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176 MITTEL DRIVE, WOOD DALE, IL 60191

Model 1700 Hot Dog Broiler Manual

**100 Volt, Single Phase, 50/60 Hz
120 Volt, Single Phase, 60 Hz
230 Volt, Single Phase, 50 Hz**



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

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I. INTRODUCTION

This manual contains information regarding your unit. 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.

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, 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. SAFETY FIRST



The information in this manual is essential for the safe installation and maintenance of your unit. The manual must be read and understood before installing, operating or maintaining this unit, 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.

IV. PURPOSE OF MANUAL



This instruction manual is intended to familiarize owners with the operation and safety procedures associated with this unit.



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

V. PRODUCT IDENTIFICATION

ECHOLS HOT DOG BROILER

MODEL	1700-HOT DOG BROILER
ELECTRICAL:	100 Volt, 50/60 Cycle, 10 Amp, 1200 Watts
	120 Volt, 60 Cycle, 10 Amp, 1200 Watts
	230 Volt, 50 Cycle, 5.5 Amp, 1200 Watts

VI. THEORY AND OBSERVATIONS OF BROILER OPERATION

The Hot Dog Broiler is designed for any concession application for re-heating hot dogs or frankfurters and other pre-cooked sausages. Hot dogs/frankfurters must be completely de-frosted before cooking. The unit also includes a bun steaming feature where hot dog buns are steamed in the upper section of the broiler.

The hot dog broiler operates on a "heat and hold" principle. The broiler 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 Broiler to maximize the merchandising potential with minimum supervision. If there are any signs of deterioration, the broiler temperature should be lowered. See "Operating Instructions, Step F."

VII. CONTROL SWITCHES

MAIN POWER SWITCH-----Turns broiler heat and rack rotation ON/OFF.

MOMENTARY PAUSE SWITCH-----Pauses rotation of the hot dog rack.

TEMPERATURE CONTROL-----Controls the temperature of the unit.

VIII. INSTALLATION INSTRUCTIONS

A. Location

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

B. Power Supply

This unit requires a 120-Volt power supply. Use a Grounded 120-Volt Circuit with a 15-Amp Breaker or Fuse. Connect your unit only to the correct power source.

C. Assembly Instructions

1. Remove unit from carton and recycle any packing material.
2. Place the unit on a level counter surface.
3. Remove rack assembly from interior packaging, and install into unit, making sure the actuation levers on the dog baskets are toward the left side of the unit and engage with the trip fingers (SEE FIGURE A). The slot in the end of the center shaft (ITEM 13) should align with the cross pin in the Motor Drive Adapter (ITEM 18), and the groove in the pin at the right end aligns with the Rack Support Bar (ITEM 16).
4. Plug the power cord (WIRING DIAGRAM, ITEM 28) into a grounded outlet, and turn the main power switch (WIRING DIAGRAM, ITEM 25) on to check for power.

