



We invented the popcorn machine  
**THEN JUST KEPT GOING!**

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**176 MITTEL DRIVE, WOOD DALE, IL 60191**

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## **HD36 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.**

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## 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 warrants 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.

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## **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.

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## **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.



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## **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.

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## **IV      PRODUCT IDENTIFICATION**

### **CRETORS HOT DOG GRILL**

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<b>MODEL</b>	<b>HD36A-__ – HOT DOG GRILL</b>
Electrical:	120 Volt, 60 Cycle 1850 Watts
Dimensions:	35.3” W x 23.8” D x 9.50”T (89.55 cm W x 55.3 cm D x 24.2 cm T)
Net Weight:	77.5 Lbs. ( 35 Kgs)

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<b>MODEL</b>	<b>HD36E-__ – HOT DOG GRILL</b>
Electrical:	230 Volt, 50 Cycle 1850 Watts
Dimensions:	35.3” W x 23.8” D x 9.50”T (89.55 cm W x 55.3 cm D x 24.2 cm T)
Net Weight:	77.5 Lbs. ( 35 Kgs)

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## **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. The grills are suitable for uncooked sausages, but will require a higher thermostat setting. Hot Dogs/ Frankfurters must be completely de-frosted before cooking.

These hotdog grills operate on a “cook and warm” principle. The cook temperature will heat and cook the product in a matter of minutes and then they can be put into the warm mode to keep them warm 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 they are left in the cook mode too long, the product will likely over cook and burn..

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## **VI      CONTROL SWITCHES**

### **RIGHT SIDE HEAT ZONE**

MOTOR SWITCH	-Turns on roller grill and allows Warm/ Cook switches to turn ON/ OFF both Left and Right Heat Zones
WARM SWITCH	-Warms product on Right Heat Zone
TEMPERATURE CONTROL	-Controls temperature of cooking zone when COOK is ON
COOK SWITCH	-Overrides the warm thermostat for that zone. Note: both warm and cook switches must be on to cook product.

## LEFT SIDE HEAT ZONE

WARM SWITCH	- Warms product on Left Heat Zone
TEMPERATURE CONTROL	-Controls temperature of cooking zone when COOK is ON
COOK SWITCH	- Overrides the warm thermostat for that zone. Note: both warm and cook switches must be on to cook product.

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## 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.

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## VIII OPERATING INSTRUCTIONS

1. Turn on Grill Motor switch to provide power to the Warm and Cook switches in both Left and Right Heat Zones.
2. To warm the hot dogs/ product, turn on the warm switch only for desired heat zone(s).
3. To cook the hot dogs/ product, turn on the warm **and** cook switches for the desired heat zone(s). Note: Warm switch **must** be turned on to warm **and** cook the hot dogs/ product.

Operate the warmer only under sanitary condition (SEE SANITATION INSTRUCTIONS).

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## IX 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. Also try cleaning with a soft clean cloth wrapped around a small quantity of ice chips (try it! It works!). Dry thoroughly.



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

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## X GRILL PLATE TEMPERATURE

- The digital control will always read 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 switch is on it will rise to about 225°F (107°C) then start to go down to about 75°C and automatically repeat the cycle.
- When you have the WARM and the COOK switch ON the temperature **is** controlled by the digital temperature control.
- The control can be adjusted in the range of 175°C to 275°C (80°C to 135°C). When it leaves the factory the temperature will be set at 240°F (115°C).
- To adjust the temperature press the SET button and then the up arrow to raise and the down arrow to lower the temperature.
- To see at what temperature the control is set, press SET and look at the display.

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.



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