

Hot Dog Hutch

Models HDH-3, HDH-3DR, & HDH-4 owner's manual

Manufacturing Numbers:

9300100, 9300101, 9300102, 9300104, 9300106,
9300108, 9300112, 9300116, 9300118, 9300120,
9300124, 9300125, 9300130, 9300132



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IMPORTANT

A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

IMPORTANT

Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.

GENERAL

This manual provides the safety, installation, and operating procedures for your toaster. Please read all of the information contained in this manual prior to installing and operating the toaster.

This product is manufactured from the finest materials available and is assembled to Roundup's strict quality standards. This toaster was tested at the factory to ensure dependable trouble-free operation.

WARRANTY INFORMATION

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered under warranty.

The warranty does not extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components.

Damage from tampering with, removal of, or changing any preset control or safety device.

SERVICE/TECHNICAL ASSISTANCE

If you experience any problems with the installation or operation of your system, contact A.J. Antunes & Co. at 1-630-784-1000, or toll free in the United States at 1-800-392-7854.

Fill in the information in the next column and have it handy when calling for assistance. The serial number is on the specification plate located on the system.

Purchased From

Date of Purchase

Model Number

Serial Number

Mfg. Number

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this unit.

Visit www.ajantunes.com or contact the factory at 1-630-784-1000 to locate your nearest Authorized Service Agency. Refer to the service agency directory packaged with your manual and fill in the information below.

Authorized Service Agency

Name

Phone Number

Address

IMPORTANT SAFETY INFORMATION

Use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do not use corrosive chemicals in this equipment.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact your nearest Authorized Service Agency for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- Turn the power off, unplug the power cord, and allow unit to cool down before performing any service or maintenance on the unit.
- The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- Do not clean this appliance with a water jet.

WARNINGS

Be advised of the following warnings when operating and performing maintenance on this unit.

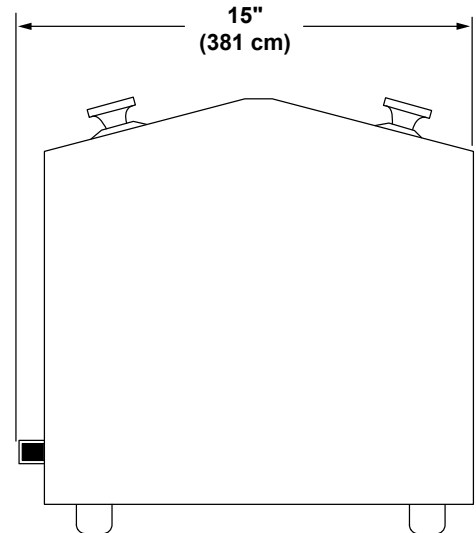
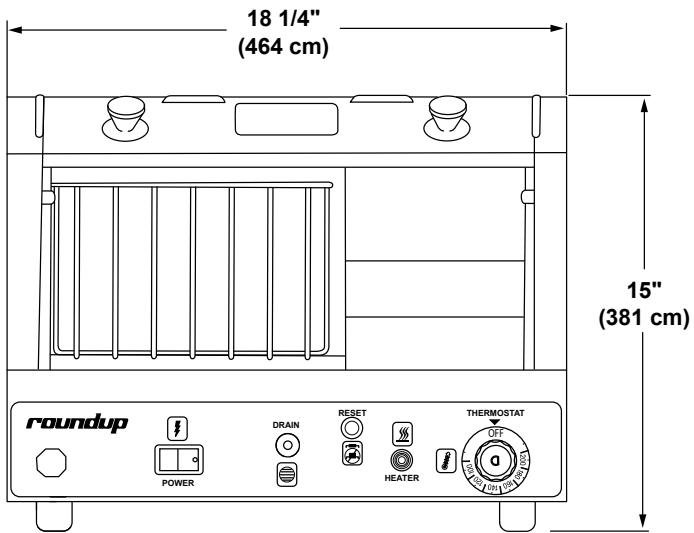
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- Electrical ground is required on this appliance.
- Check with a qualified electrician if you are unsure if the appliance is properly grounded.
- If a chemical cleaner is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on product label.
- Inspection, testing, and repair of electrical equipment should only be performed by qualified service personnel.
- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Do not use abrasive materials. The use of these may cause damage to the stainless steel finish.
- Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and not covered by warranty.

The following tips are recommended for maintenance of your stainless steel equipment:

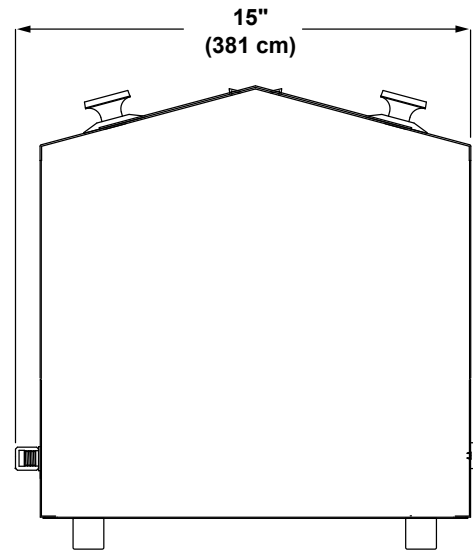
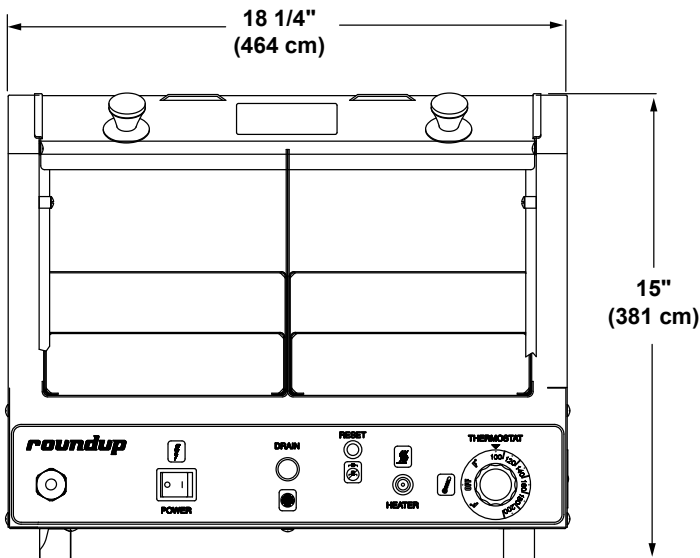
- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Routine cleaning should be done daily with soap, ammonia detergent, and water.
- Stains and spots should be sponged using a vinegar solution.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be removed using a vinegar solution.

