



SWEET CORN & POTATO ROASTER



MODEL 306

NSF

MODEL 150

NSF

www.holsteinmfg.com



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MODEL 306

Oven Dimensions: 46" wide x 101" long x 60" high
Road Dimensions: 66" wide x 144" long x 81" high
Weight: 2,200 lbs.

*Model 306 Corn & Potato Roaster
 shown with standard features*



*Model 306 shown in operational position
 while unloading corn into coolers.*



Model 306 left side shown



Model 306 shown with back closed



Model 306 right side shown

Standard Features:



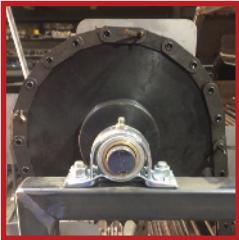
Self-unloading trip device



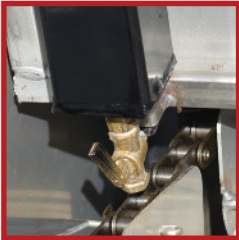
Removable chassis



54 stainless steel racks



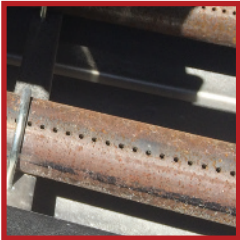
Sprocket with pillow block bearing



Chain oiler



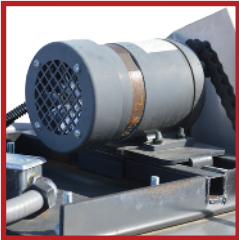
Automatic thermostat & pilot light



Four individually controlled pipe burners



2" trailer hitch & heavy duty jack



110 volt, 2 RPM electric motor



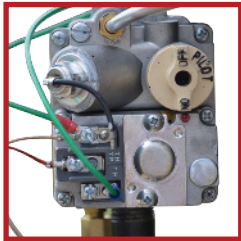
Two 100 lb. propane tanks



Thermometer



Electric switch



Gas valve



Regulator, Tee Check and Hoses

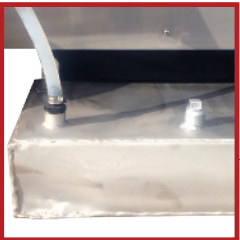


Air Mixer and Brass Gas Valve on the end of Burner

Optional Features



Stainless steel 4-compartment sink



Stainless steel waste water holding tank holds 17 gallons



Hot water storage tank holds 11 gallons

MODEL 150

Smaller version of the Model 306.

Dimensions: 36" wide x 60" tall x 48" deep

Weight: 1,050 lbs.



*Model 150 Sweet Corn
Roaster and Potato Cooker*



Model 150 right side shown

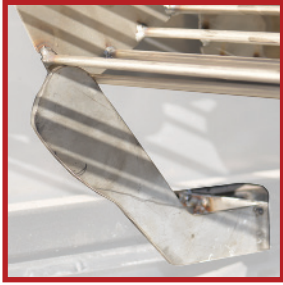


Model 150 back shown

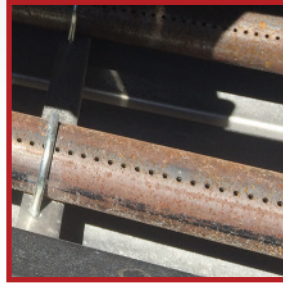


Model 150 left side shown

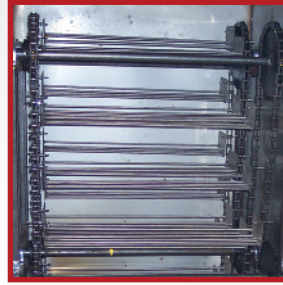
Standard Features:



Self-unloading trip device



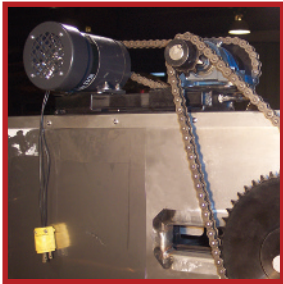
Four individually controlled pipe burners



