



MERCATOR
NAVIGATING SUCCESS

Models MHDRG7WD, MHDRG11WD

HOT DOG MACHINE
with
Warming Case

USER MANUAL

***PLEASE READ THE MANUAL THOROUGHLY PRIOR TO
EQUIPMENT SET-UP, OPERATION, AND MAINTENANCE.***

I. Brief Introduction

The fully stainless steel hot-dog maker was designed and manufactured according to the highest standards. It has many valuable features including an innovative design, quality construction, convenient operation, and quick heating elements.

II. Specifications

MODEL	VOLTS	POWER	TEMPERATURE RANGE OF GRILL	TEMPERATURE RANGE OF WARMER	ROLLERS	WARMING CASE VOLUME
MHDRG7WD	110V/60HZ	1140W	120- 480°F	90 – 230 °F	9	.23 cu ft
MHDRG11WD	110V/60HZ	1640W	120- 480°F	90 – 230 °F	13	.34 cu ft

III. Transport and Storage

During transport, handle the hot dog roller with care and protect it from strong vibrations or shocks. Do not store the machine outdoors; it should be kept in a well-ventilated indoor area.

IV. Important Safeguards

- The electrical service must match the requirements for the hot dog machine.
- The circuit breaker and wall outlet should be located near the machine.
- The machine may only be installed, connected or repaired by authorized personnel.
- DO NOT clean the machine by submerging it or spraying it with water.

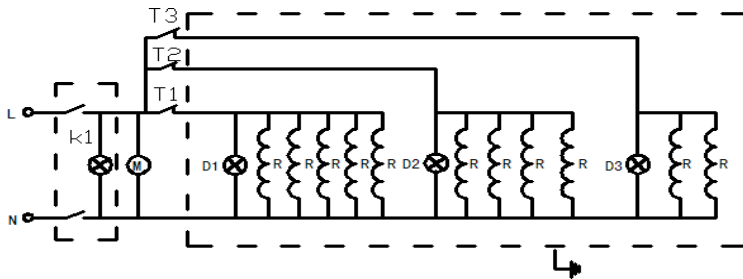
V. Operation

- a. Before the first use, apply a thin layer of vegetable oil to the rollers to ensure they rotate smoothly.
- b. Turn on the power switch.
- c. The temperature of the rollers can be adjusted using the controls on the front panel to achieve the desired level of food browning. The temperature control lamp lights up as you adjust the temperature control and the temperature increases. Once the selected temperature is reached, the temperature control lamp switches off. The temperature will be automatically regulated. The modern construction and efficient design of the machine make it highly economical and energy-saving.
- d. To use the warmer, open the warming case and place the food inside. Adjust the temperature using the control on the front panel.
- e. Turn off the power switch after using.

VI. Cleaning and maintenance

- a. Turn the machine off before conducting maintenance or cleaning to prevent machine damage and/or user injuries.
- b. Do not use abrasive cleaners to clean the machine. A soft, dry cloth or non-abrasive tools will prevent damage to the surface.
- c. It is recommended to clean the machine after each use with a dry, soft cloth. This helps ensure that the functionality of the drive is not affected by dirt. To prevent damage, DO NOT clean the machine with water.

VII. Circuit Diagram



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|-------------------------------|--------------------------------------|
| 1: k1 Power Switch | 2: R Heater (120W/110V 150W/220V) |
| 3: M Motor | 4: T1: T2 Temperature Control Switch |
| 5: T3 thermostatic switch | 6: D1: D2 Heating Indicator Light |
| 7: D3 Warming Indicator Light | |



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