

# OWNERS MANUAL

MODEL:

## DOGHOUSE

Hotdog Cooker/Dispenser

PART NUMBER:

## 60024

115 volts, 60 hz



**WARNING ELECTRICAL SHOCK HAZARD.**

**FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**

WARNING: Handling the cord on this product may expose you to lead, a chemical known to the State Of California to cause cancer and birth defects or other reproductive harm. WASH HANDS AFTER HANDLING.

1. Electrical ground is required on this appliance.
2. Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
3. Do not use an extension cord with this appliance.
4. Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

## SAFETY INSTRUCTIONS

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this steamer. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This equipment will be HOT during use and for a short time after it is turned off BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use in wet locations. Never locate appliance where it may fall into a water container.

Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.

## CLEANING SAFETY INSTRUCTION

1. Turn control off and unplug the power cord. Avoid splashing water onto control.
2. Do not clean this appliance with a water jet or immerse in water or other liquid.



# OPERATING INSTRUCTIONS

1. Install the **Drain Valve** by threading it onto the outlet located on the front/left of the machine.  
(Do not remove the white silicon tape from the threads.)
2. Install the **Handles** by opening the glass lid and removing the product tray. Then screw the handles onto the body using the two Phillips screws in each handle.
3. Install the **Dispensing Handle** to the **Round Cam** by threading it into the tapped hole. (Note: the handle will have a slight outward tilt when properly installed.)
4. Install the sign using the two thumb screws on the back panel of the chassis.
5. Attach the assembled machine to the **Bun Box** by placing it on top of the bun box and installing the two Phillips screws through the mounting brackets.
6. Plug the machine into a properly grounded 120 volt power supply.
7. Fill the reservoir with 10 quarts of water via the water inlet on the side of the chassis. *Using hot water will speed up the start-up time of the machine.*
8. Load the product board with the desired amount of hotdogs by placing the first hotdog on the dispensing wheel and placing the balance above it. Place the desired amount of buns in the bun drawer.
9. Turn on the “**Master Switch**” and set the thermostat to a maximum setting. The machine should be producing steam in approximately 5-7 minutes (depending on water and room temperature). You can adjust the thermostat according to your operating conditions.
10. Once Steam is produced adjust the thermostat to **High** to **COOK** and **Medium** to **HOLD**.
11. Once steam is produced a standard size hotdog should reach serving temperature in approximately 20-30 minutes. Adjust the thermostat accordingly.
12. To Dispense a hotdog, place an OPEN bun in the serving tray and pull handle forward slowly to dispense a hotdog into the bun. The handle is spring loaded and will return to the Ready position.
13. When the “**Low Water Indicator**” goes OFF, the heater will turn off automatically to prevent it from burning out. Add 6 quarts of water via the water inlet on the left hand side of the machine. The “Low Water Indicator” will turn ON and the machine will heat again.

