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Instructions to Operate Sweet Corn & Potato Cooker

Preparation of Unit

1. Oil the chain with food grade oil (corn oil or vegetable oil).
2. Lubricate all bearings inside the roaster with multipurpose synthetic grease. We use molykote from Dow Corning (G-4500)

A. To reach all the bearings the rear door must be raised, the drive chain must be taken off, the two chain guards on and near the motor need to be removed, and the two belts holding the cooking chassis inside the stainless steel cabinet must be removed. The two bolts are located on the right and left side, near the bottom where the corn falls out.

B. When all the components are loose, you may partially remove the chassis from the stainless steel cabinet by pulling out the chassis. Once the chassis is exposed you can lubricate the bearing with a grease gun and synthetic grease.

3. Check the fuse in the switch.

Unit Operation

1. Unit requires electricity to rotate baskets.
2. Flip on switch for baskets to operate.

3. Make sure automatic trip bar is tipping baskets and bend to appropriate angle.

4. Turn on both 100# gas tanks.

5. Turn the gas valve button to pilot, push in and hold so that gas goes to the pilot light. Light pilot light with a match and hold in the button until the thermocouple becomes hot (about 30 seconds).

6. When the pilot light stays lit turn the gas valve button to on.

7. To regulate temperature turn the white thermostat button to correspond to the desire temperature (500 degrees F for corn & potatoes).

8. Each rotation is 27 minutes, corn takes on rotation to cook and potatoes take two rotations.

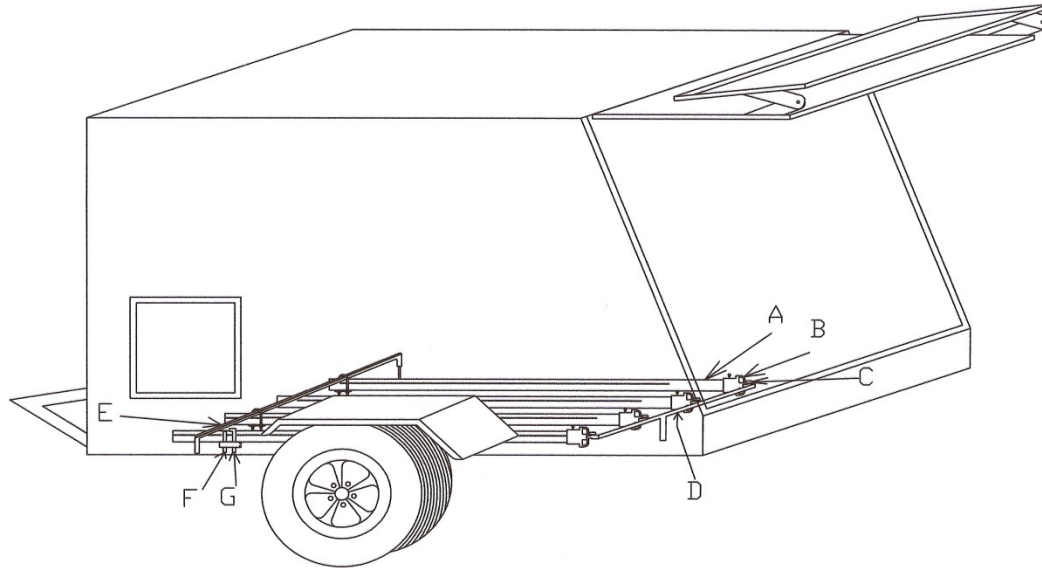
Maintenance of Unit

1. Oil chain daily. Place oiler over chain in holders on rear door and let food grade oil drip on chain or rear sprocket.
2. Lubricate bearings weekly.
3. Gas valve maintenance
 - A. If for some reason the gas valve doesn't release the gas, tap on the case to get the gas to flow.
 - B. Clean and redrill runner pilot so it stays clean when problems arise.
 - C. Keep unit inside and out of moisture.
 - D. Thermocouple and thermostat may have to be replaced periodically.
 - E. It pays to keep a gas valve, pilot light assembly and thermostat on hand as they are self-generating electronic devices and may go bad at any time (just Insurance).

