



Operation Manual
For
Sodir
Hot Dog Machines
Models – CS0E, CS2E, CS4E



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.
Tel: (401) 273-3300 Fax: (401) 273-3328
www.equipex.com e-mail: service@equipex.com



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
9. Do not place appliance on or near a burner, or in a heated oven.
10. To disconnect an appliance, **first** turn all controls to the 'off' position *then* unplug the power cord from the wall outlet.
11. Do not use appliance other than for its intended use.
12. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **SODIR** Hot Dog machine is designed to offer European-style hot dog snack preparation. The unit features two, four or zero spikes, (CS0E is a steamer only) and a hot dog steam chamber consisting of a stainless steel water container, Pyrex heat-resistant glass container with cover, and a two-compartment wire basket. The spikes are mounted through the stainless steel base. The sheathed heating element housed in the base is thermostatically controlled up to 300° F. The thermostat has an integrated ON/OFF feature. The machine is furnished with a red lamp which cycles on and off frequently, to indicate when the heating element is actively heating.

Specifications:

Model	Electrical	NEMA Plug
CS4E	120V, 1PH, 0.65 KW, 6 Amps	5-15 P
CS2E	120V, 1PH, 0.65 KW, 6 Amps	5-15 P
CS0E	120V, 1PH, 0.65 KW, 6 Amps	5-15 P

OPERATION

Plug the Hot Dog Machine into a properly grounded 120V outlet. Place the stainless steel water container in the opening in the center of the unit, and fill it with clean tap water to the top of the center opening, just under where the glass container rests. Do not overfill to a level where the water contacts the Pyrex glass.

CAUTION: Never operate the unit without water in the chamber!

Place the glass container into position on top of the stainless steel water vat, fitting it inside the rim of the container, and place the wire basket inside. To preheat the machine, set the thermostat to position "9". Allow 20-30 minutes for the unit to reach full operating temperature. With CS0E, the unit is ready for use when the glass chamber contains steam. For spike models, since the spikes are solid, it will take some time for the heat to conduct fully into them. During this period, the red lamp will cycle on and off rapidly, as the plate in the base of the unit will achieve temperature very quickly. This does not mean the unit is ready to be used, as the heat has to travel all the way to the top of the spikes for correct operation. When preheating is achieved, turn the temperature setting to the desired range, typically 7-8 on the dial.

WARNING: DO NOT leave the machine in the “C” constant position for more than 15 minutes or you risk damaging your machine. Never touch the hot spikes or the hot surface of the unit with your hand or body while in operation.

Fill both sides of the basket with your product, hot dogs or sausages, and place the lid on top of the glass. The dual chamber basket will allow separation of prepared product from uncooked.

With spiked models, to create the space for the product and to heat/toast the inside of the bread, pierce the end of the torpedo roll by placing it on the tip of the spike and sliding it down almost to the end. Do not allow the spike to pierce the opposite end or the side of the roll. Normal toasting time is between one and three minutes.

After the desired level of heating/toasting has been achieved, apply condiments to the cavity before placing product inside.

To turn the unit off, turn the thermostat knob to the OFF position.

CLEANING

WARNING: Disconnect (unplug) the unit from power before cleaning.

Cleaning is very important in maintaining a safe and well-working machine. Allow the machine to cool to a safe temperature before cleaning. Using a soft cloth or sponge, dampened slightly with soap and water, clean the exterior surfaces of the base and spikes. The glass container, lid and stainless steel water container may be washed in a sink or dishwasher. Use a lint free cloth to remove excess soap and water from the base and spikes.

DO NOT use an abrasive sponge on exterior surfaces.

DO NOT immerse the base in water, or wash it under running water.

DO NOT spray the exterior housing with any liquid.

DO NOT allow water to drip into the housing or onto electrical components.

Inspect all exterior parts on a regular basis to ensure that they are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX LLC** at 800-649-7885 and ask for customer service.



LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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