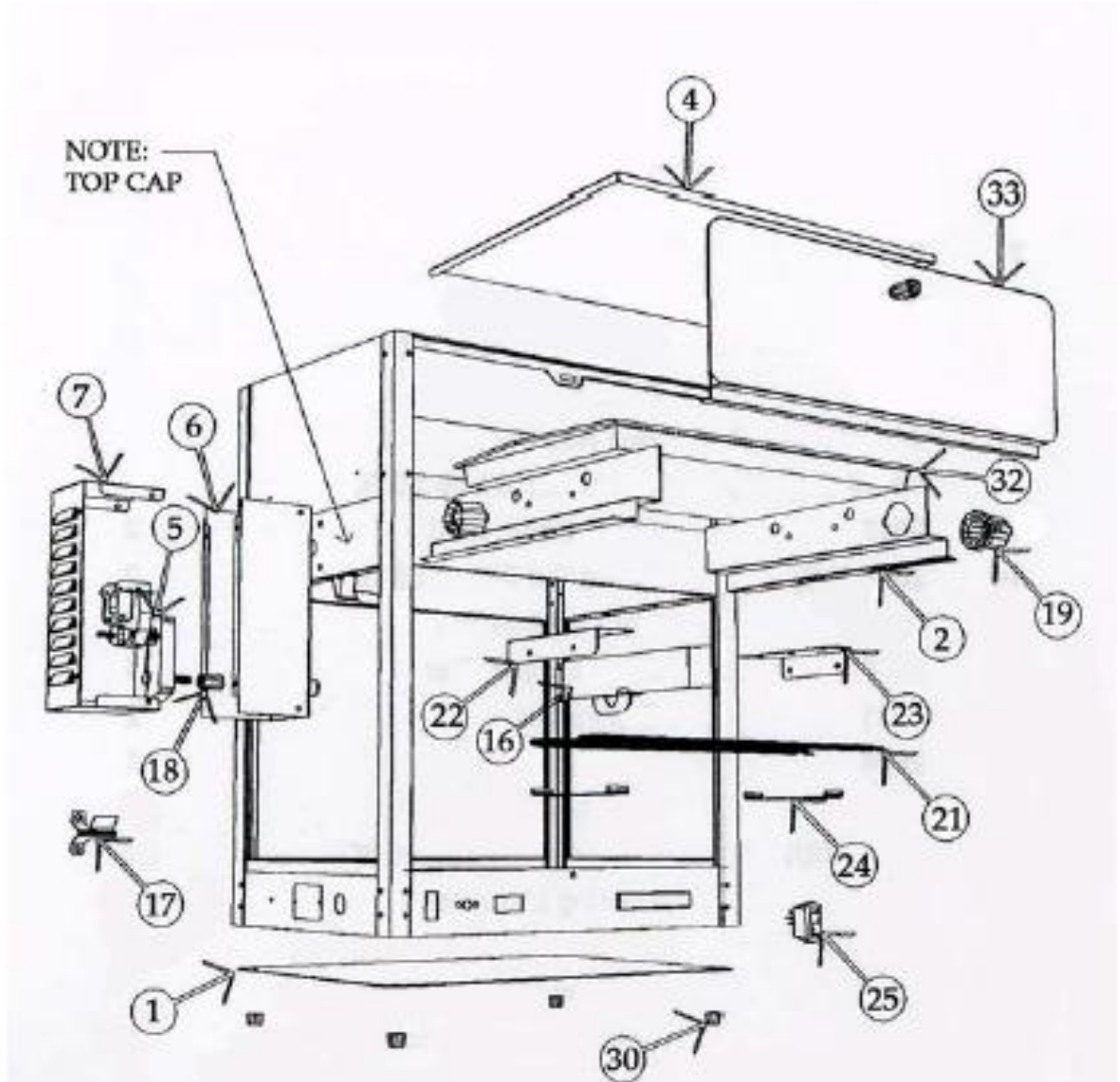


Make certain the Main Power Switch on the broiler is in the 'OFF' position when plugging into power source.