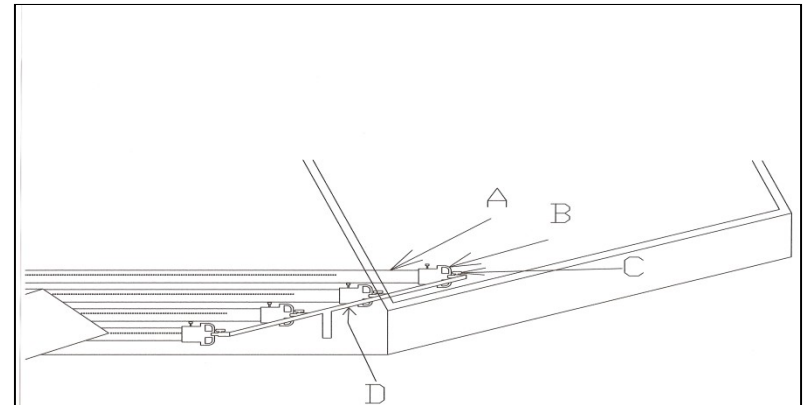
Holstein Mfg. Sweet Corn/Potato Roaster

- A-Burner Pipe: Runs the length of the roaster supplying heat to the roaster.
- B-Air Mixer: Mixes the air and gas for combustion.
- C-Brass Gas Shut off Valve: Shuts gas off to individual burners.
- D-Manifold: Supplies gas to the burner pipes.
- E-Runner Pipe: Runs across the burner pipes to ignite the burners.
- F-Thermopile: Keeps the pilot light going.
- G Pilot Light: Lights the runner pipe.
- H Thermometer: Temperature gauge.
- I-Gas Valve Regulator: Regulates gas flow from tank to roaster.
- J- Gas Control Valve: Safety features in case pilot light goes out; this will shut the grill off, stopping the continuation of gas flow.
- K-Thermostat: Used to set desired temperature inside roaster.
- L- Tee Check Valve: Joins the two pigtails together and will automatically allow for operation.
- M-Pigtail: Allows the gas to flow from the tanks to the regulator.
- N- Door prop rod
- O- Motor
- P- Chain
- Q- Fused on/off switch
- R- 110 watt plug in
- S- Corn basket
- T- Chain
- U- Bearing
- V- Sprocket
- W- Chain adjuster