## CONDENSATION

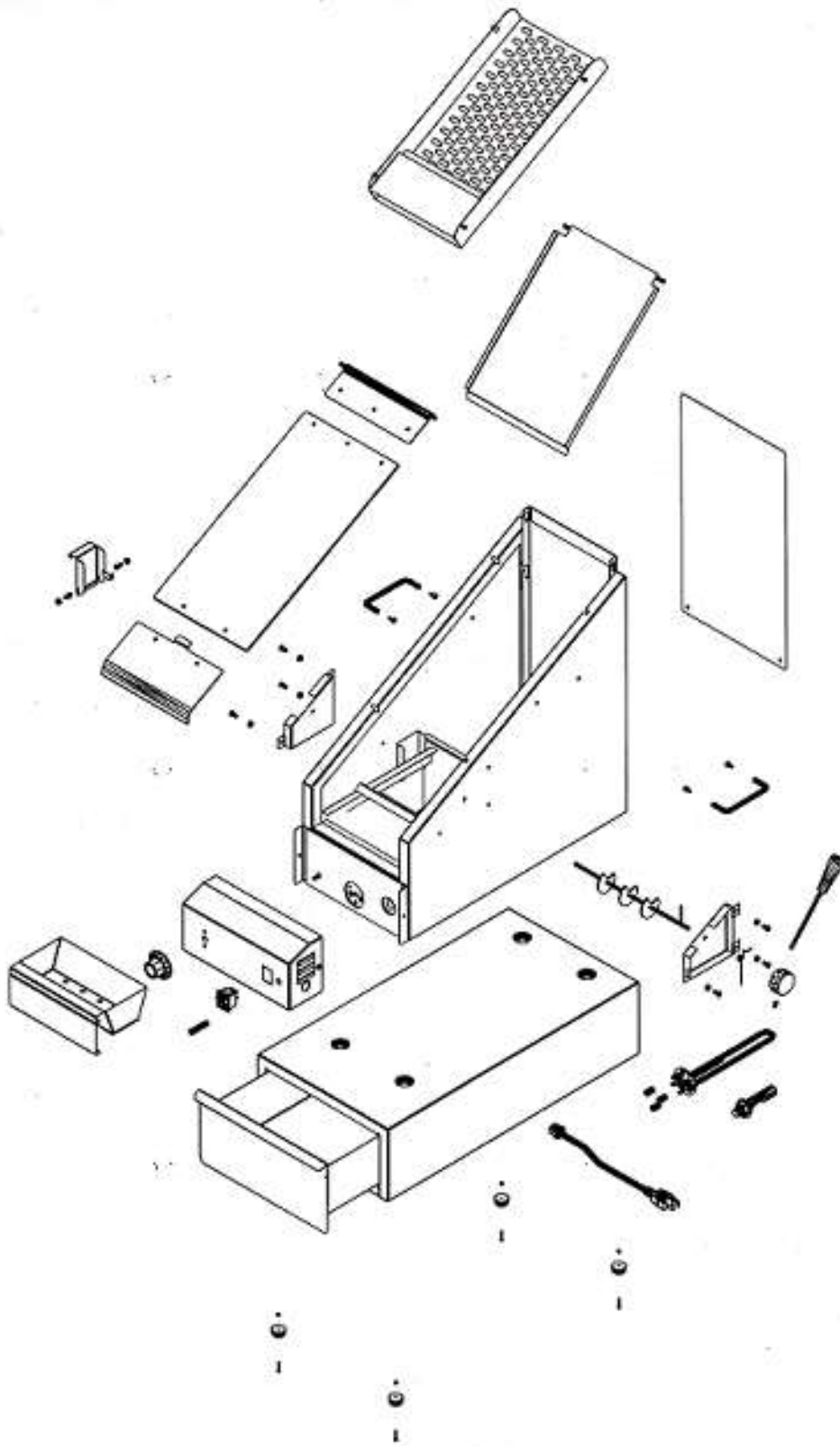
1. Cool air striking the warm steamer may cause moisture accumulation. Protecting the unit from cool drafts of air will help prevent condensation.
2. The machine is designed to be sloped slightly towards the rear. This is so that any condensation that forms on the undersides of the hotdog and juice tray will drain back into the machine. Should you place the machine on an un-level surface that slopes toward the front you may experience water pooling around the front of the machine. To prevent this you will need to slightly elevate the front of the machine.

