## Designed Smart.

Leader in "Hot and Fresh" Food Equipment

- APW Wyott has a wide variety of "Hot and Fresh" Food equipment and the best supporting elements in refrigerated or heated dispensers, pumps and condiment stations.
- The Mr. Frank Hot Dog Display Steamer, when combined with the Condiment Serving Station, is unmatched in building impulse sales and "Hot and Fresh" Food profits (see profit calculator).
- The Mr. Frank Hot Dog Steamer features eye-catching Hot Dog graphics with the new "Hot and Fresh" theme.


## Designed to Deliver Great Tasting Hot Dogs

- Heating system can cook Hot Dogs in less than 20 minutes and holds them at NSF-safe temperatures for serving customers.
- Steamer holds 150 Hot Dogs and 60 buns.
- Divided steaming pan allows control of steam level for hot dogs vs. buns.


## Easy to Operate and Maintain

- Steamer heats quickly and has a fast recovery for unexpected surges in Hot Dog demand.
- Steamer is designed to require minimal labor:
* Operator can easily access hot dogs and buns through rear doors that open wide.
- Stainless steel interiors and exteriors are easy to wipe clean.
- Steamer has built-in drip tray that is easy to remove from cabinet and clean.
- Back drain valve is provided to remove excess water in steam tanks.



## APW Wyott Supporting Products



Condiment
Serving Station (CSS-DTS)

- Includes two 1-gallon end wells with pumps and a non-refrigerated section of containers.


## Refrigerated

 CondimentServing Station (RTR-4)

- Includes four removable, hinged cover pans.
- Totally refrigerated.
 1-year on-site labor warranty.



## Built Solid.

## Built for Long Life!

- Cabinet is constructed of stainless steel for maximum durability.
- Display window is made of tempered glass.


## Reliability backed by APW Wyott's Warranty

- APW Wyott's Hot Dog Equipment is backed by a 1-year limited warranty, and a
- Certified by the following agencies:

See reverse side for product specifications.

PRODUCT:
QUANTITY:
ITEM\#:


Mr. Frank Hot Dog Display Steamer

## PRODUCT SPECIFICATIONS

## Construction:

Stainless steel body with tempered glass.

## Electrical Information:

Each 120 V unit is equipped with at least 60 ", three grounded power cord which terminates with a standard three-pronged male plug. The 120 V unit utilizes a NEMA 5-15P plug. The 240 V unit is provided with a 60 " power cord with no plug.

## Electrical Specifications:

120V, 800W, 6.7 Amps
$240 \mathrm{~V}, 735 \mathrm{~W}, 3.2$ Amps

## Overall Dimensions:

$20-1 / 2^{\prime \prime} \mathrm{H} \times 16^{\prime \prime} \mathrm{W} \times 14^{\prime \prime} \mathrm{D}$
( $52 \mathrm{~cm} \times 40.6 \mathrm{~cm} \times 35.6 \mathrm{~cm}$ )
Ship Weight:
42 lbs . (19.3 kg)
F.O.B. /Cheyenne, WY

## Capacity:

Up to 150 standard hot dogs;
Up to 60 standard hot dog buns.

| Cost Per Serving <br> (Including <br> Container) | Serving Sales (Per Day) | Gross Profit (Per Day) | Gross Profit Per Month (30 Days) | Pay for Hot Dog Steamer |
| :---: | :---: | :---: | :---: | :---: |
| Hot Dog (5 to 1) $30 ¢$ | 10 | \$ 5.70 | \$ 171.00 | 2 months |
| Condiments: 12ф | 10 | \$ 5.70 | \$171.00 | 2 months |
| Portion Pack of Mustard, Portion | 20 | \$ 11.40 | \$ 342.00 | 3 weeks |
| Pack of Relish, Hot Dog Bag Cost Per Sale | 30 | \$ 17.10 | \$ 513.00 | 2 weeks |
| Sell for 99ф per serving Gross Profit $\$ .57$ per serving | 40 | \$ 22.80 | \$ 684.00 | 12 days |

## World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527-2100 or Fax your request to 1-(214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203. APW Wyott Foodservice Equipment Company