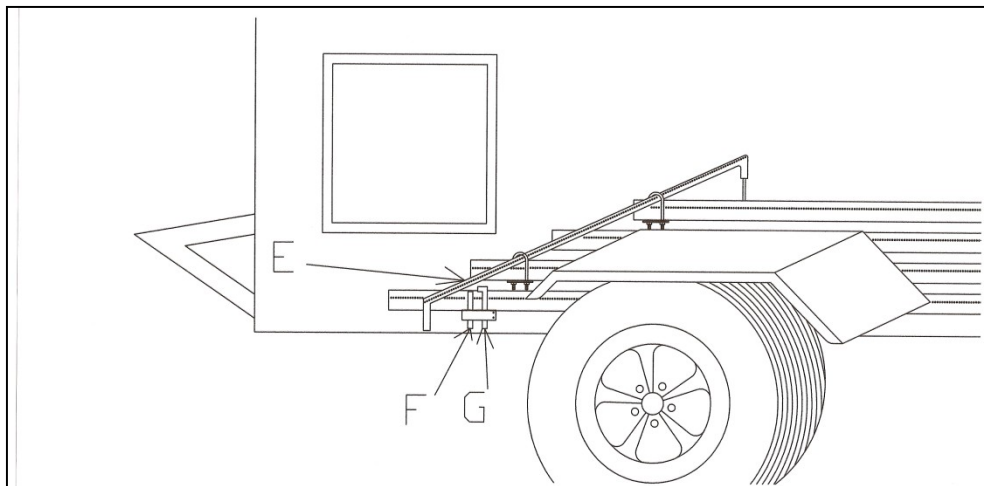
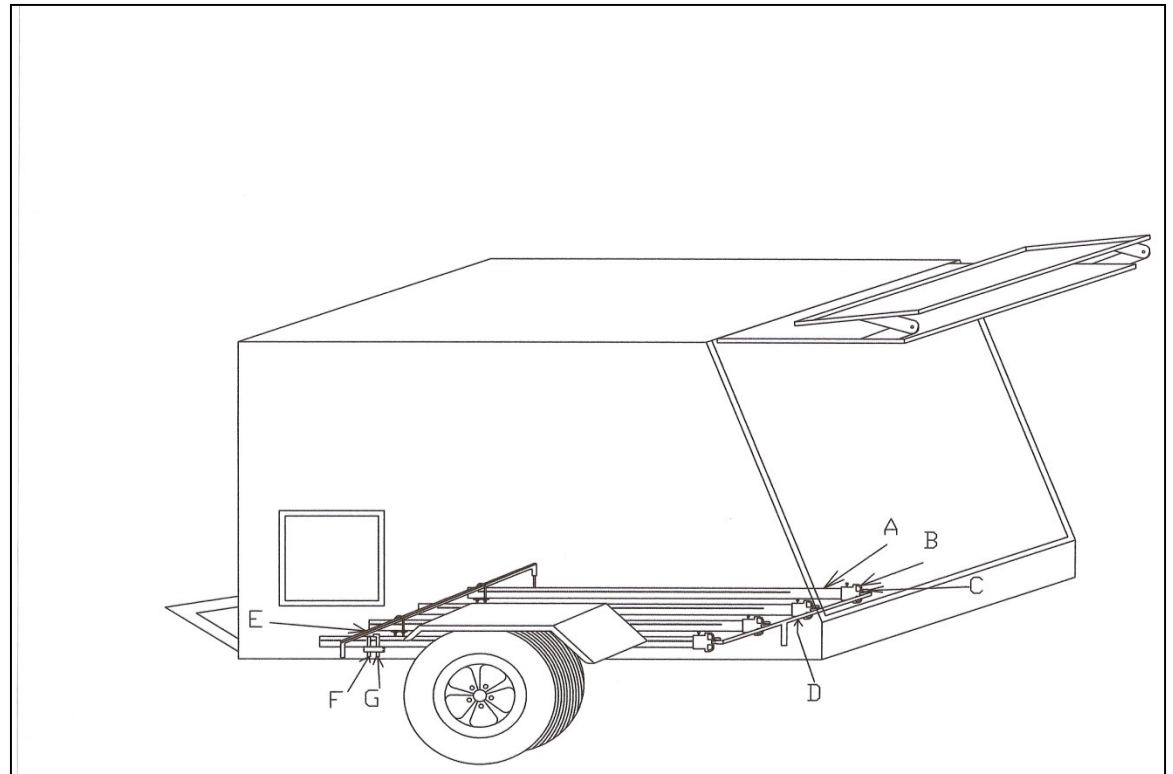
Rear/Side View Corn
Roaster Burner Pipe
System