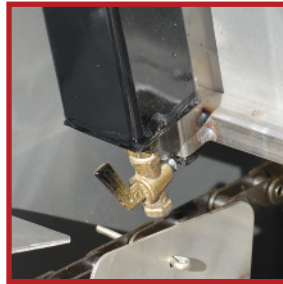
33 stainless steel racks



Four heavy duty casters



110 volt, 2 RPM electric motor



Chain oiler



Automatic thermostat & pilot light



Regulator



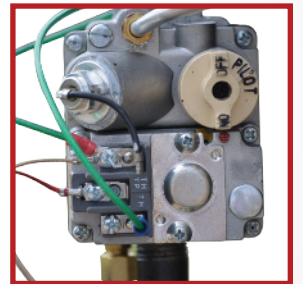
Thermometer



Electric switch



One 100 lb. propane tanks



Gas valve



*Air Mixer and Brass Gas Valve
on the end of Burner*

“The Holstein Mfg. Sweet Corn Roaster is durably constructed, easy to maintain, and portable. The machine roasts corn perfectly; the best cooker technology on the market. The model has the capacity to roast 550 ears of corn per hour. At one festival, we served an average of 288 ears per hour for 10 straight hours. At \$2.00 per ear, that’s one heck of a day’s work!”

Ben Merrill, Raleigh, North Carolina

SWEET CORN & POTATO ROASTER

Our Sweet Corn Roaster and Potato Cooker is the food concessioners answer.

Corn on the cob and baked potatoes serves the health-conscious public with a choice for something different and not deep fat fried. Who doesn't like an ear of sweet corn all year long, so the demand for this commodity is always good. No matter where you may go; at a County or State Fair, Town Festivals, Flea Markets, Ball Parks, Farmers Markets, or even at a road side stand people will line up to experience great tasting corn and potatoes.

You may also be a caterer and need large amounts to serve a crowd, these units do the job either at your kitchen or on the site. With two models to choose from our corn roaster and potato cookers are built to be user friendly and to last the test of time. We have built these units since the late 1980's and they continue to be a best seller.

Cooking Capabilities

Model 306:

- 600 ears of corn per hour
- 600 baked potatoes per hour

Model 150:

- 250 ears of corn per hour
- 250 baked potatoes per hour

Other Products:

These are a few other products that customers have done in these machines: Stuffed chili peppers, Half apples, Half peaches, mini pizzas, mini fruit pies, and sweet potatoes.

Other Helpful Hints:

- Corn can be purchased year-round from major grocery food chains
- Very little cleaning needs to be done to the corn, maybe pull off any silks on the end of the corn to prevent burning
- Potatoes should be washed and wrapped in foil. This makes them easier to serve.



SUPERBOWL XXXIX!

Why our units are some of the top sellers?

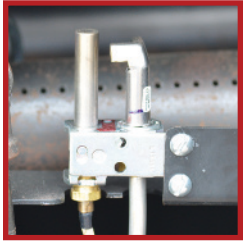
- Our units are all made with 304-food grade stainless steel
- NSF approved
- The units have automatic trip levers to unload the corn or potatoes from the machines.
- These machines are chain driven. From the time, you put the corn in the unit it takes approximately 30 minutes for the corn to automatically drop out. The potatoes due two revolutions in the machine.
- Units are thermostatically controlled, so this makes for a quality product all the time. Also, gives you limitless possibilities for what you might cook in it. Remember No meat products that would create grease drippings.
- Easy access to the working parts, so it makes for easy maintenance.

Important Facts:

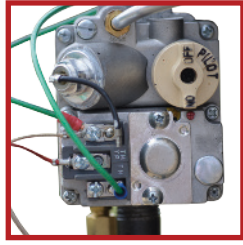
- All our roasters are produced in the Midwest
- NSF certification is key to making sure that the products you use meet strict standards for public health protection in the food service industry. Choosing a product certified by NSF means the company complies with strict standards and procedures imposed by NSF.
- We can not stress enough the ability to purchase our NSF approved stainless steel roasters. They are the best choice you can make when buying food service roasters.

