

Hot Dog Bun Warmer

User Manual

You should read this user manual carefully before using the appliance.

Dear Customer,

Thank you for purchasing this appliance. Read this manual carefully, paying particular attention to the safety regulations outlined below, before installing and using this appliance for the first time.

Introduction

This Hot Dog Bun Warmer is designed for commercial applications to keep Hot dogs warm and ready to serve and eat.

Please pay close attention to the following instructions to avoid any accidental injury to the user or damage to the machine.

- Only use the machine in accordance to the see instructions.
- Store the machine away from directs unlight,and in a cool/dry place.
- DO NOT leave the machine with in reach of children.This machine is not to be operated by children or people lacking in mental or physical capacity to do so,unless they are fully supervised by a trained individual.
- Do not reposition the machine when it is in use.
- Position the power cord away from any hot surfaces.
- Do not touch the heating spikes when in use.

Model Information

Depending on which model you have purchased,you will have the option to warm hot dogs as well at bread buns.

The HDW-0 warms the hot dogs by heating a bath of water under neath the jar.This hot vapour then in turn circulates around the hot dogs.

The others have the same water bath method,along side heated spikes design to warm,without drying the bread buns ready for serving.

Model	Voltage	Power(W)	Size(mm)
RGJ-0	220~240V/50Hz	400	305*290*380
RJG-2	220~240V/50Hz	550	400*290*380
RJG-3	220~240V/50Hz	625	530*290*380
RGJ-4	220~240V/50Hz	700	530*290*380
RGJ-6	220~240V/50Hz	850	720*290*380
RGJ-6G	220~240V/50Hz	450	383*280*338

Installation

- Position the machine on a level,stable surface,away from any active heat sources.
- Do not position the machine against a wall,or any partition that is comb usable.
- Keep the machine a minimum of 10cm from any surrounding wall.

First Operation

Add 600ml(around 5cm high) of water to the water reservoir.

Warming:

- Do not use the machine without adding water.
- Ensure that the mains connection matches both the voltage and frequency stated on the machine's data plate.
- Ensure the cable and plug itself are in good condition.
- The plug must be installed with a suitable fuse(13A)

Operation

- After adding water,select the desired temperature using the temperature control knob.
- Once up to temperature,the amber indicator light will turn off.The machine is now ready to use.
- After use,rotate the temperature knob to the OFF position.
- Turn the machine off.
- Before discarding the water to clean,allow time for it to cool down.

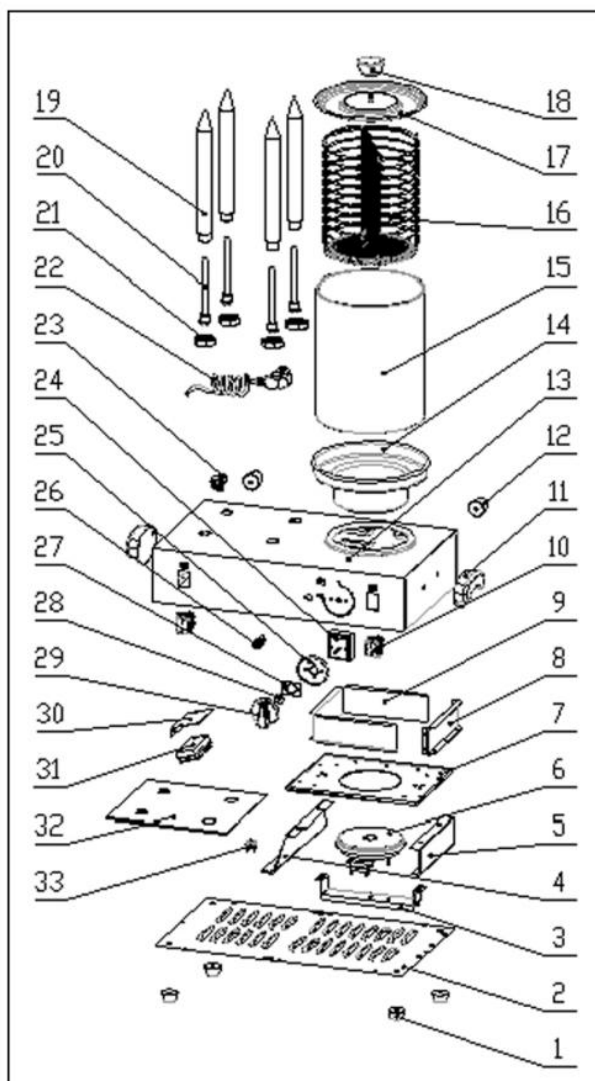
Cleaning&Maintenance

- Clean the machine regularly,or after each use.
- Fully disconnect the machine from the power supply.
- Clean using soapy water along with a non-abrasive cloth or pad.
- Once cleaned,wipe dry with a fresh clean cloth.