SPECIFICATIONS

HDH-3



HDH-3DR



Electrical Ratings

Model & Mfg. No.	Volts	Watts	Amps	Hertz	Plug Description
HDH-3 9300100	120	1000	8.3	50/60	NEMA 5-15P, 15 Amp., 120 Volt
HDH-3 9300101	220-240	1000	4.2-4.5	50/60	CEE 7/7, 16 Amp., 250 Volt
HDH-3 9300102	230	1000	4.4	50/60	CEE 7/7, 16 Amp., 250 Volt
HDH-3 9300104	230	1000	4.3	50/60	NEMA 5-15P, 15 Amp., 120 Volt
HDH-3DR 9300106	120	1000	8.3	50/60	NEMA 5-15P, 15 Amp., 120 Volt
HDH-3DR 9300108	230	1000	4.4	50/60	CEE 7/7, 16 Amp., 250 Volt
HDH-3DR 9300112	120	1000	8.3	50/60	NEMA 5-15P, 15 Amp., 120 Volt
HDH-3 9300116	240	1000	4.2	50	CEE 7/7, 16 Amp., 250 Volt
HDH-3 9300118	120	1000	8.3	50/60	NEMA 5-15P, 15 Amp., 120 Volt
HDH-3DR 9300120	220	925	4.2	50/60	NEMA 5-15P, 15 Amp., 120 Volt
HDH-3DR 9300124	120	1000	8.3	50/60	NEMA 5-15P, 15 Amp., 120 Volt
HDH-3DR 9300125	230	1000	4.3	50/60	CEE 7/7, 16 Amp., 250 Volt
HDH-4 9300130	230	1000	4.3	50/60	Australian Plug, 10 Amp., 250 Volt
HDH-3DR 9300132	120	1000	8.3	50/60	NEMA 5-15P, 15 Amp., 120 Volt

Capacities

Water

7 Quarts (5.6 litres) in water tray

Food

(Refrigerated product only - Not Frozen)

HDH-3: Up to 33 standard size 7" (18 cm) hot dogs in the hot dog rack; up to 20 standard size hot dog buns in the basket.

HDH-3DR: Up to 66 standard size 7" (18 cm) hot dogs in the hot dog racks.

HDH-4: Up to 20 jumbo hot dogs in the hot dog rack, up to 24 standard size hot dog buns in the basket.

INSTALLATION

Unpacking

1. Remove unit and all packing materials from shipping carton.
2. Open the large box. Remove all packing materials and protective coverings from the unit and parts.

NOTE: If any parts are missing or damaged, contact A.J. Antunes & Co. IMMEDIATELY at 1-800-392-7854 (toll free in the U.S. and Canada) or at 630-784-1000.

3. Wash all components in soap and water. Wipe all surfaces of the unit with a hot damp cloth.

NOTE: Do NOT use a dripping wet cloth. Wring out before use.

4. Install components in unit.

Equipment Setup

When placing the unit into service, pay attention to the following guidelines.

- Make sure power is off and the unit is at room temperature.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.
- Place unit on a sturdy, level table or work surface.

Ensure that the line voltage corresponds to the stated voltage on the unit specification label.

Ensure the power to the unit is turned off before plugging in the power cord.

NOTE: The power cord for Mfg. No. 9300132 is located on the left side of the unit. See note on page 11.

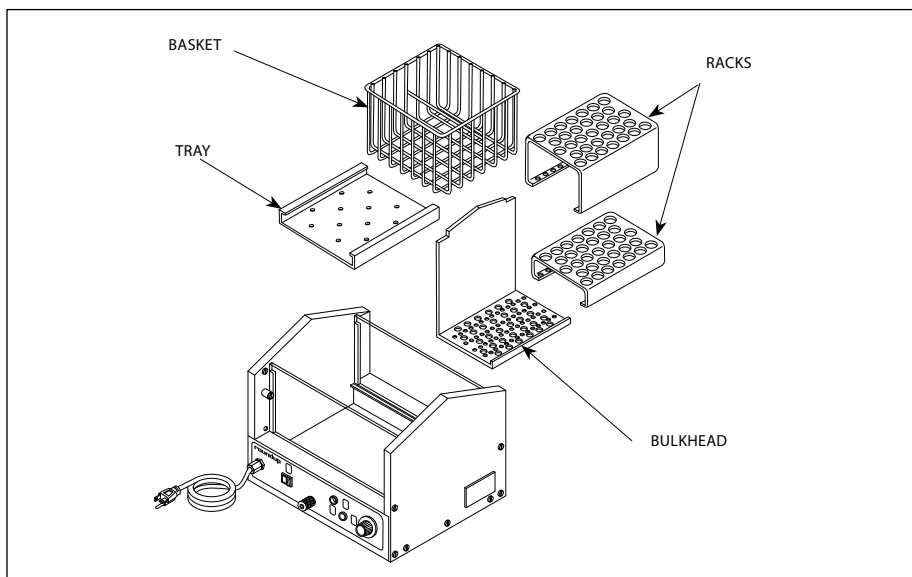


Figure 1. Hot Dog Hutch Components (HDH-3 Shown)

CAUTION

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

WARNING

- **ELECTRICAL SHOCK HAZARD.** Failure to follow the instructions in this manual could result in serious injury or death.
- Electrical ground is required on this appliance.
- Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do NOT use an extension cord with this unit.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- Check with a qualified electrician if you are unsure if the appliance is properly grounded.

OPERATING INSTRUCTIONS

1. Remove, or slide open, the top cover.
2. Pour 7 quarts (5.6 liters) of clean tap water into the water pan (Figure 2). There is a "FULL" line inscribed on the inside of the pan.

CAUTION

Do NOT pour water hotter than 120°F (48°C) into a cold unit. Resulting steam can cause personal injury.

NOTE: Using hot water will shorten the time it takes for the unit to reach operating temperature.