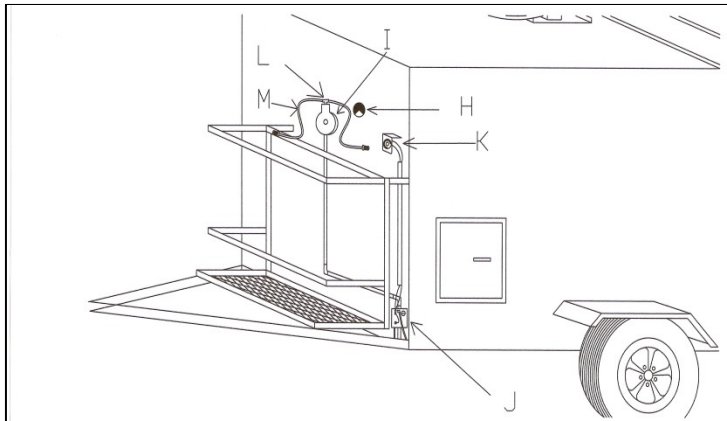
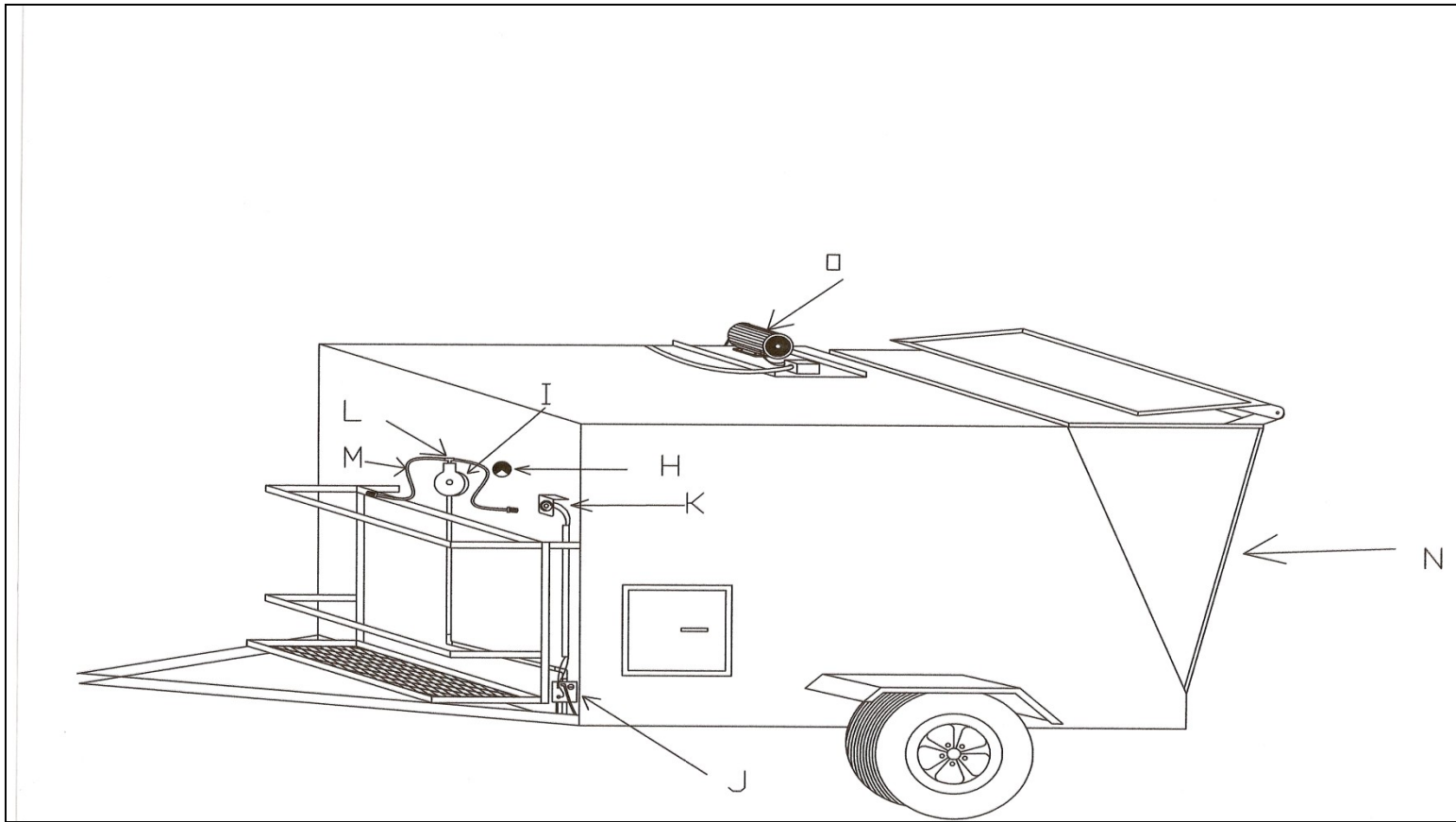
Insert View
Rear Manifold System



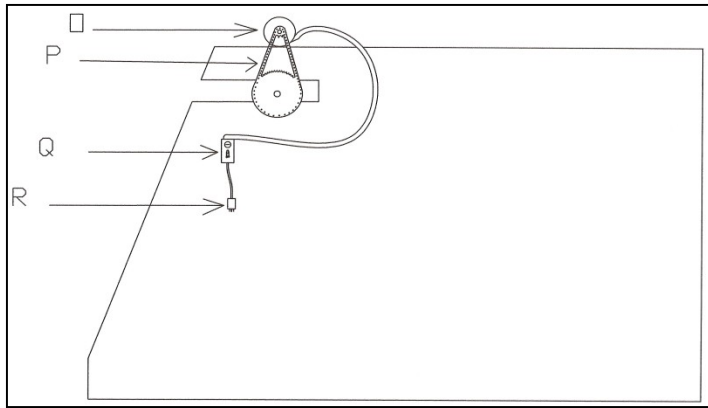
Rear Side View Corn
Roaster Burner System