Warning:

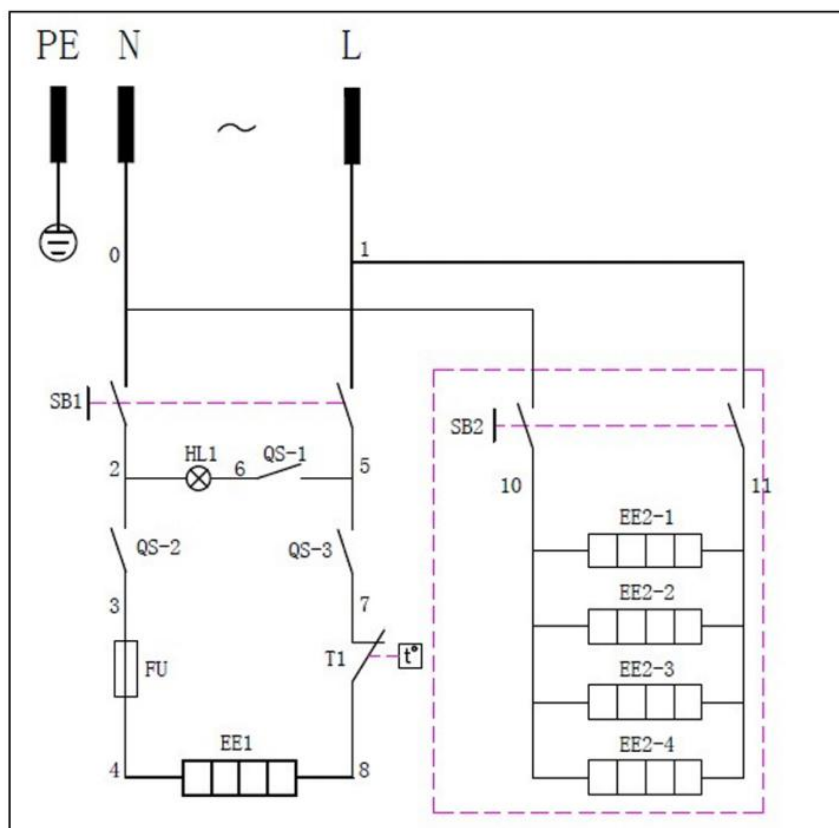
- Never clean the machine with a water jet,as this can lead to damage within the internal electrical components.
- Never immerse the machine in water to clean.
- Never clean the power cord or plug with water.

Exploded Diagram(HDW-4)



- | | |
|----|---------------------|
| 1 | Rubber feet |
| 2 | Bottom plate |
| 3 | Element support bar |
| 4 | Left support bar |
| 5 | Right support bar |
| 6 | Heating plate |
| 7 | Burner support |
| 8 | Insulation |
| 9 | Insulation |
| 10 | Switch |
| 11 | Handle |
| 12 | Protective washer |
| 13 | Top plate |
| 14 | Water dish |
| 15 | Glass casing |
| 16 | Metal basket |
| 17 | Basket lid |
| 18 | Handle |
| 19 | Bread spike |
| 20 | Heating element |
| 21 | Securing nut |
| 22 | Element wiring |
| 23 | Cable |
| 24 | Thermostat |
| 25 | Switch ring |
| 26 | Indicator light |
| 27 | Limiter board |
| 28 | Limiter board |
| 29 | Switch |
| 30 | Connector fixing |
| 31 | Connector |
| 32 | Base plate |
| 33 | Thermostat |

Circuit Diagram



SB1 SB2 ON/OFF Switch

QS-1, 2, 3 Switch

HL1 HL2 Indicator light

EE1 EE2 Heating element