3. Load the unit with product and install or close the cover.
4. Turn the rocker switch (power on/off) to the ON position.
5. Turn the thermostat knob fully clockwise (maximum heat) and indicator light will come on. When temperature setting is reached, heat indicator light will go out.
6. The water will begin to steam in approximately 30-40 minutes (or sooner if hot water was used initially). The product will be thoroughly heated and ready to serve 15-20 minutes after steaming begins.
7. When the product is ready to be served, turn the thermostat knob to 180°F (82°C) to maintain the food at serving temperature.

NOTE: Volume, preference and experience will determine what temperature setting is best for your operation.

8. To remove product from the unit, lift one side of the top cover and let it rest in the upright position. Using tongs or a similar utensil, lift the product out and close the cover.

NOTE: Keep cover closed unless adding or removing product.

WARNING

Keep face away from cover and opening when removing product from unit. Steam can escape and cause personal injury.

9. Leave Top Cover in the open position after cleaning at the end of each serving day.

For Mfg. No. 9300132 the power cord is located on the left side of the unit. See Note on Page 11.

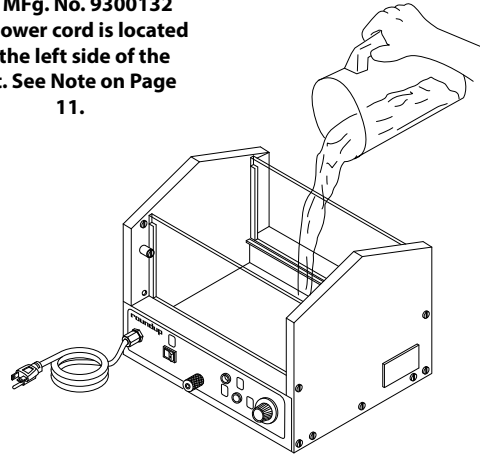


Figure 2. Filling Water Tray

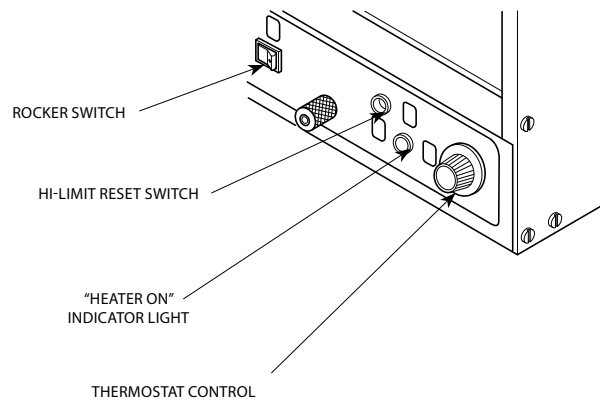


Figure 3. Controls

Hi-Limit Reset Button

A hi-limit thermostat will turn off electrical power to the heater and control circuits if the unit overheats due to running low on water. To reset this thermostat, allow sufficient time (10-15 minutes) for the unit to cool down, then press the Hi-Limit Reset Button located on the front of the unit (Figure 3).

If the unit requires continuous resetting, contact your Roundup Authorized Service Agency.

MAINTENANCE

CAUTION

Chlorides or phosphates in cleaning agents (e.g. bleach, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and NOT covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Routine cleaning should be done daily using soap, ammonia detergent and water.
- Stains and spots should be removed using a vinegar solution.
- Finger marks and smears should be removed using soap and water.
- Hard water spots should be removed using a vinegar solution.

WARNING

Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.

WARNING

Do NOT use abrasive cleansers or materials. The use of these may cause damage to the stainless steel finish.

DAILY CLEANING

The unit requires a minimum amount of maintenance. To ensure proper operation, clean the unit at the end of each serving day.

1. Turn the thermostat knob fully counterclockwise to the off position.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove and wash the Baskets, Racks, and Support Trays in soap and water. Then rinse and wipe dry.

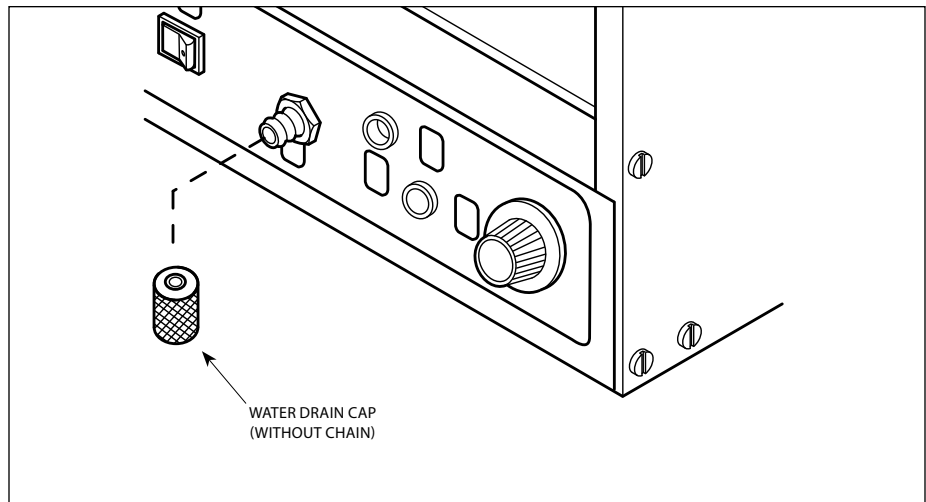


Figure 4. Draining Water from the Unit

WARNING

Draining water while the unit is hot may result in personal injury.

4. Remove the Drain Cap (Figure 4) and allow all water to drain from the unit.
5. Use a towel or heavy cloth to remove any remaining water from the pan, then wash and wipe dry.
6. Wash glass surfaces, inside and out, with a clean cloth.
7. Wash and dry all surfaces of the unit.
8. Re-install all parts.

NOTE: Failure to properly clean and dry the above items prior to reassembly may result in the accumulation of moisture overnight. This may lead to permanent damage of the equipment's finish and accessories. This damage is NOT covered by warranty.