RECOMMENDED SPARE PARTS

These are electronic components that we have no control over when they may go out.
These five parts can close down your business, so that is why we recommend you keep them on hand



Pilot light - thermopile



Gas valve



Thermostat



Gear motor



Regulator

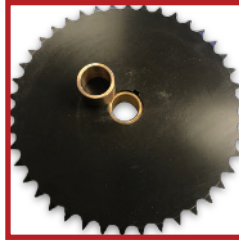
Other Parts:



Pillow block bearing



Brass bushing



Sprocket with bass bushing inserted & another bushing sitting on top



Runner pilot



Thermometer

“We bought our first Model 306 in 2002, and our second one in 2012. Besides sweet corn we also roast baked potatoes and sweet potatoes on our farm. Very happy with the roasters and Holstein Manufacturing. Great service and nice people to do business with.”

Jack Coleman – Cherry Crest Adventure Farm, Lancaster, PA

CORN GAZEBOS & BALLOON



Junior Gazebo



Sweet Corn Balloon with Blower

- Dimensions: 40" base x 9' tall
- Balloon is made of colorful, durable vinyl
- Commercial blower keeps the balloon expanded with air
- Excellent for eye catching product advertisement

Junior & Deluxe Gazebo

- Junior Gazebo and Deluxe Gazebo will fit in a 10' x 10' space. An attractive and functional way to market your product.
- Two person setup in less than 10 minutes!
- Junior Gazebo features a fully assembled frame, unprinted vinyl top & skirt, five carrying cases, and three 48" x 19" counters
- Deluxe Gazebo features a fully assembled frame, unprinted vinyl top & skirt, seven carrying cases, and five 48" x 19" counters
- Comes standard with solid color
Optional printed skirt and/or top (*shown in photo*)

Dimensions:

Widest Point: 10'
Flat Sides: 8'9"
Center Height: 8'6"
Counter Height: 38"

Base Weight:

Junior Gazebo: 180 lbs.
Deluxe Gazebo: 215 lbs.

INSTRUCTIONS FOR OPERATION

Preparation of Unit: The Units are tested, greased, and oiled before they leave the plant. Customer should check before using the Unit.

- Oil the chain with food grade oil (corn oil or vegetable oil).
- Lubricate all bearings inside the roaster with multipurpose synthetic grease. We use Molykote from Dow Corning (G-4500)
 - 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 bolts 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.
 - 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.
- Check the fuse in the switch
- Open 100 lb. propane tanks completely or if natural gas open the valve.

Unit Operation:

- Unit requires electricity to rotate baskets.
- Flip on switch for baskets to operate.
- Make sure automatic trip bar is tipping baskets and bend to appropriate angle.
- Turn on both 100# gas tanks

- 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).
- When the pilot light stays lit turn the gas valve button to on.
- To regulate temperature, turn the thermostat button to correspond to the desired temperature (500 degrees F. for corn & potatoes).
- Each rotation is 27 minutes, corn takes one rotation to cook and potatoes two rotations.

Maintenance of Unit:

- Oil chain daily. Place oiler over chain in holders on rear door and let food grade oil drip on chain or rear sprocket, one revolution.
- Lubricate bearings weekly.
- Gas valve maintenance:
 - If for some reason the gas valve doesn't release the gas, tap on the case to get the gas to flow.
 - Clean and redrill runner pilot so it stays clean when problems arise.
 - Best if unit can be stored inside and out of moisture.
 - Pilot light/thermocouple and thermostat may have to be replaced periodically.
 - It's good insurance to keep a pilot light assembly, thermostat, gas valve and a gear motor on hand as they are self-generating electronic devices and may go bad at any time.



Holstein Manufacturing is a family run business, that has been in the industry for over 40 years. Our commitment to quality and dedication to customer service is evident in every piece of equipment we make. Our goal is to meet and exceed all of our customer's expectations through the development of quality barbecue and trailer equipment.

**CHECK OUT A FEW OF OUR
OTHER PRODUCTS**



BACKYARD GRILLS



COUNTRY CLUBS



TOWABLE GRILLS