

Hotdog machines



**Rowlett
Rutland**
www.RowlettRutland.co.uk

Our popular, simple to use range of hotdog machines

The hotdogs are held in a vertically heated glass container with a stainless partitioned insert for maximum visual display. Baguettes or rolls are heated on spikes (240mm high) or wedges. With a squirt of sauce or mustard the hotdog is ready to serve.



Features include

- Heat-resistant 7.5 litre glass container with a capacity of approx. 40 hotdogs
- Thermostatically controlled
- Non-slip feet
- Coloured models
- Fully insulated
- Mainly stainless steel construction
- 240 mm high, heated spikes or wedges
- Double pole main switch
- Stainless steel water container, 4 section divider and lid
- Colours available for volume



MODEL	DIMENSIONS	WATTAGE
HD400S 2+2 SPIKES + STEAMER	400 x 330 x 400 mm	750 w
HD400 4 SPIKES + STEAMER	400 x 330 x 400 mm	750 w
HS4 4 SPIKES	230 x 330 x 400 mm	260 w
HDST STEAMER	230 x 330 x 400 mm	260 w
HR2 2 WEDGES	230 x 240 x 210 mm	260 w
HR4 4 WEDGES	400 x 240 x 210 mm	750 w
HDR200 2 WEDGES + STEAMER	400 x 330 x 400 mm	750 w
OPTIONAL EXTRA		
FOR MODEL HD400/HDST/HDR200	Stainless steel tubes for individual hotdogs	



HS4 COLOURED



HR2

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HS4

Coloured options
(Minimum quantities for all colours)



Bain maries & Hotdog machines

Delicious hotdogs in minutes

Large-scale users are catered for with large capacity wet well Bain-Marie hotdog machines. Available in two capacities – 13 and 21 litre (1/1GN). Both machines are available with or without partitioned containers and are thermostatically controlled to maximum of 90 deg°C.

To reduce the risk of boiling dry. Used in conjunction with the Spiked Roll Warmer, they can cope with even the highest demand.



R300



R100



Features include

- Stainless steel construction
- Thermostatically controlled (max. 90°C) to prevent boiling dry
- Model R300 - alternative container configurations available on request
- Model R100 available with unpartitioned container
- Ideal for hot dogs, soups, soft foods, rolls, chocolate enrobing etc.

MODEL	R100 13 LITRE PARTITIONED CONTAINER	R300 1/1 GN CONTAINER 150MM DEEP/STRAINED/HINGED LID
CAPACITY	13 litres	21 litres
DIMENSIONS	317 x 365 x 322 mm	560 x 410 x 220 mm
WATTAGE	2,000	2,000