9. Leave the Top Cover in the open position after cleaning at the end of each serving day.

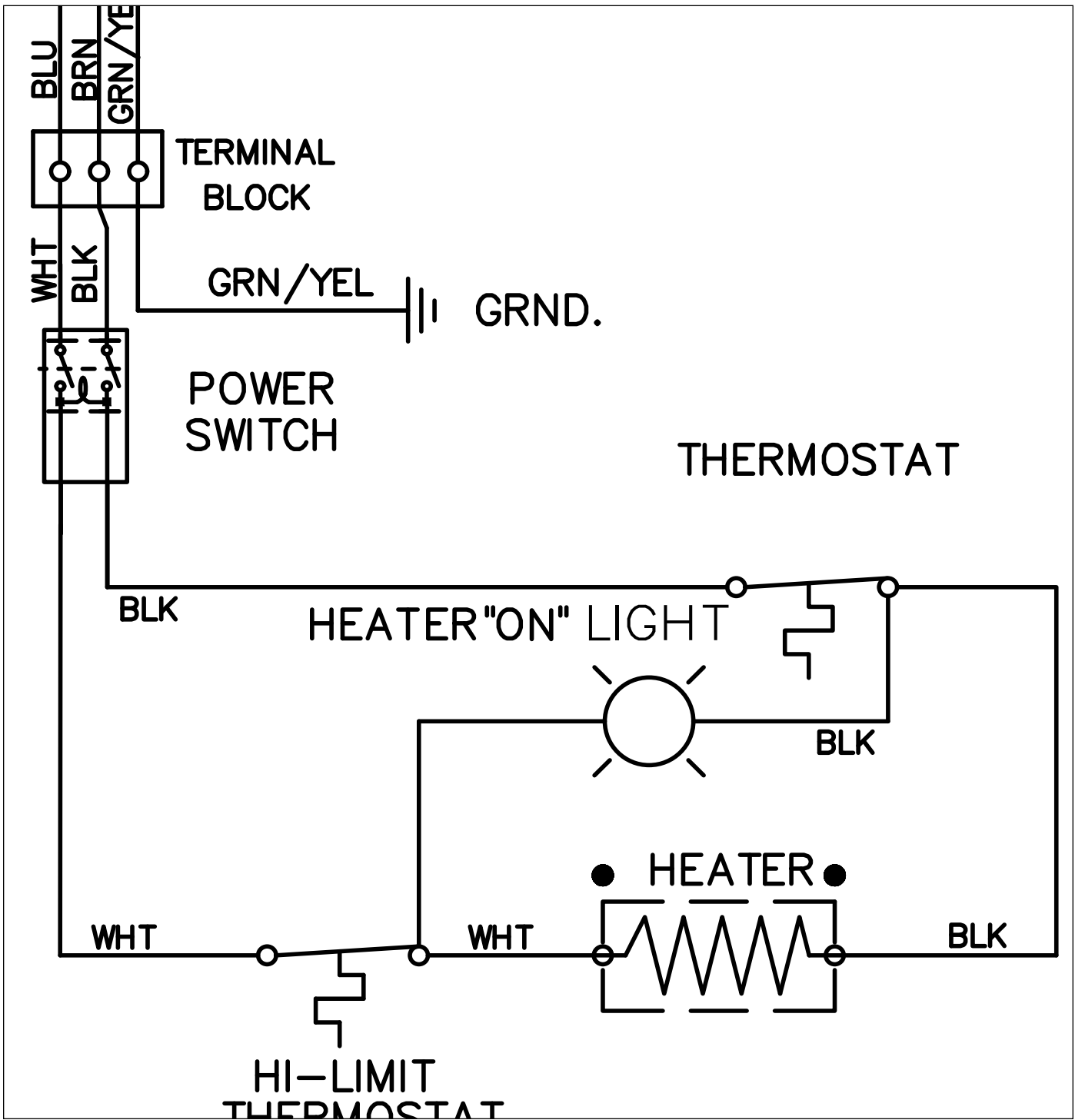
TROUBLESHOOTING

WARNING

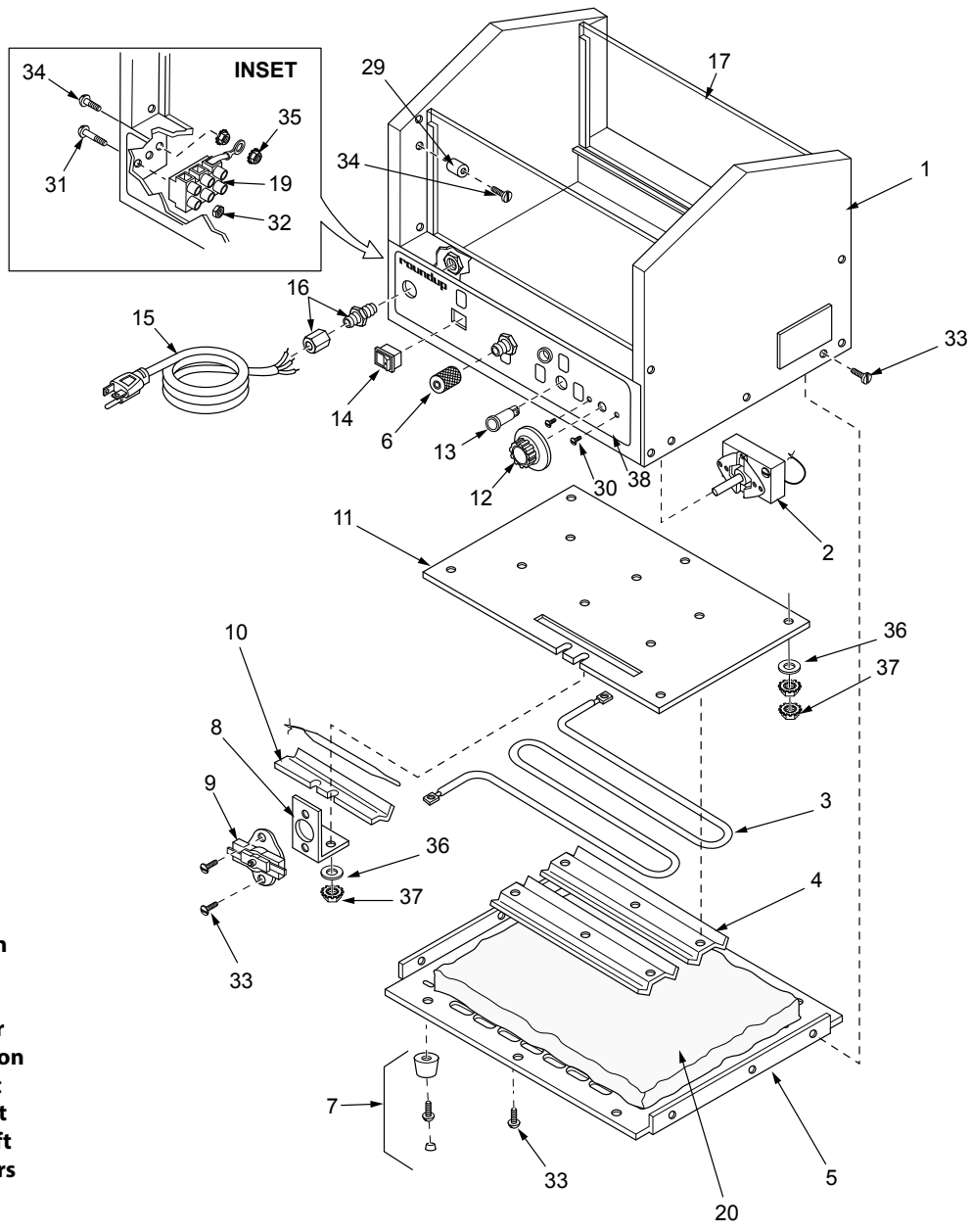
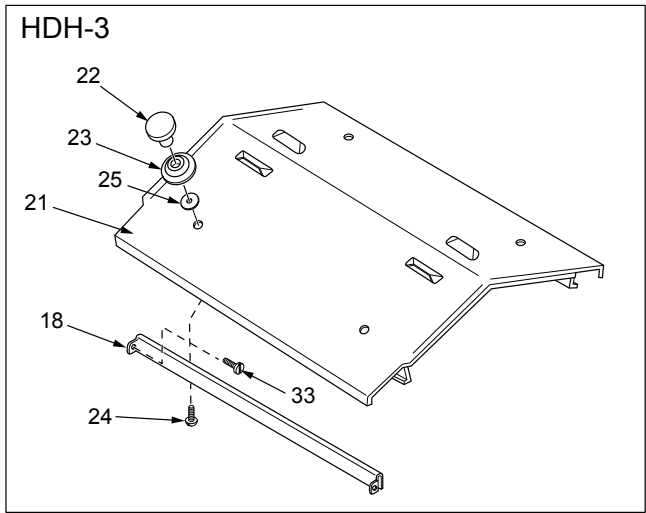
To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing.