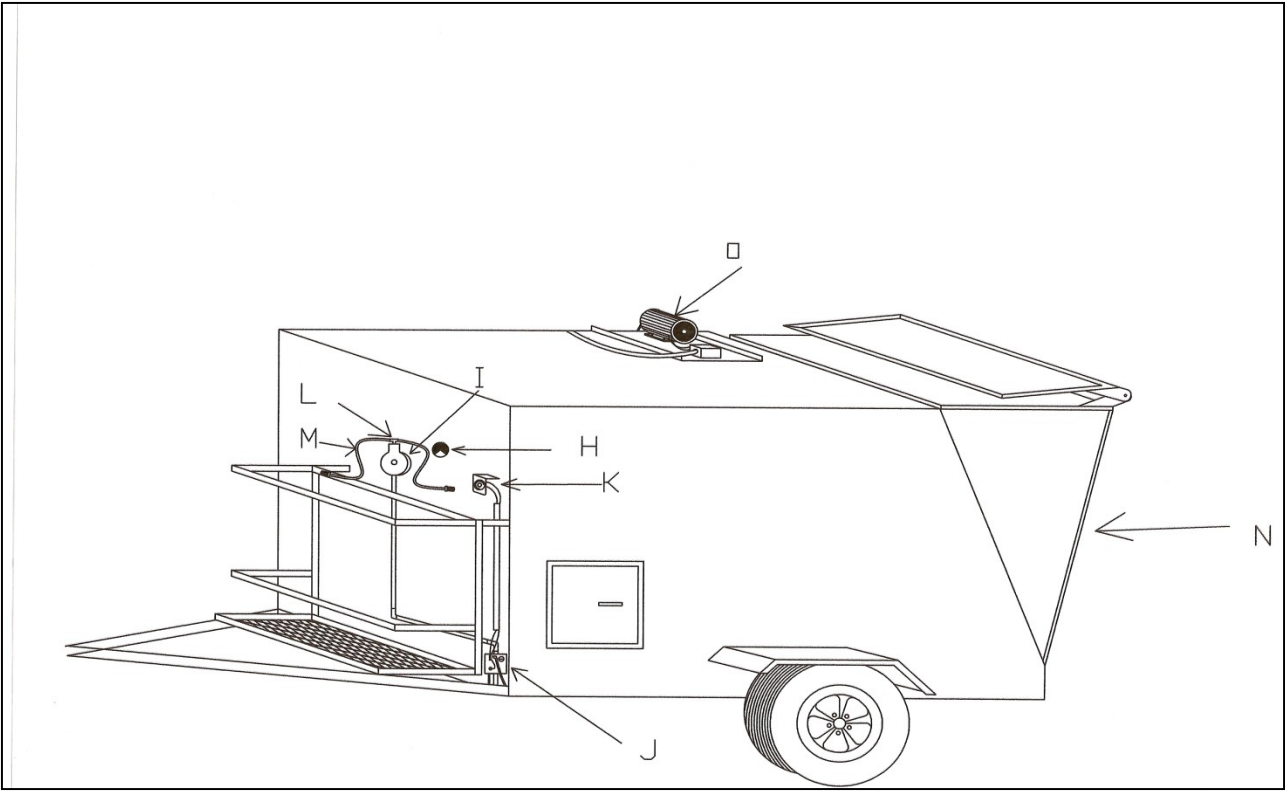
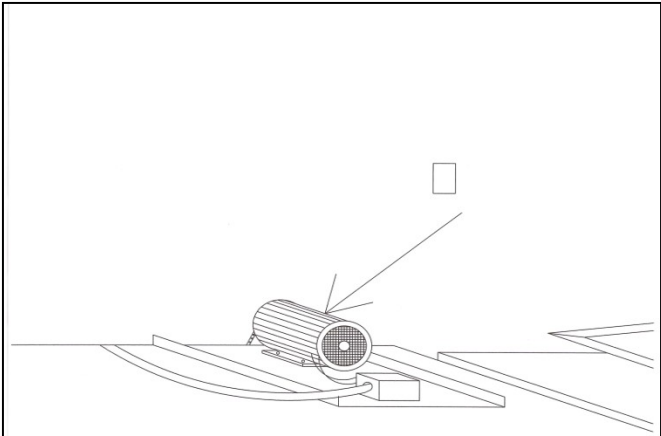
Insert View
Pilot light,
Runner Pilot light and
Thermocouple System



Insert View



Insert View
Motor System



Front, Side View

Side View Operating Cage
Chassis

