



Mr. Frank® Hot Dog Broiler

Models: ☐ DR-1A 120V ☐ DR-1A 240V ☐ BH-1A ☐ DR-2A 120V ☐ DR-2A 240V (Combined)

PRODUCT:

QUANTITY:

ITEM#:

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 Broiler, when combined with the Top-Mounted Bun Holder (BH-1A) and the Condiment Serving Station, is unmatched in building impulse sales and "Hot and Fresh" Food profits (see profit calculator).
- The Mr. Frank Hot Dog Broiler features eye-catching Hot Dog graphics with the "Hot & Fresh" theme.

Designed to Deliver Great Tasting Hot Dogs

- Heating system can be turned to Broiling temperatures for cooking Hot Dogs in less than 15 minutes and turned down to NSF-safe holding temperatures for serving customers.
- Broiler holds 48 Hot Dogs in broiling racks; Bun Holder holds 36 buns.
- Equipment can broil up to 150 Hot Dogs per hour.

Easy to Operate and Maintain

- Broiler heats quickly and has a fast recovery for unexpected surges in Hot Dog demand.
- Broiler is designed to require minimal labor:
 - * Operator can easily access broiler racks through front of unit.
 - * Front panel is open (no glass) for self-merchandising.
 - * Pause button can stop rotation of rack for easy loading and unloading of hot dogs, without turning off heating element.
- Stainless steel interiors and exteriors are easy to wipe clean.
- Broiling racks are easy to remove from cabinet and clean.

Built Solid.

Built for Long Life!

- Cabinet and racks are constructed of stainless steel for maximum durability.

Reliability backed by APW Wyott's Warranty

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



* Please note: DR-1A and BH-1A are listed with UL, NSF and CSA as individual components only, not as the DR-2A package.



**MODEL DR-2A HOT DOG BROILER
WITH OPTIONAL BH-1A BUN HOLDER**

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 Condiment Serving Station (RTR-4)

- RTR-4 includes four removable hinged cover pans.
- Totally refrigerated.



APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

For more information e-mail us at: Info@APWwyott.com

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See reverse side for product specifications.



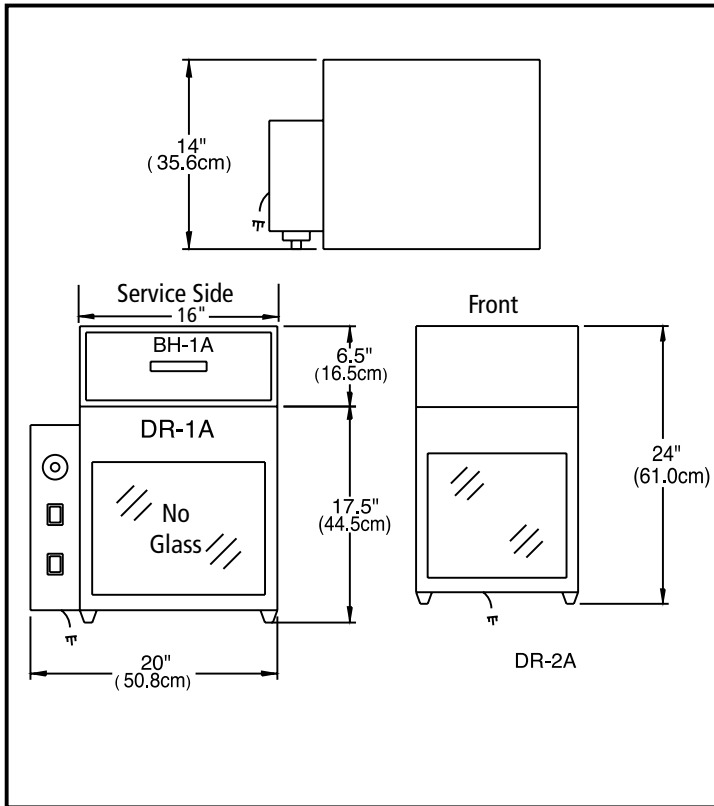
Mr. Frank® Hot Dog Broiler

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Model DR-1A Hot Dog Broiler

PRODUCT SPECIFICATIONS

Construction:

Stainless steel body with tempered glass and removable wire product baskets. Side-mounting motor and controls.

Electrical Information:

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

Electrical Specifications:

120V, 1310W, 10.9Amps

240V, 1310W, 5.4Amps

Overall Dimensions:

DR-1A: 17.5" H x 20" W x 14" D
(44.5 cm x 50.8 cm x 35.6 cm)

DR-2A: 24" H x 20" W x 14" D
(61 cm x 50.8 cm x 35.6 cm)

BH-1A: 6-1/2" H x 16" W x 14" D
(16.5 cm x 40.6 cm x 35.6 cm)

Ship Weight:

DR-1A: 50 lbs. (23 kg)

DR-2A: 60 lbs. (27.6 kg)

BH-1A: 10 lbs. (4.6 kg)

F.O.B. / Cheyenne, WY

Cost	Per Serving	Serving Sales (Per Day)	Gross Profit (Per Day)	Gross Profit Per Month (30 Days)	Pay for DR-1A & BW-1A
Hot Dog (5 to 1)	30¢	10	\$ 5.70	\$ 171.00	3-1/8 months
Condiments: (Bun, Portion Pack of Ketchup, Portion Pack of Mustard, Portion Pack of Relish, Hot Dog Bag)	12¢	20	\$ 11.40	\$ 342.00	1-1/2 months
Cost Per Sale	42¢	30	\$ 17.10	\$ 513.00	1 month
Sell for 99¢ per serving		40	\$ 22.80	\$ 684.00	3 weeks
Gross Profit 57¢ per serving					

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! APW 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.



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