Problem	Possible Cause	Corrective Action
Unit will not heat. Heat Indicator Light does not turn on.	No power.	Check that the power cord is plugged into the appropriate outlet. Check fuse or circuit breaker.
	Inoperable outlet.	Plug power cord into another appropriate outlet.
	Hi-Limit Thermostat is tripped.	Reset Hi-Limit Thermostat.
	Inoperable Hi-Limit Thermostat.	Replace Hi-Limit Thermostat.
	Inoperable power cord or plug.	Replace power cord.
	Inoperable Thermostat.	Replace Thermostat.
	Inoperable Power Switch	Replace Power Switch
No heat or insufficient heat. Heat Indicator Light is on.	Inoperable Heating Element.	Replace Heating Element.
	Inoperable Thermostat.	Replace Thermostat.
Water continues to boil after Temperature Control Knob is set to low temperature.	Inoperable Thermostat.	Replace Thermostat.

WIRING DIAGRAM



REPLACEMENT PARTS



NOTE: Item 1 for Mfg. No. 9300132 uses a different Left Side Panel than other units contained in this manual. This allows the power cord for 9300132 to be located on the Left side of the unit rather than on the front of the unit. The new Left Side Panel part numbers is 0506673.

REPLACEMENT PARTS

Item	Part No.	Description	Qty.
1	0010896	Pan Housing Assy. (HDH-3 Series)	1
	0012923	Pan Housing Assy. (Mfg. No. 9300132 ONLY)	1
2	403K111	Thermostat Kit °F	1
	7000887	Thermostat Kit °C	1
3	4030230	Heating Element, 120V	1
	4030234	Heating Element, 230V	1
4	0500556	Retainer, Heating Element	2
5	0020973	Base Plate Weldment	1
6	0011652	Drain Cap Assy.	1
6a	0020282	Drain Cap Assy. with chain (not shown)	1
7	210K230	Bumper, 1" Leg Kit (set of 4)	1
8	0501700	Bracket, Hi-Limit Thermostat	1
9	4030291	Thermostat, Hi-Limit	1
10	0501768	Retainer Cap, Bulb	1
11	0502160	Plate, Diffuser	1
12	2100144	Knob, Thermostat (F°)	1
	2100226	Knob, Thermostat (C°)	1
13	4060323	Indicator Light, 120V	1
	4060229	Indicator Light, 230V	1

