



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

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## **HDC** Hot Dog Corral

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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

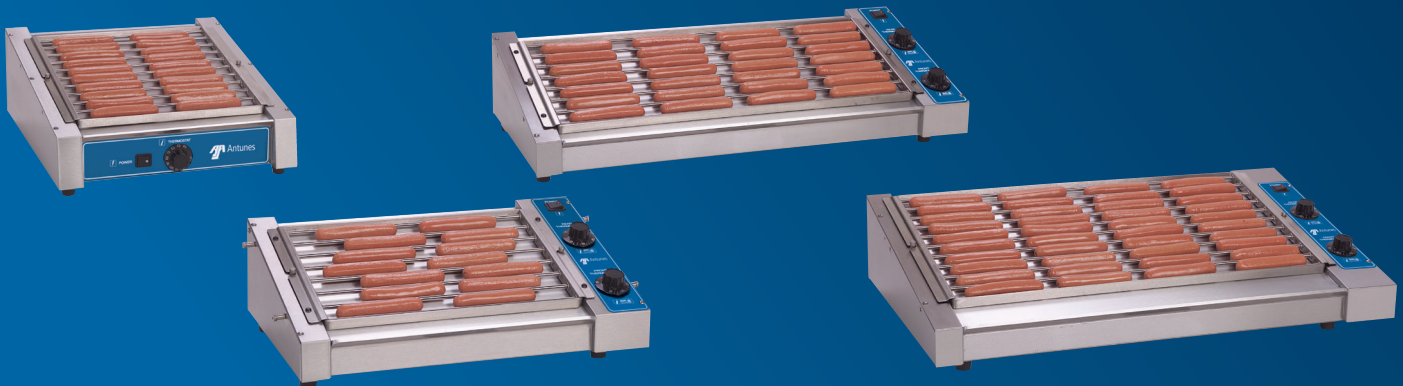
The Hot Dog Corral has only one moving part and one heat source. There is a driver arm attached to the two pins that move the corral up and down over the 1/4" pressed aluminum heated grill surface, meaning there is practically no downtime for service.

### 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.



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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](http://www.antunes.com).

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# the Roller Grill that **M**oves products

## **RR** Roll Rite Roller Grill

When roller grill products are moving on the grill, they move out the door. The Roll Rite roller grill from Antunes has innovative features so that product is always moving on the grill and into the hands of customers. From burritos to egg rolls, the Roll Rite ensures food products of virtually all shapes and sizes are always cooked evenly and look appetizing.

### ✓ **OBLONG ROLLERS**

Circular rollers often lead to uncooked and unappetizing product stuck on the grill. The Roll Rite features oblong shape rollers to ensure that products of all sizes are continuously moving on the grill.

### ✓ **TEXTURED SURFACE**

The number of roller grill products is growing, and few of them are perfectly cylindrical. The Roll Rite uses a unique textured surface on its rollers that grips and turns products of all shapes.

### ✓ **PRECISION THERMOSTAT**

Most roller grills struggle with undercooking and overcooking. With Roll Rite, there are temperature controls for the front and rear rollers to make it easy to change between cooking and holding.



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## RR Roll Rite Roller Grill

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Typical roller grills can only cook hot dogs and sausages. Any food with an uneven surface gets caught between the rollers. The Roll Rite from Antunes has oblong, textured rollers to keep food products continuously turning. So food not only cooks evenly but also looks appetizing to customers. With the available additional items—food shield, product dividers, and bun box—you can turn the Roll Rite into a full-service station.



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