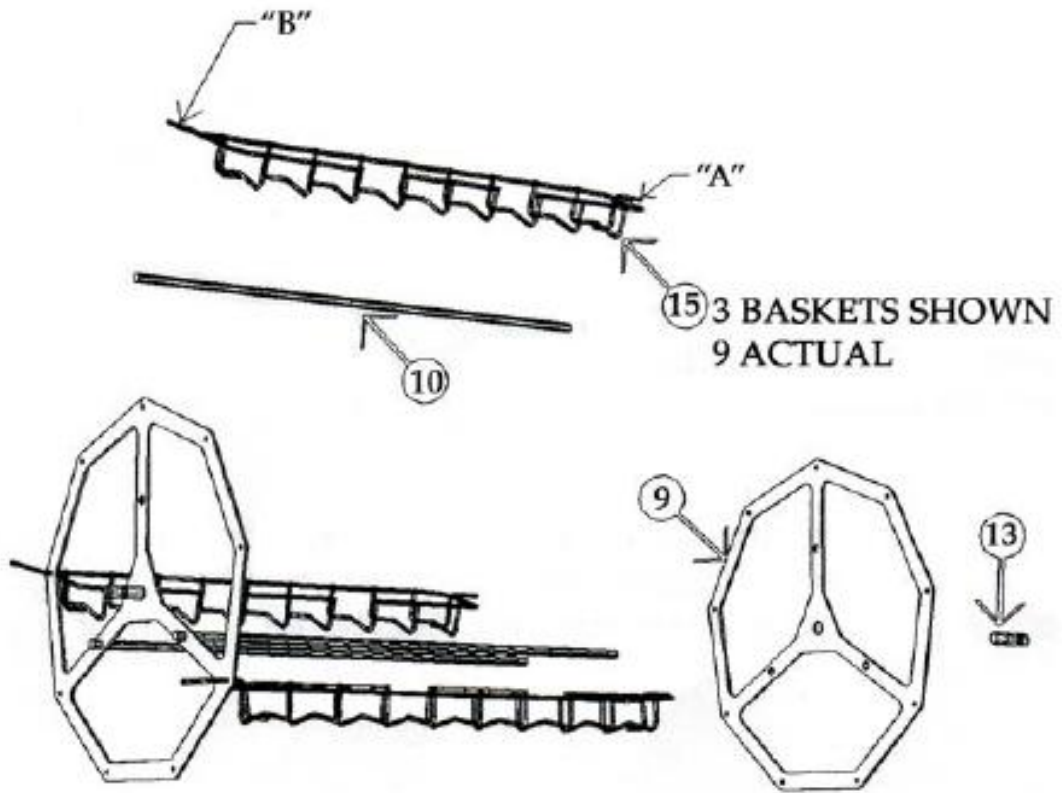
Item	Part Number	Description	Quantity
1	2040	BASE COVER--HDB	1
2	2001	BULB SOCKET SHROUD	2
3	2045—N/S	ARROW CLIP	2
4	2009	DRIP CAP--HDB	1
5	2012	MOTOR—HOT DOG BROILER	1
6	2013	MOTOR BOX	1
7	2014	MOTOR BOX COVER	1
8	4871—N/S	PLASTIC SNAP BUSHING	1
9	2015	END PLATE—RACK--HDB	2
10	2016	STRUT ROD—RACK--HDB	3
11	1420NUT—N/S	HEX NUT ¼--20--SSTL	6
12	1420ACN—N/S	ACORN NUT ¼--20--SSTL	6
13	2017	SHAFT—RACK--HDC	2
14	2018—N/S	ACORN NUT 3/8—16 SSTL	2
15	2019	HOT DOG BASKETS	9
16	2020	RACK SUPPORT BAR	1
17	2021	TRIP FINGER	2
18	2024	MOTOR DRIVER ADAPTER	1
19	4864	HEAT LAMP SOCKET	2
20	1822—W/D	BULB 40W APPLIANCE 3-C	2
21	2025	HEATING ELEMENT	1
22	2026	ELEMENT BRACKET LEFT HAND	1
23	2027	ELEMENT BRACKET RIGHT HAND	1
24	2028	ELEMENT CLAMP--HDB	2
25	7250	MAIN POWER SWITCH #702	1
26	2029—W/D	TEMPERATURE CONTROL THERMOSTAT	1
27	2030—W/D	MOMENTARY PAUSE SWITCH	1
28	4980—W/D	POWER CORD, 14/3 SJ0 20 AMP	1
29	4850—N/S	STRAIN RELIEF HEYCO SR7S-2	1
30	4867	RUBBER FEET	4
31	1820	SNAP-IN MAGNETIC CATCH	1
32	2034	BUN BASKET	1
33	2035	WATER TRAY	1
34	2033	BUN WARMER DOOR	1

(N/S) Denotes that part is not shown on illustrations
(W/D) Denotes that part is shown on Wiring Diagram

EXPLODED PARTS DRAWING (UNIT) - FIGURE A



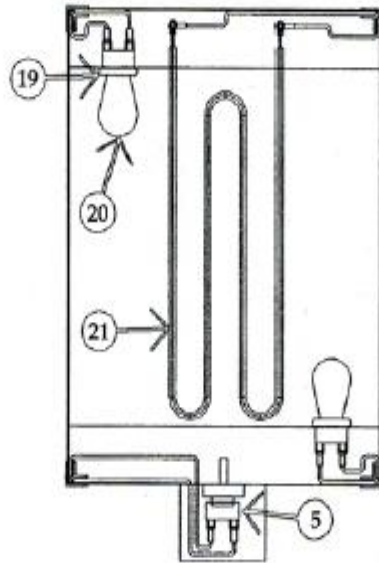
EXPLODED PARTS DRAWING (RACK) - FIGURE B