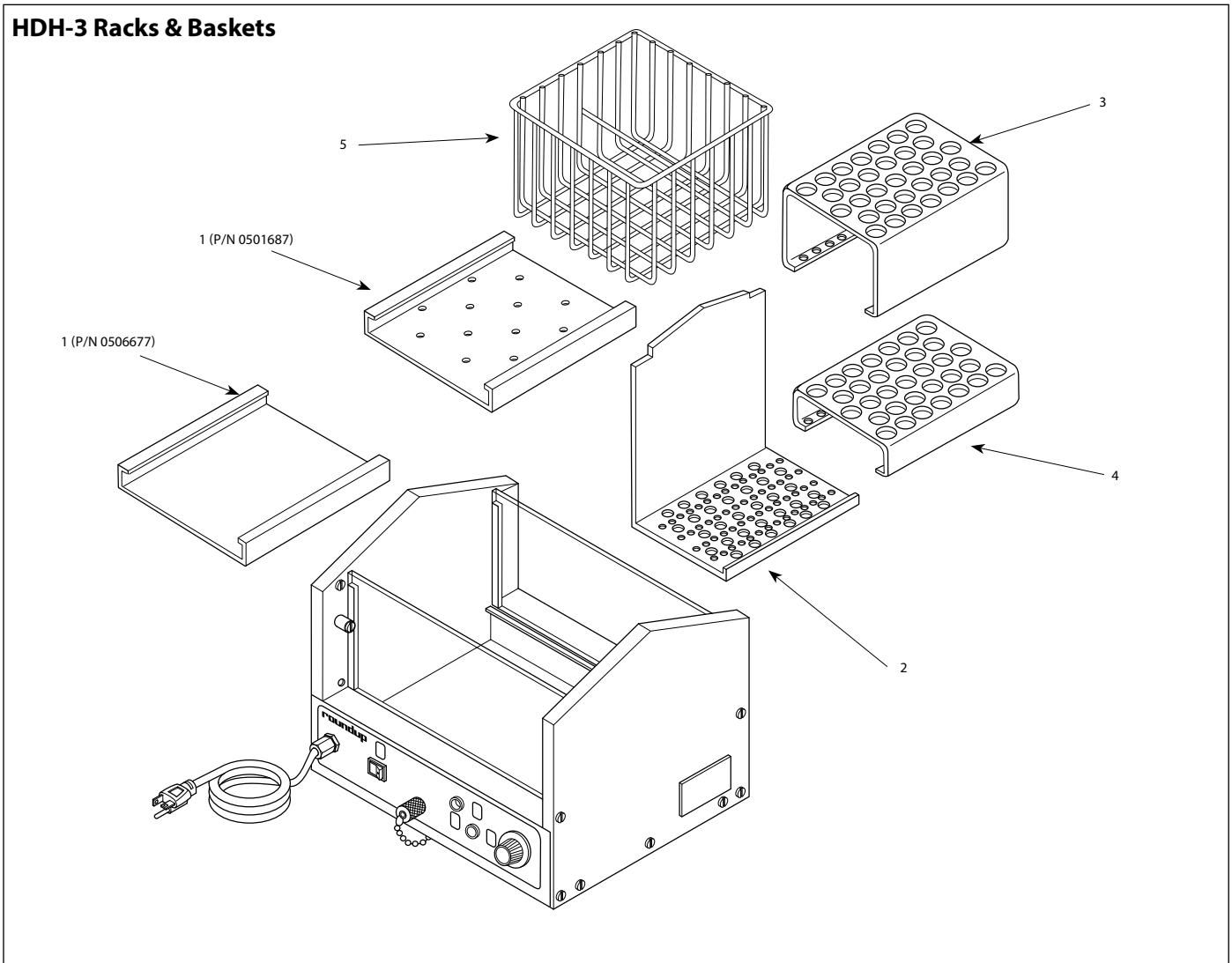
Item	Part No.	Description	Qty.
14	7000882	Power Switch Replacement Kit	1
15	0700463	Power Cord, NEMA 5-15P, 120V (Mfg. No. 9300100, 104, 118, 106, 112, 120, 124, & 132)	1
	0700453	Power Cord, CEE 7/7, 230V (Mfg. No. 9300101, 102, 116, 108, & 125)	1
	0700354	Power Cord, Australia (Mfg. No. 9300130)	1
16	040K251	Strain Relief Kit	1
17	0900200	Glass Panel	2
	0506674	Aluminum Panel (Mfg. No. 9300132 ONLY)	2
18	0501678	Retainer, Upper Glass	2
19	7000136	Terminal Block Kit (Incl. #31 & 32)	1
20	0400240	Insulation	1
21	0010897	Top Cover Assy. (Incl. #22, 23, 25) (HDH-3 Series)	1

Item	Part No.	Description	Qty.
22	2100145	Knob, Cover	4
23	7000166	Guard, Finger (Incl. #24 & 25)	4
24	310P177*	Stud, #10-32 x 5/8"	1
25	0503383	Spacer, Finger Guard	4
29	212P140*	Spacer, Round (HDH-3 Series)	1
30	306P104*	Screw, #6-32 x 1/4"	1
31	306P123*	Screw, #6-32 x 7/8"	1
32	306P130*	Nut, Hex, KEPS, #6-32	1
33	308P103*	Screw #8-32 x 1/4"	30
34	308P105*	Screw, #8-32 x 1/2"	5
35	308P143*	Nut, Hex, KEPS, #10-32	2
36	310P140*	Washer, #10	24
37	310P146*	Nut, Hex, KEPS, #10-32	13
38	1000913	Label, Control	1
	1001524	Label, Control (Mfg. No. 9300132 ONLY)	1
39	0700488	Wire Set (not shown)	1

* Only available in packages of 10.

