

Hot Dog Roller Instructions

Equipment Needed:

Hot Dog Roller Unit

Additional and/or Optional Equipment:

Tongs

Extension cord

Food Handler's gloves

Set Up Instructions:

1. Set machine on a table and plug into a grounded 110 volt outlet (3 prong outlet). Do NOT alter plug to fit in a 2 prong receptacle--this could cause a **fire hazard** and/or damage to machine.)

Also make sure NOTHING ELSE is plugged into the circuit this machine is using. A circuit may have as many as 5-6 plugs connected to it in the breaker box. Turn on this machine with all other electrical items you may be using. PLAN AHEAD and make sure you don't have to move items around to different circuits during your event!

2. If you need an extension cord, USE ONLY A LARGE, THICK ORANGE OR BLUE CORD RATED FOR AT LEAST 20 AMPS.
3. Make sure both aluminum grease catchers are properly seated under rollers.

Notice: There are 2 heat dials on front face of unit. Dial on left heats front 4 rollers.
Dial on right heats remaining back 4 rollers.

Operating Instructions:

1. Dial "low, medium, or high heat" and 4 or 8 rollers depending on number of items needing heating.
2. Let elements heat up for 10-15 minutes before placing food on them.
3. Turn on rollers by moving toggle switch to "ON" position. Red light will illuminate
4. Place hot dogs, polish sausage, corn dogs, burritos, etc directly on rollers about ½" apart.
5. Allow items to completely heat to serving temperature, (from 20-40 minutes)

NOTE: While serving food items, remember to replenish empty rollers immediately as to not run out of heated items.

Cleaning the Machine:

1. Turn heat temperature knobs to "OFF" and unplug unit. Let cool for 15 minutes.
2. Plug roller in and turn on roller switch ONLY (not heat knobs) and wipe off each roller completely with a damp towel.
 - Be sure to remove all grease and food residue from each roller.
 - Clean each roller all the way to the edges.
3. Unplug unit again.
4. Remove both grease catcher trays and wash completely in hot, soapy water. Wipe off entire unit with cloth and warm water.
5. **IMPORTANT: A CLEANING FEE OF \$15.00 WILL BE CHARGED IF MACHINE IS RETURNED DIRTY!**

Trouble Shooting: If unit stops working:

- Check to see if unit is plugged in to a working outlet.
- Check breaker switch in breaker box (inside building) to make sure it hasn't switched "off." (Look for orange color in clear window of switch--if orange appears, turn switch back to "on" position.)

Do NOT attempt to repair machine in any way. Any damages to the machine due to such an attempt will be charged to you.

WARNING / DANGER

- To avoid serious burns, do NOT touch the unit while it is hot.
- Do not allow direct contact of this equipment by the public when used in food service locations.
- Machine must be properly grounded to prevent electrical shock to personnel.
- Do NOT immerse this equipment in water.
- Always unplug the equipment before cleaning or servicing.

Returning the Hot Dog Roller

All parts listed below must be returned in good working condition. Any parts missing or broken will be charged at the price listed.

Important: A Cleaning Fee of 15.00 will be assessed on any rental item that is not cleaned upon return!

Trouble shooting hints, power requirements, and additional copies of this form may be reprinted from the above website.