## CLEANING THE MACHINE

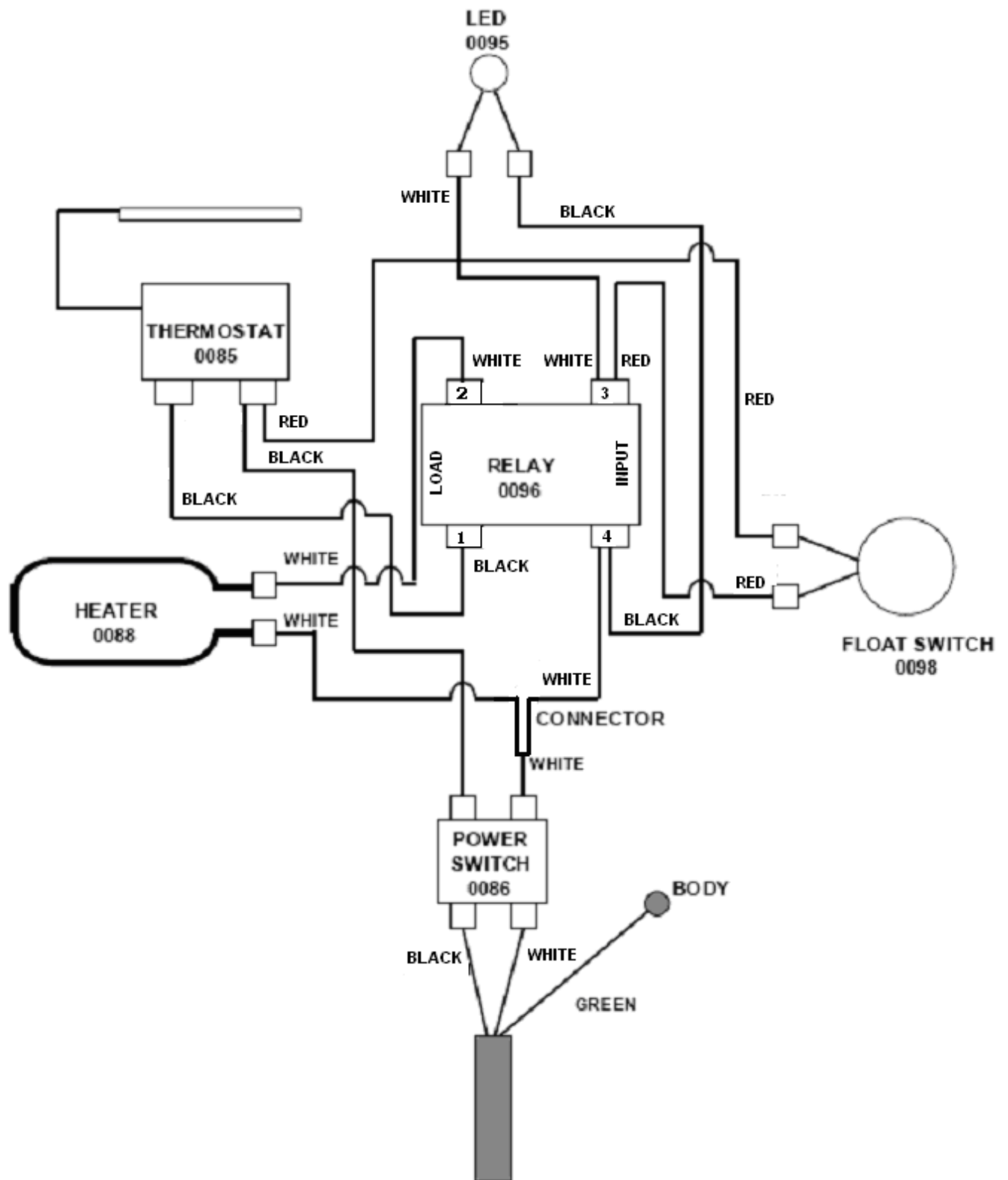
1. **At the end of day:** Turn the machine off using the master switch. Drain any remaining water out of the reservoir using the drain on the lower right side of the machine (**caution:** the water will be hot unless you wait long enough to allow the water to cool before draining!)
2. Remove the top glass cover, product board, drip tray, bun drawer, juice tray and serving tray and clean them in a sink or dishwasher. Wipe down the inside and outside of the chassis with a soft cloth.
3. After the components have been cleaned, re-assemble the machine as outlined above.