REPLACEMENT PARTS

HDH-3 Racks & Baskets



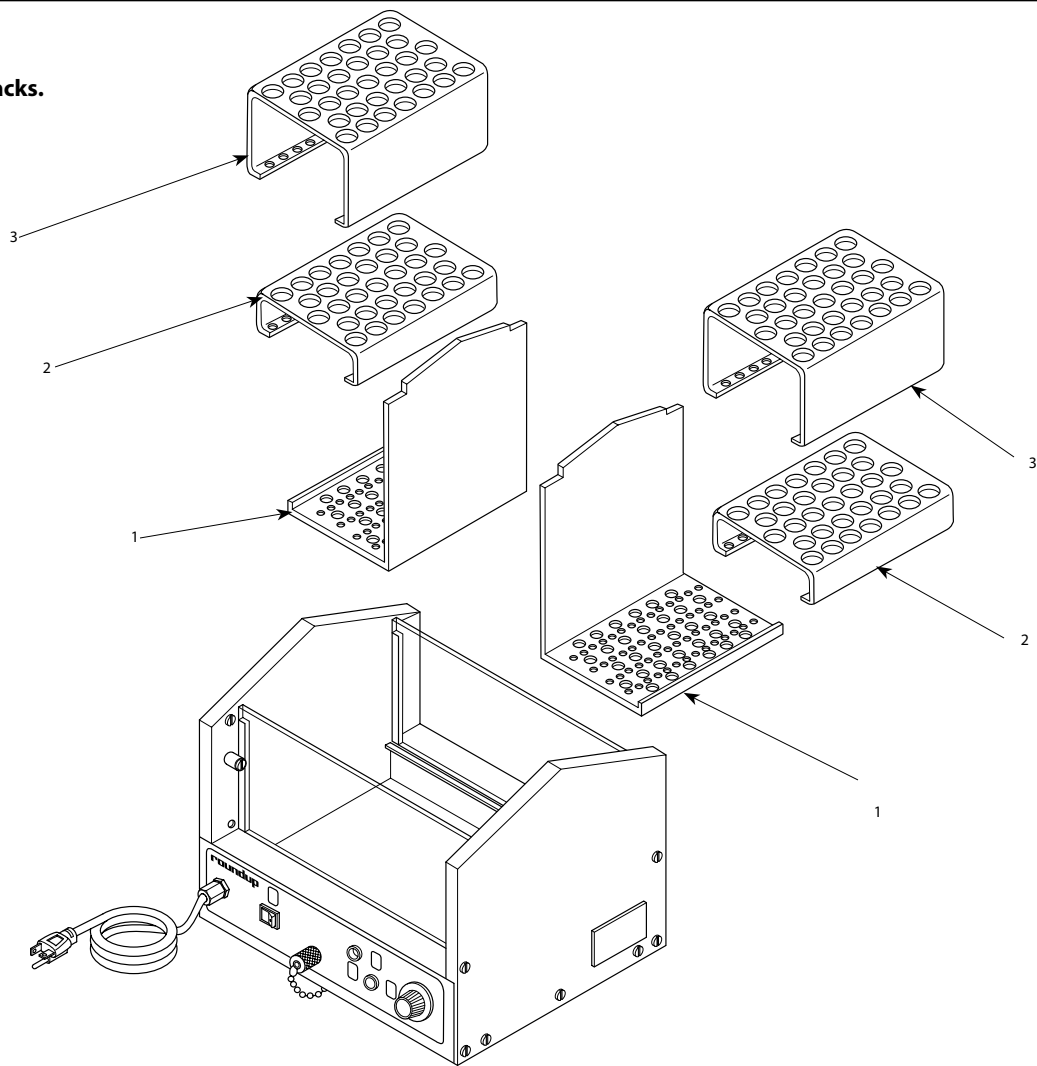
Item	Part No.	Description	Qty.
1	0501687	Support Tray (not included in 7000945)	1
	0506677	Support Tray (included in 7000945)	1
3	0501749	Hot Dog Rack, Upper	1
2	0501750	Bulkhead	1
4	0501776	Hot Dog Rack, Lower	1
5	0800223	Bun Basket	1
6	7000945	Hot Dog and Bun Rack Kit (Not Shown) (Includes all items above except 0501687)	1

NOTE: These accessories are for HDH-3 models with
Manufacturing Numbers:
9300100
9300101
9300102
9300104
9300116
9300118

REPLACEMENT PARTS

HDH-3DR Racks

NOTE: DR = Double Racks.



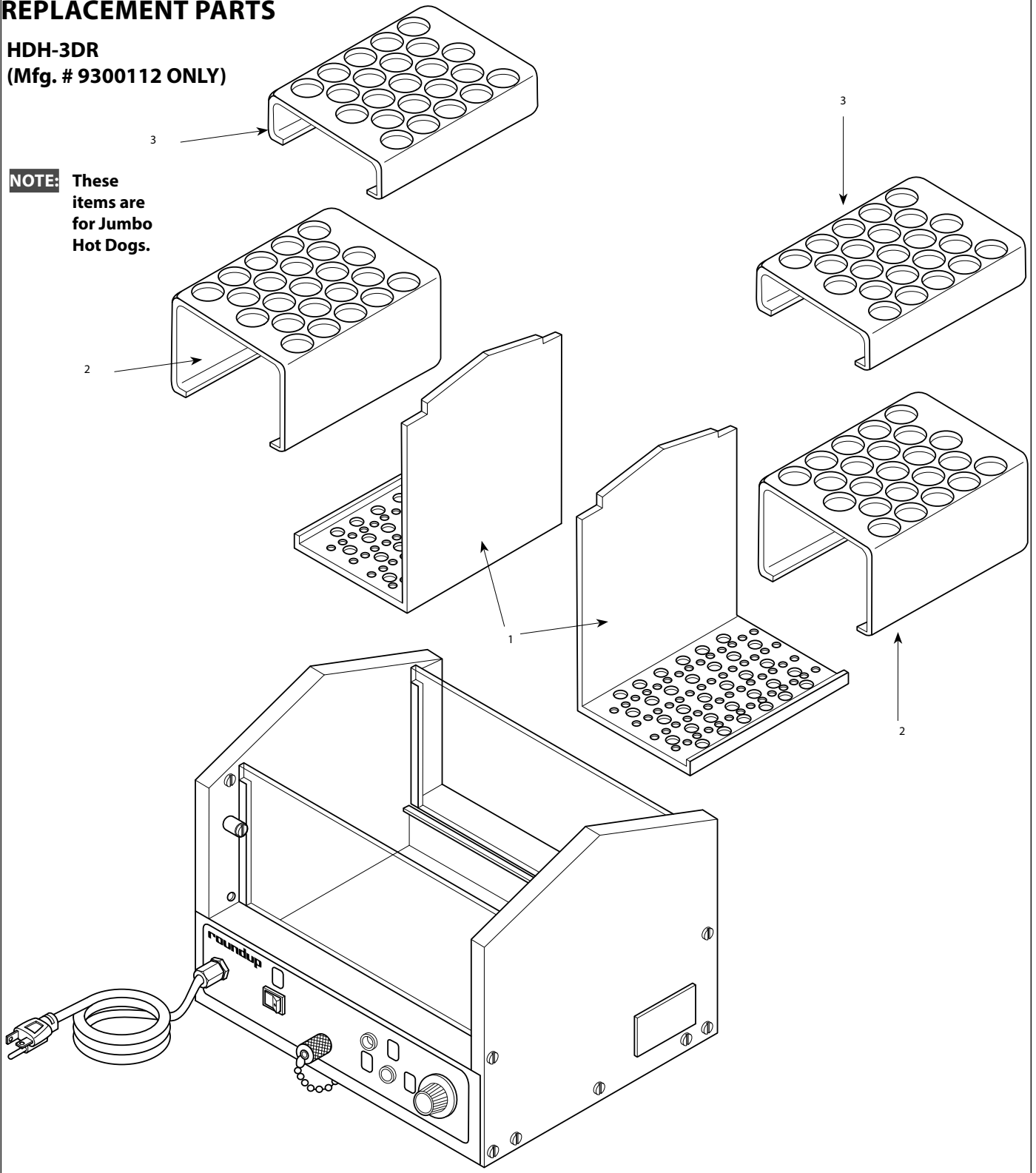
Item	Part No.	Description	Qty.
1	0502832	Bulkhead	2
2	0501963	Hot Dog Rack, Lower	2
3	0501962	Hot Dog Rack, Upper	2

NOTE: These accessories are for HDH-3DR models with Manufacturing Numbers:
9300106
9300108
9300120
9300124
9300132

REPLACEMENT PARTS

HDH-3DR
(Mfg. # 9300112 ONLY)

NOTE: These items are for Jumbo Hot Dogs.