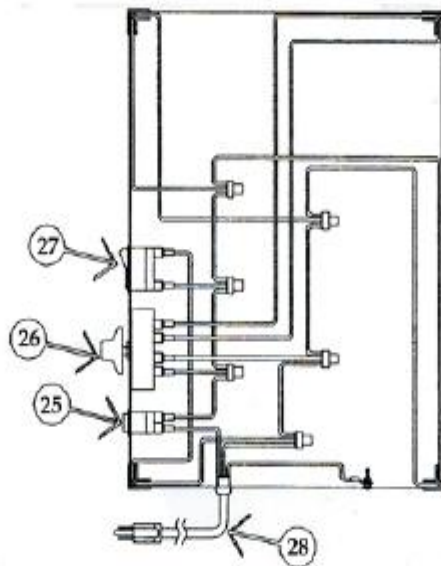
WIRING DIAGRAM

Referenced to REPLACEMENT PARTS LIST on PAGE 6

This view from underneath top cap:



This view from underneath, with base cover (ITEM 1) removed:



IX. OPERATING INSTRUCTIONS

- A. Turn off the Main Power Switch (ITEM 25), or push in Momentary Pause Switch (ITEM 27) to load one or two hot dogs (end-to-end) inside all nine Hot Dog Baskets (ITEM 15) for a total capacity of 18 hot dogs. You may put up to four hot dogs into each basket, for a maximum capacity of 36 hot dogs, but the unique rocking action will not work as effectively.
-
- B. Fill the Water Tray (ITEM 33), located in the upper bun warmer compartment with one quart of water, to steam the buns. Hot water can be used to shorten the warm-up process.
- C. Insert the Drip Cap (ITEM 4) onto the top of the Bun Basket (ITEM 32), with the folded edges down toward the door. This cap deflects any condensation away from the buns.
- D. Load up to 54 hot dogs buns in the Bun Basket (ITEM 32). The buns should be taken out of the wrapper for best results. For warm buns that will not be used for at least two hours, leave the wrapping on. Close the Bun Warmer Door (ITEM 34) to retain steam.
- E. Turn the Main Power Switch (ITEM 25) on, and check that the rack properly rotates and causes the hot dogs to roll front-to-rear inside the baskets. If any hot dogs fall out of the basket during rotation, loosen the screws that the Trip Fingers (ITEM 17). (Sometimes, the adjustments preset at the factory move during shipment.) The fingers are slotted for minor adjustments to the basket action. Adjust the fingers until acceptable rocking action is achieved. Retighten the mounting screws.
-
- F. Turn the Temperature Control Switch (ITEM 26) to the settings indicated below for the appropriate unit and option that you purchased:

FUNCTION	OPTION ON YOUR UNIT	SETTING
INITIAL HEAT UP SETTING/TIME	NO DOORS/GUARD	On "HI" for 20 minutes
	WITH DOORS	On "HI" for 15 minutes
	WITH SNEEZE GUARD	On "HI" for 10 minutes
TO MAINTAIN HEAT OF HOT DOGS	NO DOORS/GUARD	Cut back setting to 5
	WITH DOORS	Cut back setting to 4
	WITH SNEEZE GUARD	Cut back setting to 4
IF HOT DOGS BEGIN TO SHRIVEL OR SPLIT AND TURN BROWN	NO DOORS/GUARD	Cut back further to 4
	WITH DOORS	Cut back further to 3
	WITH SNEEZE GUARD	Cut back further to 3

-
- G. Unload the hot dogs by pushing the pause switch to stop rack rotation. The hot dog baskets have two cutouts to provide easy access, to unload dogs with tongs. This switch only cuts power to the Motor (ITEM 5).

X. SANITATION INSTRUCTIONS

Always keep the broiler clean for good-tasting, good-looking hot dogs and buns that will merchandise themselves.



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.

- A. After unit has been unplugged and allowed to cool, remove any remaining hot dogs from the rack baskets and buns from the bun warmer basket.
- B. Wipe down glass, stainless steel, and aluminum surfaces.
- C. Use only non-abrasive food safe cleaners n all components.