# ASSEMBLY

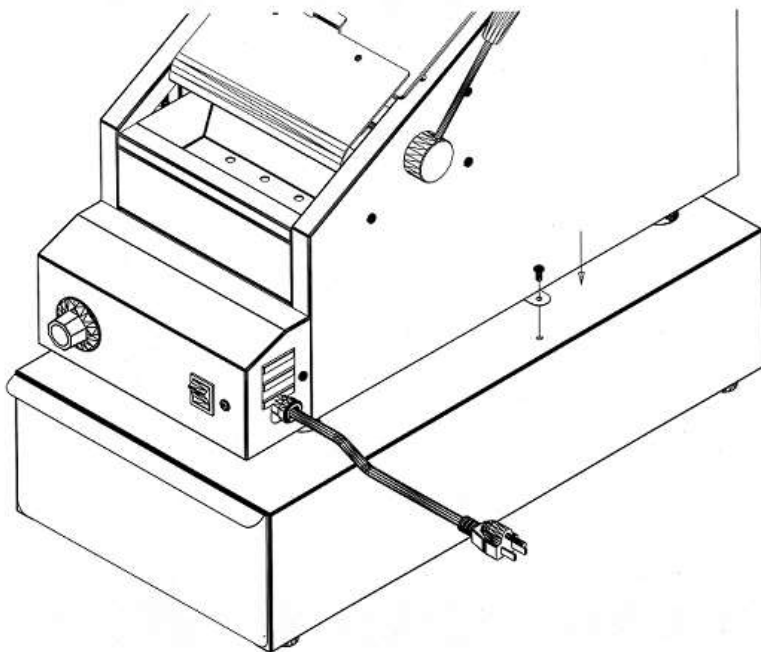
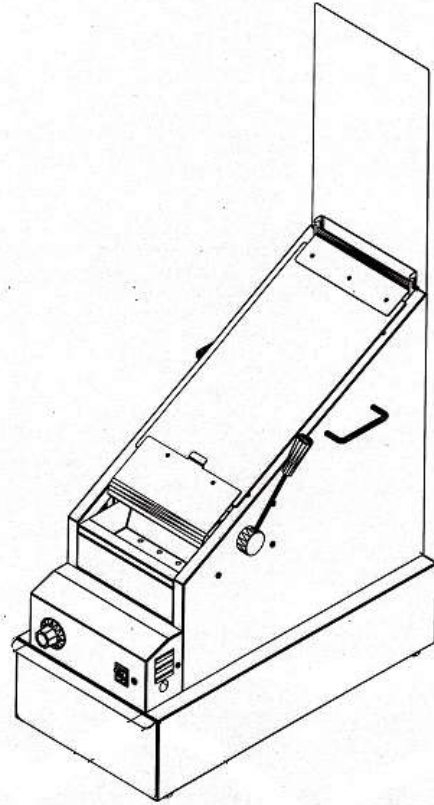
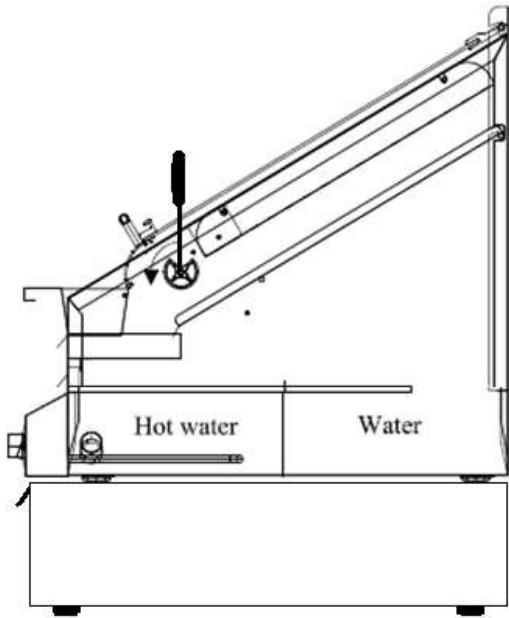
(complete parts list on page 7)