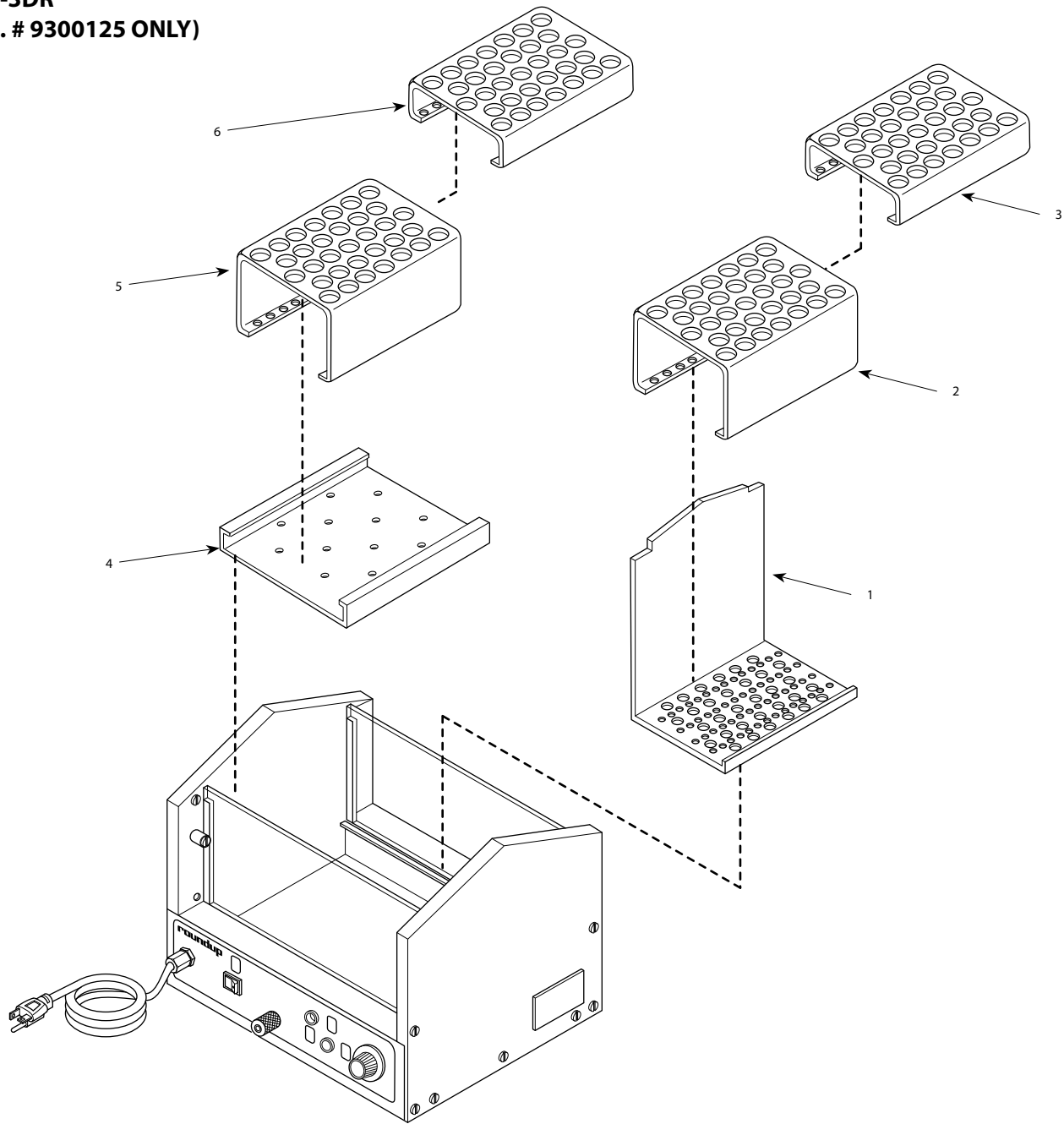


Item	Part No.	Description	Qty.
1	0501750	Bulkhead	2
2	0502863	Rack, Jumbo Dog, Lower	2
3	0502864	Rack, Jumbo Dog, Upper	2

NOTE: These accessories are for HDH-3DR models with Manufacturing Number 9300112 ONLY.

REPLACEMENT PARTS

HDH-3DR
(Mfg. # 9300125 ONLY)



Item	Part No.	Description	Qty.
1	0501750	Bulkhead	1
2	0501749	Upper Hot Dog Rack (Small)	1
3	0501776	Lower Hot Dog Rack (Small)	2
4	0501687	Support Tray	1
5	0501962	Upper Hot Dog Rack (Large)	1
6	0501963	Lower Hot Dog Rack (Large)	1

NOTE: These accessories are for HDH-3DR models with Manufacturing Number 9300125 ONLY.

LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from electrical and mechanical defects for a period of one (1) year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued operation of the units, follow the maintenance procedures outlined in the Owner's Manual. During the first 12 months, electro-mechanical parts, non-overtime labor, and travel expenses up to 2 hours (100 miles/160 km), round trip from the nearest Authorized Service Center are covered.

1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not cover overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the equipment. This warranty does not cover consumable/wear items. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). This warranty does not cover water contamination problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. This warranty does not cover Travel Time & Mileage in excess of 2 hours (100 miles/160 km) round trip from the nearest authorized service agency.
2. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
3. If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.
4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
5. This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including any implied warranty or merchantability or fitness for a particular purpose, each of which is hereby expressly disclaimed. The remedies described above are exclusive and in no event shall Roundup be liable for special consequential or incidental damages for the breach or delay in performance of this warranty.



A.J. Antunes & Co.
We exist to make our customers successful.

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