



the grill for
Fresh
& **Juicy**
Hot Dogs

HDC Hot Dog Corral

The Hot Dog Corral does not just cook hot dogs. It packs in the flavor by basting the hot dogs in their own juices as they move along the grill surface. This keeps them juicy, fresh, and ready to serve to customers for up to six hours. With a variety of models available, the Hot Dog Corral is the perfect addition to any operation looking to turn hot dogs from an afterthought into a must have.

✓ **SELF BASTING**

By moving the hot dogs back and forth on the heated grill surface, the Hot Dog Corral not only cooks hot dogs, it packs in the flavor by basting the hot dogs in their own natural juices.

✓ **EASY SERVICE**

With only one moving part—the corral—there's less service on the Hot Dog Corral than other hot dog grills. Simply clean the corral and the heated surface on a daily basis to ensure proper operation.

✓ **PRECISE HOLDING**

Hot dogs stay hot, fresh, and juicy when held at the right temperature, which is why the temperature on the Hot Dog Corral is controlled by a true thermostat and not any locked settings.

Features & Benefits



HDC Hot Dog Corral

CLEANING

The Hot Dog Corral is the easiest grill on the market to clean. Simply lift off the corral and wipe down the grill surface. The corral can be placed into a sink for quick cleanup. The total time required for cleaning is less than 5 minutes.

SERVICE

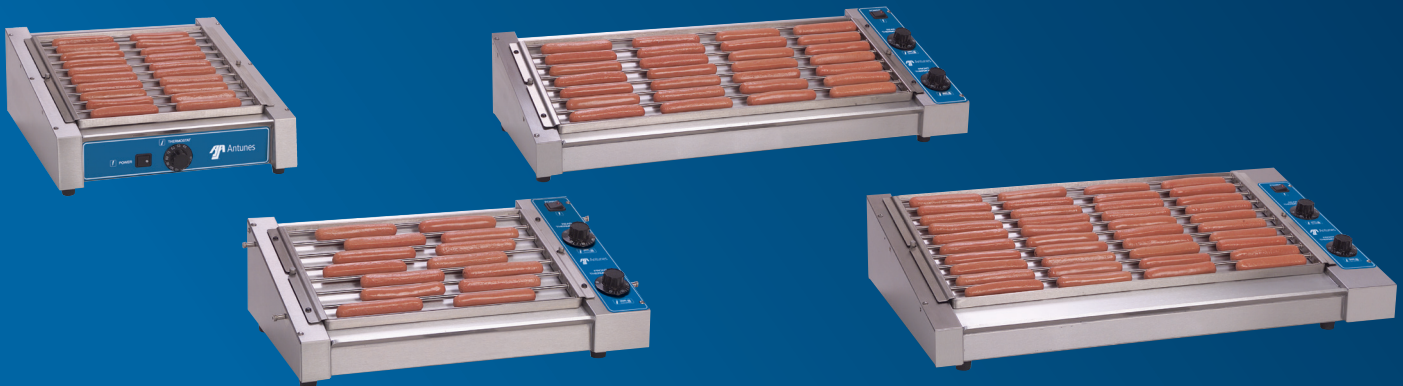
The Hot Dog Corral has only one moving part and one heat source. There is a driver arm attached to the two pins that move the corral up and down over the 1/4" pressed aluminum heated grill surface, meaning there is practically no downtime for service.

OPERATION

The Hot Dog Corral takes little effort to operate. It features a true thermostat in Fahrenheit. As long as the temperature does not exceed 170°F for more than 30 minutes, the Hot Dog Corral will keep product fresh, delicious, and juicy for up to 6 hours.

PRESENTATION

The slanted grill surface makes hot dogs visible to the customer from anywhere in the store while the up-and-down motion of the corral generates interest and boosts impulse purchases as the product rolls and bastes in its own juices.



P/N 1050033 01/17



Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at www.antunes.com.

Corporate Headquarters
Carol Stream, Illinois
Phone: (630) 784-1000
Toll Free: (800) 253-2991
Fax: (630) 784-1650

China Facility
Suzhou, China
Phone: 86-512-6841-3637
Fax: 86-512-6841-3907