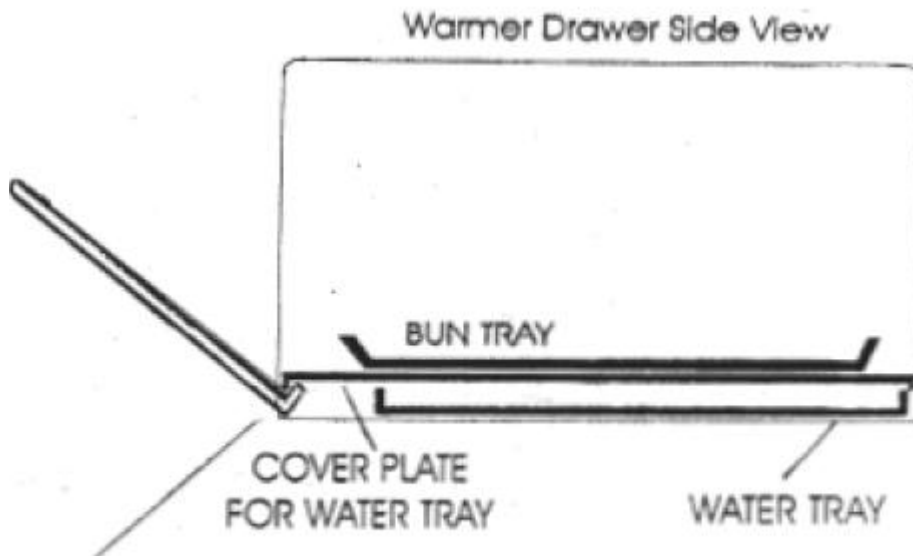


CAUTION: This appliance(s) should not be cleaned with a water jet

XI. DISASSEMBLY AND MAINTENANCE INSTRUCTIONS

Dissassembly

- A. BUN WARMER DOOR (ITEM 34)
 - 1. Open the door and tilt either side up in an angle until the tab clears the side extension, and lift out.
 - 2. Reverse the procedure to re-install.



(For proper warmer door closure, please make certain that the cover plate shown is nestled over door flange.)

- B. BUN BASKET (ITEM 32 & DRIP CAP (ITEM 4)
 1. Pull the drip cap first, and then the basket, straight out through the open doorway (with the Bun Warmer Door removed). Tilt the front of the basket up, to clear the rear of the basket past the door magnet strip.
 2. Reverse the procedure to re-install.

- C. WATER TRAY (ITEM 33)
 1. Lift out the tray by grabbing along the front and rear of the tray. Be careful not to spill any of the water left in the tray.
 2. Reverse to re-install.

- D. RACK ASSEMBLY
 1. Lift the right side of the rack to disengage the center shaft groove from resting on the Rack Support Bar (ITEM 16), and slide the rack towards the right until the left center shaft clears the Motor Drive Adapter (ITEM 18).
 2. drop the left end down, and slide the rack towards the left side until the right center shaft clears the Support Bar.
 3. Pull the rack straight out through the front.
 4. Reverse the procedure to re-install.

- E. HOT DOG BASKET (ITEM 15)
 1. Spring the End Plates (ITEM 9) apart until the right side wire ("A" on FIG. B) clears the hole in the right End Plate.
 2. Rotate the basket upside down and snake the actuation lever ("B" on FIG. B) out of the hole in the left End Plate.
 3. Reverse the procedure to re-install.



IMPORTANT: Never operate the broiler if it is not fully assembled.

Maintenance



Only qualified personnel should perform the following diagnostic checks, and, if necessary, corresponding adjustments and repairs. Many of the following procedures may present an electrical shock hazard and can cause serious injury or death.



Perform work only on de-energized circuits. Failure to do so may lead to electrical shock, resulting in personal injury or death.

- A. Periodically check all electrical switches and cords for signs of wear. Check all screws and rivets for tightness.
- B. To access all electrical components, unplug power cord from outlet, then remove six screws from the Base Cover (ITEM 1), exposing switches and wiring. **THIS UNIT IS NOT FUSED.** Use the Wiring Diagram to aid in troubleshooting.

Troubleshooting

PROBLEM	PROBABLE SOLUTION
Element will not heat	a) Plug in machine b) Turn main power switch ON. c) Turn temperature control switch to "HI".
Lights will not work.	a) Plug in machine. b) Turn main power switch ON. c) Change light bulb. USE ONLY RECOMMENDED REPLACEMENT PART, (ITEM 20) 40-WATT ULTRA GUARDED APPLIANCE BULB, TYPE 3C.
Element Smokes	a) The first time unit is turned on, some initial smoking of element is normal. b) Clean element per cleaning instructions to remove any built up grease or oils. Be sure to unplug unit from the wall socket prior to any cleaning. Make sure the element is cool.



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