

HOT DOG ROLLER



- Dual Cook Capability
- Bring your warmed hotdogs forward & replenish the rear rollers to cook
- Separate controls for front & rear



Machine MUST be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury or death. Do NOT immerse any part of this equipment in water. Always unplug the equipment before cleaning or servicing. Do not use excessive water when cleaning.

Your Hot Dog Roller Grill requires a 120 volt/60 cycle/15 amp outlet, and should be operated on a dedicated line. Make sure to have a qualified electrician supply the proper electrical requirements before plugging the machine into an outlet.

OPERATING PROCEDURES

1. Place hotdogs on rollers. Turn heat to designated temperature. Left knob controls the heat of one set of five (5) rollers and the right controls the other set of five (5) rollers.
2. For low heat, set control(s) to LOW using one or both sets of rollers. For high capacity, set control(s) to MEDIUM or HIGH using both sets of rollers.

CARE AND CLEANING INSTRUCTIONS

Although corrosion resistant, stainless steel should be cleaned daily to prevent pitting. Do NOT use anything abrasive for cleaning. (E.g. steel wool)

1. UNPLUG THE POWER CORD FROM THE OUTLET.
2. Remove any remaining hot dogs from rollers.
3. Remove drip pans and clean thoroughly.
4. Use a mild detergent, soap & water, or soda-water to clean the rollers. Rinse after washing and dry thoroughly before using.
5. When the unit has been cleaned and dried, reinsert the drop pans beneath the rollers.
6. The unit is now cleaned and ready for operation and is now safe to plug back in.