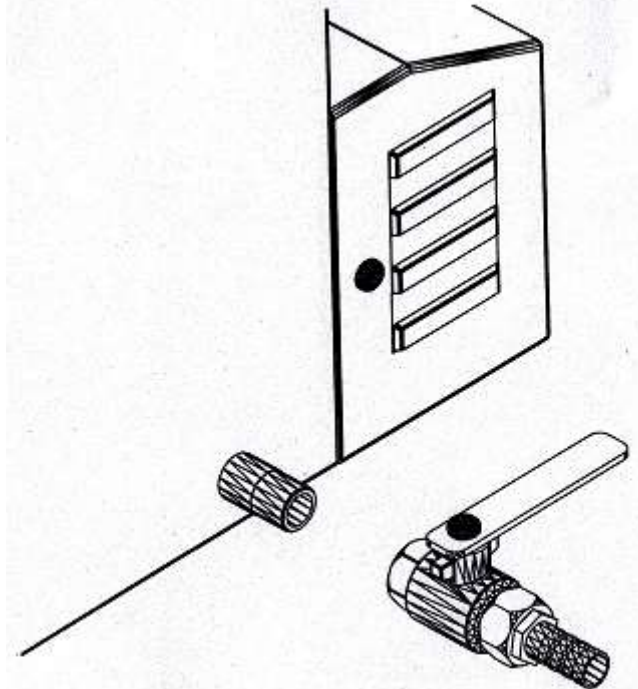
# WIRING DIAGRAM



# Assembly



Bun Drawer Mounting Bracket



Part # 0099 Drain Valve

# PARTS



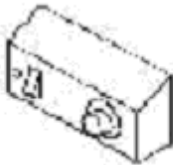
**Limiter**  
0072



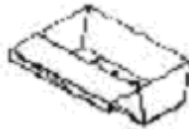
**Product Tray**  
0073



**Sliding Drip Tray**  
0074



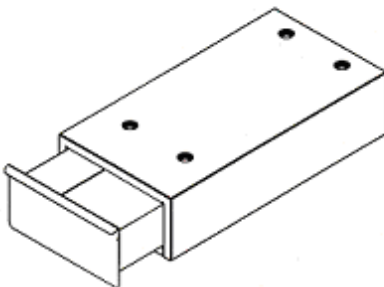
**Control Panel**  
0087



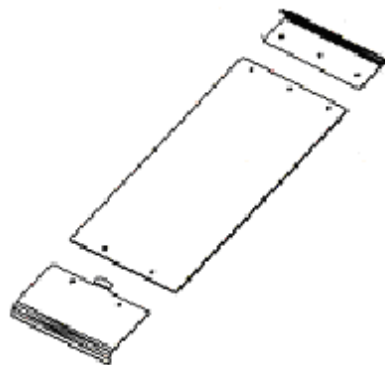
**Serving Tray**  
0075



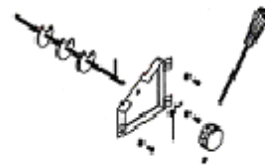
Heat Element, 0088  
Float Switch, 0098



**Bun Drawer**  
0077



**Glass Lid Assembly**  
0071, 0083, 0084



**Dispenser Assembly**  
0089, 0090  
0091, 0092

# PARTS LIST

P/N	Description
0071	Glass Lid Doghouse
0072	Limiter
0073	Product Tray Doghouse
0074	Drip Tray Doghouse
0075	Serving Tray Doghouse
0077	Bun Drawer Doghouse
0078	Power Cord
0079	Drain Cap Doghouse
0080	Foot Assembly Doghouse
0082	Chassis
0083	Hinge - Glass lid - Doghouse
0084	Handle - glass lid - Doghouse
0085	Thermostat Adjustable Doghouse
0086	Master Switch lighted Doghouse
0087	Control Panel
0088	Heating Element Doghouse
0089	Dispensing Handle
0090	Dispensing Wheel Doghouse
0091	Spring Doghouse
0092	Crossbar Gear Assembly Doghouse
0093	Rear Sign Doghouse
0094	Decal Set Doghouse
0095	LED Doghouse
0096	Relay
0098	Float Switch
0099	Drain Valve

## To Order Parts Contact:

**Benchmark USA, Inc.**

25-J Brookfield Oaks Dr.  
Greenville, SC 29607 USA

Tel: 877-432-5500

Fax: 864-312-5505

Email: [parts@benchmarkusainc.com](mailto:parts@benchmarkusainc.com)



## ***Three Year Warranty***

### **THE WARRANTY:**

Benchmark USA warrants the original purchaser of new food equipment manufactured by Benchmark USA to be free from defects in material or workmanship from the date of the original purchase for a period of three years.

### **WHO IS COVERED BY THIS WARRANTY:**

The original purchaser who has provided proper proof of the original retail purchase and all other requested information.

### **WHAT IS WARRANTIED:**

The obligation of Benchmark USA under this warranty is limited to the replacement of any parts or components that in the opinion of Benchmark USA are defective, F.O.B. the factory, or at any other location that Benchmark USA may designate.

### **WHAT VOIDS THE WARRANTY:**

1. Any piece of equipment that has been installed, operated or maintained inconsistently with Benchmark USA operating instructions.
2. Any part or component that has been modified, changed or altered from its original configuration.
3. Any electrical component that has been damaged due to submergence in any liquid.
4. Any part or component that has been subject to abuse, misuse, neglect or accidents.

### **EXTENT OF WARRANTY:**

Any defective component, part or assembly returned to Benchmark USA will be replaced by Benchmark USA. Benchmark USA will not be responsible for any expenses incurred by the customer under the terms of this warranty, nor shall it be responsible for any damages either consequential, special, contingent, or otherwise; or expenses or injury arising directly or indirectly from the use of a Benchmark USA product. Any component, part or assembly returned to Benchmark USA must be returned at the customers expense along with proof of purchase. Benchmark USA reserves the right to determine whether the terms of this warranty have been properly complied with. In the event that the terms are not complied with, Benchmark USA shall be under no obligation to honor this warranty.