service Department at C. Cretors and Company.

Additional copies of this manual can be obtained from C. Cretors and Company at the address listed below. Please provide model and serial number when requesting additional copies of this manual. There will be a nominal charge for additional copies.

Cretors guarantees this machine to be free of defects in parts, materials and workmanship for two years. Please take this time to fill out the factory registration card and return it to Cretors to activate your warranty. If you have any questions concerning the Cretors' warranty, please contact your local distributor or the Customer Service Department at C. Cretors and Company.



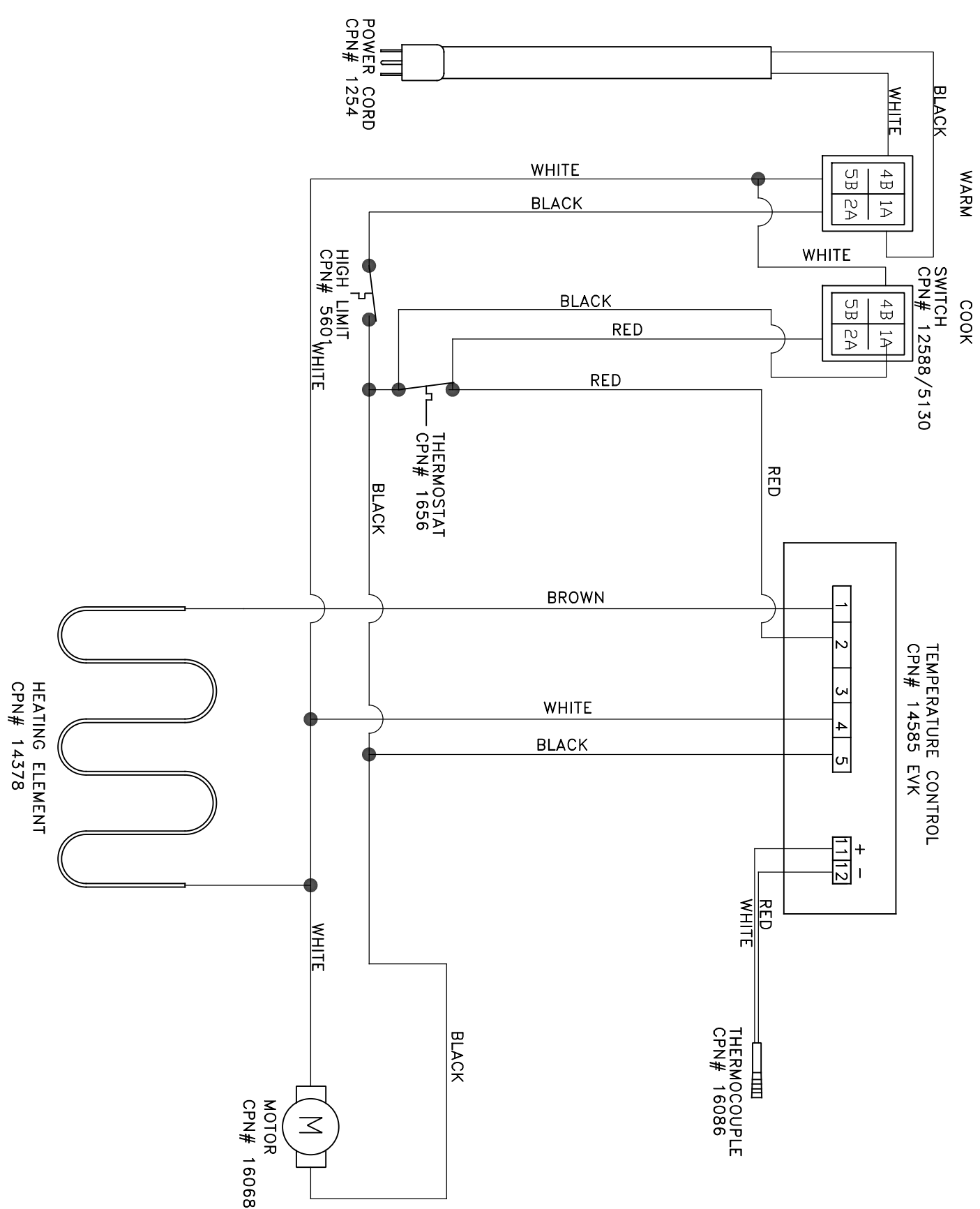
CRETORS AND COMPANY

176 MITTEL DRIVE

WOOD DALE, IL 60191

PHONE (773) 588-1690, (800) 228-1885, FAX (847) 616-6970

WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com



PARTS DIAGRAM HD24

HD243001
05/2019

- 1605 RUBBER FOOT
- 4708 SPACER 3/8"
- 5130 SWITCH, LIGHTED 230V
- 14334 OIL CATCH
- 14354 ROLLER ARM
- 14361 ROLLER
- 14362 SNEEZE SCREEN GUIDE
- 14363 ROLLER FRAME GUIDE
- 14378 ELEMENT 120V
- 14378-E ELEMENT 230V
- 14462 GRILL BODY
- 14463 ROLLER FRAME
- 14464 BOTTOM COVER
- 14465 DIFFUSER PLATE
- 14466 ELEMENT PLATE
- 14516 INSULATION COVER
- 14585 DIGITAL CONTROLLER 120V
- 14585-E DIGITAL CONTROLLER 230V
- 16068-TH MOTOR 120V
- 16068-TH-E MOTOR 230V
- 16086 THERMOCOUPLE (NOT SHOWN)
- 16090-R SNEEZE GUARD (NOT SHOWN-OPTIONAL)

