

Hot Dog Roller Instruction



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Important Safeguards:

1. Do not immerse cord, plug or machine in water or any other liquid.
2. Keep the machine away from children.
3. Unplug the machine from outlet when the machine is not in use and before cleaning.
4. Do not operate if the machine suffers serious damage or malfunctions.
5. Do not use parts or accessories not listed in these instructions.
6. Do not let cord hang over the edge of table or counter. Do not let it touch hot surfaces.
7. Keep machine away from high temperature burners or ovens.
8. Insert the plug into the wall outlet. It should be connected to a separate circuit if possible. If an extension cord is needed use a maximum of 50' 10/2 with a ground. Hold the plug, not the power cord, when pulling out the plug.

Operation Guide:

1. Place the hotdogs evenly across the rollers.
2. Turn on the power switch to the "on" position on the front panel.
3. The left knob controls the front rollers and the right knob controls the rear rollers separately. For high volume application you may use both rows together.
4. While using the front rollers, turn the left knob to the high temperature position. To use the back rollers, use the right knob to control the heat setting. When the hotdogs have heated completely, turn the heat settings to a lower temperature to keep the dogs warm.
5. The time it takes for the dogs to heat is dependent on the quality of the hotdogs being heated. Please adjust as needed. Normal heat time is 40 minutes.

Cleaning Instructions:

1. Remove the hotdogs from the rollers when wiping the unit down.
2. Do not clean the hotdog grill by immersing in water.
3. Heat Rollers to high and use a clean wet cloth. DO NOT touch the heated rollers directly.
4. Wipe the rollers from the end of the rollers to the center. This will reduce the grease and particles from getting into the bearings and extend the life of the unit. Do not force grease into the rollers & bearings.
5. Never use steel wool, scouring pads or abrasive cleaners because this may damage the roller's surface.
6. To clean the grease tray turn off the unit and remove the tray by pulling forward on the front edge.

Suggestions:

1. Hot dogs must be completely unfrozen.
2. Frozen hot dogs must be immersed in water for at least 2 hours for fully unfrozen.
3. Do not keep the hot dogs warm for too long in order to keep its taste.
4. Over 4 hours warming the surface of hot dogs may become thick and hard.
5. Place paper towels on the oil plate under the rollers so when cleaning the oil plate you could just replace the paper towel without cleaning the plate.

